

THOMAS L. GREEN

HARD & SOFT BISCUIT SYSTEMS



EFFICIENT, RELIABLE PRODUCTION OF
SHEETED AND ROTARY MOULDED PRODUCTS.



READING BAKERY SYSTEMS

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

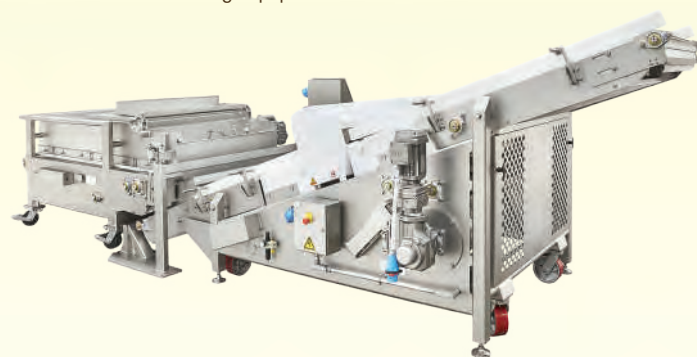


Our Thomas L. Green brand supplies innovative, reliable and cost effective biscuit equipment. Our production systems create a variety of sheeted and rotary moulded biscuits, and have the flexibility to integrate batch or continuous mixing. Production volumes range from **500 - 2500 kg/hr.**

MODULAR SYSTEMS FOR PRODUCTION VOLUMES FROM 500 – 2500 KG/HR.

Mixing and Dough Handling Equipment

Thomas L. Green Biscuit Systems are designed to be fed manually or automatically from a batch or Exact Continuous Mixer. When using an automated handling system, the dough is transported from the mixer into a dough handling conveyor with kibbler or sheeter attachment, which prepares the dough for the downstream forming equipment.



Forming Equipment – Hard Biscuits

The Thomas L. Green 3-Roll Sheeter generates a consistent dough sheet ready for further thickness reduction. The Sheeter can receive dough manually, or from an automated handling system.

Gauging Stations ensure a gentle reduction in sheet thickness prior to shape forming. The parallel, hardened, solid-steel rolls of the Gauging Stations typically reduce the dough sheet thickness by a 2:1 ratio from infeed to discharge. The gap between the rolls is adjusted during production to maintain a constant dough thickness.



Rotary Cutting Station

Scrapless geometric shapes and distinct biscuit shapes can be formed by the Rotary Cutting Station. The Cutting Station accurately and continuously cuts product shapes out of a single dough sheet. All Rotary Cutter die rolls are easily and quickly changed for increased product flexibility and decreased production down time. Die rolls can be engraved bronze, coated metals or plastic cups, and removable test rings can also be fitted for low-cost product development work.



Forming Equipment - Soft Biscuits

The Rotary Moulder is designed to efficiently produce high definition, three-dimensional biscuits, cookies, sandwich cookies, bars and pet treats. The interchangeable die roll is made of engraved brass and can be supplied with segmented rings for multiple shapes. The machine is built on lockable casters providing portability and interchangeability with existing production line components.



PRISM OVEN

Rotary Moulder

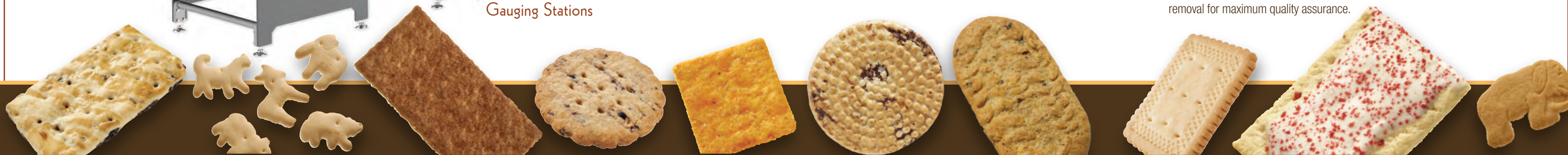
Rotary Cutting Station

Gauging Stations

3-Roll Sheeter

Baking

The PRISM OVEN is a single-pass, flexible baking platform designed for balanced and consistent baking of a wide variety of biscuit and cookie products. Control of the exhaust, air temperature and circulation velocity allow the operator to control the product moisture removal for maximum quality assurance.





SCIENCE & INNOVATION CENTER

The Reading Bakery Systems 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 snack 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.

Market samples can be produced for research and development evaluation, or for consumer testing. It's the best possible way to ensure a successful manufacturing process, and gain the confidence of all members of your development team.



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A Markel Food Group Company

(01) 610.693.5816 | READINGBAKERY.COM

02.20