

# Modular Extrusion Integration

THE WORRY-FREE APPROACH TO YOUR EXTRUSION PROCESS DESIGN AND IMPLEMENTATION

Backed by decades of extrusion equipment design and on-site installation, Wenger Modular Extrusion Integration (MOXI) incorporates a unique modular design approach that offers a true “plug-and-play” solution.



## END YOUR FRUSTRATIONS

You already know the problems related to the installation of extrusion systems the “old” way. In many cases, it’s the contractor’s first experience with extrusion equipment. Consequently, maintenance is often compromised; equipment is not easily accessible and piping and wiring are frequently installed in undesirable locations due to less than ideal installation procedures. In addition, the installation process is often very time consuming, which only increases the cost of installation. Last, but not least, improper installation can compromise food safety.

## A BETTER WAY

Working in cooperation with a steel company, which helped develop a modular frame and platform, Wenger now offers a cost-effective system design approach that can reduce installation time by up to 60 percent. Wenger’s MOXI literally eliminates the need to design interconnection piping between devices, and reduces the requirement for local contractors - who may be unfamiliar with the current extrusion process design standards.

The MOXI design also eliminates the need for floor-mounted extruder components, leaving the extruder barrel free and clear of all system attachments, while providing ready access for all maintenance, cleaning and sanitizing functions.



### INTEGRATED FOOD SAFETY

Food safety has always been a top priority at Wenger. The MOXI design brings optimal access to crucial components, reducing sanitation and maintenance downtime while at the same time improving personnel safety.

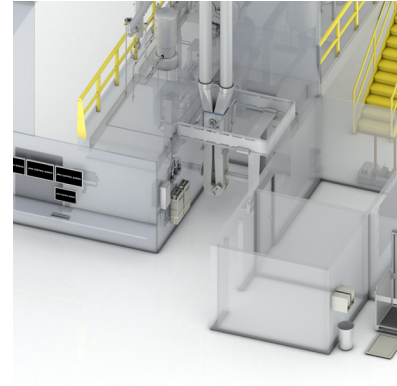
- + Wall separation between the pre-kill and post-kill portions of the processing environment.
- + An integrated CCP system for pathogen control management.
- + Elevated or suspended equipment.
- + A controlled air environment
- + Verification and validation of cleaning procedures.
- + Verification and validation that critical temperatures are reached and maintained.
- + Documentation of CCP temperatures via the Wenger APM control system.
- + Built-in rinse/foam/post rinse/sanitation system.



### EASE OF MAINTENANCE

As an industry leader in extrusion equipment, it is only natural that Wenger's MOXI become the platform for addressing ease of maintenance, ease of access to all system components and a comprehensive cleaning and sanitation solution for the extrusion process. Among the superior features that are standard equipment with MOXI are:

- + Accessibility to all system functions using mezzanine support structures.
- + A receptacle for collection of waste product coming off the pre-conditioner bypass and BPV.
- + Access doors for inspection and cleaning.
- + Closed profiles on all support structures.
- + Incorporation of CIP (cleaning in place) solutions for pre-conditioner and extruder.



### CUSTOMIZED OPTIONS

MOXI optional features address process design, installation and food safety specific to your needs.

- + Separation between dry and wet processing.
- + Pass-through sanitation stations.
- + Controlled air environment.
- + Sanitize die and knife area between product runs.
- + Data management - a single platform for FSQA along the supply chain for what comes in, what you do with it and what goes out.

### WENGER SUPPORT

As a pioneer in extrusion cooking systems, Wenger continues to lead the industry with new process innovations and superior product and engineering support. Every Wenger system is backed by Wenger services that include training of operating personnel, assistance with quality control and operation challenges, complete field service and quality parts.



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