



 **Baker Perkins**
Snacks

Snack Master™ - a comprehensive capability in snack food production

The dynamic nature of the snack market presents many opportunities for manufacturers wanting to develop their business but the ability to bring new products to market quickly and cost-effectively is vital. The Baker Perkins Snack Master™ range has been developed specifically to meet this need.

Snack Master™ lines provide the ideal platforms for both new and established manufacturers to innovate and respond to changes in the market. Our modular approach to process design means Snack Master™ lines can be quickly and easily adapted or extended with additional process units, to incorporate co-extrusion, shredding, coating, and a range of toasting and baking options.

The flexibility of the Snack Master™ system quickly maximises the return on equipment investment for snack production.

innovation
centre

lifetime
support

Baker Perkins' Innovation Centres in the UK and USA are staffed by expert process technologists who help customers turn concepts into commercially viable products. The centres contain a full range of facilities for equipment trials, product development and producing evaluation samples, with the assurance of complete confidentiality.

All equipment reproduces the processes used in full-size plants, so process settings and product characteristics achieved in the lab are easily transferred to a production environment.

When choosing equipment from Baker Perkins, customers expect the best in terms of equipment specification, reliability, end-product quality and low production costs. Lifetime Support ensures that these expectations are met for as long as the equipment is in production.

We offer a broad range of services to help maintain and improve line performance and extend useful life. This covers everything from replacement parts to major repairs and rebuilds, and includes on-site engineering services such as planned maintenance, fault-finding and plant optimisation. There are also upgrades available to key features to improve performance and reliability.



Products //

Snack Master™ systems can be specified to produce a wide array of extruded snacks, from standard direct expanded products to complex, multi-component premium snacks. Additional units may be incorporated into the line over time to build capability and flexibility: special dies, cutters, co-extrusion equipment, dryers, fryers and ovens can be added to form versatile plants capable of a wide range of high-specification snacks.

Extruded Snacks //

Snack Master™ extrusion technology creates high-quality direct expanded and shaped snacks. Typical products include chipsticks, curls, pillows and squares. Post-extrusion cutting and forming options are available to broaden the range of products that can be made from a single line. These include a special die to form a sheet of dough from which pieces are cut then fried or baked.



Co-Extruded Snacks //

Co-extrusion extends the capability of the Snack Master™ extrusion process to make added-value snack products with a variety of fillings, such as cheese, savoury pastes, fruit or chocolate.



Healthy & Nutritional Snacks //

Baker Perkins' processes allow snack manufacturers to develop a wide range of new products that meet the growth in demand for foods matching healthier lifestyles. Opportunities include low fat, whole grain and multigrain products, as well as shredded, expanded and cracker snacks with greatly reduced levels of saturated fat, overall fat content, and salt.



Shredded Snacks //

The Shred Master™ system allows the creation of unique shredded snack products, such as multi-layer and multigrain products with wheat or corn plus vegetable, fruit or savoury paste fillings.



SBX Master™ Twin-Screw Extruder

At the centre of the Snack Master™ concept is Baker Perkins' SBX Master™ Extruder, used to produce a wide array of extruded snacks ranging from standard direct expanded curls, rings and puffs to complex, multi-component premium products.

The modular design of the SBX Master™ enables the ideal barrel length to be chosen for each application; barrels can be extended when production requirements change. Set up is quick and simple, and the advanced HMI control system makes it easy to monitor and adjust the process.

An optional preconditioner and a selection of die and cutter options make the SBX Master™ a versatile production tool suitable for an extensive variety of products, while the open frame design ensures the highest standards of hygiene.

