Streamlined equipment designs for optimizing snack production

The RBS Vector Series is specifically designed to meet the needs of snack producers in today’s emerging markets. The Vector Series features streamlined designs of our production lines, with innovative engineering and best-in-class construction to maximize value and efficiency. The Vector Series has all the ingredients to produce the world’s most popular snack products.

Serving the Global Snacks Market from Locations Around the World

RBS has elevated its global presence with full-scale production facilities in both the US and China. Along with sales and service representatives strategically placed throughout the world, RBS is able to decrease technical support response and delivery times.

About RBS
Shaping the future of the snack food industry for over 125 years

At Reading Bakery Systems (RBS), we understand the dynamic nature of the baked snack food industry. As leaders in the snack business we collaborate, leverage technology and apply our expertise to help our customers innovate, and push the industry forward.

Powered by Partnerships
RBS is a proud member of the Markel Food Group. The Markel Food Group, with the combined resources of AMF Bakery Systems and Reading Bakery Systems, offers customers a wide portfolio of innovative and reliable production solutions for snack foods, breads and buns, pizza, pastries, pies, and other food products.
Mixing Equipment

AMF DDM Mixer
AMF DDM Mixers with Sigma or Z elements offer maximum flexibility for snack, cracker, cookie and biscuit dough. Our safety, automatic controls make all operations safe and expose operators to moving parts. Clean-up is quick and easy for maximum sanitation.

Dough Handling Equipment

RBS custom dough handling systems are designed around your production demands, the level of automation required and your plant layout. Our automated systems reliably process, condition and transport dough to the forming equipment.
**Low Pressure Extruder**

Our Low Pressure Extruder produces pretzel sticks, shapes, and other extruded products on a single machine. Product changeover is as simple as exchanging one compression head and die for another one with a different shape. The simple assembly means product changeover takes just minutes.

**Omega V Topping Dispenser**

The Omega V Topping Dispenser delivers salt, or other granular materials, at consistent rates across the line and over time. The heavy-duty design is manufactured in stainless steel for durable use in a demanding production environment.

**Guillotine Cutter**

The Guillotine Stick Cutter provides precise cutting and product separation before baking. The single blade design allows for consistent cuts across the width of the line, and is capable of speeds from 50 – 175 cuts per minute (cpm).

**Spectrum Oven®**

The single-pass Spectrum Oven® with convection baking offers efficiency and balance, resulting in consistent product quality. The easy-to-use control system provides the operator with complete control of oven temperature, humidity, and product baking time.

**Pretzel Cooker**

The RBS “Hot” Pretzel Cooker is the critical element in producing pretzels with an even appearance, superior taste, and shine. Operating at a temperature of 90°C and using a waterfall type application of caustic solution, it ensures consistent texture, pH, and color prior to the baking process. The temperature, caustic concentration, and dwell time are all controlled by the operator through simple controls on the machine.
The process begins with a primary Sheeter producing a consistent sheet at a uniform density, which is critical to automated packaging systems after the oven.

Laminating
Thomas L. Green Laminators accurately cut, stack and deliver sheets of dough for unique product textures. The precise and gentle placement of cut sheets provides uniform dough density at both the edges and center of the finished cracker sheet.

Gauging Stations
Following the Laminator, multiple Gauging Stations ensure a gradual reduction in sheet thickness prior to shape cutting at the Rotary Cutting Station.

Rotary Cutting Station
Cracker shapes can be scrapless geometric designs or web scrap can be removed from the sheet and returned to the Sheeter.

Omega Dispenser
Several options are available for applying salt or other topping materials to the top of cut dough pieces. Recovery of excess material is also available.

Baking
The PRISM OVEN is a powerful system for uniform baking of cracker products. Both Direct Gas-Fired and Convection oven modules are employed, providing consistent quality, color, taste and texture.

System Outputs from 1000-4000 Kg/hr
Wirecut Cookie Systems

EFFICIENT, HIGH VOLUME PRODUCTION OF A VARIETY OF COOKIES, BISCUITS AND BARS

SYSTEM OUTPUTS-
100, 1.2MM & 1.5MM WIDE SYSTEMS FOR 300-3000 KG/HRR

Wirecut Machine
The GenesisPro Series Wirecut Machines create a variety of cookies, biscuits, bars and filled products. They are designed to provide piece-weight accuracy and reliability, and are best for non-descriptive shapes.

Baking
The PRISM OVEN is a single-pass, flexible baking platform designed for balanced and consistent baking. For the most efficient baking, both Emithermic and Convection oven zones are employed. The operator has control over product moisture removal to maximize quality.

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Create a wide variety of filled and decorated products with the GenesisPro Series WDS Depositor. This flexible machine is capable of depositing, extruding and wire-cutting to create all types of biscuits and cookie products. The depositor processes batters, soft and stiff doughs, and fillings for co-extruded applications.

SYSTEM OUTPUTS:
UP TO 1.2M Wide for 300-1500 KG/HR

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. Both Emithermic and Convection oven zones are employed for a balanced and efficient bake. The operator has control over product moisture removal to maximize quality.
**Rotary Moulded Biscuit Systems**

**EFFICIENT, RELIABLE PRODUCTION OF ROTARY MOULDED COOKIES AND BISCUITS**

**Rotary Moulder**
The GenesisPro Series Rotary Moulder is an efficient and reliable machine for creating high definition, three-dimensional shapes. It is designed with food grade plastics for easier sanitation and guarding that increases operator safety and enables visual inspection of components.

**System Outputs from 500-2500 KG/HR**

**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. For moulded products, Convection or Direct Gas Fired oven zones can be used. The operator controls the product moisture removal to maximize quality.

