

MPF19 Benchtop Twin-Screw Extruder

The MPF19 is a benchtop twin-screw food extruder ideal for academic, laboratory and development work. It delivers repeatable results, and enables scale-up to production outputs on Baker Perkins' range of larger extruders.

Features

- Clamshell barrel for easy access and cleaning
- Splined agitator shafts for increased reliability
- Segmented screws allow ultimate flexibility for screw profile design
- Electrically heated / water cooled barrel for accurate temperature control
- PLC control with recipe management and data logging
- Barrel lengths up to 40 L/D in 5 L/D increments
- Top and side feeders
- Additional top and side feed ports
- Alternative materials of construction available for the food contact parts

Performance and Engineering Data

- Typical outputs 5-25 Kg/hr (500 rpm)
- Total connected Power 2Kw @ 500 rpm 20 Amps
- Maximum operating temperature 250°C
- Approximate Weight 130Kg

Major Dimensions

- Length 1,200mm
- Width 600mm
- Centreline Height 400mm
- Overall with Feeder 1,000mm

Optional Features / Equipment

- Barrel lengths from 15:1 L/D up to 40:1 L/D
- Barrel piping
- Barrel cooling unit (stand alone)
- Volumetric Feeder
- Liquid injection pump
- Die assembly
- Product cutter

