

Extruder for producing Fry Collets

MALIK'S

Leaders in Extrusion Equipment present Fry type Extruder for producing extruded snack suitable for frying after Extrusion.

It is uniquely designed having a single short L/D auger screw for conveying the raw-materials (usually defatted corn grits or meal but broken rice can also be used) between set of brass plates of which one is stationary (stator) while the other rotates by high power motor. There is small gap between rotors. As the raw-materials pass through the plates, high mechanical energy is dissipated in form of frictional heat and the materials are gelatinised and as the cooked material emerges out randomly through the small gap, it is cut into lengths by means of set of 3 knives mounted on the rotor. The collets are conveyed via. Fine separator to the Fryer for moisture removal and expansion. Seasonings can be applied after this while online production. The size (dia. And length) of product depend on gap between the plates & rotor speed apart from processing conditions.



Available models:

MEFFE-100 Capacity 100 Kg/h

Auger drive: 2.2 Kw

Rotor Drive: 15 Kw

Total load: 17.5 Kw

MEFFE-200 Capacity 150 Kg/h

Auger drive 3.7 Kw

Rotor Drive: 22 Kw

Total load 26 Kw

Live hopper with vibratory feeder included in both the models

Manufacturers:

MALIK ENGINEERS

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