

Added Value Co-extrusion Systems

The addition of ancillary equipment to the Baker Perkins range of twin screw extruders provides the capability to produce unique products with a high return on investment.

Better return on investment

- Co-extruded products can be marketed as snacks, breakfast cereals or confectionery products. Sweet or savoury cream, fruit paste or chocolate praline are typical fillings
- Triple-extrusion allows a second filling to be added; alternatively air can be added into the cereal tube for a lighter texture
- Additional die parts allow products to be made with cream centres surrounded by strands of cereal
- A variety of glazes or coatings can be added downstream

Flexibility

- Co and triple extrusion dies are available with up to 12 streams to suit product size and extruder output
- The dies can be fitted to new or existing extruder installations



Low-cost investment to increase your market potential

Variable geometry die

- Each product stream can be individually adjusted while running for optimum consistency of product size and weight

Pillow crimper

- Filled tubes are formed into individual pillows
- Two sizes of machine handling up to 8 or 12 streams of product simultaneously
- Easily interchangeable rolls allow different sizes and shapes of pillows to be made
- Roll orientation also enables the production of filled bars, which can be chocolate coated and marketed as count line products
- The design of the pillow crimper offers improved visual access to the process, plus ease of maintenance and operation

Cream Feed System

- Cream feed systems incorporate an independent, variable speed drive to each cream pump
- Multiple pump arrangements are available, providing excellent cereal to filling weight control across all filled tubes
- The jacketed and agitated stainless steel tank maintains the cream in the desired state for pumping into the cereal tubes
- Simple, hygienic design provides ease of cleaning and the flexibility for quick product changeovers

Controls

- Baker Perkins extruders are PLC controlled, allowing automatic start up and shutdown sequences to reduce time and waste on start up
- The cream feed system can be controlled through the extruder PLC or be provided with independent control. The pillow crimper has its own control panel



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