

PET TREAT SYSTEMS



**AUTOMATED, FLEXIBLE AND EFFICIENT SYSTEMS
FOR PET TREAT PRODUCTION.**



READING BAKERY SYSTEMS

THOMAS L. GREEN | READING PRETZEL | EXACT MIXING | READING THERMAL

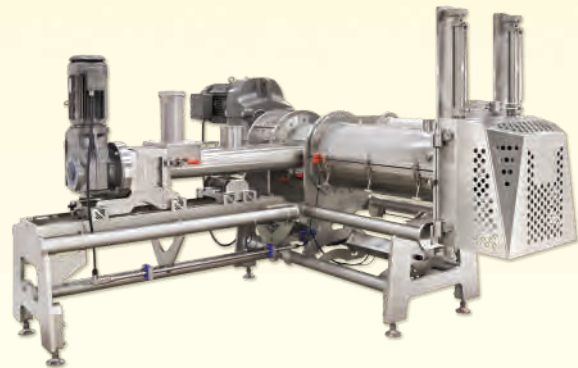


With more than 120 years of commercial baking experience, Reading Bakery Systems can help you take your pet treat operation to the next level with completely automated system solutions. We offer innovative, cost-effective solutions for every part of your process including mixing, forming, baking and drying.

TURNKEY PRODUCTION LINES FOR VOLUMES FROM 125 – 2500 KG/HR.

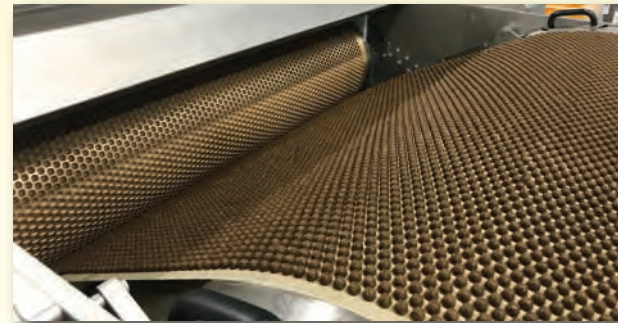
Mixing and Dough Handling

Depending on the level of automation required, RBS offers continuous or batch mixing, and a variety of options for manual or automated dough handling systems. Continuous mixing provides more consistent dough to your production line, improving process efficiency and product consistency. The Exact EX Continuous Mixer is ideal for both soft, chewy and hard, crunchy pet treats.



Rotary Moulder

The Thomas L. Green Rotary Moulder efficiently produces high definition, three-dimensional shapes by pressing dough into a die roll. The interchangeable die roll is made of engraved brass and can be supplied with segmented rings for simultaneous, multiple shape production. RBS also offers other forming equipment to create extruded, co-extruded and sheeted or wirecut pet treats.



Baking & Drying

The high velocity SPECTRUM OVEN® is a single pass convection baking platform designed for balanced and consistent baking of pet treats. Control of the exhaust, air temperature and circulation velocity allows the operator to control the product moisture removal rate for maximum quality assurance. A dryer may be combined with the oven zone to create a space efficient two-pass baking chamber.



An optional SPECTRUM Multi-Pass Dryer provides faster oven speeds, greater production throughput, and more process control. The Dryer efficiently reduces product core moistures, improving overall quality and storage characteristics.



Continuous Mixer



Rotary Moulder



SPECTRUM OVEN®



SPECTRUM Multi-Pass Dryer



ADDITIONAL FORMING EQUIPMENT



Extruded Products

For extruded and co-extruded products, the Low Pressure (LP) Extruder enables consistent and accurate production of a variety of structural, flat and filled extruded shapes and sticks. Product changeover is as simple as exchanging one compression head and die for another one with a different shape.



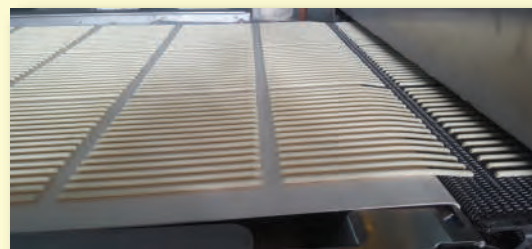
Sheeted Products

For sheeted pet treat products, the Thomas L. Green Sheeter generates a consistent dough sheet, and the Gauging Stations ensure a gentle reduction in sheet thickness prior to shape forming. Scrapless geometric shapes and distinct shapes can be formed by the Rotary Cutting Station.



Wirecut Products

For wirecut pet treats, the Thomas L. Green Wirecut Machines create a variety of cookies and filled bars. It is designed to provide piece-weight accuracy and reliability, and is best for non-descript shapes - with or without inclusions. The Wirecut Machine uniformly cuts individual shapes at up to 300 pieces per minute depending on product type.



Guillotine Cutter

Reading Bakery Systems offers a Guillotine Cutter to uniformly cut products before or after baking. An Ultrasonic Guillotine Cutter with high frequency blade is available to cut soft, sticky or fragile products.



Science & Innovation Center

The RBS Science & Innovation Center is a licensed food production facility for research and development.

Here you can conduct confidential trials on our wide range of baking and process equipment. We offer batch or continuous mixing, a flexible production line for sheeted and low pressure extruded snacks, a cookie line for wirecut and rotary moulded products and an expanded snack system for a variety of high pressure extruded snacks.



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A Markel Food Group Company

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