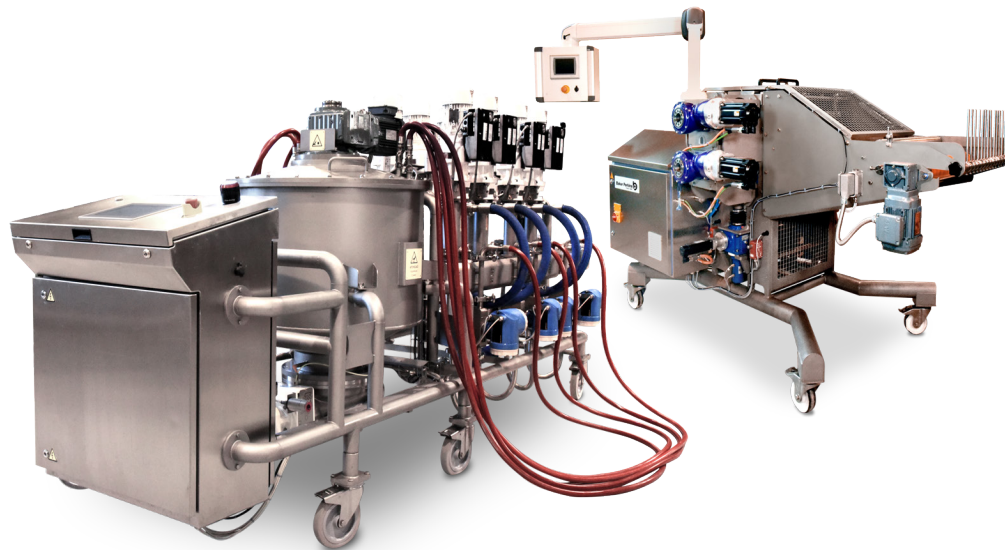


Co-Ex Master™ Systems

Co-Ex Master™ Systems can turn virtually any twin-screw extruder into a line for high-value centre-filled products. The advanced process technology is simple to install and run and generates a high rate of return, especially when full use is made of its potential for exciting and innovative cereal products.



High value products

Bite size or mini pillows with differing shapes and textures add interest and variety, while sweet or savoury fillings such as chocolate, praline, fruit paste, cheese, or sweet or savoury creams add value and increase positioning opportunities.

Rapid return on investment

A Co-Ex Master™ upgrade to an extrusion line requires minimal equipment and no extensive plant modifications. Significant value is added to the products to provide a rapid return on investment.

Low cost of ownership

Rapid set-up and highly effective semi-automated cleaning reduce downtime and waste. Giveaway is minimised through individual adjustment of the case and filling, enabling weight control and product dimensions to be accurately maintained.

Filled Pillows



Filled Shapes



Filled Wafers



Filled Bars



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

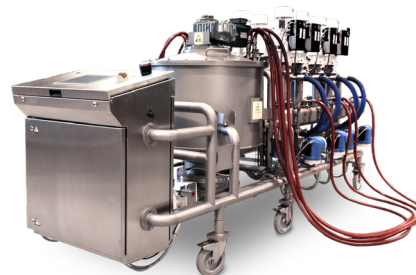


Co-Ex Master™
Systems

Coating or
Seasoning
System

Baker Perkins

Co-Ex Master™ Systems

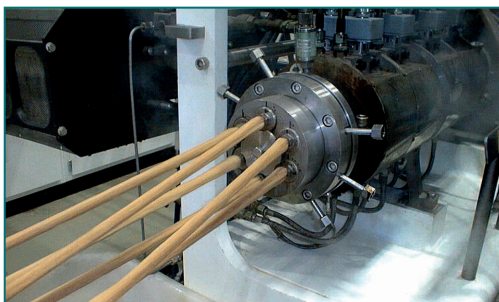


Co-Extrusion Die

Combines extrudate and filling into concentric streams. Flows are individually controllable for consistency and weight control and may be adjusted to position the seam on the bottom to enhance appearance.

Specifications

Outlets	4, 6, 8, 12 or 16 streams
Materials	Stainless Steel



Cream Feed

Accurate weight control

A recirculating ring main with individual progressive cavity pumps and flow meters for each stream provide a consistently accurate and adjustable flow rate even on material with inclusions.

Maintains product quality

Temperature controlled hopper and recirculation system maintain cream in ideal conditions to ensure product quality as well as a consistent and reliability feed.

Highly effective assisted cleaning system

A boost pump (optional) is available to flush water through pumps and pipework. Fluid velocity of 1.5m/s ensures thorough material removal. Operators are guided through the three-stage process by prompts on the HMI.

Specifications

Pumps	4, 6 or 8
Drives	AC variable speed pumps, stirrer, auger
Holding Tanks	300l

Pillow Crimper

Adjustable crimping rolls

The streams are crimped into interlocking shapes by profiled rolls with an anti-pick-up mechanism. Multiple shapes can be produced simultaneously and full cut-through is possible on specific products.

Easy to operate and clean

Separated infeeds, an adjustable gauging roll and a drying air curtain ensure reliable transfer into the rolls. Crimping rolls are directly driven by independent servo motors allowing them to be easily removed, replaced and synchronised. Servo gap adjustment provides accurate and repeatable positioning with by-pass position for set up.

Easy to operate

The machine is portable and may be wheeled in out of the line as required and for cleaning. Fully stainless steel construction and hygienic design make cleaning easy.

Specifications

Widths	450mm (12 streams)
Max Speed	60m/min
Drives	Servo-Rolls and gap adjustment AC US - Conveyors
Materials	Stainless Steel