



## Extrusion Technology

Measuring extruders and measuring drives



... where quality is measured.

# Extrusion

## Extruders and Extrudates



Brabender® GmbH & Co. KG, Brabender Messtechnik® GmbH & Co. KG and Brabender Technologie KG



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Brabender Application Lab Food Extrusion

### Into the future with Brabender extrusion technology

Extrusion products are among the most trendsetting and promising options for innovations in the food and animal feed industry. Snacks, breakfast cereals, flatbreads, confectionery and pet food are just a few examples of the extrudates that can be tested with laboratory-standard accuracy. Brabender provides just the right solutions for the experimental testing of possible production lines with extrudates in a wide variety of shapes, colours, and flavours.

### Our all-round talents

Brabender Extruders are highly versatile and allow modern foodstuffs to be developed under extremely realistic process conditions. These all-round talents handle all process steps of a production run, such as feeding in, conveying, plasticisation, dispersal, reacting, degassing and pressure build-up - all in a single operation. They are suitable for anyone looking for a good alternative for trying out innovative processes without having to intervene in existing processes in order to carry out experimentation.

For the purposes of entirely redesigning a product matrix, there is practically no other procedure that holds more potential than extrusion. For the development of food textures and structures, the parameters pressure, temperature, and shear can be varied during extruding without changing the starting product.

In this brochure, we would like to present to you our range of extruders with both single and twin screws for food and animal feed, as well as provide examples of their wide range of applications.

### The benefits for your product development:

- **Save money and time:** Don't let your production process get disturbed or interrupted by nonessential interventions. Instead of losing time and money, verify textures and sensory characteristics with Brabender laboratory extruders in small-scale tests.
- **Track quality:** Provide products with constant quality to your customers by preventing quality irregularities. Establish procedures using Brabender laboratory extruders to track food quality continuously and react on quality changes.
- **Become innovative:** Create new products and applications changing raw material, recipes, cutting equipment, die heads and parameters such as pressure, temperature and shear rate.
- **Sustainable development:** Decide for a sustainable product development. Your production process stays on time, only a small sample is used and thus a rare quantity of material is scrapped in the end.
- **Improve work flow:** Enhance your work procedure. Extrusion tests in small-scale offer small sample quantities, a rapid change of testing conditions and easy handling and cleaning.



Twin Screw Extruder TSE 20/40 with Lab-Station

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### Product terms for food extrusion



#### Directly-expanded products

"ready-to-eat products"

- Products that expand at the die upon exiting the extruder. Their volume increases suddenly and their shape stabilises within a very short amount of time.
- The prerequisites for the manufacturing of expanded products are a defined water content and suitable pressure and temperature conditions.
- Examples: flips, balls, cereals, flatbread



#### Indirectly-expanded products

- The extrudate is made to expand in an additional process step with the use of a microwave, hot oil, or a stream of hot air.
- Unlike directly-expanded products, the process parameters vary.
- The temperatures are below 100 °C and the water content is higher than for directly-expanded products.
- Examples: snacks, face (pellets in the shape of figures)



#### Formed products

- The shape of these products is determined by the die when they exit the extruder.
- The temperatures of the extruder lie below 100 °C.
- Examples: noodles/pasta, fruit strings and strips



#### Gelatinised products

- Refers to product in which the starch grains swell up and expand in the presence of water and warmth, causing the cell walls to burst.
- Examples: noodles



### Selection criteria: Single- vs. Twin-Screw Extruders

Selection criteria	Single-Screw Extruders	Twin-Screw Extruders
Screw configuration	Purchase of ready-made screws <sup>1</sup>	Variable combination of screw elements <sup>2</sup>
Feed-port	Raw materials feed-in through 1 opening	Raw material and liquid can be added via 4 top ports and 2 side ports
Temperature settings	2-3 heating zones are heated electrically; cooling is done with compressed air	4 heating zones are heated electrically; cooling is done with water
Experiments during extrusion	-	The extruder can be opened to observe the process and take samples
Input moisture <sup>3</sup>	up to approx. 30 %	up to approx. 65 %
Fat content <sup>3</sup>	up to approx. 5 %	up to approx. 20 %

<sup>3</sup> Actual values will vary from product to product

#### <sup>1</sup> Screws for Single-Screw Extruders

A wide variety of screws are available for experimenting with all kinds of materials.

