

BAKED PET TREAT SYSTEMS

AUTOMATED, FLEXIBLE, AND EFFICIENT SYSTEMS
FOR BAKED PET KIBBLE AND TREATS.



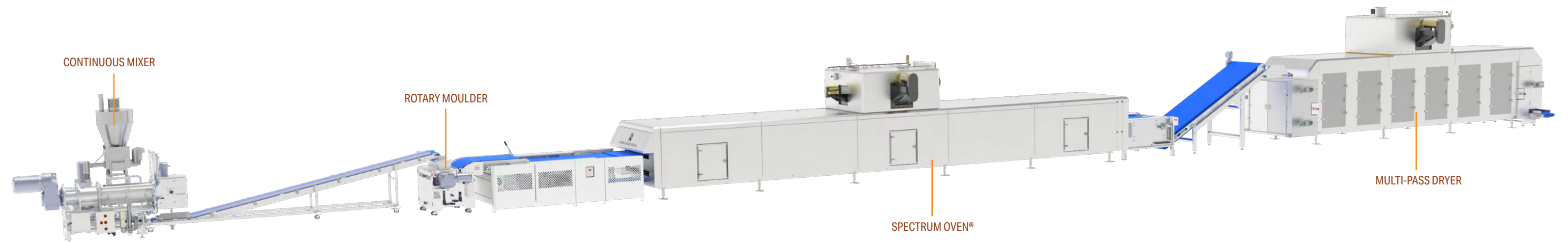
READING BAKERY SYSTEMS

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

A Markel Group Company

The RBS Baked Pet Treat System

Turnkey production lines for volumes from 250 — 2500 kg/hr.



With more than 130 years of baking experience, Reading Bakery Systems can optimize your pet food operation efficiency with a completely automated system solution. We offer innovative, cost-effective solutions for every part of your process including mixing, forming, baking, and drying.



MIXING & DOUGH HANDLING

RBS offers continuous or batch mixing, as well as a variety of options for manual or automated dough handling systems. Continuous mixing is fully automated, which reduces labor, provides consistent dough to your production line, and improves process and product consistency. The Exact EX Continuous Mixer is ideal for both chewy and crunchy pet treats and kibble, as it automatically heats the dough to the proper kill temperature.



EX Continuous Mixer

FORMING

The Thomas L. Green Rotary Moulder efficiently produces high definition, three-dimensional shapes by pressing dough into a die roll. The interchangeable die can include segmented rings, allowing the simultaneous production of multiple shapes. Additional RBS forming equipment is available to create extruded, co-extruded, sheeted and wirecut pet treats.



RM350 Rotary Moulder

BAKING

The high velocity SPECTRUM OVEN® is a single pass convection baking platform designed for balanced and consistent baking of pet food. System operators have control of the exhaust, air temperature and circulation velocity so they can precisely manage the product moisture removal rate for maximum quality assurance.



DRYING

For greater production throughput and more process control, we offer an optional Multi-Pass Dryer. The Dryer efficiently reduces product core moistures, improving overall quality and storage characteristics. A dryer may be combined with the oven zones to create a compact, space saving two-pass baking chamber for maximum efficiency.

To reduce harmful emissions, electric and alternative fuel baking options are available.



ADDITIONAL FORMING EQUIPMENT



EXTRUDED & 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.



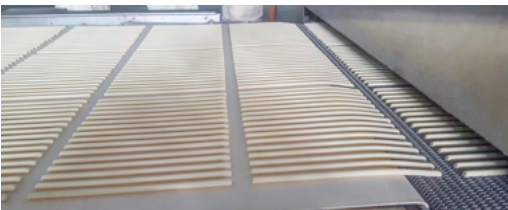
SHEETED PRODUCTS

The Thomas L. Green Sheeter generates a consistent dough sheet, and the Gauging Stations gently reduce sheet thickness prior to shape forming. Scrapless geometric shapes and distinct shapes can be formed by the Rotary Cutting Station.



WIRECUT PRODUCTS

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



GUILLOTINE CUTTER

The RBS Guillotine Cutter uniformly cuts products before or after baking. An Ultrasonic Guillotine Cutter with high frequency blade is available to cut soft, sticky or fragile products.

RBS SCIENCE & INNOVATION CENTER



Perfecting the Art and Science of Snack Food Products and Processes

The RBS Science & Innovation Center is a state-of-the-art R&D facility, where we collaborate with your team to conduct confidential product and process development trials. Our customers leave with the confidence that they are bringing the best product to market, and the knowledge that they have utilized the latest technologies to maximize commercial operation efficiency.

The Science & Innovation Center features a range of batch and continuous mixing, baking, and processing equipment for producing cookies, crackers, pretzels, baked chips, popped snacks, pet treats, and more. For more information, visit readingbakery.com or call +1 610.693.5816.



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