

Unique Twin Piston Continuous Pumping For Corn Masa or Potato-Based Snacks

Marlen's OPTI-Xtrude is specifically designed for the extrusion of viscous, shear-sensitive corn masa and potato-based snack foods. Our OPTI-Xtrude model, with its zero-slip, low-shear operation is capable of extruding a variety of products with improved product appearance and a higher product quality. From potato rings and twists to corn chips and snacks, Marlen extruders are known as the leader for continuous pumping.

BENEFITS / FEATURES

Enhanced Product Appearance and Higher Product Quality

- Optimum product density with maximum oil absorption for higher product quality, taste and yield
- Continuous throughput results in more uniform product
- Low shear operation eliminates product degradation

Increased Capacity

- Equipped with 6" pumping cylinders and 6" outlets connected to an 8" outlet, allowing for even product flow at a uniform rate

Minimization of Waste

- Unique twin-piston design with its zero-slip, low shear operation maximizes yields by minimizing waste
- Less fines in the cooking oil which decreases filtering and extends cooking oil life

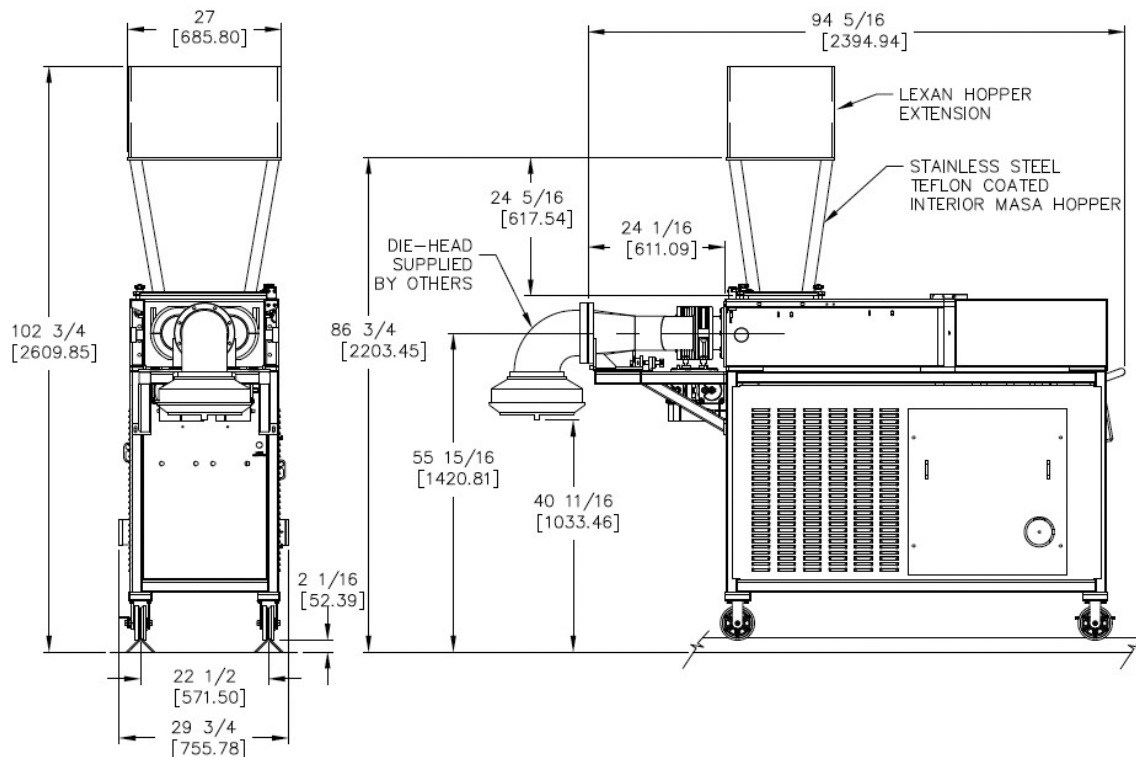


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Technical Specifications:

Machine dimensions	94.5" L x 29.75" W x 88.25" H
Product outlet	8 flanged
Piston size (diameter / stroke)	6" x 14"
Max. product pressure (PSI / Bar)	250 psi / 17 bar
Max. output	4,000 lbs (1,360 kg) per hour
Hopper capacity	300 lbs. (136 kg)
Electrical requirements (hydraulic unit)	230/460 volt, 3 ph
Electrical requirements (PLC)	110/220 volt, 1 ph
Water requirements (hydraulic unit)	Up to 5 gpm
Air requirements	100 psi / 7 bar
Vacuum	18 HG; 15 cfm
Net weight	2,450 lbs. (1,111 kg)



MARLEN



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