Screws are available e.g. with different compression ratios:

- 1:1 for noodles
- 1:3 for expanded products

#### <sup>2</sup> Screws for Twin-Screw Extruders

For tests in the food sector, a screw that only consists of conveying elements, is used as a standard. As the screws are co-rotating, they have a certain degree of mixing properties and a self-cleaning effect.

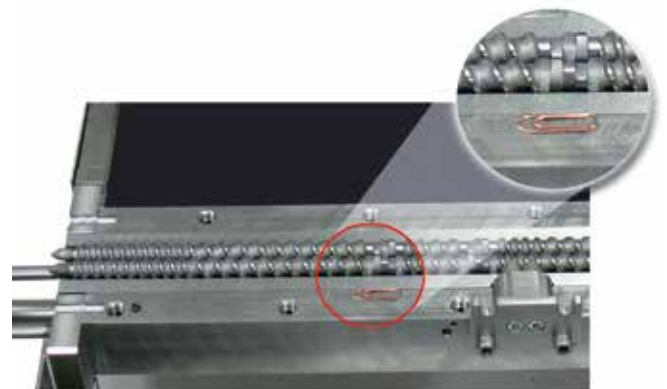
The screw configuration should not be modified until the first tests have been performed.



#### Differences in preconditioning

Raw materials are preconditioned in order to adjust their moisture content to the required level when starting the extruder. A gradual reduction of the moisture content increases the pressure in the extruder, thereby creating the necessary conditions for the product to expand when it leaves the die.

This procedure is commonly employed when using a single-screw extruder. For a twin-screw extruder, however, it is only used when it is a necessary part of the process.



Miniature screws compared with a paper clip

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# Extruders and Drives

## Single-Screw Extruders



### Stand-alone Extruder KE 19/25

The Brabender KE 19/25 is a robust and autonomous compact extruder for laboratories and technical facilities. A wide selection of screws and tools makes this machine the ideal solution for the following tasks:

- Developing new materials and products
- Verifying processing behaviour when developing recipes and during incoming and outgoing goods inspections
- Quality control during production
- Creating quality profiles
- Viscosity measurement

### Measuring Extruder 19/20

The Extruder 19/20 is characterised by its robustness during direct extrusion. It has grooves along its entire length of 20 D in order to provide a good shear ratio and

optimal material conveyance in the barrel. The two barrel zones are electrically heated via heating/cooling sleeves and air-cooled.



### Measuring Extruder 19/25



The Extruder 19/25 is characterised by an additional two measurement points in the extruder. It also has an additional opening near the raw materials feed-in opening, and also

allows a liquid pump to be used. This is particularly advantageous for the manufacturing and analysis of noodles/pasta.

	Stand-alone Extruder KE 19/25	Measuring Extruder 19/20	Measuring Extruder 19/25
<b>Screw length (L : D)</b>	25 D	20 D	25 D
<b>Drive power</b>	2,4 kW	3,8 kW	3,8 kW
<b>Speed</b>	2 - 250 min <sup>-1</sup>	2 - 250 min <sup>-1</sup>	2 - 250 min <sup>-1</sup>
<b>Max. torque</b>	100 Nm	150 Nm	150 Nm
<b>Max. working temp.</b>	450 °C	450 °C	450 °C
<b>Max. output</b>	1 - 10 kg/h	1 - 10 kg/h	1 - 10 kg/h
<b>Dimensions (L x W x H)</b>	1005 x 440 x 1400 mm	575 x 460 x 230 mm	670 x 230 x 460 mm
<b>Weight</b>	(with stand) approx. 156 kg	approx. 21.5 kg	approx. 27 kg
<b>Vertical forced feed-in</b>	approx. 10 kg	approx. 10 kg	approx. 10 kg

**The Do-Corder "Plus":  
a measuring drive and  
its possibilities**

- True multitasking
- Real-time transmission of test procedures and reactions
- Self-recognition and validation

**Do-Corder "Plus"**



**Application — Measuring Extruder**

The Do-Corder "Plus" serves as a measuring drive for the Single-Screw Extruder 19/20 and

19/25. This combination allows for a real-life simulation of all types of extrusion relevant for production.



