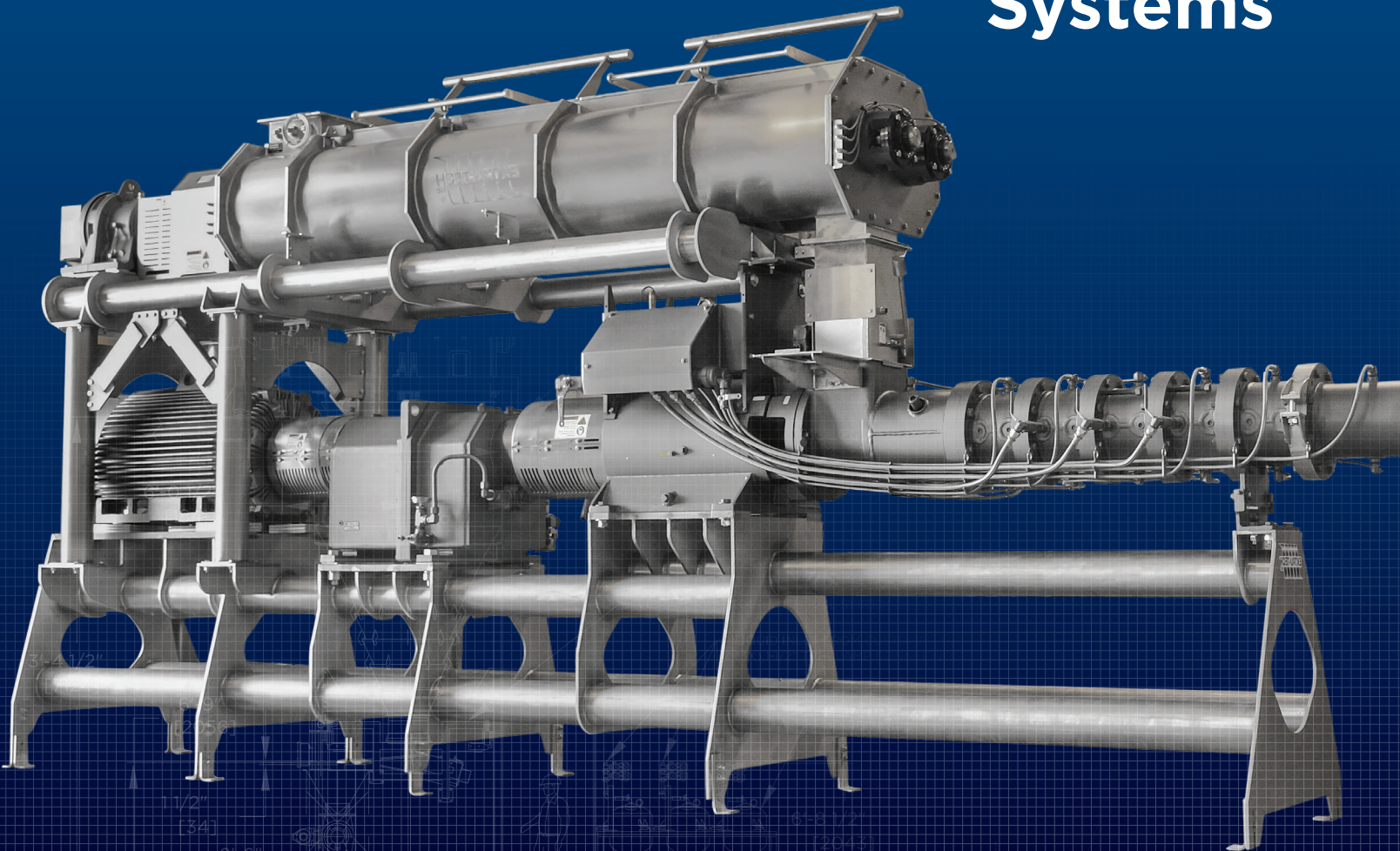




Advanced Feature Extrusion Cooking Systems



1-1/2"
[38]

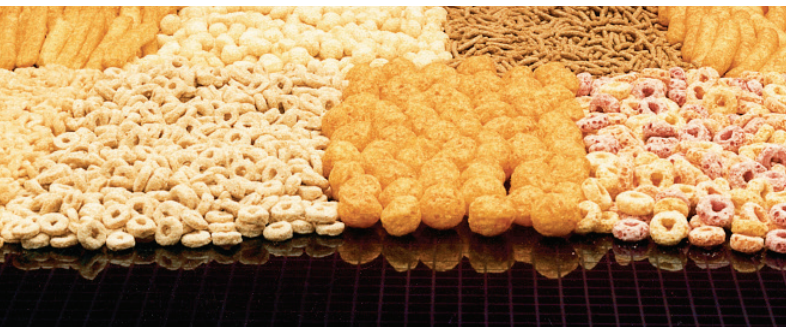
2'-6"
[766]

3'-11 1/2"
[1214]

8'-7"
[2616]

VERTICAL COOLER FOOTPRINT
(SEE DETAIL)





World Class Extrusion Cooking Systems for the next generation

Different In Every Way

From unprecedented production capacities to exacting finished product quality, Extru-Tech Extrusion Cooking Systems have established the industry standards for performance and value.

