

HYDROBOND TECHNOLOGY

Instant Hydration Without Adding Excess Heat To Your Dough



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MX CONTINUOUS MIXER



Ingredients are fed directly into the Hydrobond unit and mixed together before entering the mixing chamber.

The Exact Mixing Hydrobond Technology brings liquids and a dry ingredient stream together quickly, with little temperature gain. It can be used with a continuous mixer to make the mixing process more efficient or with a pre-hydration system to mix dry ingredients and water directly into a brew holding tank.

- Blend dry and wet ingredients with unmatched efficiency
- Requires no additional floor space
- Reduces total mixing time
- Reduces heat attributed to mixing energy
- Allows you to mix more dough with same size continuous mixer
- Shorter mixer means smaller footprint and lower equipment costs.

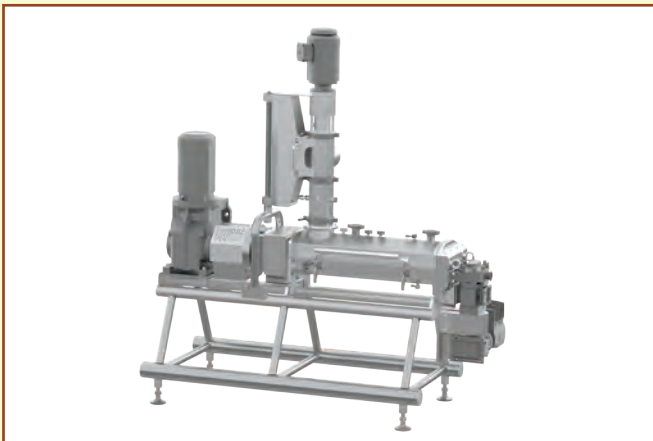
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Absorption Level Examples



Typical Applications

Continuous Mixing Systems



For the production of straight dough, Hydrobond Technology can be installed on top of a continuous mixer.

Pre-Hydration Systems



For breads and buns, Hydrobond Technology can be integrated into a pre-hydration system as a first stage mixing process.

Contact us at (610) 693-5816 or info@exactmixing.com for more information!



EXACT MIXING

BY READING BAKERY SYSTEMS

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