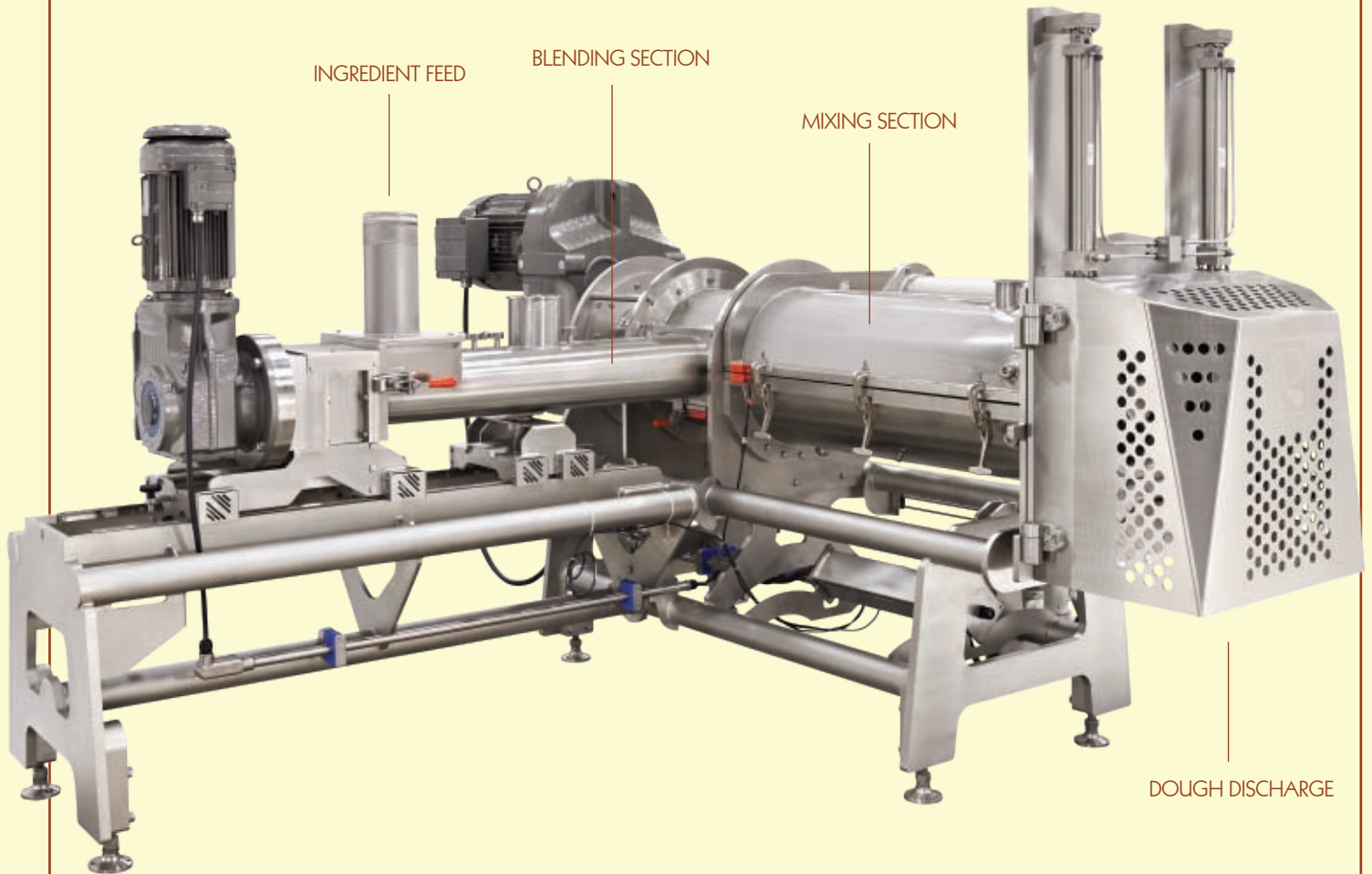


EX CONTINUOUS MIXER

Gentle Kneading for Wheat-Based Products



Preblender shown rotated for cleaning purposes



Shaft configuration is easily changed for flexibility

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, crackers, sweet goods, pet treats, and is also well suited for all but the lowest viscosity powder/liquid mixtures.

Consistent, Repeatable Dough All Day, Every Day

Continuous mixing eliminates the undesirable dough variations that are a result of batch-to-batch mixing.

Easy Sanitation and Maintenance

The distinctive clam shell design allows for easy access to the mixer for sanitation and maintenance.

Food Safety Guaranteed

Eliminates the chance of contamination because the continuous mixing process means dough is never exposed to the environment.

Precise and Uninterrupted Ingredient Metering to the Mixer

Reduced Energy, Labor Costs and Smaller Footprint

Dough Production Rates up to 7,500 kg/hour



EXACT MIXING

EX CONTINUOUS MIXER

Mixer production rates are dependent on the amount of moisture in the formulation, level of development required, temperature and other factors.

The Mixer System can be arranged in many configurations, based on available space. Below is an approximate size of the most common layout based on yield.

MODEL	MAXIMUM CAPACITY KG/HR
EX8	250
EX10	750
EX12	1,500
EX14	2,500
EX17	4,000
EX21	6,000
EX24	7,500

MODEL SIZE	LENGTH	WIDTH
EX8 - EX12	4M	3M
EX14 - EX24	5M	4M



Exact also offers automated dough handling systems to transport dough to downstream equipment.

Standard Features and Specifications

- 304 stainless steel construction
- Interchangeable mixing elements to mix a wide variety of dough
- Pneumatic cutter used at mixer discharge to cut dough into manageable chunks
- All access points are interlocked with the control system
- Liquid jacketed mixer section - outer jacket only with inlet and exit connections
- Only FDA approved materials are used in the product zone
- Quick disconnect, sanitary connections for easy cleaning of liquid ingredient lines
- All mixing components are wash down in place

Available Options

- Custom ingredient metering systems
- Custom ingredient blending systems
- Dough transfer conveyors
- Automated ingredient water temperature control
- Standard or high efficiency cooling jacket
- 316 stainless steel
- Post mixing dough handling
- Automated rework dough return system



EXACT MIXING

BY READING BAKERY SYSTEMS

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