Extru-Tech's Advanced Feature Extrusion systems were designed with two important criteria. The unit needed to be quick and easy to clean, and it needed to allow customers to control, reduce or eliminate contaminants in the system.

EFFICIENCY

While Extru-Tech continues to be a leader in metallurgical advancement and the evolution of superior manufacturing processes, we recognize that there is also a growing interest in food safety and efficiency.

- Extrusion rate turndown without surging.
- The new water supply system, featuring a pump and surge tank, provides consistent and high pressure water supply regardless of the pressure from the water main.
- Advance temperature control, utilizing water and steam at individual barrel segments.



CAPABILITY

Extru-Tech Extruder Barrels are already designed for broad production capabilities with maximum efficiency and minimal metal-to-metal wear. However, to further eliminate pathogens in the extruder barrel, Extru-Tech Advanced Feature Extruders utilize a modified barrel profile and increased steam injection into the barrel.

From the start, back in 1985, the overriding goal of Extru-Tech engineering has been to design an extrusion cooking system that will yield high production levels of premium quality products.

Whether it's snack, pet, aquatic or animal feed production, Extru-Tech Extruders continue to be the most efficient single screw extrusion cooking systems available on the market. Except, now they're even more hygienic.

CLEANABILITY

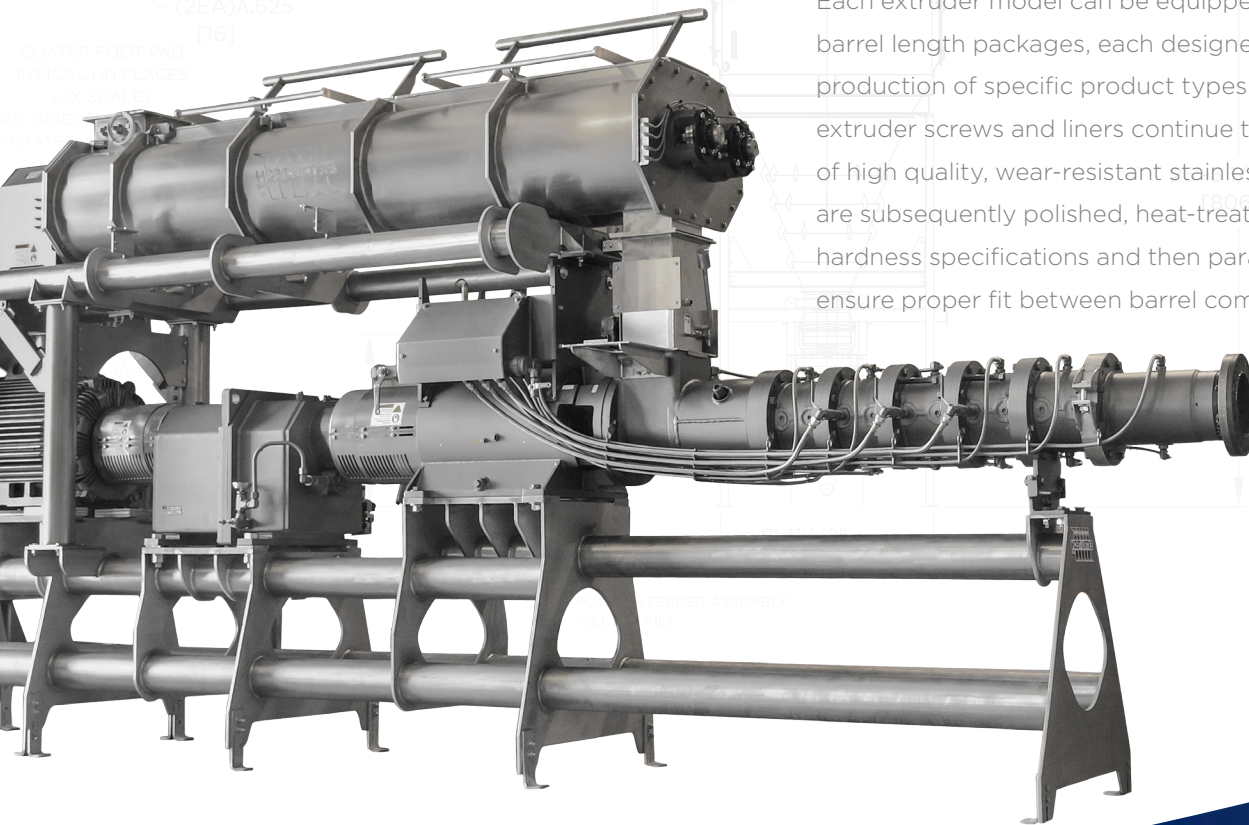
As the issue of food safety, including petfood safety continues to garner headlines, our challenge is to apply a hygienic design and principles to the process.

