

Food Series

Seamlessly integrated with downstream equipment to process low-moisture snacks for texture and puffing control, and high moisture pastas for preserved hydration.

Features

- GMP compliant with advanced technology
- Consistent and repeatable production results
- Excellent homogeneous mixing
- Easy and safe to operate

Lab Scientific



Materials

- Cereals, Legumes & Proteins
- Vitamins, Flavorings & Seasonings
- Salts, Sugars, Oils & Fats

Applications

- Extruded Puffs, Chips, Cereals, Snacks & Pet Food
- High-Moisture Meat Analogue Processing
- Protective and Decorative Powder Coatings for Polymer Products: Automotive, Furniture, Appliances, Sporting Goods

Twin-Screw Extruders		Food		
		LTEF16	LTEF20	LTEF26
Available L/D Ratio	-	32 to 40		
Maximum Screw Speed	RPM	up to 800		
Maximum Extrusion Output Pressure	bar	200	250	
Maximum Standard Barrel Temperature	°C	300		
Estimated Maximum Output (LDPE)	kg/hr	5	18	40
Dimensions (L x W x H)	m	1.84 x 0.79 x 1.77 (40 L/D)	2.16 x 0.71 x 1.81 (40 L/D)	2.84 x 0.88 x 1.96 (40 L/D)