

# extruder

Model: HPE



High-pressure extruder Normit HPE is designed to mix and shape various rigid, viscous and plastic products. It produces the form of the resulting product due to the slow extrusion of the product under pressure. The extruder is designed especially for processing of foodstuffs that are inapplicable for direct consumption.



# extruder

## Model: HPE

### High quality, long life, high performance

They can be made as stationary or mobile. The device is of high quality, reliable, long life and high performance.

### Simple design and easy operation

From cereal and candy to pet food and treats, extruder is the ideal solution for your production. We offer a full line of cold forming and cooking food extruders for a wide variety of food applications. Simplicity of design, flexibility in application, and ease of operation are the outstanding features of all NORMIT extruders. Materials are extruded with consistent form, color, and properties.



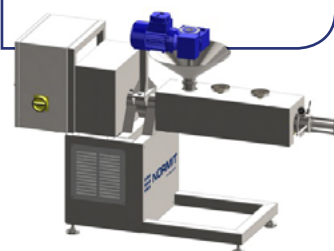
### Features:

High reliability, efficiency, control, power, no heaters, the option to install the cooling jacket. The extruder is made of high quality stainless steel with surface finish. Degree of automation, protection and control processes.



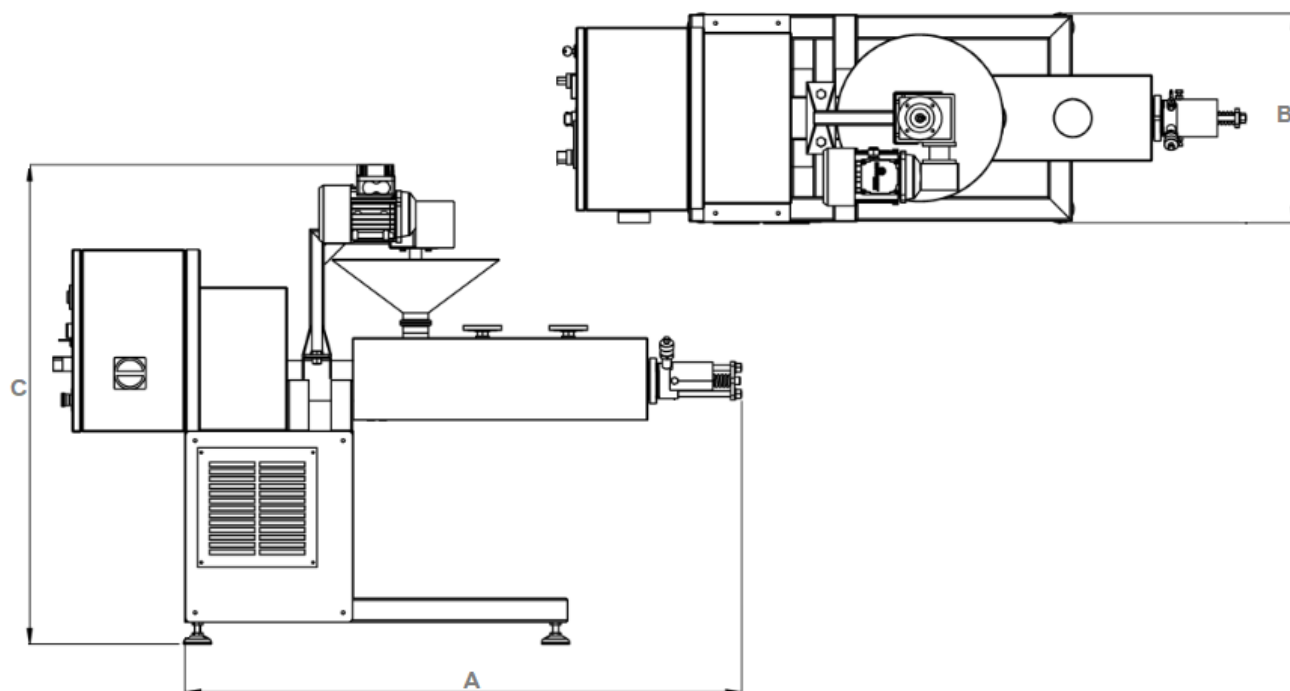
### It is intended for the processing of:

- candy
- cereal
- soybean
- pet food
- snacks
- sweets
- sticks



# extruder

## Model: HPE



Model	HPE
Inner diameter, mm	60
Working temperature, °C	140-220
Engine power installed, kW,	1,1
Material	AISI304
<i>Three-phase version</i>	
Voltage, V	400
Frequency, Hertz	50
Weight, kg	150

