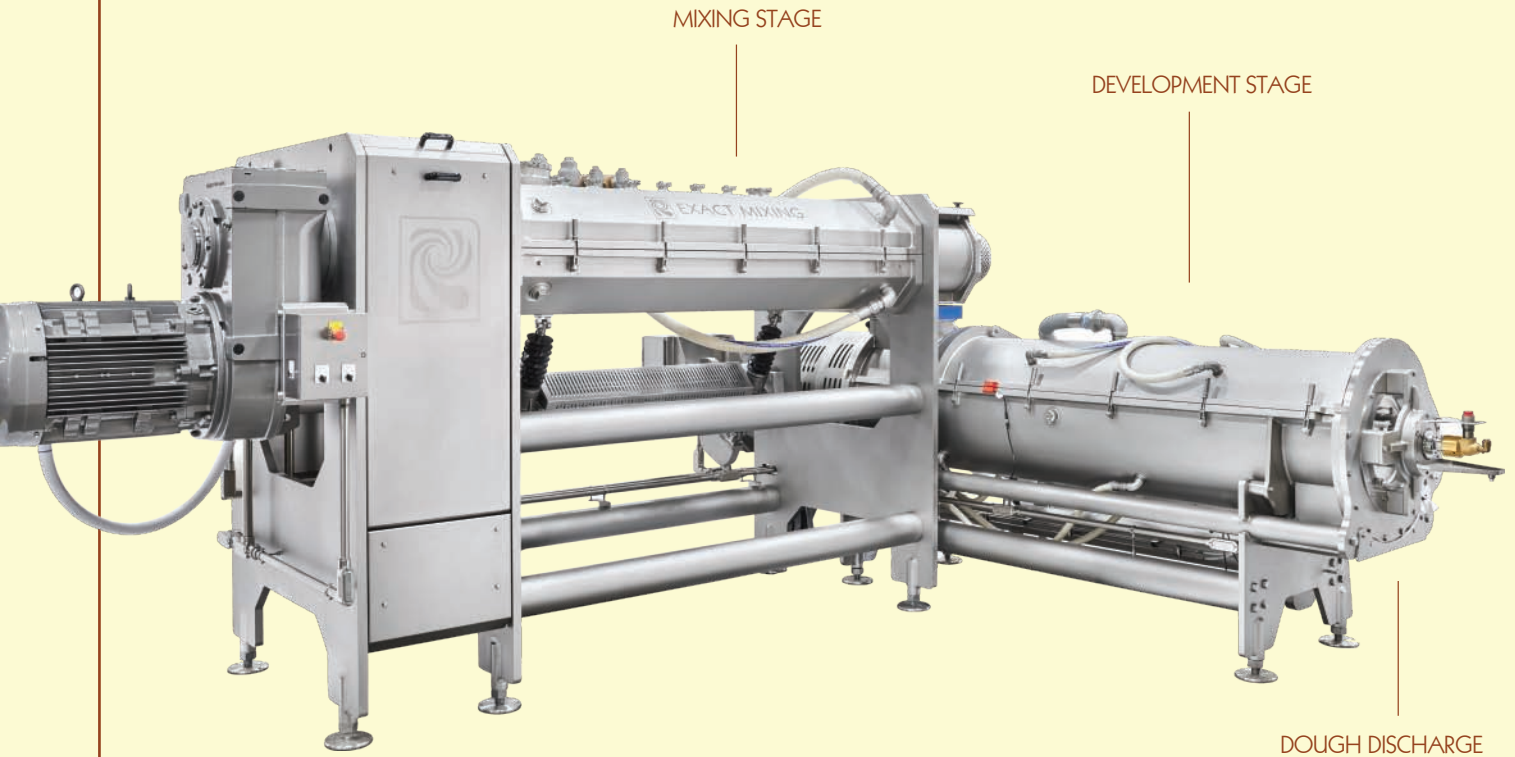


# HDX CONTINUOUS MIXER

High Development Mixing for Ultra-High Absorption Doughs



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.

### **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.

### **Reduced Energy, Labor Costs and Smaller Footprint**

Dough Production Rates up to 7,000 kg/hour



# HDX CONTINUOUS MIXER

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. The system can be compressed to reduce the height.

| MODEL SIZE     | LENGTH | WIDTH |
|----------------|--------|-------|
| ALL HDX MODELS | 6.5 M  | 7 M   |

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

| MODEL | MAXIMUM CAPACITY<br>KG/HR |
|-------|---------------------------|
| HDX10 | 900                       |
| HDX14 | 2,000                     |
| HDX18 | 4,500                     |
| HDX21 | 7,000                     |

## Standard Features and Specifications

- 304 stainless steel construction
- Liquid jacketed and insulated mixer barrels with inlet and outlet connections
- Pneumatic cutter used at mixer discharge to cut dough into manageable chunks
- 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
- Standard or high efficiency cooling jacket
- 316 stainless steel
- Post mixing dough handling
- Automated rework dough return system



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

**Exact Mixing** works with **AMF Bakery Systems** to supply a full production line including all the downstream equipment necessary to produce breads, buns and rolls.



# EXACT MIXING

BY READING BAKERY SYSTEMS

