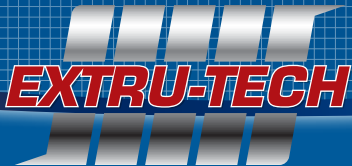
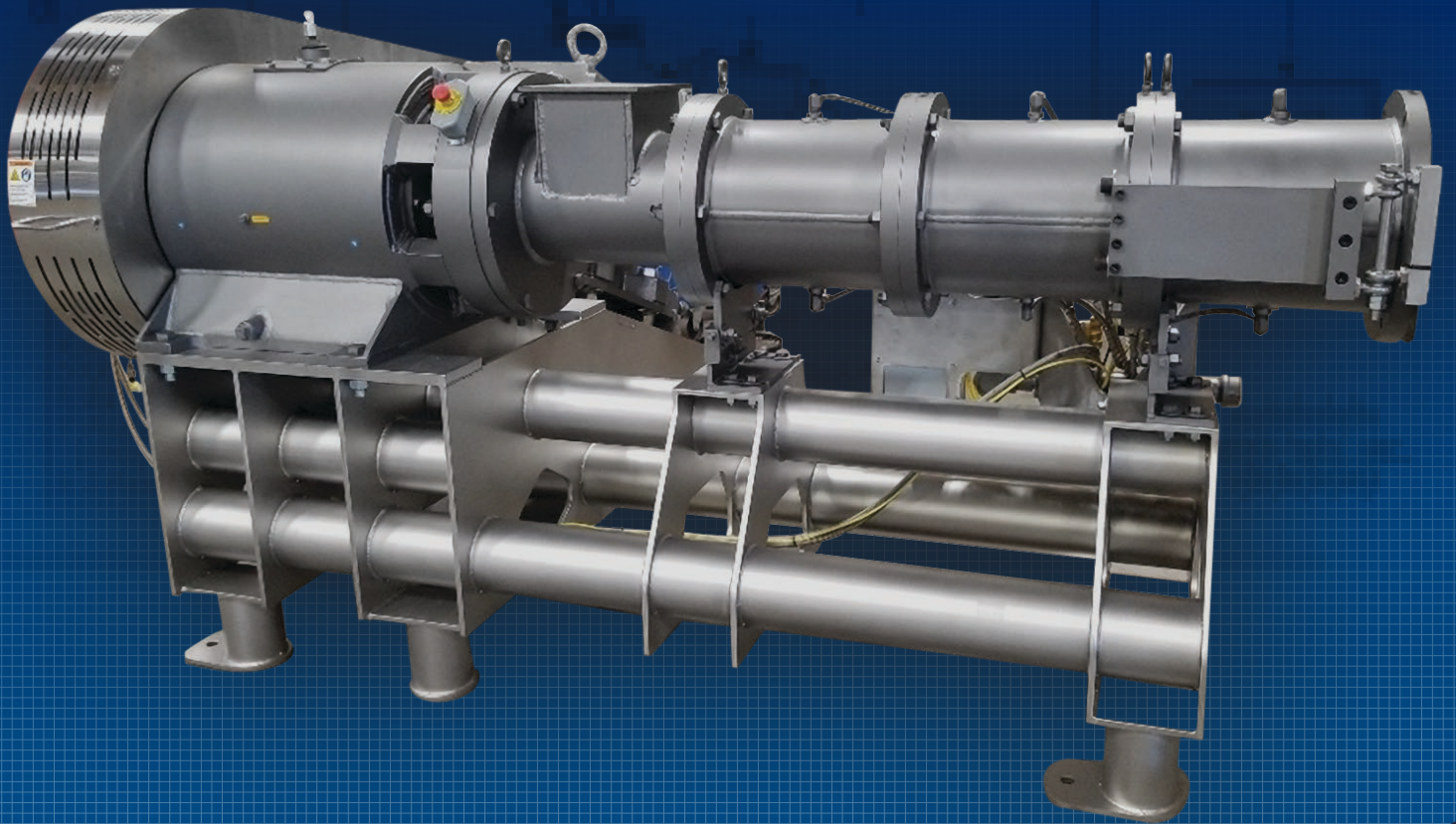


Extru-Tech P.D.U Product Densification Unit



P.D.U Product Densification Unit

High product density is achieved and controlled through the use of specially engineered barrel and die components, and through the speed of the screws.

Two process system

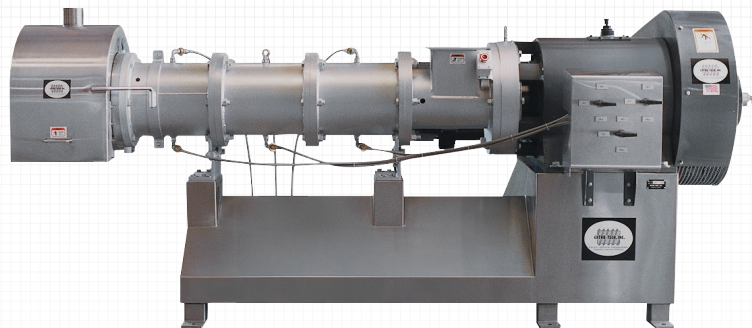
1st the cooking extruder to thoroughly cook materials prior to PDU, barrel configured to create high amounts of shear and pressure as with petfoods and floating aquafeeds.

Higher shear barrel configuration facilitates increased starch gelatinization, providing optimum nutritional benefits as well as improved stability of product in water.

The higher shear significantly reduces the oversized particles entering the PDU contributing to higher pellet quality.

Bulk density of final product is determined at the PDU.

Utilizes gelatinized starch from the extrusion cooking process as natural binder reducing the need for artificial binders.



Operator sets production rate of the extruder to equal the maximum capacity of the PDU.

Production capacities using a PDU can be as much as 2 times what was previously possible using only a cooking extruder.

Eliminates cooking extruder downtime when changing from floating to sinking aquatic feeds.

- 'Compress and Densify' instead of 'Cook and Expand'
- Used to produce high quality sinking aquatic feeds and animal feeds.
- A low shear extruder, using specialty barrel and die components
- Densifies and shapes intermediate product into a dense final feed product, as high as 720 kg/m³ (45 lbs/ft)
- Final product sinks in water
- Stable enough to retain its form for a considerable time while submerged in water or exposed to weather.
- Equipped with a VFD allowing speed adjustment of the extruder shaft
- Provides versatility to produce sinking and slow sinking products.

