FLEXIBLE & HYGIENIC
CO EXTRUSION FILLING PLATFORM
Clextral has designed a co-extrusion platform allowing to pump, meter and inject the desired filling in the co-extrusion die used to process filled cereals or snacks using twin-screw extrusion technology. Different types of sweet and salty fillings can be processed such as chocolate flavors, jellies, fruit pastes, honey, yoghurt, cheese, meat, … This mobile compact device can be connected with various interfaces and benefits from variable and evolutive number of outlets.

**KEY POINTS OF CLEXTRAL FILLING TECHNOLOGY:**

- **Automatic and flexible system** for a large variety of filling viscosities (fully settable parameters with recipes management).
- **Properly sized equipment** for optimum metering, low product loss.
- **Mastering the temperature of filling** to optimal metering.
- **CIP washable system**.

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**FILLING TANK**

After ingredients metering, this automatic system heats up, mixes and dissolves to produce the filling.

After the first product loading, the buffer tank gently maintains the filling at the right temperature for pumping. Under the tank, a feeding pump handles the filling to the metering pumps through a recirculation loop. Each metering pump is managed by a frequency converter and can be controlled by a massflowmeter (option).

The connection to the die is possible thanks to a flexible hose.

**INJECTION PORTS**

Recirculation loop feeds 2, 4, 6 or 8 pumps.

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**HYGIENIC DESIGN**

Stainless steel construction & hygienic design allow for CIP washing.

Compact systems with frame mounted on casters.

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**LOCAL TOUCH SCREEN**

Local control with panel view to control the process parameters with possibility to exchange data with the supervision system.

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Clextral offers semi-industrial tests to improve recipes or to develop new products for its customers.