Do-Corder „Plus“	
Power	3,8 kW
Speed	2 - 250 min <sup>-1</sup> infinitely variable, digital display
Speed constancy	0.2 % through digital feedback
Torque measuring range	0 - 150 Nm
Accuracy	Better than ± 0.5 % of selected measuring range
Direction of rotation	right
Temperature control	6 zones
Mains connection	3 x 400 V; 50/60 Hz + N + PE; 32 A
Dimensions (L x W x H)	1150 x 650 x 1300 mm
Weight	approx. 174 kg (with rack)

**Application — Planetary Mixer P600**

The Do-Corder "Plus" can also be used as a measuring drive for the Planetary Mixer P600.

The Planetary Mixer is used in the manufacture of soft doughs and whipped mixtures.



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# Extruders and Drives

## Twin-Screw Extruders

**NEW**

### TwinLab-F 20/40

**MetaBridge**  
Brabender  
New software available



The Brabender TwinLab-F 20/40 is an excellent laboratory device. The process unit consists of a horizontal barrel with a length of 40 D which can be tilted opened. This allows individual processing steps to be visually assessed. Furthermore, this enables the screws to be removed easily and the barrel to be cleaned

quickly. In addition to the main feed-in opening, gravimetric feed-in or venting options are also available for a barrel length of 10 D, 20 D and 30 D. If required, volumetric feed-ins can be installed for barrel lengths of 12 D and 22 D.

More information about the Brabender MetaBridge on the following page.

### Twin-Screw Extruder TSE 20/40

The co-rotating Twin Screw Extruder TSE 20/40, with its low output rates of 0.6 to 20 kg/hour, is specially designed for research and development applications.

A special feature is the horizontally split hinged barrel that can be opened on both sides. This allows the segmented screws to be easily accessed.



	TSE 20/40	TwinLab-F 20/40	
Temperature control		fully tempered or partially tempered	
Screw length (L : D)	40	40	
Drive power		10 kW	5.5 kW
Speed	$\pm 0,2 - 350 \text{ min}^{-1}$ / $\pm 0,2 - 200 \text{ min}^{-1}$	1200 $\text{min}^{-1}$	600 $\text{min}^{-1}$
Max. torque	2 x 40 Nm	2 x 40 Nm	
Max. working temp.	400 °C	400 °C	250 °C
Max. output	0.6 - 20 kg/h	1 - 20 kg/h*	
Segmented barrel/screw	No/Yes	No/Yes	
Screw rotation/ special features	Co-rotating, horizontally split barrel	Co-rotating horizontally split barrel	
Dimensions (L x W x H)	1350 x 730 x 1160 mm	2013 x 606.5 x 1566 mm	
Weight	approx. 323 kg	approx. 480 kg	

\*depending on raw material and application





MetaBridge®

Smart software  
for interconnected communication  
with the TwinLab-F 20/40



One system for all applications

As an allround-software solution, the Brabender MetaBridge connects your Brabender instruments with their users and with each other.

Your benefits:

- **Time-saving:** Web-based software instead of local installation
- **Mobility:** fast access from anywhere in the world and through any type of end device.
- **Internal communication:** multi-access by different users with one operator
- **User-friendliness:** Touch screen control, customizable interface
- **Fast problem solution:** instant remote access by a Brabender service technician

The Brabender MetaBridge offers

- Easy, password protected log-in for authorized users
- Menu controlled test preparation and execution
- Live tracking of tests including continuous update of start and expected end times
- Test tracking on multiple end devices at a time
- Recording, interactive editing, evaluating, printing and exporting test results
- Integrating reference curves for direct comparison of values
- Central storage and administration of test data
- Automatic information on available software updates, fast download and installation
- Individual adjustment and coordination of access rights

Lab-Station

The Brabender Lab-Station is the product of continuous development which has been pursued over several decades. It is the basic unit for application-related tests or processing tasks in laboratories and technical facilities.

