

EXTRUDED BREAKFAST CEREAL PRODUCTION LINE

Mixture/Blend Hall:

1. Hopper for the flour mixer
 2. VET screw conveyors
 3. VET flour mixer Typ MW-1000/2200-9,2, 2008 year production
 4. Buffer
 5. Vibrator VET SD2P-300/1000-2SW (2008 year production.)
 6. Extruder CLEXTRAL BC 72 serial number 8279. (2008 year production) efficiency~ 700 – 1100 kg/h, motor power 226 kW
 7. Heating tunel CLEXTRAL EV 1200 (2008 year production), drying temperature 130 st.C, efficiency 1000 kg/h
 8. Vibrating screen and belt feeder
 9. Large station for syrup preparation and for coating iPS, 2018 year production. Efficiency of syrup preparing 500 l/h, efficiency of coating drum 1000 kg/h
 - a. Process tank
 - b. Buffer tank
 - c. Glucose tank
 - d. Stand for container with glucose syrup with pump
 - e. Sugar hopper with screw conveyor WEZTING REMO Typ SLO-300/4,30, 2018 year production
 - f. Coating drum with collector
 - g. Vitamin dosing station, 2018 year production, efficiency 20l/h
 10. Heating tunnel (dryer) PAVAN CP-ESS, 2002 year production, heating by water, 16 kW, efficiency ~1000 kg/h
 11. Vibrating screen EPW/K 1030 ProfiTECH 2001 year production
 12. Cooling belt PAVAN model CC 160/3000, 2003 year production
 13. Vibrating screen PAVAN VS160, 2003 year production
- no longer in production, last run in November 2021, dismantled and in storage in 2 locations
Located Poland
Price euros 1,200,000.

Conditions for all equipment offered:

subject to being unsold/ availability

Unless otherwise stated goods offered "as is".

We offer all machinery according to our general terms and conditions; available on request.

We use all reasonable efforts to ensure descriptions are accurate. All information is sourced from the manufacturer or previous owner.

We share this information without any responsibility, subject to errors.

Sales to UK companies: where quoted in foreign currency will be converted to sterling and plus VAT