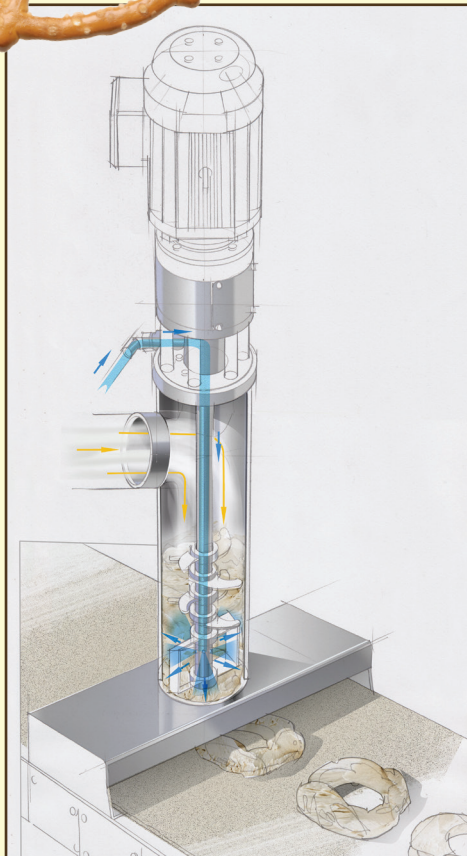


# EXACT MIXING HYDRATOR

— Efficiently Combine Liquid & Dry Ingredient Streams Quickly & With Little Temperature Gain

The Exact Mixing Hydrator brings liquids and a dry ingredient stream (typically flour) 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 flour, minors and water directly into a brew holding tank. This system speeds up the continuous process allowing for the use of a shorter mixer, which means a smaller footprint, lower equipment costs, and lower energy costs.



## HOW IT WORKS

- Dry materials are added between the housing wall and the turning shaft. Blades attached to the outside of the shaft are used to divide the dry stream into individual particles.
- Liquid ingredients travel down through the shaft and exit through holes near the bottom. The shaft is turning rapidly, so the liquid is slung from the shaft and forms a disk in a horizontal plane.
- The individual dry particles fall through the horizontal plane.
- The hydrated mixture discharges out the bottom of the shaft and is fed into the continuous mixer or brew system.



EXACT MIXING

## Absorption Level Examples



42% Hydration



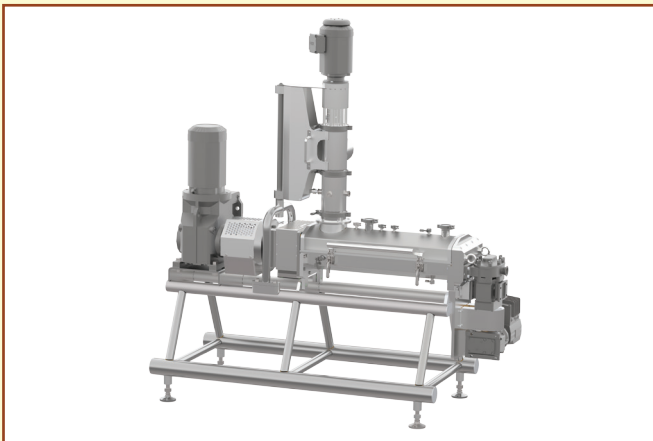
60% Hydration



100% Hydration

## Typical Applications

### Continuous Mixing Systems



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

### Pre-Hydration Systems



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

Contact Jim Warren at 901.378.8037 or [jim.warren@exactmixing.com](mailto:jim.warren@exactmixing.com) for more information.



# EXACT MIXING

BY READING BAKERY SYSTEMS

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