The Twin-Screw Extruders are directly connected to the Lab-Station. The Single-Screw Extruders and the Planetary Mixer P600 are connected to the drive with the help of a Universal-docking station.



Lab-Station / Lab-Station EC

Dynamometer	Digital AC inverter motor, carried in a pendulum bearing
Power	16 kW / 6.8 kW
Speed	±0,2 - 350 min <sup>-1</sup> / ±0,2 - 200 min <sup>-1</sup>
Speed constancy	0.2 % through digital feedback
Direction of rotation	left or right (key switch)
Torque measuring range	0 - 400 Nm (Lab-Station) 0 - 300 Nm (Lab-Station EC)
Torque constancy	±0.15 %
Temperature control	at the docking station (max. 8 zones)
Mains connection	3 x 400 V; 50/60 Hz + N + PE; 63 A 3 x 400 V; 50/60 Hz + N + PE; 32 A
Dimensions (L x W x H)	1200 x 700 x 1300 mm
Weight	approx. 340 kg / approx. 340 kg

... where quality is measured.

# Dies and Die Heads

## Die Heads

### Versatile die heads

The assembly and replacement of die heads on the extruder is an easy and quick affair: they are attached to the barrel with a ring nut. The die heads are made of corrosion-resistant steel and can be dismantled for cleaning. Various die heads are available for special versions.



#### Round Die Head

This standard die head is outfitted with a heating sleeve. It can generally be used with screw-in dies with a die diameter of 1 to 7 mm, which can be used depending on the product. The screw-in dies allow products from the categories listed to be generated.



#### Noodle Die Head

The noodle die head is primarily used for producing noodles. Special feature: the head can be cooled both with air or with water.



The round die head is the only die head that can be outfitted with a cutting mechanism.



#### Flat Die Head

The flat die head allows products such as expanded flatbread, confectionery products and indirectly-expanded products to be produced.



#### Modular Cooling

The Brabender Modular Cooling Die is specifically designed for high moisture texturization of vegetable proteins on a lab scale. Its flexible design allows you to alter the product size in terms of width and height.



#### Hollow Die Head

The hollow die head allows formed products such as macaroni to be produced.

Learn more in the cooling die brochure.

## Dies

### Dies for the Round Die Head



Rice die



Round die head inserts

### Dies for the Noodle Die Head

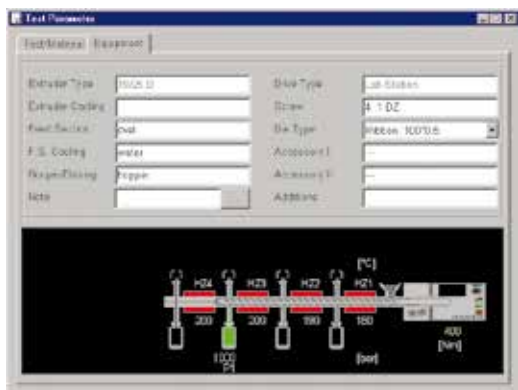


Dies for noodle die head



Extrudate

Software



System parameter settings screen

With program modules such as

- WinExt\* for our measuring extruders
- WinMix for the Planetary Mixer P600

\*From Version 4.x onwards, the WinExt-Software requires one of the following operating systems to run: Windows® 2000, XP, Vista or Windows® 7 or 8.

**Application**

The user-friendly Windows® software allows operating data to be logged and for measurement results to be evaluated according to the latest standards. Online diagrams provide a quick overview of measurement data and evaluation results, already

during an ongoing measurement. The saving of measurement values in MS Access database format, as well as dedicated software offer the user speed, data security, and a great deal of flexibility while remaining easy to use.

**The features of the program include:**

- Logging of experimental conditions
- Description of material to be investigated
- Control and data collection
- Representation and online printout of experimental data
- Graphical representation of experimental data obtained



**New:** The intelligent software for networked interconnected with the TwinLab-F 20/40.

Read more on pages 8 and 9.



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