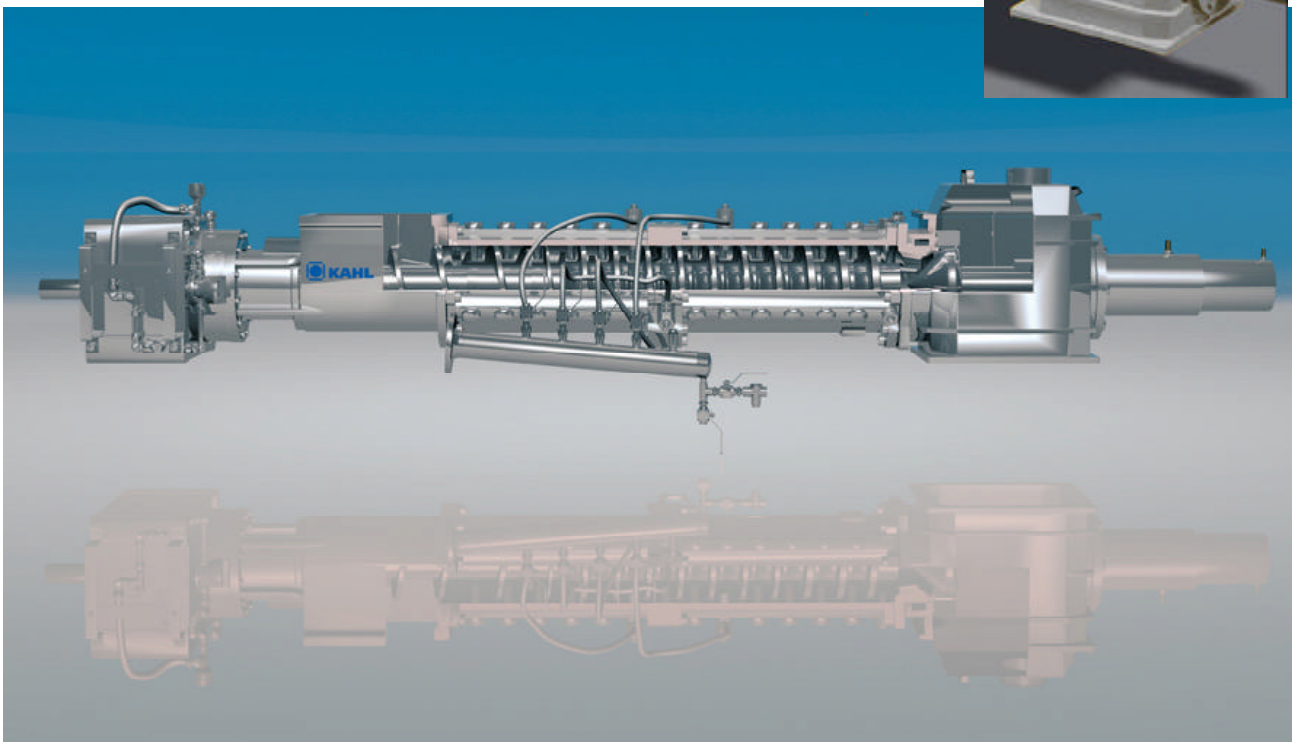


The Principle of Pressure Conditioning

Due to the flash effect and to expansion, this machine has been called Annular Gap Expander.



The pressure in the expander is abt. 40 bar. For a short time, a high temperature is reached. The retention time of the product in the expander is abt. 5 seconds.

At the outlet, the pressure drops instantaneously to ambient pressure and a major part of the added water evaporates spontaneously (flash evaporation).

Due to this evaporation of water the product temperature drops abruptly to 90 °C.

The structure of the expanded product directly leaving the outlet of the expander is a crumbly or lumpy one depending on the formula or the adjusted product temperature.



What is Expandat® ?

- Expandat® is structurized feed
- Absolutely homogeneous, segregation-free feed
- Granular structure, narrow particle size distribution
- Excellent flow properties
- Feed with a low dust content, dust and fines are bound (agglomerated)
- Free from pathogenic germs and moulds
- Better feed utilization and daily weight gain
- Excellent water solubility (dissolves very quickly)
- Lower water consumption and thus higher dry substance consumption for liquid feeding
- Lower production costs compared with crumbled pellets
- Higher flexibility concerning the selection of raw materials
- Pelletization not required



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