

EXTRUDER OEE 8



PROCESS TECHNOLOGY FOR THE PRODUCTION OF CEREALS AND SNACKS

Extruder OEE 8 with hydraulically adjustable die for laboratory use and small-scale production

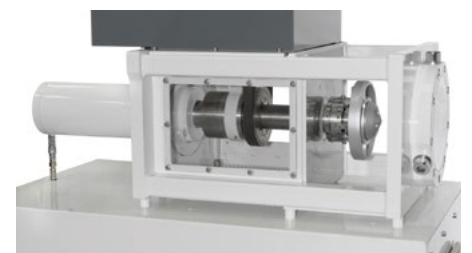
Due to its extreme flexibility, the KAHL single-shaft extruder offers a variety of possible applications, and this at a comparatively moderate investment volume.



The KAHL Group as a specialist in the field of food processing also offers technologies for the extrusion of cereals apart from grain and rice. The process can be adapted to the customer's demands on the final product. Snacks, for example, can be produced by means of extrusion or traditional cooking and subsequent flaking.

Prior to the extrusion process, the grain meals are mixed with further components, afterwards conditioned if required and exactly proportioned into the extruder.

In the extruder the components are kneaded and cooked, at the outlet they are shaped and cut.



Hydraulically adjustable die