

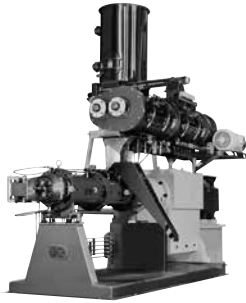
THE BEST WAY TO PREDICT THE FUTURE IS TO CREATE IT.

—Peter F. Drucker

Wenger is recognized worldwide for exemplary products and service:

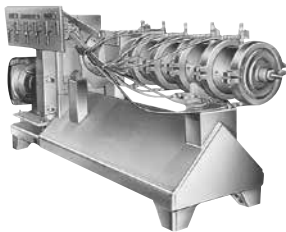
Twin Screw Extruders, Single Screw Extruders, Snack Extruders, Forming Extruders, Mixing Systems, Dryers, Dryer/Coolers, Toasting Ovens, Enrober/Dryers, Coating Applicators, Automated Process, Management Systems

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



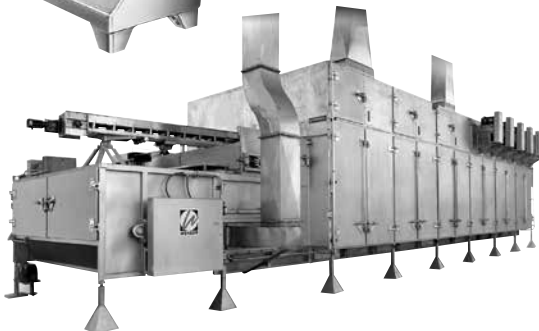
Twin Screw Extruders

- 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.

PROGRESSIVE FOOD PROCESSING

Imagine the possibilities



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SABETHA, KANSAS USA 785-284-2133 INFO@WENGER.COM
BELGIUM TAIWAN BRASIL CHINA INDIA