

*For improved product bag-fill, chips can be formed while baking on an optional forming belt within the oven.*



## 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 process equipment, including batch or continuous mixing, sheeting, low pressure extrusion, caustic cooking, and convective or radiant baking.*

*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.*

*For more information, contact: Ken Zvoncheck, Director, Science & Innovation Center  
(01) 610.678.5890 | ken.zvoncheck@readingbakery.com*



**READING BAKERY SYSTEMS**

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

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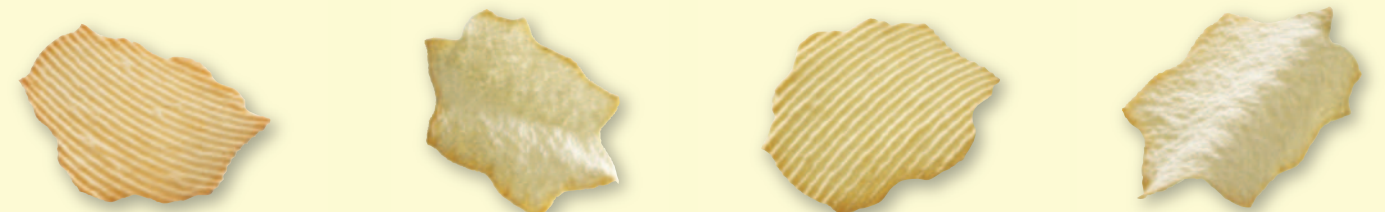
# BAKED POTATO CHIP SYSTEMS

EFFICIENT, HIGH VOLUME PRODUCTION  
OF FABRICATED BAKED POTATO CHIPS



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# MODULAR SYSTEMS PRODUCING 250 - 1000 KG/HR OF FINISHED PRODUCT.



For snack manufacturers interested in producing lower-oil content potato snacks, Reading Bakery Systems offers a range of manufacturing solutions for producing baked potato chips. These turn-key systems transform dry and liquid ingredients into a consistent dough sheet. Product pieces are cut by interchangeable die rolls before being baked and dried in a two pass, convection SPECTRUM OVEN® system. This modular production system can produce between 250 – 1000 kg/hr of finished product. The production volume largely depends on the number of oven sections after the dough sheeting equipment; throughput capacity increases as oven zones are added. With preparation, the oven zones can be added in the future as sales volumes increase.

## Continuous Mixing

Dry and liquid ingredients are accurately metered and mixed in an Exact FX Continuous Mixing System. Continuous Mixing ensures consistent mixing action and constant hydration of the dry ingredients, which is critical for producing baked chips with appealing product textures. Operator involvement is minimized and batching errors are eliminated. With this recipe-driven system, final product quality is assured and is fully repeatable from shift to shift.



## Dough Handling

The dough transport system ensures that the dough makes it from the mixer to forming machines on a first-in, first-out basis. As an option, a metal detector can be provided to the dough feed system to protect the investment in the dough sheeting rolls. Post-bake metal detectors monitor the final product before packaging for consumer protection.

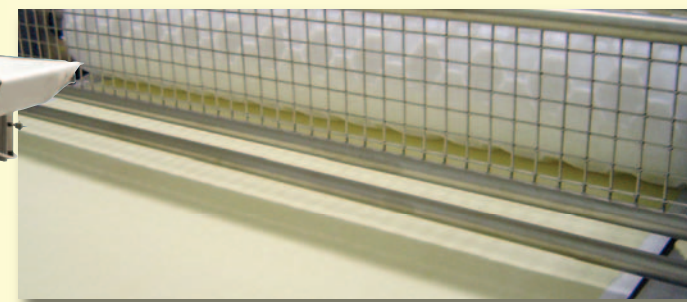


## Sheeting and Cutting

The single-reduction, 2-Roll Sheeter produces a hole-free dough sheet that is discharged directly onto the Rotary Cutter infeed conveyor. The rolls of the 2-Roll Sheeter are provided with unions for chilled water supply to maintain roll surface temperatures during production. A separate, optional 2-Roll Sheeter can be