Model	HPE
A:	1 443
B:	438
C:	1 003

NORMIT FOOD, s. r. o.  
Pezinská cesta 5104  
901 01 Malacky, SLOVAKIA

Skype:  
manager.normit

Telephone number:  
+421 902 400 321

E-mail:  
sales@normit.com

Web:  
www.normit.com



# Normit SBE 50

## extruder / homogenizer

Twin-screw extruder Normit SBE 50 is designed to extrude a wide range of viscous, thick, fat products such as

- Butter
- Margarine
- Curd products
- Confectionary mixtures – soybean for protein bars
- Minced meat
- Some types of dough
- Some types of filling
- And similar



The structure of the extruded butter or margarine is uniform and is free of air inclusions.

Mixing is performed with the help of two screws, which ensure high-quality and intensive but careful mixing across the entire volume of the product, without dead spots. Unloading of product is carried out by reverse motion

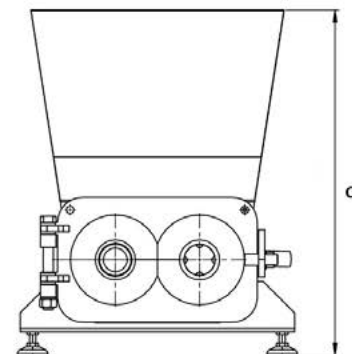
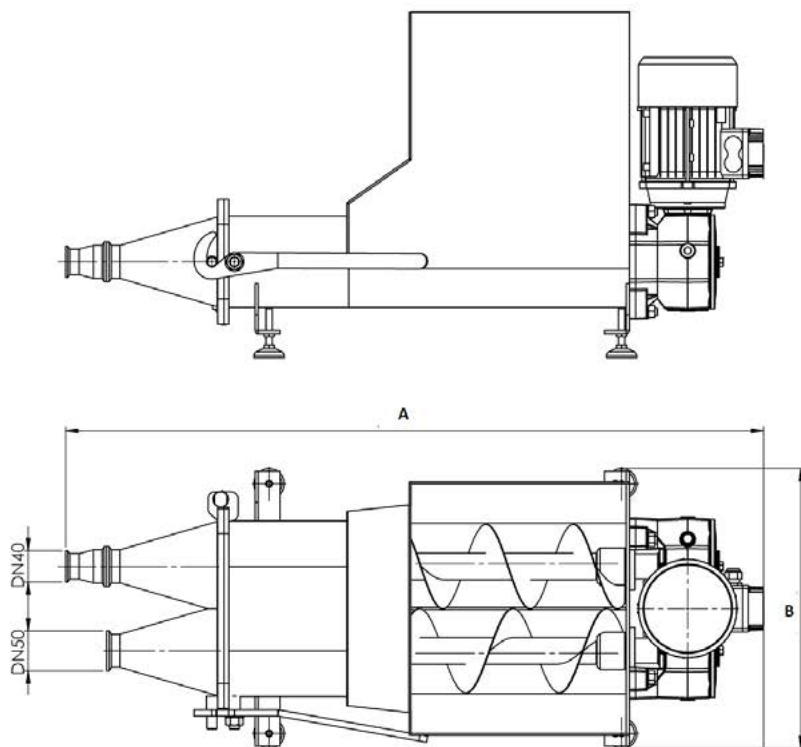
of screws and through the homogenizing head. If it is necessary to preserve whole inclusions (e. g. pieces of herbs), unloading is done with the rotor detached.

Interchangeable fittings allow to extrude a product of any profile and also into 1, 2 or more outputs simultaneously (the same or with different profiles).

The extruder can be integrated into a continuous production line. It is possible to equip the extruder with a regulating knife, a length and time closure.

The twin-screw extruder can be equipped with a heating or cooling jacket.





<b>Nominal capacity, kg/h:</b>	400
<b>A: length, mm</b>	1600
<b>B: width, mm</b>	1150
<b>C: height, mm</b>	1780
<b>Weight, kg:</b>	115

## Advantages

- Made entirely from stainless steel.
- Easy to disassemble, the screws can be taken off completely and easily.
- Highly hygienic design, no dead zones where product might collect.
- The screws have a self-cleaning design, the product is unloaded practically without any losses.
- Efficient mixing without damaging the product.

## Example applications

- Processing and homogenization of butter and margarine
- Producing cheeses like ricotta, brynza (special sheep cheese), etc.
- Producing cottage cheese spreads and other spreads, with or without additives

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