

THE EVOLUM + DRYER IS AVAILABLE FOR TESTING IN OUR PILOT PLANT IN FRANCE

The R&D center is fully equipped and led by multidisciplinary process experts :

- Food and Feed applications
- Green Extrusion applications
- Six Twin Screw Extruders from lab scale to semi-industrial scale
- Drying
- Sweet & Savory coating
- Many Clip-on Kits available: co-extrusion, crouton cutter ...

Leveraging its core expertise in twin-screw technology, Clextral provides its customers with complete processing lines that integrate extruders, dryers and ancillary equipment. Its reliable and innovative systems are quality and excellence benchmarks in its three key markets: Food & Feed, Green Industries and Powder Industries. Clextral is also designing and manufacturing high-precision industrial pumps for the energy and chemical markets. Its global offering includes upstream design and testing of industrial solutions, equipment manufacturing, on-site installation and full maintenance and continuous process improvement services. Based in Firminy (France), Clextral is present on all five continents, providing local support to its customers all over the World.



Firminy - 42 - FRANCE
tel : +33 4 77 40 31 31
Fax : +33 4 77 40 31 23
contact@clextral.com

www.clextral.com

EVOLUM + DRYER HIGH VALUE DRYING EXPERTISE

**EFFICIENT DRYING
STURDY & HYGIENIC DESIGN
SAFE OPERATION**



CONTACT US

contact@clextral.com

CLEXTAL A DIVISION OF GROUPE LEGRIS INDUSTRIES

CLEXTAL Extrusion
Expertise
Excellence

THE NEW STANDARD FOR DRYING EXCELLENCE

Clextal complete production lines integrate advanced equipment designs and process controls to carry out the key steps in transforming raw materials into high-quality products with exceptional added value :

EXTRUSION COOKING, COATING, DRYING

The Evolum + dryer is a versatile system developed to meet the specific requirements for a large range of products. Its distinctive features ensure uniform and effective drying for maximum product quality.

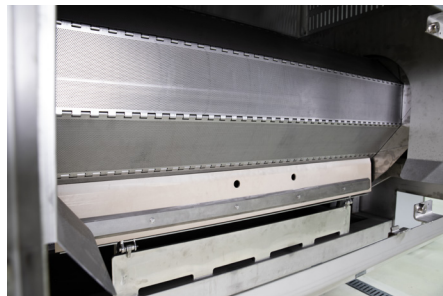
The Clextal Evolum + dryer benefits from enhanced aeraulics and high performance thermal insulation for optimized drying efficiency. The standard drying process is carried out using gas, but electrically-powered drying or steam drying are also available options.

In short, you benefit from our drying process expertise, user-friendly operation and secure technology to achieve superior quality for your products.

Door sensor IP69K



Helical spreader ensures level product bed



Self-tensioning stainless steel conveyor belt (lube-free)



Adjustable spike roller gently separates coated products

APPLICATIONS

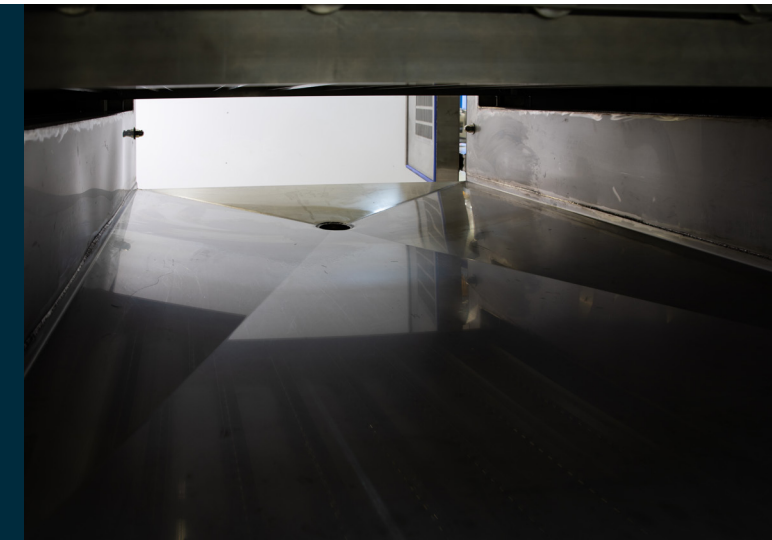
SNACKS - BREAKFAST CEREALS - PET FOOD
TEXTURIZED PLANT BASED PROTEINS AND MORE !



HYGIENIC DESIGN DESIGNED TO OPTIMIZE FOOD SAFETY

The **Evolum + Dryer** is manufactured from stainless steel, fully welded without retention zones, suitable for washdown facilities and dry cleaning environments.

This state-of-the-art dryer includes side panels that allow full access for cleaning and maintenance.

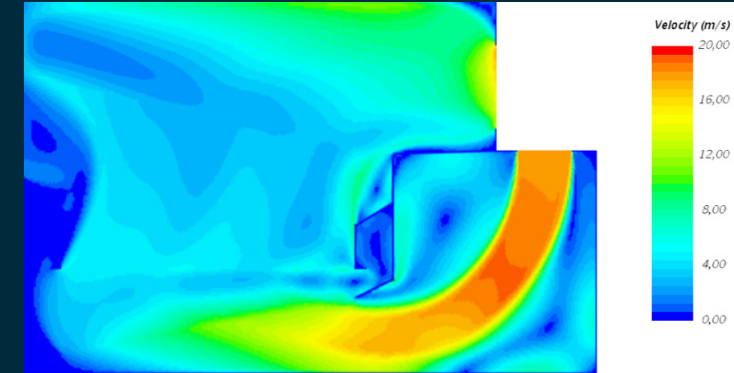


Sloping floor (water recovery)



ACCURATE DRYING PROCESS CONTROL

- Highly flexible
- Enhanced aeraulics
- Modular design of upward and downward airflow drying sections
- Optimized efficiency
- User-friendly
- Eco-designed
- Risk assessments & functional safety of control
- Highly efficient thermal insulation



Air velocity uniformity on product surface & through product layer = optimized airflow circulation



EFFICIENT DRYING



STURDY & HYGIENIC DESIGN



SAFE OPERATION