SBX Master™ Extruder

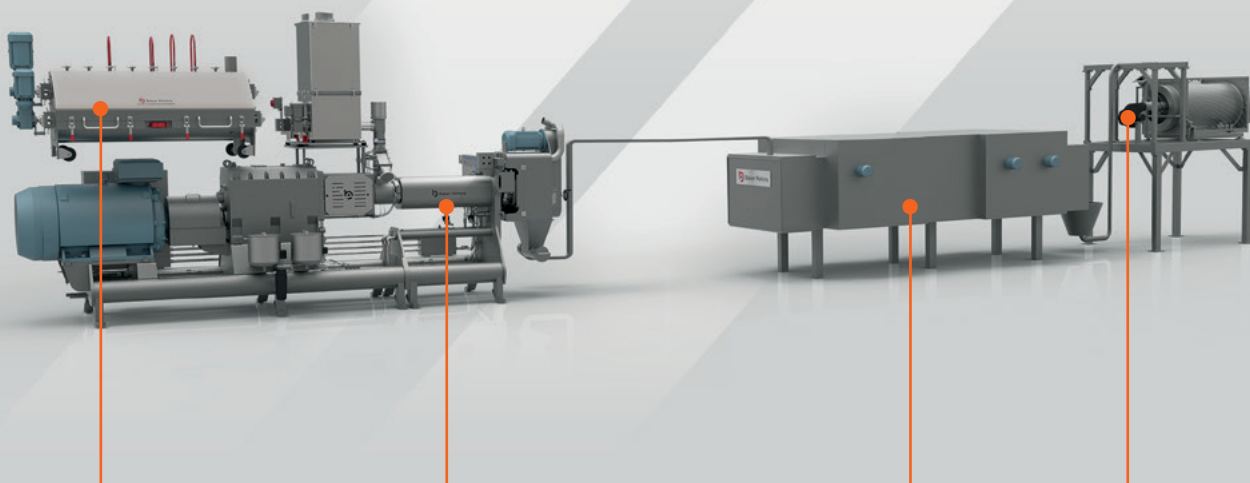


Snack Master™ - Extruded Snacks

A standard Snack Master™ system comprises an SBX Master™ Extruder, dryer and flavouring system to make a range of direct expanded products.

Baker Perkins' twin-screw SBX Master™ Extruder texturises and cooks the ingredients using a combination of heat, mechanical shear and moisture addition; flavours and colours can be added directly into the barrel. Savoury snacks are then coated with oil and seasoning; sweet snacks can be sugar coated and subsequently dried.

Snack Master™ offers manufacturers an expandable, low cost-of-ownership system that allows a wide range of snacks to be made with simple product changeover. Manufacturers can choose from the full array of grains and rice as the basis for an extensive product portfolio.



PRECONDITIONER

SBX MASTER™
EXTRUDER

DRYER

SEASONING

CoEx Master™ - Co-Extruded Snacks

The addition of Baker Perkins' CoEx Master™ Co-Extrusion System transforms the output of the SBX Master™ Extruder by injecting a savoury, sweet or fruit centre-filling before shaping into pillows, sticks, bars or wafers.

The CoEx Master™ co-extrusion system can be added to any existing Snack Master™ system to incorporate fillings with contrasting textures, flavours and colours into a cereal outer.

It provides the capability to make added-value products with out-of-the-ordinary shapes that catch the eye, complemented by exotic flavours and fillings.



