

FX CONTINUOUS MIXER

— High Speed Lofting for Low Moisture, Hygroscopic Powder-Type Mixtures



FX Mixer with preblender



Fine particulate dough being discharged from the mixer

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 hygroscopic powders such as potato flakes used to make fabricated potato chips or any other low moisture 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.

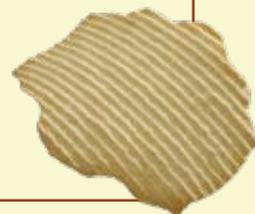
Food Safety Guaranteed

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 3,000 kg/hr



EXACT MIXING

FX CONTINUOUS MIXER

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

| MODEL | MAXIMUM CAPACITY KG/HR |
|-------|---------------------------|
| FX12 | 1000 |
| FX18 | 3000 |

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 SIZE | LENGTH | WIDTH |
|------------|--------|-------|
| FX12, FX18 | 4.5 M | 4.5 M |

Standard Features and Specifications

- 304 stainless steel construction
- Interchangeable mixing elements for changing mixer profile
- Mixer shaft speed - 255 rpm at 60 Hz
- All access points are interlocked with the control system
- Only FDA approved materials are used in the product zone
- Quick disconnect, sanitary connections for easy cleaning of liquid ingredient lines

Available Options

- Custom ingredient metering systems
- Custom ingredient blending systems
- Dough transfer conveyors
- Automated ingredient water temperature control
- Hydrobond rapid hydration system
- Standard or high efficiency cooling jacket
- 316 stainless steel in product contact areas
- Post mixing dough handling
- Automated rework dough return system
- Liquid jacketed mixer section
- Preblender section
- Urschel disintegrator with mobile cart



EXACT MIXING

BY READING BAKERY SYSTEMS

A Markel Food Group Company

