

EXTRUDER

The extruder is provided for the production of crisps from raw materials of plant origin such as corn, rice, peas, etc., with the possibility of the use of mixtures of dried vegetables. In the extrusion process, as a result of about 120 C temperature and pressures to 20 MPa and then the rapid relieve, a change in the structure protein for easily digestible taken place - healthy food. Product is a crisps in the shape of beads, rods, rings, etc., whose taste and color can be changed by the different blends raw recipes.

Parameters/ measurement unit	Exstruder MP-22
The power of main engine/ kW	22
The power of accesory devices/ kW	2,1
Supply/ V	3 x 400
Size proportions/ mm	820x1160x2000
Weight/ kg	900
Capacity/ kg/h	ok. 80
Price/PLN	



Equipment options	Parameters/ measurement unit	Exstruder MP-22	Price/PLN
Cooling of the working surface of the short bush	Water use/ l/h	45	
Ventilator lowering the temperature of the finished product	Power/ V	230	
Adjustment of the engine sales	Vector frequency convert	At the request of company we install as a standard LG inverters	According to the current supplier's price
Foreign main engine cooling	Indicated when using a frequency inverter	Foreign engine cooling is a bipolar engine 1F on request can be the engine 3F	According to the current supplier's price