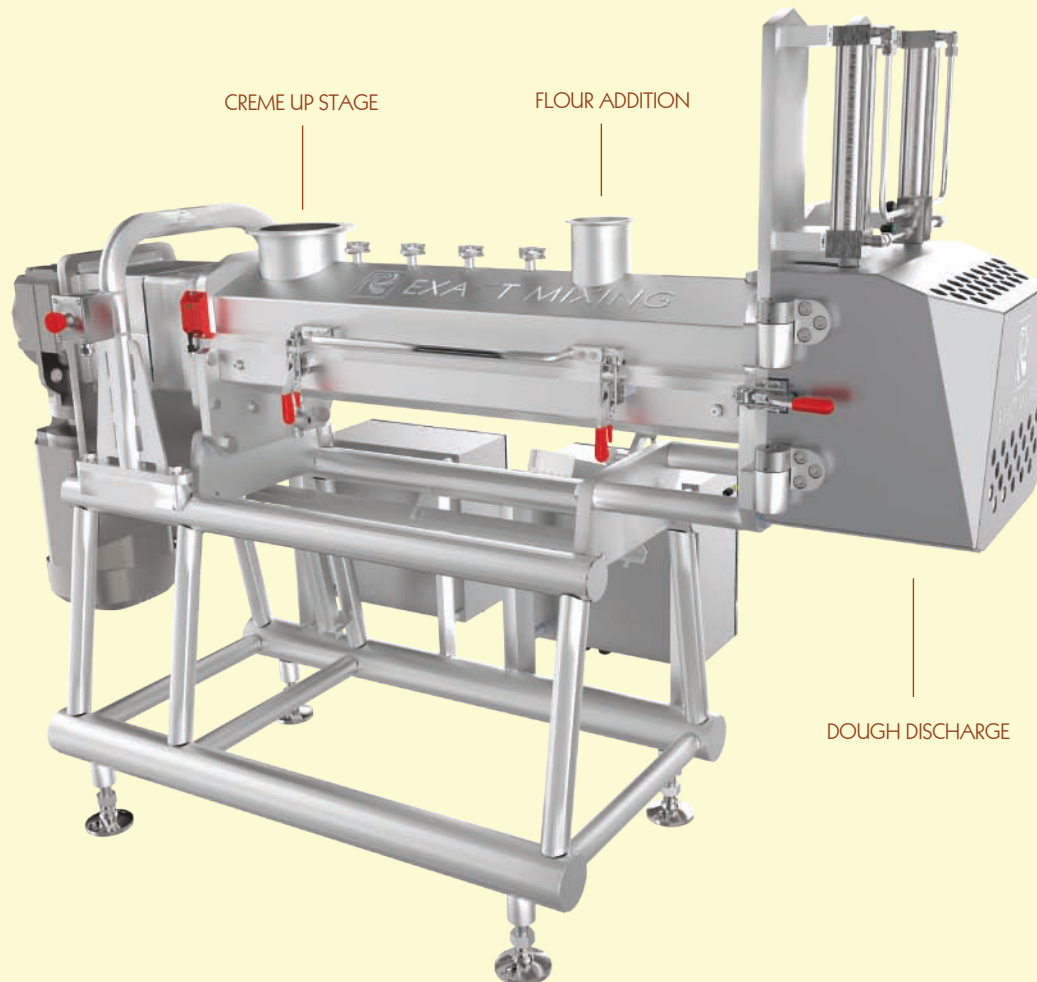


LDX CONTINUOUS MIXER

2-Stage Mixing for Products that Benefit from Creme Up and Final Mixing Stages



The **LDX Continuous Mixer** combines all ingredients except flour in the creme up stage. In this stage, special mixing elements cut the fat into the other ingredients. The flour is added before the development stage where the final dough is created. This mixer is ideal for most types of cookies or any application where ingredients are blended before the flour is added.

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 9,000 kg/hour



LDX CONTINUOUS MIXER

MODEL	MAXIMUM CAPACITY KG/HR
LDX 6	1,000
LDX 9	2,500
LDX 12	5,000
LDX 16	9,000

Standard Features and Specifications

- 304 stainless steel construction
- Mixer equipped with twin shaft design
- Interchangeable mixing elements to mix a wide variety of dough
- Pneumatic cutter used at mixer discharge to cut dough into manageable chunks
- Liquid jacketed mixer section - outer jacket only with inlet and exit connections
- 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
- All mixing components are wash down in place

Available Options

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

Reading Bakery Systems Science & Innovation Center



The **Reading Bakery Systems Science & Innovation Center** is a unique, fully equipped, licensed food processing research and development facility. The Center provides a complete continuous mixing system and processing lines capable of producing a wide assortment of baked snacks. Here you can conduct confidential trials to demonstrate continuous mixing capabilities for your specific application, and even produce market samples for evaluation and consumer testing. It's the best way to ensure a successful manufacturing process and gain the confidence of all members of your development team.



EXACT MIXING

BY READING BAKERY SYSTEMS

A Markel Food Group Company

