

HEAT AND CONTROL

®

KoEx Collet Snack Extruder

Automatically form twist collet snacks for frying or baking.



KoEx friction disc extruders automatically form quality twists/curls/collets using corn or polished rice grits, lentil, pea and other flours. Easy to operate, the KoEx extruder minimizes waste and is built for reliable operation and simple cleaning.

Continuous low or high capacity production up to 880 lbs/hr (400 kg/hr) with an expansion range of 4.7 to 5 lbs/cu ft (75 to 80 g/l) bulk density (using corn grits).

Electrically heated extrusion barrel automatically maintains optimal extrusion conditions and reduces waste and delays during startups.

Precisely maintain product specifications with continuously variable adjustment of extrusion plate and cone gaps, and speeds of the feed worm and friction disc.

PLC control system provides semi-automatic startup and can be integrated with other production line equipment. The simple display screen requires minimal operator training and includes storage of recipes for different products and raw material conditions, start-up and shut-down procedures, operation and alarm information.

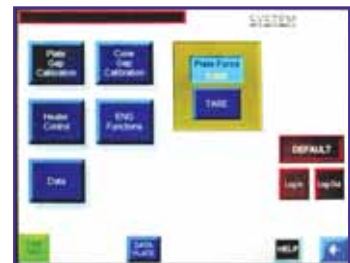
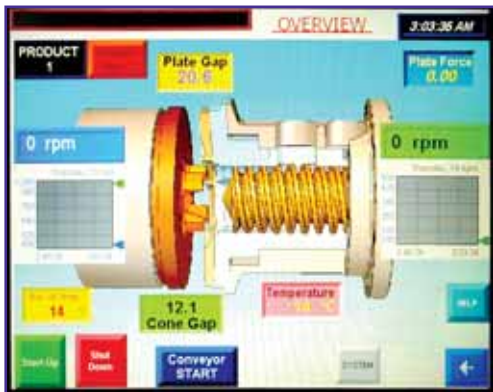
Two-way product discharge conveyor transfers product or discards scrap at start up.

Simple removal of extrusion tooling provides easy cleaning and changeovers.

Integrated vapor extraction hood connects to your exhaust system. Extruder is also available with an optional exhaust fan.

KoEx Extruder | Model KF-400

Designed for continuous, reliable operation, KoEx extruders feature simple touch screen control for quick changeovers and repeatable product quality.



Easy to use with preset recipes and complete operational guides, the PLC control system allows precise adjustment of tooling, temperature and recipes. Maintenance and operational screens require minimal operator training.

Constant improvement and engineering innovations mean these specifications may change without notice.



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