

# **SBX Master<sup>™</sup> Twin-Screw Extruder**

The SBX Master<sup>™</sup> Twin-Screw Extruder has been designed specifically for high-volume production of cereals and other snack-based food products. From the high-torque gearbox and agitator assemblies to the various dies and cutters, every aspect of the machine has been optimised to provide flexibility with consistency, high guality and low production costs.

Shaped Cereals



Shaped Snacks

11111111



**Filled Cereals** 



Filled Snacks



# innovation

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

#### **Process Flexibility for End-Product Variety**

Segmented agitators, a heated/cooled modular barrel, a high-torque gearbox and a wide range of dies and cutting/forming options provide the capability to make any kind of extruded cereal or snack product.

#### Accurate Control for Quality and Consistency

Powerful yet simple-to-use controls precisely maintain process parameters for consistency while the micro-adjustable face cutter cuts cleanly for a high quality product appearance.

#### **Efficient, Low-Cost Production**

High-free volume screw geometry maintains output on fine-milled materials; programmed routines reduce waste during start and stop; easy access for cleaning and maintenance; robust drive train for long service life.

For more information on the SBX Master ™ Twin-Screw Extruder please click on the link: www.bakerperkins.com/sbx

#### **Typical Installation Includes:**





# SBX Master<sup>™</sup> Twin-Screw Extruder



#### Simplified die and cutter mounting

Makes changeover, cleaning and maintenance faster and safer. The die is supported on a hinged arm, while the cutter slides in and out of position on rails.



Automated system minimises time and waste A pneumatic, pushbutton-operated system automatically puts the cutter directly in front of the die as soon as the extruder is ready, leaving only fine adjustment to the operator.

Improved cooling contributes to quality and consistency Water distribution channels located closer to the internal surface of the barrel improve responsiveness and the rate of heat transfer.

**Durable, high torque screw assemblies with splined shafts** – Easily configured for different products. High free-volume geometry offers greater throughput on low-density materials.



#### **Preconditioner increases process flexibility** A preconditioner mixes, hydrates, and heats the dry ingredients to increase the process flexibility and output of the extruder.



# Modular barrel with integrated heating and cooling

Additional 7D modules can be added on site, making future extensions of the barrel to expand a product portfolio speedy and uncomplicated.

#### Features

High-torque capacity gearbox Improves reliability and increases range of products that can be made

## Gearbox condition monitoring system reduces unexpecting downtime

A simple system continuously monitors the frequency and amplitude of vibrations within the gearbox, allowing the ongoing condition of vital components to be measured.

#### **Powerful controls**

PLC control with touch screen interface provides full process visualisation, recipe edits, alarm management and start-up and shutdown sequencing.

Low-maintenance AC motor With accurate speed and torque output that increase process control.

**Open frame** For hygiene and easy cleaning.

### **Range & Specifications**

Barrel Dia (mm)	Nominal Output* (kg/hr)	Motor size (kW)
SBX 65	500	175
SBX 80	900	315
SBX 100	1,500	525
SBX 125	2,300	470

\* for direct expanded products at the extruder die

### Options

Barrel Lengths 17D, 24D, 31D, 38D

Ingredient Feeds Dry ingredients

Dry ingredients 1 feed port Liquid ingredients 2 liquid feed pumps Water feed flowmeter 2 x 30ltr stainless steel holding tanks



Baker Perkins Ltd, Manor Drive, Paston Parkway, Peterborough, PE4 7AP, UK T: +44 1733 283000 I F: +44 1733 283004 I E: bpltd@bakerperkins.com © Baker Perkins 04/17