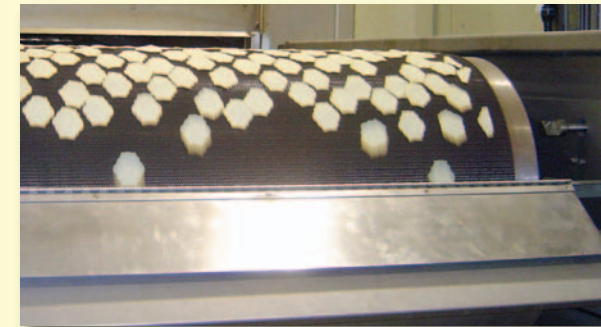


Dough level is automatically maintained in the hopper for consistent dough density in the final sheet.



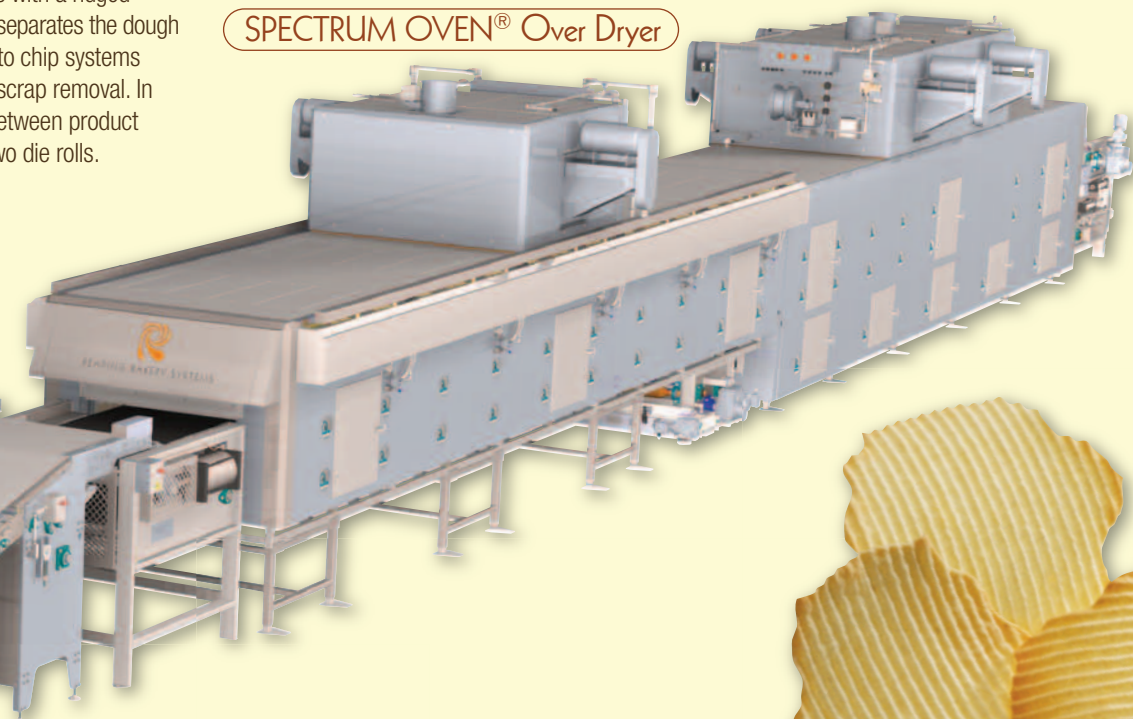
## Baking & Drying

This two pass SPECTRUM OVEN® over dryer system is particularly well suited to potato chip production. A separate drying kiln beneath the oven provides an independently-controlled, lower temperature environment without further coloring of the baked chip. Product exits at final moisture levels and is ready for seasoning and packaging.



## SPECTRUM OVEN® Over Dryer

provided with a wavy profile to produce chips with a ridged appearance. The die roll on the Rotary Cutter separates the dough sheet into discrete shapes. Most baked potato chip systems utilize scrapless cutter designs without web scrap removal. In order to allow a more efficient changeover between product types or sizes, the Rotary Cutter may have two die rolls.



## Rotary Cutting Station

## 2-Roll Sheeter