Pillow Crimper //



Cream Feed System //

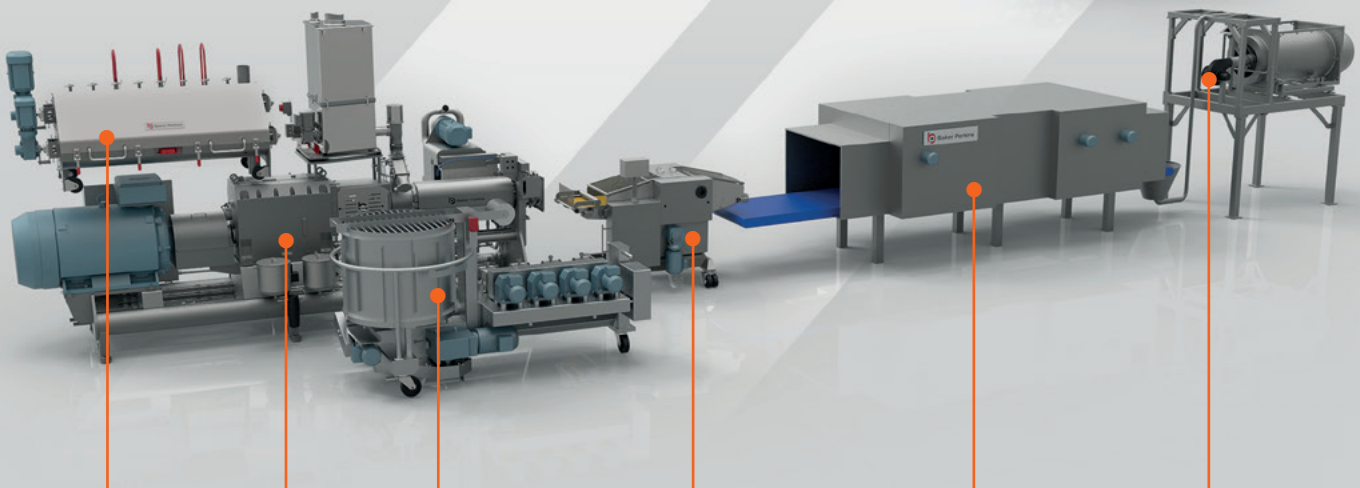


Co-Extrusion Die //



NEW Rotary Insert //

Adjusts seam positions for enhanced appearance.



PRECONDITIONER

SBX MASTER™
EXTRUDER

CREAM FEED
SYSTEM

PILLOW
CRIMPER

DRYER

SEASONING

Shred Master™ - Shredded Snacks

Distinctive, multi-layered shredded or stranded snacks can be produced with Baker Perkins' Shred Master™ system. Shredding is an excellent alternative to traditional snack formats and can add interest, variety and a healthy option to a product range.

Multi-layer shredded wheat and shredded squares can be created with a range of crisp or crunchy textures, using both single grain and multigrain recipes. Many shredded products contain just a single ingredient, making them attractive to health-conscious consumers.

Corn, wheat or other grains can be processed without the need for additional ingredients, giving impeccable health credentials.

Natural tastes can be enhanced with flavourings and seasonings to create innovative products with unique texture and taste combinations.

Fillings, such as vegetable, savoury or fruit pastes can be incorporated between layers for additional variety.

