

CUSTOMIZED SOLUTIONS DESIGNED TO MATCH THE TASK

Wenger is recognized worldwide for exemplary products and service:

- + **Twin Screw Extruders**
- + **Single Screw Extruders**
- + **Snack Extruders**
- + **Forming Extruders**
- + **Mixing Systems**
- + **Dryers**
- + **Dryer/Coolers**
- + **Toasting Ovens**
- + **Enrober/Dryers**
- + **Coating Applicators**
- + **Automated Process Management Systems**

... and the **Wenger Technical Center**, a 2,500 square meter research complex available to Wenger's customers for new product development.



TWIN SCREW EXTRUDERS

For RTE cereals, snack foods, textured vegetable proteins, breadings, confections, and pre-cooked pastas in an array of controlled shapes, sizes, bulk densities, and textures.

Patented features enhance versatility and product quality, improve output-to-energy ratios and reduce maintenance costs.



FORMING EXTRUDERS

For delicately shaped, shear sensitive products including extruded beads for flaked cereals.

Available in single screw and twin screw configurations.



DRYERS

For dehydration of fruits and vegetables.

For drying of cereals, snacks, pastas and other extruded food products.

High volume, low cost-per-ton output.

Superior sanitation.

Modular design.



ENROBER / DRYERS

Coat and dry ready-to-eat cereals and snack products.

Use wide variety of coatings including sugar, cocoa, non-fat dry milk, corn syrup, honey, and molasses.

Typically include liquids preparation kettles, delivery system, and dry additive feeders with automatic ratio-control.