

SBX Master™ Preconditioner

www.bakerperkins.com

The Preconditioner mixes, heats and hydrates ingredients for processing in a Baker Perkins SBX Master™ Extruder. Cooking times and mechanical shear energy in the extruder are reduced, which widens the range of products that can be made on the extruder and maximises both output and quality. Hygienic design and a wash-in-place spray bar reduce cleaning and changeover times.



Shaped Cereals



Shaped Snacks



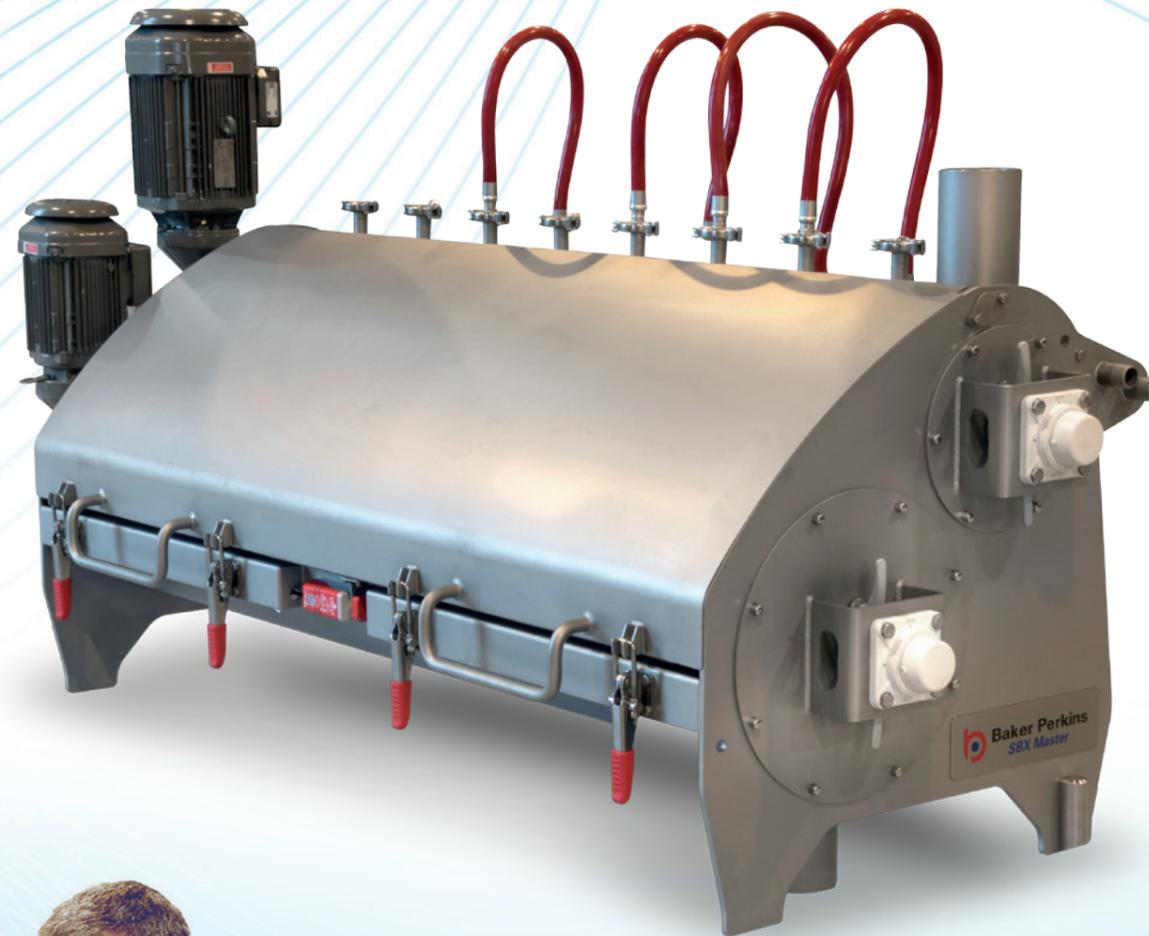
Filled Cereals



Filled Snacks



Ingredients



Increased Process Capability

High-speed mixing and hydration take place in separate chambers, enabling the time and intensity of each to be controlled independently. The high-intensity mixing aerates the product which assists rapid hydration, while multiple feed ports give the flexibility to add ingredients at various points.

Improved Product Quality

Pelletized and half-products are cooked more quickly, allowing increased cooling time and preventing unwanted expansion, while the texture of protein-based products is improved by reduced mechanical shear energy.

Hygienic Operation

Unrestricted access to both chambers and an optional manually-installed water spray bar ensure cleaning is both quick and thorough. The vessel is fully sealed against steam and product leakage and the shafts are easily removable for additional cleaning.

For more information on the SBX Master™ Preconditioner please click the link: www.bakerperkins.com/sbxp



innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

Typical Installation Includes:



Preconditioner



SBX Master™
Twin Screw
Extruder



Pillow
Crimper

Drying/
coating

SBX Master™ Preconditioner



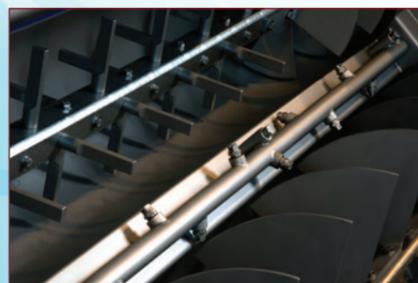
Drives

High efficiency direct drive motors sealed to IP66 for wash-down protection. Keyless shaft for easy maintenance.