Additional design features include:

- Elimination of as many horizontal edges as possible in the frame design.
- Improved access under, on and around the extrusion unit for ease of cleaning.
- Advanced venting technology for steam eliminates renegade product from contaminating the process area.
- The advanced DCC includes a manual clean-out valve to assist with the sanitation program and allows clean-out in as little as 30 minutes.

FLEXIBILITY

Each extruder model can be equipped with multiple barrel length packages, each designed for the production of specific product types. Naturally, all extruder screws and liners continue to be constructed of high quality, wear-resistant stainless steel alloys that are subsequently polished, heat-treated to required hardness specifications and then parallel ground to ensure proper fit between barrel components.



General Extruder Specifications

EXTRU-TECH® E925 COOKER/EXTRUDERS*

Model	HP	kW	AQUATIC FEEDS				PET FOODS			
			1.5 mm to 4.0 mm		5.0 mm to 10.0 mm		Chunk Style Dog Food		Cat Food	
			lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
E925 MAXXIM	up to 600	up to 450	7,700 - 24,000	3,500 - 10,880	28,200 - 33,000	12,800 - 15,000	28,200 - 33,000	12,800 - 15,000	22,000 - 26,000	10,000 - 11,800
E925XL	300	225	6,400 - 21,000	2,900 - 9,500	22,000 - 28,200	10,000 - 12,800	22,000 - 28,200	10,000 - 12,800	16,500 - 19,850	7,500 - 9,000
E925A	250	190	6,400 - 17,640	2,900 - 8,000	17,640 - 22,000	8,000 - 10,000	17,640 - 22,000	8,000 - 10,000	13,900 - 16,540	6,300 - 7,500

* The above chart illustrates typical capacity ranges for "floating" aquatic feeds and pet foods. Specific performance guarantees will be supplied by Extru-Tech after each customer's particular application has been evaluated.

EXTRU-TECH® E750 COOKER/EXTRUDERS*

Model	HP	kW	AQUATIC FEEDS				PET FOODS			
			1.5 mm to 4.0 mm		5.0 mm to 10.0 mm		Chunk Style Dog Food		Cat Food	
			lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr	lbs/hr	kg/hr
E750XL	250	190	3,500 - 13,230	1,600 - 6,000	13,230 - 17,640	6,000 - 8,000	13,230 - 17,640	6,000 - 8,000	11,900 - 13,670	5,400 - 6,200
E750A	200	150	3,500 - 11,900	1,600 - 5,400	11,900 - 13,230	5,400 - 6,000	11,900 - 13,230	5,400 - 6,000	9,920 - 11,460	4,500 - 5,200
E750B	150	110	3,500 - 7,700	1,600 - 3,500	7,700 - 8,820	3,500 - 4,000	7,700 - 8,820	3,500 - 4,000	4,400 - 6,600	2,000 - 3,000

* The above chart illustrates typical capacity ranges for "floating" aquatic feeds and pet foods. Specific performance guarantees will be supplied by Extru-Tech after each customer's particular application has been evaluated.

EXTRU-TECH® E525 COOKER/EXTRUDERS*

Model	HP	kW	# HEADS	HUMAN FOOD APPLICATIONS		AQUATIC, ANIMAL, PET FOOD APPLICATIONS	
				lbs/hr	kg/hr	lbs/hr	kg/hr
E525HP	100	75	4	550 - 800	250 - 365		
E525XL	150	110	7			5,000 - 7,500	2,270 - 3,400
E525A	125	93	7			2,650 - 3,300	1,200 - 1,500
E525B	100	75	5			1,760 - 2,200	800 - 1,000

* The above chart illustrates typical capacity ranges for "floating" aquatic feeds and pet foods. Specific performance guarantees will be supplied by Extru-Tech after each customer's particular application has been evaluated.

Does not apply

Note: In addition to horsepower and barrel length, the type of feeding system utilized and size of conditioning cylinder contribute to the variations in capacity rates among the units.

EXTRU-TECH® E325 COOKER/EXTRUDERS* (For Research and Development Only)

Model	HP	kW	# HEADS	HUMAN FOOD APPLICATIONS		AQUATIC, ANIMAL, PET FOOD APPLICATIONS	
				lbs/hr	kg/hr	lbs/hr	kg/hr
E325	40	30	4	150 - 300	68 - 136		
E325	40	30	6			350 - 800	159 - 363

* The above chart illustrates typical capacity ranges for the applications stated. Specific performance guarantees will be supplied by Extru-Tech® after each customer's particular products have been evaluated.

Does not apply

