KAHL Extruder
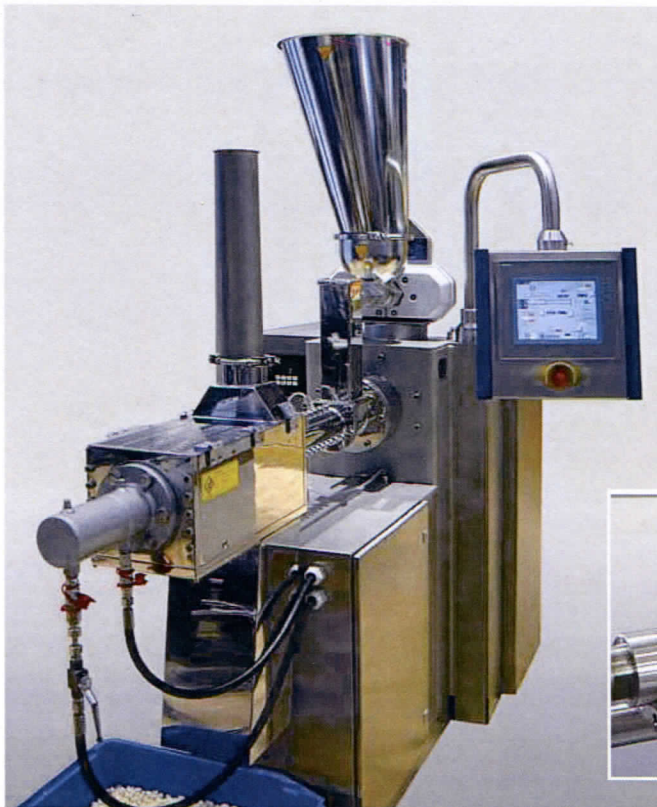
Process Technology for the Production of Cereals & Snacks

The KAHL Group as a specialist in the field of food processing also offers technologies for the extrusion of cereals.

The process can be adapted to the customers demands on the final product. Flakes, for example, can be produced by means of extrusion or traditional cooking and subsequent flaking. Expanded breakfast cereals or snacks can be produced without difficulties using the KAHL extruder.
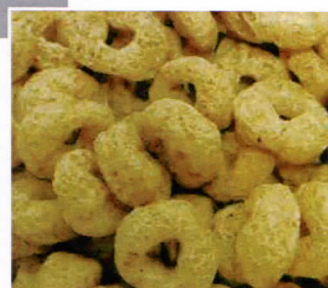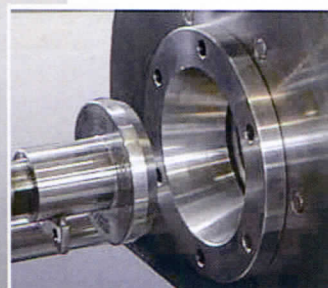
Prior to the extrusion process, the grain meals are mixed with further components, afterwards conditioned if required and exactly proportioned into the extruder.

In the extruder the components are kneaded and cooked, at the outlet they are shaped and cut.

Extruder OEE 8 with hydraulic unit for laboratory use or for small-scale productions

Outlet case of the extruder OEE 8 with die

Due to its extreme flexibility, the KAHL single-shaft extruder offers a variety of possible applications, and this at a comparatively moderate investment volume.

KAHL Extruder for the Food Industry

Example of a process which can vary depending on the respective application.

From prebin

Proportioning screw

Continuous mixer

Conditioner

Extruder

Belt drier/cooler

The most important advantages resulting from the use of the KAHL extrusion process are:

- Moderate investment costs due to the flexible single-shaft extruder technology.

- Low energy and wear costs due to special KAHL technologies.

- Exact proportioning of solid matter, liquids, steam, and water.

- Optimum product conditioning due to the use of a mixing conditioner which does not only serve for optimum mixing of the components but also for conditioning the mixture with steam if required.

- Extruder design with hydraulically adjustable die. Thus blockings are avoided and a fast die change without special tools is ensured.

- Cooling or heating of the extruder by means of a double-walled tubular case.