Aquaflex XT High Capacity Twin Screw Extruder

PRODUCES AQUAFEED IN GREATER CAPACITIES

Wenger has set a new standard for high capacity aquatic feed production via twin screw extrusion. Based on the proven Wenger Magnum twin screw series, the new AquaFlex XT features barrel geometries that allow greater capacities than any other extruder in its class up to 30 percent compared to previous and competitive aquatic machines.



- ➡ Equipped with either the High Intensity Preconditioner (HIP) or the High-Shear Conditioner (HSC) to match specific process and capacity requirements, the AquaFlex XT is ideal for processing sinking and shrimp feeds as small as 0.5mm at maximum capacities – to standard size aquatic feeds at high volume.
- Unique extruder features permit precise control of finished product density to produce either high capacity floating or sinking feeds.
- The combination of barrel geometry and the appropriate preconditioner permits high levels of fish oil or slurries to be incorporated into the feed during extrusion for aquatic species that benefit from high energy feeds. >>

AQUATIC PROCESS SOLUTIONS

Wenger knows more about extrusion systems for aquatic feed production than anyone else in the world. We are dedicated to the evolving needs of the industry and pledge our ongoing commitment to quality and service.







HIGH-SHEAR CONDITIONER

The perfect complement to the AquaFlex XT for economical production of specialized aquatic feeds, the Wenger High-Shear Conditioner (HSC) allows an increase in the ratio of steam and water to aquatic mix. This allows much quicker penetration of heat and moisture into the feed particles, compared to conventional conditioners. Steam and water are injected into the large-diameter end of the conditioner and as the diameter and volume decrease toward the smaller end of the unit, shear rate is increased. At the same time, the product is exposed to an elevated mixing intensity, resulting in 85 to 90 percent gelatinization of the starch in micro-ground shrimp feed formulas.

HIGH INTENSITY PRECONDITIONER

When high slurry inclusions are required, the Wenger High Intensity Preconditioner (HIP) provides a level of mixing intensity that makes it the perfect complement to the Wenger AquaFlex XT extruder, particularly where maximum rates are desired. Two independently driven shafts offer both speed and rotational direction control for a wide range of capacities, mixing intensities and retention times. Thanks to its high intensity action, the HIP produces more uniform hydration and heating of the recipe and allows the increased addition of meat slurries and other liquids in the recipe.

AUTOMATED PROCESS MANAGEMENT

Like all Wenger extrusion systems, the AquaFlex XT can be paired with Wenger's unique Automated Process Management (APM) Control System, which provides process automation via remote, live connections. In addition to temperature validation from the preconditioner and extruder, this field-proven, state-of-the-art control package is engineered to automatically control start-up, operation and shutdown of the complete process – including drying and inline analysis systems.



CORPORATE HEADQUARTERS

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