Transfer Chute

Open transfer chute is easy to clean and prevents aeration of the product to maintain bulk density.



Wash Bar

Replaces process insert when required for automatic pre-wash cycle (lid closed) prior to manual cleaning. Includes shaft rotation/reversing and dwell phases.



Chambers

Angled at 45° to provide cleaning access to bottom chamber. Sealed to avoid steam and product leakage.

Dual chambers separate process functions:

- High speed mixing with steam in upper chamber minimises agglomerates.
- Low speed conveying in lower chamber with variable residence time for hydration.

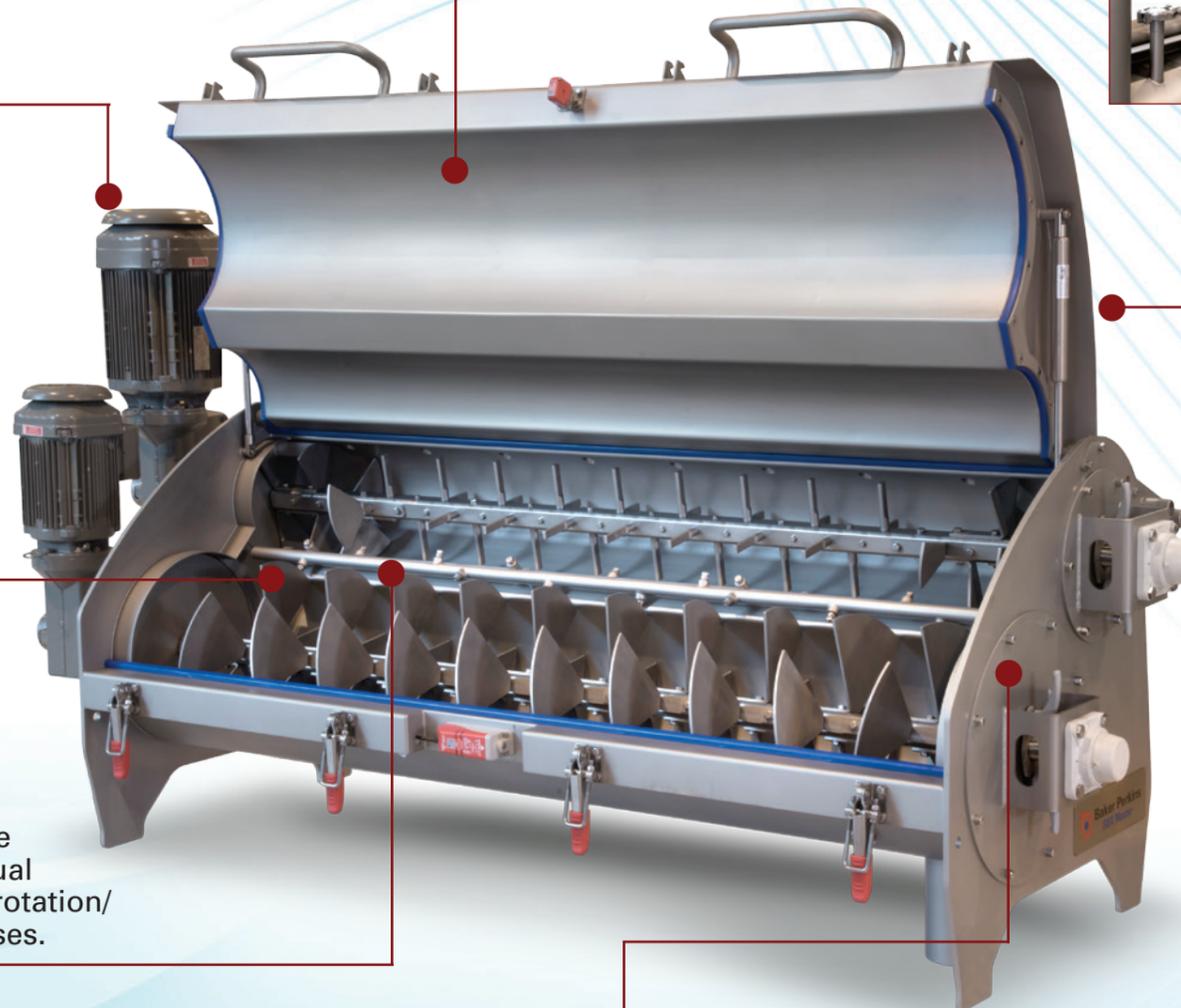
Top Cover

Interlocked top cover with 'request to enter' and gas struts for easy lifting. Allows unrestricted access to chambers for cleaning.



Ports

Multiple feed ports for process flexibility. Inlet and outlet at the same end plus vee-wheel mounting for easy bypass.



Range & Specifications

Materials of construction

- Product contact parts – 316 Stainless Steel
- Non contact part – 304 stainless steel

Range

- | | |
|------|----------------------------------|
| 280 | For use with SBX Master™ 50 - 65 |
| 800 | For use with SBX Master™ 80-100 |
| 1210 | For use with SBX Master™ 125 |



Shaft Assemblies

Bolted assemblies allow paddle configuration to be easily changed. Quick release compression seals allow easy removal for cleaning and maintenance.