

Extruder Series MGX 250/300/400

Technical information



scansteel foodtech manufactures and supplies a range of cheese extruders, model MGX 250/300/400, respectively. The extruder series delivers a high product surface area combined with a high capacity output. Additionally, the extruder series is, as standard, equipped with foreign matter separation.

Benefits

- High output to meet high production rate demands
- Up to 12,000 kg/hr
- Lower formulation costs as high surface area/small particle size of $\text{Ø}2.8$ mm leads to increased utilisation of functional components, i.e. young cheese intact casein due to increased and consistent melting and protein hydration/emulsification capabilities
- Minimum risk of foreign matter: no metal-to-metal contact surfaces because of foreign matter separation
- Performance capability: high output up to 12,000 kg/hr and particle size $\text{Ø}2.8$ or $\text{Ø}5$ mm
- Capable to grind frozen cheese and butter

Technical Specifications

- 55 - 90 kW motor
- Dismantling crane
- Electro polished feeding screw, lining, and support bearing
- CE standard
- Robust construction

Supply Options

Extruders can be supplied as stand alone-equipment or as part of an entire food processing line.

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