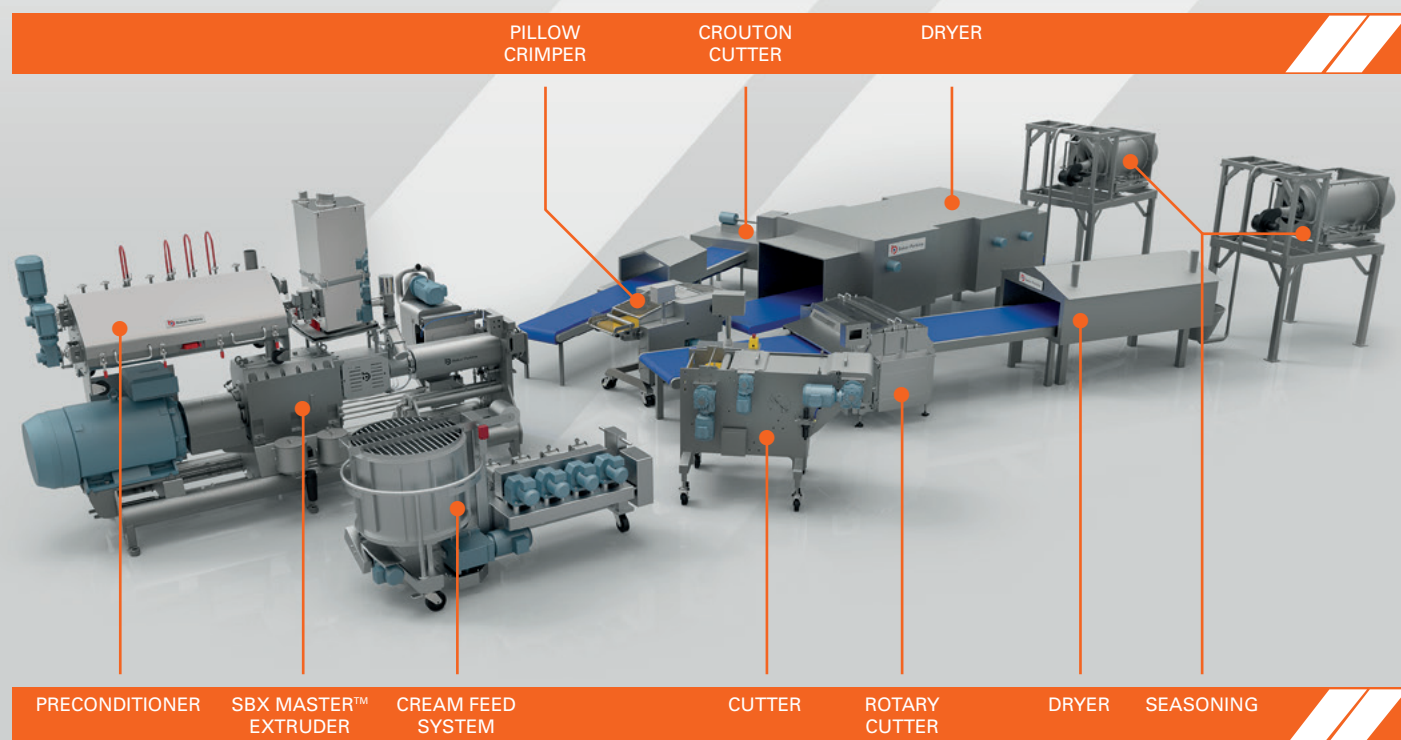


Modular Lines for Growing Markets

The standard Snack Master™ system can be expanded to produce any of a wide array of extruded snacks, from standard direct expanded curls, rings and puffs to sophisticated, multi-component premium products.

Modules that can be added include specialist cutters for chipsticks or croutons; a sheeting die and cutter for thin crunchy snacks; and a co-extrusion die and pillow crimper for filled pillows, sticks, wafers and bars.

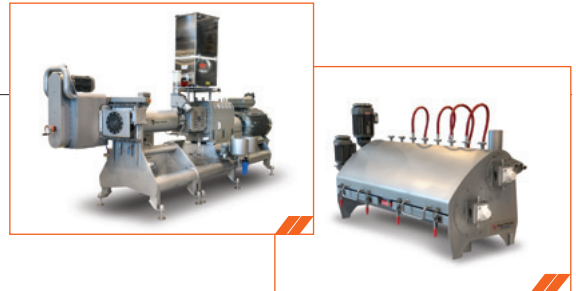
Performance and reliability are maintained throughout, making Snack Master™ the ideal system for snack manufacturers of every size.



Equipment //

SBX Master™ Twin-Screw Extruder //

At the centre of the modular Snack Master™ concept, this range of multi-purpose extruders and preconditioners produces a wide variety of snack products. It is a versatile production tool that combines an attractive cost of ownership with flexibility, easy maintenance and advanced process control.



CoEx Master™ Co-Extrusion System //

The addition of these units transforms the output of the SBX Master™ Extruder by enabling a savoury, sweet or fruit centre filling to be incorporated. Additional units include cream feed systems and pillow crimpers to create filled pillows, sticks, bars or wafers.



Thermoglide2™ Toaster //

Designed specifically for snacks and similar products, the Thermoglide2™ combines excellent heating and efficient dust extraction in a compact and energy-efficient unit.

The Thermoglide2™ can also be used to expand snack pellets. Puffing the snacks in this way achieves the desired product characteristics but avoids the need to fry them, resulting in a much healthier, low-fat product.



Shred Master™ System //

Shredding rolls form cooked grains into distinctive, multi-layered shredded or stranded snacks, ideal to widen the appeal of a snack range. Fillings may be incorporated to enhance consumer appeal and add value.



Laboratory Equipment //

MPF19 / MPF24 Research & Development Extruders //

Benchtop and low-output twin-screw extruders for research, development and laboratory work; used to try out new ideas, assess ingredients, provide test marketing samples, and even make small production batches.





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