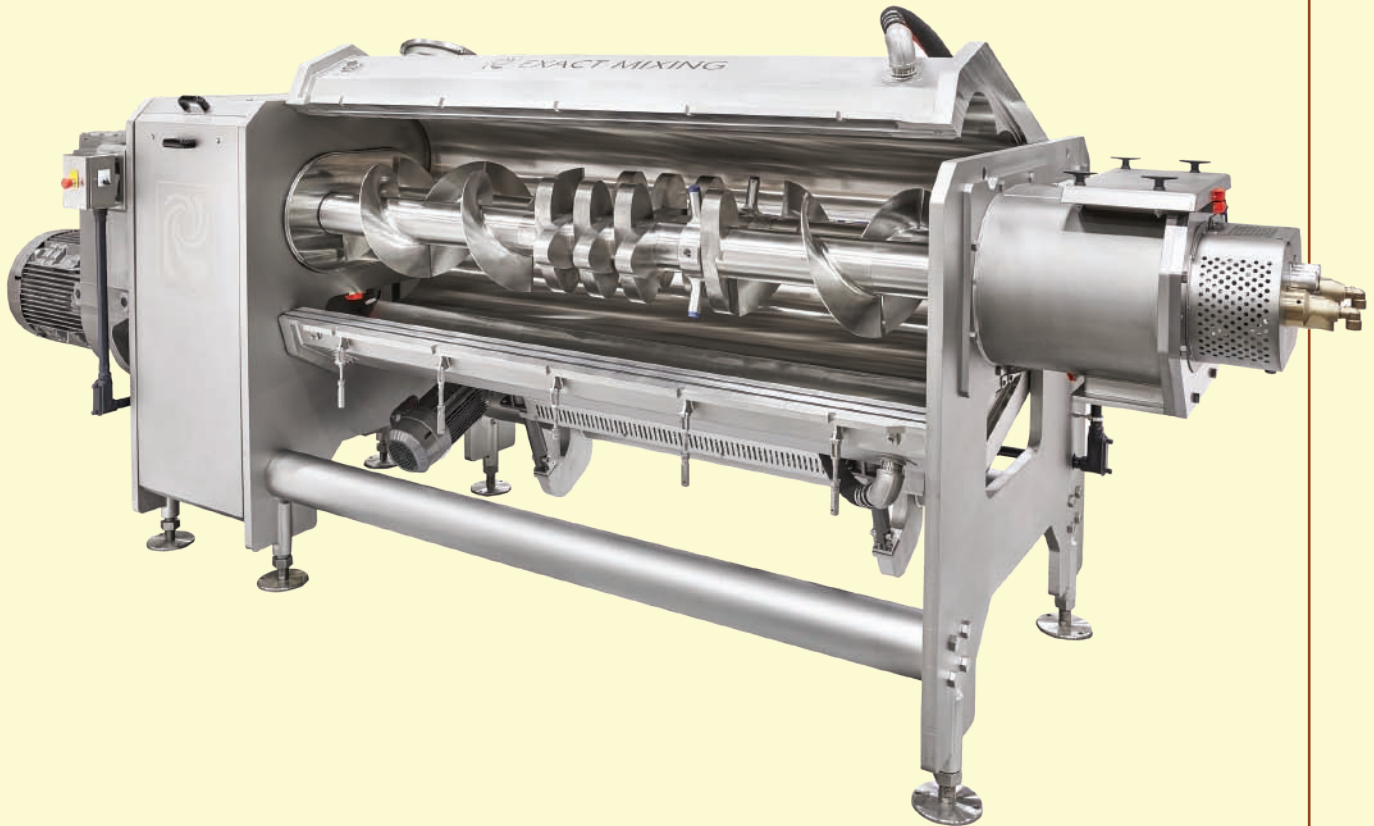


MX CONTINUOUS MIXER

— Continuous Mixing for Snacks, Pizza, Fat/Sugar Mixtures, Batters...



The MX Mixer's adjustable shaft design makes it well suited for a variety of products.

The **Exact Mixing MX Continuous Mixer** is our most versatile mixer and is well suited for a wide range of products including snacks, pizza, batters, icings, and pastes. It is also an ideal first stage mixer for processes that require creme up and pre-blend stages.

Consistent, Repeatable Products 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 8,000 kg/hour



MX CONTINUOUS MIXER

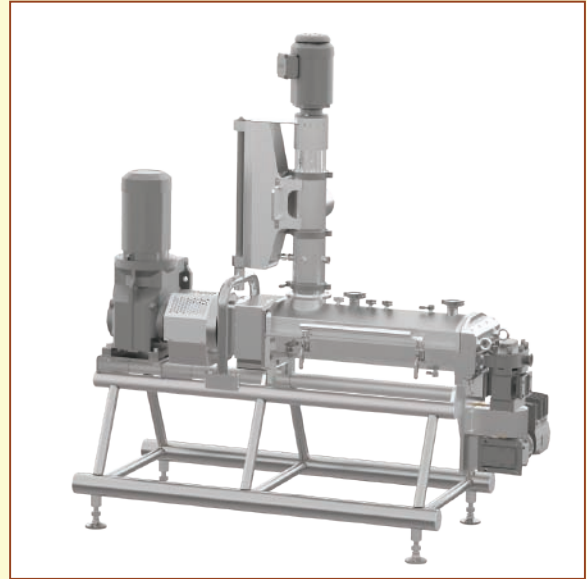
MODEL	MAXIMUM CAPACITY KG/HR
MX6	750
MX9	2,000
MX12	4,500
MX16	8,000

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
- Hydrobond rapid hydration system
- Standard or high efficiency cooling jacket
- 316 stainless steel
- Post mixing dough handling
- Automated rework dough return system
- Dough transfer conveyors
- Automated ingredient water temperature control



A discharge pump can be attached to the mixer to pump mixtures directly to downstream equipment.



Hydrobond Technology instantly hydrates flour for a more efficient process.



EXACT MIXING

BY READING BAKERY SYSTEMS

A Markel Food Group Company

