

SBX Master Twin-Screw Extruder

For volume production of high-quality direct expanded, extruded and co-extruded snacks and cereals. The twin-screw configuration with high free-volume geometry, modular barrel and high torque capacity makes the SBX Master an extremely versatile and reliable production tool. Thoughtful design ensures that cleaning, changeover and maintenance costs are kept to a minimum while clear and intuitive controls help operators to maximise efficiency.

Process Flexibility

- Segmented agitators can be quickly configured for different process applications
- Modular barrel design enables the ideal barrel length for the application to be selected. Barrels can be extended when production requirements change
- High free-volume geometry gives greater throughput on low density materials such as bran or fine milled flours
- High torque capacity enables an extended range of products to be made
- Barrels can be heated or cooled for additional process flexibility
- Accurate torque reading helps operators achieve precise process control
- Fine adjustment of face cutter blade position ensures clean cutting at all times

Low Production Costs

- Programmed start and stop minimises waste from each production run
- Simple, intuitive controls with touch screen interface help operators optimise efficiency
- Face cutter blades can be changed quickly without stopping the extruder
- Standard AC motor uses less energy than DC
- Powder and liquid feeds are easily accessible to reduce cleaning and changeover time
- Open frame design provides highest hygiene standards

Reliable and Easy To Maintain

- AC motor requires no routine maintenance
- IP55 motor rating ensures reliability under all conditions
- High torque gearbox and splined shafts offer extended service life
- No covers – easy access for all routine cleaning and maintenance tasks

Lowering the costs of high-volume production



SBX Master Twin-Screw Extruder

Face Cutter (Optional)

- Operates at up to 3,000 rpm
- 2, 4 or 8 blades
- Simple swing-arm mounting for ease of access
- Moved into position axially for clean cutting
- Micrometer adjustment of blade position for clean cutting and extended blade life



Die Options

- Co-extrusion dies - 4 to 12 streams
- Standard die assembly with quick change die inserts
- "Coathanger" dies for special applications



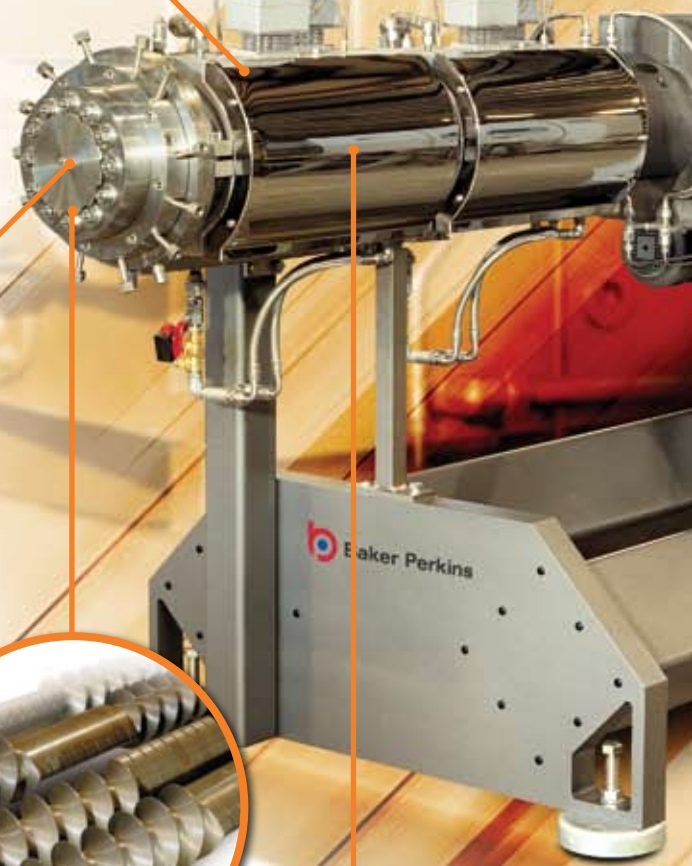
Screws

- Segmented agitator easily configured for different products
- Splined shafts have high torque capacity for versatility and reliability
- High free volume geometry give greater throughput on low density materials
- Low wear materials



Modular Barrel

- Barrel is modular starting with 17 x diameter of screws in length (17D)
- Can be increased in 7D modules up to 38D
- Heating and cooling for additional process flexibility
- Modular design enables upgrades to be easily done on site
- Low wear liner materials





Gearbox

- High torque capacity – improves reliability and increases range of products that can be made.
- Reliable and durable
- Low noise



AC Motor

- Minimal maintenance
- Lower energy costs
- IP55 – minimal risk of damage during cleaning
- Similar torque characteristics to DC
- Low noise
- Reliable torque readout for enhanced process control



Frame

- Open frame allows debris to fall to floor for easy cleaning
- Clear access to liquid and powder feeds reduces changeover time
- No covers means easy access to all routine maintenance items

Range

Barrel Dia (mm)	Nominal Output* (kg/Hr)	Motor size (kW)
SBX 65	450	105
SBX 80	850	200
SBX 100	1,440	300

* for Direct Expanded products

Barrel Lengths

17D, 24D, 31D, 38D

Ingredient Feeds

Dry Ingredients	1 feed port
Liquid ingredients	2 liquid feed pumps
	Water feed flowmeter
	2 x 30 stainless steel holding tanks

Controls

PLC control with touch screen interface

Options

- Face cutter
- Supervisory control system (SCADA)
- Barrel material
 - Through hardened tool steel
 - Special alloy steels
- Gravimetric or volumetric screw feeders
- Flow meters on liquid feeds
- 4 - 12 stream co-extrusion die with pillow crimper and cream feed system

Innovation Centre

Baker Perkins Process Innovation Centre in Peterborough, UK, is available to all our customers for development of new products and processes. The centre contains a full range of development and test facilities, backed by expert food technologists, who help turn concepts into commercially viable products. Customers can conduct equipment trials, develop products and produce samples for test marketing with the assurance of complete confidentiality.



Lifetime Support

Lifetime Support includes a range of aftermarket services to improve line performance and extend useful life. These range from parts and service through inspections and fault finding to major repairs and rebuilds. There are also upgrades available to key features, including drives and control systems, as well as planned maintenance contracts and optimisation services.

For further information:

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