

SBX Master™ Twin-Screw Extruder

The SBX Master™ 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 quality and low production costs.



Shaped Cereals



Shaped Snacks



Filled Cereals



Filled Snacks



Ingredients



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

innovation centre

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.

Typical Installation Includes:



SBX Master™
Twin-Screw Extruder

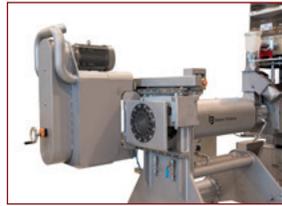


Cutting/
Forming
System



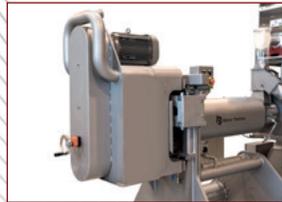
Coating
System

SBX Master™ 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.



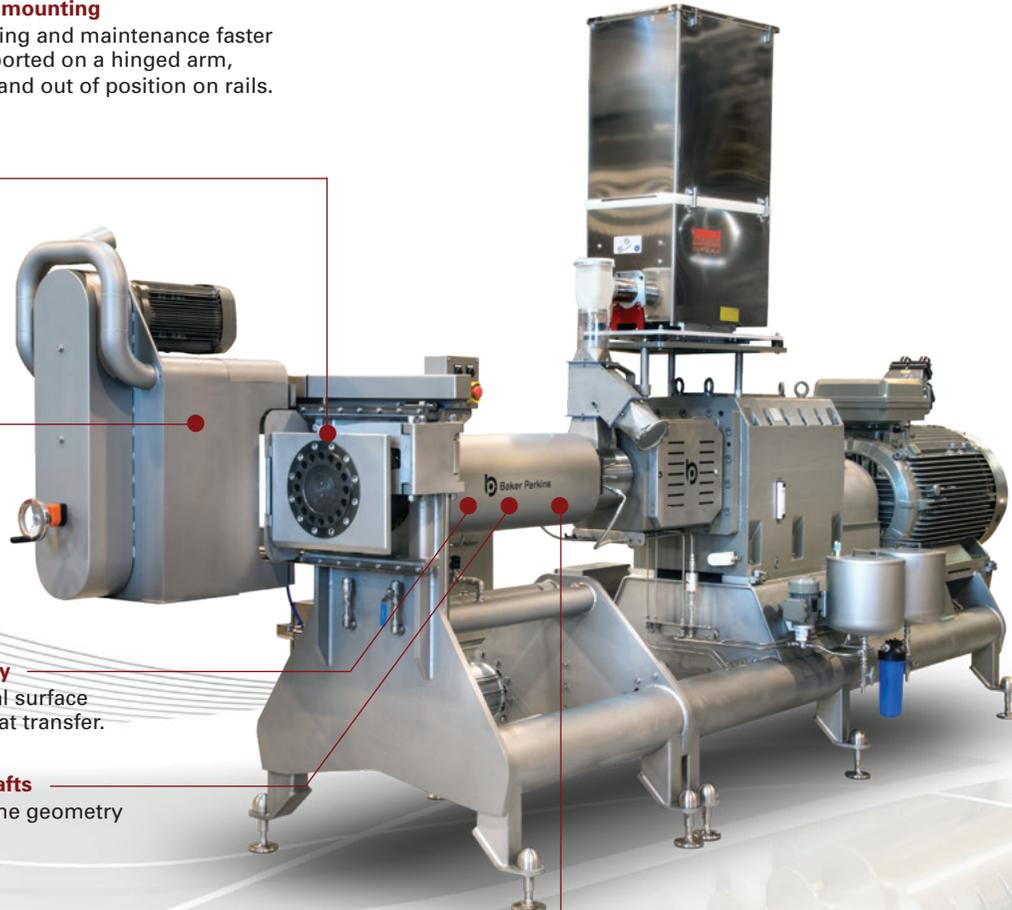
Preconditioner increases process flexibility

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



Modular barrel with integrated 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 unexpected 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)	Motor Size (kW)	Screw Speed (RPM)
SBX 50	50 - 134	600 - 1500
SBX 65	105 - 212	600 - 1180
SBX 80	200 - 322	600 - 960
SBX 100	300 - 519	500 - 750

Options

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

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

Barrel Heating

