

ENHANCED PRODUCT APPEARANCE AND HIGHER PRODUCT QUALITY

- Optimum product density with maximum oil absorption for higher product quality, taste and yield
- Continuous throughput results in more uniform product
- Low shear operation eliminates product degradation

INCREASED CAPACITY

 Equipped with 6" pumping cylinders and 6" outlets connected to an 8" outlet, allowing for even product flow at a uniform rate

MINIMIZATION OF WASTE

- Unique twin-piston design with its zero-slip, low shear operation maximizes yields by minimizing waste
- Less fines in the cooking oil which decreases filtering and extends cooking oil life

OPTI-XTRUDE

SPECIFICATIONS

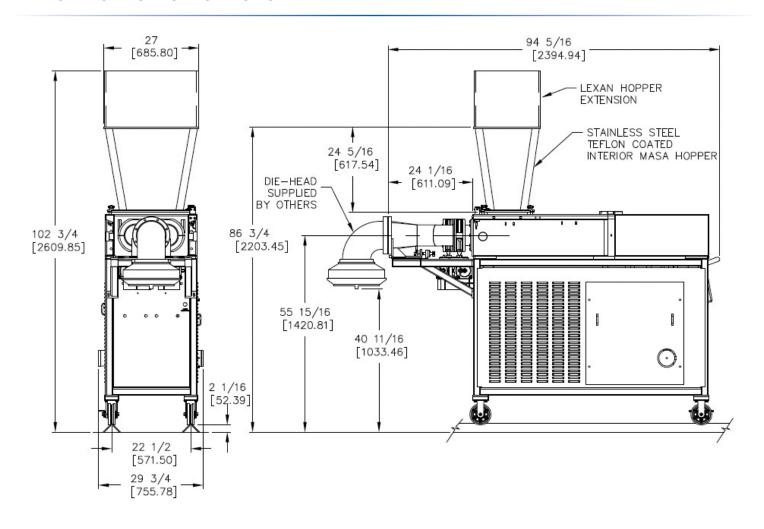
UNIQUE TWIN PISTON CONTINUOUS PUMPING FOR CORN MASA OR POTATO-BASED SNACKS

Marlen's OPTI-Xtrude is specifically designed for the extrusion of viscous, shear-sensitive corn masa and potato-based snack foods. Our OPTI-Xtrude model, with its zero-slip, low-shear operation is capable of extruding a variety of products with improved product appearance and a higher product quality. From potato rings and twists to corn chips and snacks, Marlen extruders are known as the leader for continuous pumping.



FEATURES	TECHNICAL SPECIFICATIONS
Machine dimensions	94.5" L x 29.75" W x 88.25" H
Product outlet	8" flanged
Piston size (diameter / stroke)	6" (152 mm) x 14" (355 mm)
Max. product pressure (PSI / Bar)	125 psi / 8.6 bar
Max. output	2,354 lbs/hr (1,068 Kg/hr)
Hopper capacity	300 lbs. (136 kg)
Electrical requirements (hydraulic unit)	230/460 volt, 3 ph
Electrical requirements (PLC)	24 volt DC
Water requirements (hydraulic unit)	Up to 5 gpm
Air requirements	100 psi / 7 bar
Vacuum	18 HG; 15 cfm
Net weight	2,450 lbs. (1,111 kg)







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