

MALIK ENGINEERS

MALIK'S

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Single screw Extruder for producing Baked Collets by Direct Expansion..

- ➔ Machine body made from sturdy steel 3" square thick walled pipe covered with sheet metal.
- ➔ Feed Hopper made out of SS 304 steel sheeting.
- ➔ Vibratory feeder for adjusting rate of feeding.
- ➔ Control panel epoxy painted. AC frequency controller & Digital indicators for Motor current, screw speed & die temperature provided.
- ➔ Heavy duty ball and thrust bearings are fitted in the Bearing housing for supporting the screw.
- ➔ Heater Band on Die flange for easier start-up provided with temperature sensor & digital indicator.
- ➔ Rotary cutter knife with variable speed AC Inverter drive for many 2-D shapes. Special Cutter available for 3-D shapes.

Models: MEFEDE-50 (50 Kg/hour of Baked Collets)
MEFEDE-100 (100 Kg/hour of Baked Collets)
MEFEDE-150 (150 Kg/hour of Baked Collets)

Production Possibilities:

Corn curls, collets, Rings, Stars, Flowers, Animal forms, Wheels, Funny shapes, Alphabets, etc. by changing die plate with suitable shape.

Installed Power:

MEFEDE-50 Main drive 20 HP. Cutter knife- 0.5 HP.

MEFEDE-100: Main drive-30 HP. Cutter knife-1.0 HP.

MEFEDE-150: Main drive-40 HP. Cutter knife-1.0 H.P.

Raw-materials: De-germinated Corn meal, grits. Broken Rice, Rice meal pre-moistened with water (usually max. upto 16% m.c.w.b).

Operating principle:

It is a short L/D High shear Extruder. The feed material (Corn or Rice) is fed via the vibratory feeder and drops over the rotating screw inside a barrel (stator). The high speed of rotation together with the mechanical shear generated by the rotating screw, raises the temperature of feed material to convert it into plastic mass. The high pressure holds the moisture inside the stator as superheated steam which suddenly drops to atmosphere as it emerges out of die, the superheated steam escaping out of the product resulting in product expanding substantially with lowering of density. The emerging product is immediately cut at the die by a variable speed cutter which determines length of product. The Dried product generally has moisture content between 1-2%.

After the product is cut into small lengths, it has still excess moisture which is dried in a Rotary Oven or Belt drier. Seasoning is applied on the product in a suitable Coating Drum with oil spraying arrangement. It can also be coated with Cheese with suitable system.



Very wide range of shapes possible by changing the die plate & cutting knife system.

← MEFEDE-50 with 15 Kw Main Drive Motor (50 Kg/Hr. capacity)

Manufacturers:

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