



New continuous linear extruder, innovative as it uses the pressure inside special patented screw pumps to produce large quantities of products, in particular protein snacks and super foods.

Particularly suitable for the extrusion of marzipan, almond paste, hazelnuts, peanuts and other types of nuts, date pastes, orange pastes and for the preparation and creation of bars, protein snacks, super foods and any compound of similar consistency.

The machine works using thermoregulated screw pumps which transport and shape the dough into the chosen format, through a duct with an interchangeable 3-hole head.

The loading of the product to be extruded occurs manually by inserting the compound into the upper loading hopper.

The guillotine cut allows the operator to choose the format, size and final weight of the extruded product which, thanks to the connection with the coating and cooling tunnel, facilitates its enrobing with chocolate as well as any decoration, guaranteeing a high production which amounts to approximately 100/120 kilograms/hour of extruded product, covered, cooled and ready for subsequent packaging.

The machine is equipped with a comfortable and intuitive touch screen panel on which it is possible to view and choose the product format and extrusion speed. The thermoregulated plate entirely in aluminium, placed below the screw pumps, allows to choose whether to work in heated or refrigerated mode thanks to the on-board refrigeration unit.

Easily sanitized and washable for product changes thanks to the removable head and augers, it allows for high versatility of use and a wide range of products that can be produced.

We recommend combining it with the chocolate tempering machine and the enrobing and cooling tunnel in order to guarantee high productivity.

Extrudable products and compounds: - Almond paste - Ganaches - Gianduja paste - Date paste, candied fruit, peanut paste, hazelnut and any nuts

- compounds for protein bars - compounds for super food products.

Mechanical characteristics

Overall dimensions	[mm] (LxWxH) 1860x870x1540
Empty weight	[kg] 350
Material in contact with food	inox AISI 304 L
Gaskets	PTFE
No. of pivoting wheels	4

Cooling system characteristics

Refrigerant gas	R448A
Refrigerant gas quantity	[g] 1000

Electrical characteristics

Total installed power	[kW] 4
Supply voltage	[VAC] 400 / 220
Number of phases	3
Frequency	[Hz] 50 / 60
Auxiliary voltage	[Vdc] +24
Enclosure degree of protection	IP65
Connection type: industrial plug	16A - 5 poles

Characteristics pneumatic system

The machine is equipped with an internal compressor.

Possibility of connection to the compressed air network:

Minimum working pressure	[bar] 6
Minimum flow rate	[l/min] 180
Air characteristics	filtered, dry and de-oiled

