



WENGER®

FOOD + INDUSTRIAL DIVISION

Extrusion Solutions For Cereals & Snacks



Rely on Wenger's one-source advantage for breakfast flakes, RTE cereals and expanded snacks.

For puffs, stars, moons, o's, honey combs, rice crisps and a myriad of other breakfast cereals – and for corn curls, balls, tubes, rings and other snacks limited only by the imagination – Wenger engineers each component for your specific application, and properly balances every other component, to assure the most precise and efficient processing possible.



Wenger Systems to Match the Task

As the pioneer in extrusion cooking systems, Wenger continues to guide the industry with unique designs and new innovations. We are distinctly positioned to provide the configuration that is best suited for your product needs.

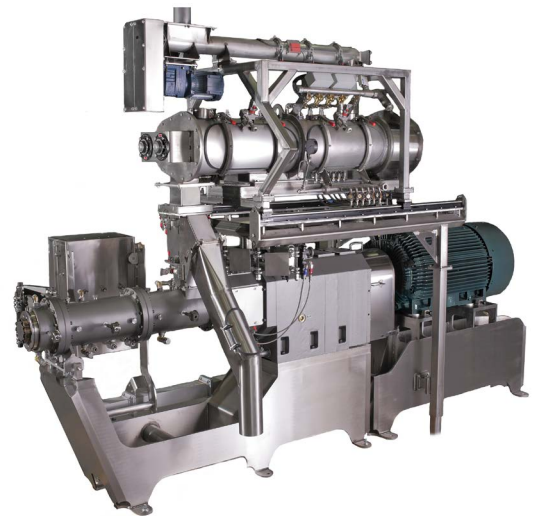
All of our extruders incorporate unique features that optimize process stability, enhance versatility, maximize output-to-energy ratios, simplify maintenance and increase the life of critical screw and barrel components.

Magnum ST Series TWIN SCREW EXTRUDERS

Wenger twin screw extruders produce the full range of cereals and snacks in an array of controlled shapes, sizes, colors and textures. They also provide the versatility to produce several products on a single extrusion line and can accommodate a wide variety of raw ingredients.

FORMING EXTRUDERS

Low-shear, sanitary and thermally efficient single screw forming extruders are designed for the production of many delicately formed and shaped food products. For flaked cereals, the forming extruder receives material from the twin screw cooking extruder, while jacketed barrels and hollow flight screws permit cooling of the cooked material to form cereal beads suitable for flaking.



As the experienced leader in the extrusion processing industry, we dedicate ourselves to the evolving needs of our food & industrial product clients, serving based on three guiding principals: Integrity, Ingenuity and Initiative.

DRYERS AND OVENS

Like our extruders, each Wenger dryer is designed and sized for the specific process application and capacity requirements. Wenger dryers, dryer/coolers and ovens are highly efficient single or multi-pass convection systems that deliver uniform drying of expanded cereals and snacks. Wenger units are completely assembled and tested (including wiring and plumbing), and shipped in semi-assembled modules ready to bolt together at the job site with minimum time and labor costs. Modular construction also makes it easy to expand capacity as demands increase in the future. Nearly everything – including controls, configurations, materials, and size – may be customized to your specifications.



AUTOMATIC CONTROL SYSTEMS

As the pioneer in extrusion cooking systems, Wenger continues to lead the industry in extrusion process control with our APM (automated process management) system. As the ultimate in control systems, it utilizes our exclusive Human-Machine-Interface (HMI) to relieve the programmable logic controller of many time and memory tasks, including formula storage and manipulation, color graphic generation and trending.

COATING SYSTEMS FOR SAVORY SNACKS

For oil-based external flavorings (such as powdered cheese and oil), Wenger offers a variety of mixing tanks, feed tanks, dry seasoning feeders and application reels to match system capacity. Optional automatic ratio control of the dry feed and liquids is available.

...AND COATING/DRYING SOLUTIONS FOR SYRUP APPLICATION

This post-extrusion application and drying system uniformly coats and dries flaked and shaped cereals and snacks with slurry coating and flavoring materials. Examples include sugar, cocoa, non-fat dry milk, corn syrup, honey and molasses. Nut, fruit or granola bits also may be added during coating. Liquids preparation kettles, delivery system, and dry additive feeders with automatic ratio-control are typically included.



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Wenger Can Help You Reach Your Product Goals



Inspiration for the Future

The Wenger Technical Center is an agrifood laboratory equipped with the latest in research and production scale extrusion and drying equipment for the exclusive use of our clients. With over 50 years of experience, the Wenger Technical Center is well prepared to assist with product development, laboratory analysis and process evaluation, whether it involves cereals, snacks, or other extruded food products.



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