



Extruders

BCH manufacture a range of extruders for the confectionery and food industries.

Our extruders are manufactured in stainless steel to a simple hygienic and robust design. Primarily designed to handle liquorice, starch gels, fruit twists and sugar pastes, these extruders can also handle other viscous food pastes and gels.

- High boil syrups
- Caramels
- Liquorice
- Fudges
- Nougat/Praline
- Gels
- Fat based products





BCH Side Flow Extruders

The extruders are manufactured with 75, 130 or 200mm diameter screws to achieve throughputs of 50 to 1,500 kg/hr via a side flow dye configuration Continuous or Batch Fed Extruders The extruder is fitted with a small vacuum inlet hopper to receive liquorice directly from the continuous cooker (Viscotator). The vacuum hopper enables the extrusion of a cooler, drier and firmer liquorice product. When fitted with a larger feed hopper, batch fed product is possible.



Twin Screw Mixer Extruders

This type of extruder enables the mixing of colours, flavours and acid into a cooked liquorice base. Using this type of extruder, colour and flavour contamination of the premix and cooking equipment is eliminated, enabling rapid colour changes, minimal loss of flavour, minimal sugar inversion and starch gel breakdown. The extruder is fitted with a screw extraction system for the rapid and easy cleaning of the extruder.



4 Colour 4 Flavour Extrusion

The process begins with a neutral cooked product being fed into a high pressure, low shear extruder. The product is split into 4 channels, each of which can be individually coloured and flavoured. Up to 40 ropes can be extruded onto the BCH cooling/drying tunnel each of which contains the 4 colours in equal metered proportions.



Suitable for any viscous product :

- Sugar Paste
- Caramel
- Fudge
- Chocolate
- Nougat
- Chew



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