**Omega V Topping Dispenser**
The Omega V Dispenser delivers sugar, sprinkles, or other granular materials, at consistent rates across the line and over time. The heavy-duty design is manufactured in stainless steel for durable use in a demanding production environment.

**Omega VII Wet Wash Dispenser**
The Omega VII Dispenser is used to apply a liquid topping to the top of a product, such as an egg wash or sugar solution. This adds a glossy sheen to improve product appearance and helps toppings stick to the product.
FLEXIBLE, RELIABLE AND EFFICIENT THOMAS L. GREEN BISCUIT PRODUCTION SYSTEMS

**Hard & Soft Biscuit Systems**

**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. Both Emithermic and Convection oven zones are employed for balanced and efficient baking. The operator has control over product moisture removal to maintain quality.

**Forming Equipment – Soft Biscuits**

As an option, a Rotary Moulder can be added to this production line to produce high definition, three-dimensional biscuits and cookies.

**Forming Equipment – Hard Biscuits**

The Thomas L. Green 3-Roll Sheeter generates a consistent dough sheet ready for further thickness reduction. The Gauging Stations ensure a gentle reduction in sheet thickness prior to shape forming.

**Rotary Cutting Station**

Simplesx geometric shapes and distinct biscuit shapes can be formed by the Rotary Cutting Station. All Rotary Cutter die rolls are easily and quickly changed for increased product flexibility and decreased production downtime.

SYSTEM OUTPUTS FROM 500-2500 KG/HR
Expanded Snack Systems

A SINGLE SCREW EXTRUSION SYSTEM FOR PRODUCING EXPANDED SNACKS FROM CORN, RICE AND OTHER CEREAL INGREDIENTS

High-Pressure Extruder
The High-Pressure Extruder mixes and cooks the raw ingredients to produce expanded shapes. The flexible design enables quick and easy changeover of the screws, barrels and product dies. This allows for a wide variety of formulations to produce interesting textures and flavors in different shapes, including curls, balls, ribbons, popcorn shapes, rings and more.

Dry Ingredient Blender

Surge Hopper

Tumble Dryer
The Tumble Dryer reduces the moisture of the product to the proper, finished level typically 1.5% to 4%. The dryer is designed for gentle tumbling action and allows for variation of residence time and temperature to control the exact process parameters required for desired products.

Slurry Applicator

Expanded Snack Systems
Popped Snack Systems

RBS and Incomec work together to supply turnkey popped snack systems. These systems create healthy snacks that are popped, not fried, so they lack the oil, but burst with flavor.

**Ingredient Blender**

**The Pellex C+ or Cereal Processors**

**Cleaning Drum**

**PELLEX C+ Processor**

**Food Processor for popped chips**

The Pellex C+ Processor is capable of converting micropellets and dry ingredients with high free starch levels such as broken rice, corn grits and potato-based materials into a crunchy and wavy chip.

**Cerex Processor**

**Food Processor for puffed cakes**

The Cerex grain processor is designed to convert untreated grains, pellets and cereal blends with high free starch levels into unique popped products. Traditional rice cakes, as well as bread and cookie-like products of varying sizes, can be produced with quick and simple changes of the forming dies.

**FLAVORING**

A seasoning system can be added to apply a variety of oil-based slurries and dry seasonings onto the popped product.

**MACHINE OUTPUT DEPENDS ON:**
- The pellet or pellet-mix being processed
- Desired weight of the finished product
- Desired appearance of the finished product

Multiple elements affect baking time. An exact calculation of baking time can be made once the raw material and end-product have been defined and tested.

**RBS and Income work together to supply turnkey popped snack systems.** These systems create healthy snacks that are popped, not fried, so they lack the oil, but burst with flavor.
Support Services
HERE FOR YOU—WHENEVER AND WHEREVER YOU NEED US.

Global Support, Locally
Keeping production lines running is vital to your business. That’s why we pride ourselves on speedy response times. Our experienced parts and service technicians are available 24/7—365 days a year to answer your questions, and maximize the performance of your production lines. We have technicians stationed across the world to provide you with timely local support when you need it most.

RBS eZone
Parts & Service Portal
The RBS eZone, an interactive online portal, gives you anytime access to interactive 3D models of your equipment so you can easily select the parts you need and request quotes. It also allows you to see how to assemble and disassemble your machines and access machinery manuals, drawings, and schematics.

Control Systems
QUALITY IS BUILT IN.

Reading Bakery Systems provides custom-designed control systems—from project management, design and construction, through installation and commissioning.

Safety and efficiency are paramount to your operation. RBS stays up-to-date on the latest technologies, safety standards and control specifications to provide steady, safe and efficient production.

- Allen Bradley or Siemens platforms
- Easy-to-use touchscreen interfaces
- Recipe control system for equipment runtime parameters
- Machines are pre-wired to local junction boxes
- Wiring schematics and cable schedules provided for all equipment
- PLC code provided to end user after start up
- Ethernet based controls network with the option for remote troubleshooting
WORLDWIDE LOCATIONS

MIDDLE EAST/AFRICA
Technopark, 3rd Floor, Office 20
Jebel Ali Free Zone Area
Dubai, UAE

CHINA
No. 10, Huanghai 2nd Street
TEDA, Tianjin
China, 300457

SOUTH EAST ASIA
Block 5000 Ang Mo Kio Ave 5
#05-07 Techplace II
Singapore, 569870

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Entrada 1 Via Cerritos
Urbanizacion Makaira Casa 38
Pereira, Colombia

EUROPE
Edisonweg 50
4207 HG Gorinchem
The Netherlands

EASTERN EUROPE
Tallinn, Str. Kentimanni, 18-44
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