EXACT MIXING
Leaders in Continuous Mixing solutions for over 25 years.
<table>
<thead>
<tr>
<th>Exact Mixer Models</th>
<th>EX-EXACT EX MIXER</th>
<th>HDX-EXACT HDX MIXER</th>
<th>MX-EXACT MX MIXER</th>
<th>LDX-EXACT LDX MIXER</th>
<th>FX-EXACT FX MIXER</th>
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</thead>
<tbody>
<tr>
<td><strong>Gentle kneading for wheat-based products</strong></td>
<td>The EX Continuous Mixer is designed to uniformly mix products where dough moisture levels range from very low to very high. Dough is gently mixed and developed without generating excessive heat. Low moisture, stiff products are easily mixed. The EX Mixer is ideal for wheat-based products such as pretzels, pizza, sweet goods, crackers, and is also well suited for all but the lowest viscosity powder / liquid mixtures.</td>
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<td><strong>High development mixing for ultra-high absorption doughs</strong></td>
<td>The HDX or High Development Continuous Mixer is designed to first mix all ingredients into a uniform mass with a twin screw mixer. In a separate section the dough is kneaded to the proper development level with a single screw mixer. This mixer is designed specifically to manufacture highly developed dough at low temperatures. The HDX Mixer is ideal for products such as buns, breads, English muffins and similar products.</td>
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<td><strong>Intense mixing action for products requiring high energy mixing</strong></td>
<td>The MX Continuous Mixer offers intense, efficient mixing using a cutting action for products requiring high energy mixing. The MX Continuous Mixer is particularly well suited for high moisture / high fat content doughs such as icings, cremes, batters, fillings and low viscosity mixtures. It is also used for products where inclusions are a large portion of the recipe. Inclusions can be added near the exit of the mixer to obtain a uniform mix with no damage.</td>
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<td><strong>Two-stage mixing for products that benefit from creme up and final mixing stages</strong></td>
<td>The LDX Continuous Mixer combines all minor ingredients and a portion of the required flour in the first mixing stage. In this stage, special mixing elements cut the fat into the other ingredients. The remaining flour is added to create the final dough. This mixer is ideal for most types of cookies or any application where ingredients are blended before flour is added.</td>
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<td><strong>High speed lofting for low moisture, hydroscopic powder type mixtures</strong></td>
<td>The FX Continuous Mixer is designed to distribute small amounts of moisture evenly into large amounts of powder. This is accomplished by lifting the powder into atomized liquids. This mixer is ideal for hydroscopic powders such as potato flakes used to make fabricated potato chips or any other low moisture mixtures.</td>
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Whatever you make, Exact Mixing has the equipment, experience and expertise to help you reduce labor, cut costs, improve consistency and simplify your process with Continuous Mixing. With over 100 Continuous Mixing installations to date, no one has solved more complex mixing challenges for customers across the globe.

We offer a variety of innovative, high-quality continuous mixer models for a variety of products. We also help solve our customers’ mixing challenges with expert engineering support and all the advantages of our Science & Innovation Center. At this fully licensed food production facility, you can perfect your process using the most advanced Continuous Mixing technology available today.

**Benefits of Continuous Mixing:**

- Consistent finished product weight, size and texture
- Eliminates variables due to batch process
- Even hydration of dough
- Better integration of minor ingredients
- Quick and easy changeovers
- Easy to sanitize, maintain, clean and inspect equipment
- Consistent, steady supply of dough
- Eliminates errors
- Requires little training to operate
- Excellent traceability
- Eliminates chance of contamination
- Simplifies downstream dough handling equipment
- Operated with less labor
- Reduced energy requirements

**Continuous Mixing solutions for:**

- Breads, Buns and Rolls
- Sweet Goods
- Bakery Goods
- Snacks
- Crisps
- Pet Treats
- Icings
- Fillings
- Batters
- Bars
- Crackers
- Cookies
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Continuous Mixing equipment and expertise for perfect product every time.

Improving process efficiency and product consistency, Continuous Mixing offers a consistent, uniform dough mix to your production line at the same rate that it is being used. A complete Exact Mixing Continuous Mixing System includes the mixer, blender, material handling and ingredients metering, as well as the control system that monitors and distributes product between them.

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The Continuous Mixing Process

**Dry Materials Handling**

Dry ingredients can be introduced to the system in a number of ways. The most common methods include ingredients from a silo, a bulk bag, or a dumping station for smaller containers. Ingredient additions can be completely automated, manual or somewhere in between.

**Dry Materials Blending**

Dry ingredients are often blended in advance to improve consistency, add system flexibility and reduce costs. They can also be added throughout the blending process. If the flour is delivered dry to the blend, only the minor ingredients pass through the blender. Minor ingredients are often combined and directly to be blended to ensure their proper distribution.

**Dry Materials Receiving**

Dry materials from the materials blending station and from outdoor silos are transferred into the mixing area to the receivers above the dry materials feeder.

**Ingredients Metering**

Gravimetric, Loss-in-Weight technology provides precise, uninterrupted dry ingredient metering to the mixer. Flow meters connected to the closed loop feedback control system ensure that the liquid ingredients are accurately delivered to the mixer in coordination with the dry ingredients.

**Continuous Mixing**

Continuous Mixing is the process of continuously mixing ingredients directly into the mixing chamber at a rate, generating a continuous stream of mixed product at the end of the mixer. The mixing may be done in stages to ensure that ingredients are incorporated properly. All Exact Mixers are designed for versatility, ease of cleaning, ease of maintenance and reliability.

**Operator Interface**

Each machine has an integrated control for mixing and tank delivery. All loading and mixing procedures are monitored and indicated by the control system so the operator can always be confident and ready to operate, and all operations are recorded for future review.
Our 6-step process

Our 6-step process is designed to educate and demonstrate the many benefits of Continuous Mixing, using your ingredients and know-how at a pilot-scale level. Once the process is demonstrated to your satisfaction a continuous mixing system can be quoted to meet your requirements and budget.

1. **ANSWER** your initial questions
2. **UNDERSTAND** your requirements
3. **TEST & EVALUATE** Continuous Mixing solutions at the RBS Science & Innovation Center
4. **AGREE** on scope for cost analysis
5. **DEMONSTRATE** process at your facility
6. **TOUR** current customer installation

Staffed with experienced experts, and outfitted with a complete process line for making baked snacks and other food products, our Science & Innovation Center offers a truly unique value to our customers.

A dedicated mixing area features a wide range of mixing technologies. The Exact Mixing line of continuous mixers offers Single screw (EX Mixer), Twin screw (MX Mixer), High shear (FX Mixer), High development (HDX Mixer) and Multi-stage (LDX Mixer) technologies in a continuously mixed, automated process. Various size mixers are available for Science & Innovation Center work or in-plant demonstrations.

Support systems include an automated bulk handling system, a horizontal dry blender, gravimetric dry feeders, and mass flow liquid systems.

Here you’ll find all the process equipment needed to duplicate conditions you might encounter in full-scale production. It’s the best possible way to ensure a successful mixing and manufacturing process.

RBS SCIENCE & INNOVATION CENTER:
See your product mixed and made first-hand