

CO-EXTRUSION CLIP-ON MODULE FOR FOOD & FEED PRODUCTION LINES



CO-EXTRUSION CLIP ON MODULE

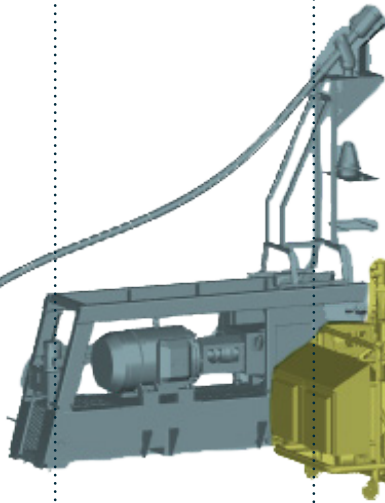
With co-extrusion, processors can make a variety of dual-textured products with a crispy outer shell and soft filling that add new dimensions in flavor, taste, and mouthfeel. The extruder creates the outer envelope and an auxiliary system of clip on modules inject a filling, and shape the product.

Clextral's co-extrusion system is a clip on module that is easily installed on existing lines to create filled food and feed products.

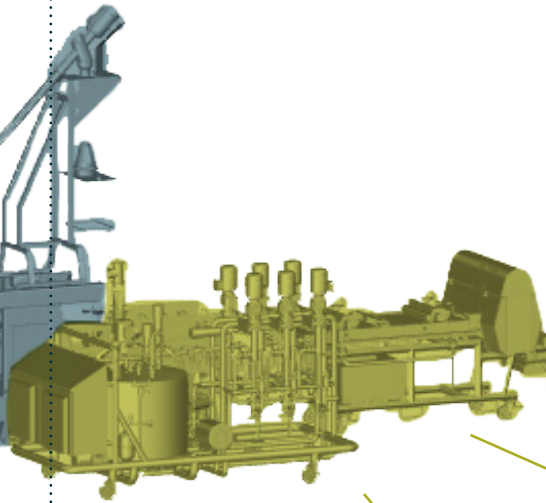
RAW MATERIAL MIXING & FEEDING



EXTRUSION COOKING & SHAPING



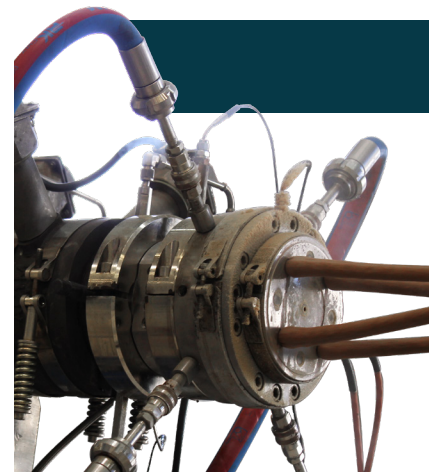
CO-EXTRUSION FILLING AND PINCHING FORMING UNIT



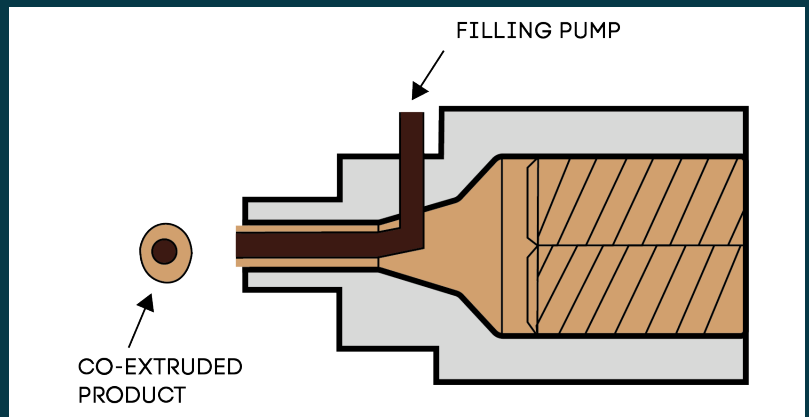
FILLING PLATFORM

The filling platform is designed to pump, meter and inject the desired filling in the co-extrusion die :

- **Automatic and flexible system** for a large variety of filling viscosities (fully adjustable parameters with recipes management).
- **Application-specific designs** for optimal metering and product usage
- **Precise temperature control** and continuous **agitation** to ensure highest product quality and consistency
- **CIP system with hygienic design** and stainless steel construction

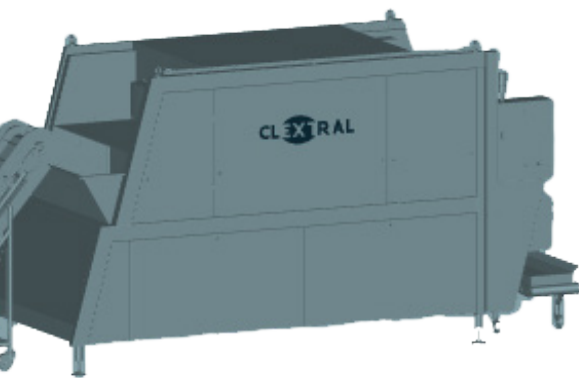


HOW CO-EXTRUSION WORKS?



Co-extrusion is a process to make products combining two distinct characteristics: a crisp cereal-based exterior and a soft filling. The extruder creates the directly expanded outer shell and the auxiliary system injects the filling at the die level. Using a modular co-extrusion platform, the production line can process both filled and unfilled products.

DRYING



PRODUCTION LINE



CRIMPER

The Crimper precisely shapes the co-extruded product "ropes" exiting of the co-extrusion die into a variety of product styles :

- Dual functions of **flattening and forming** are combined in one machine with top accuracy, due to the numerically-controlled forming rolls.
- **Flexibility of use:** modular design enables quick and easy tool changes to make different shapes.
- **Simple & hygienic design.**

CO-EXTRUSION DIE

The co-extrusion die creates the direct expanded outer shell while the filling platform simultaneously injects the filling inside.

- Filling hoses with quick-couplings (for fast connection during start-up)



CO-EXTRUDED PRODUCTS IN ALL SHAPES AND SIZES

Clextral **co-extrusion clip-on module** allows the production of a **wide variety of traditional and original shapes and forms** such as pillows, tubes, bars, sticks, diamond shaped, specialty profiles...

Different types of sweet and salty fillings can be processed such as chocolate, jellies, fruit pastes, meat...

BREAKFAST



SNACKS



PET FOOD



WORLDWIDE PRESENCE



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