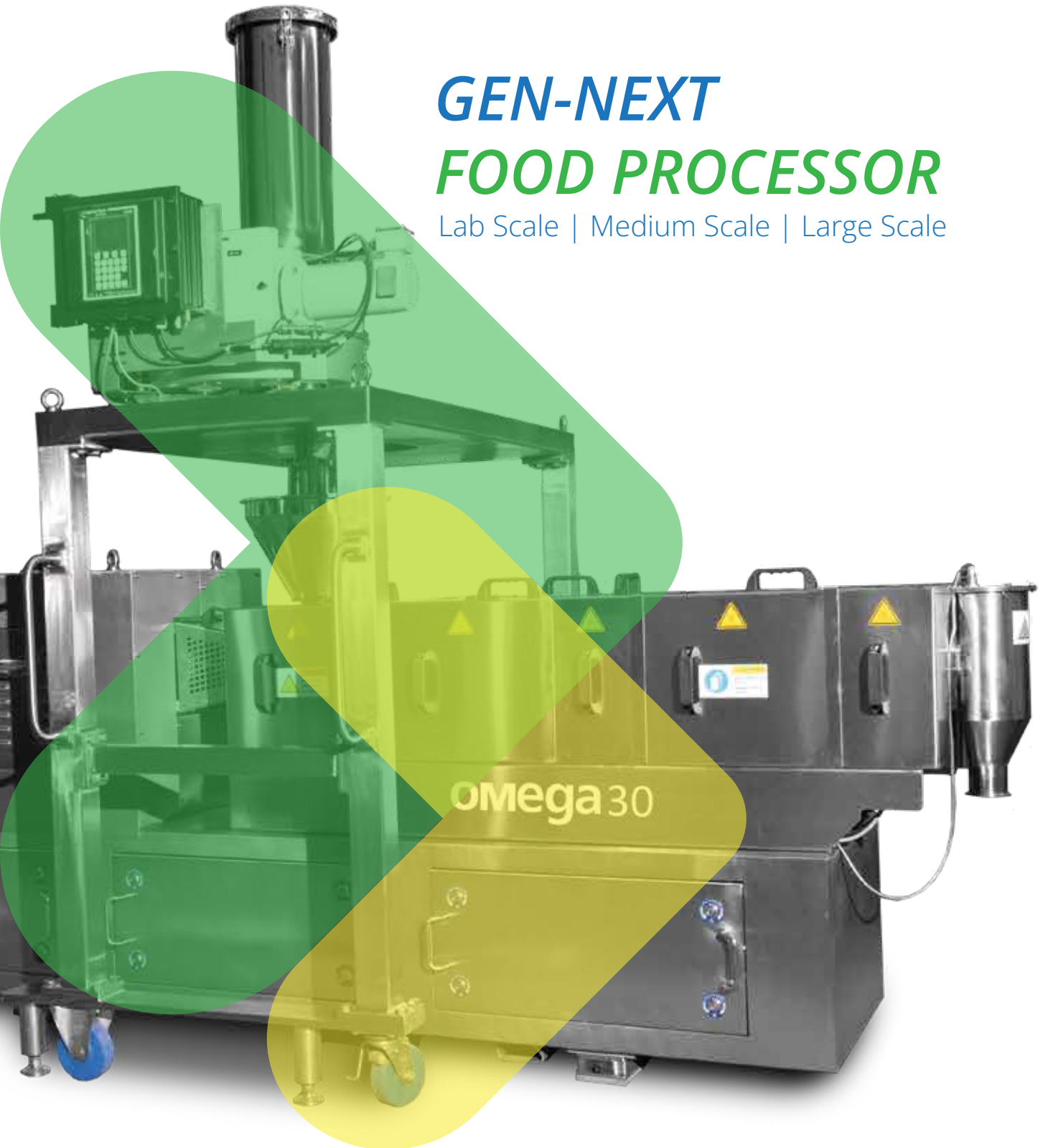


Transforming Materials.
Transforming Lives.



GEN-NEXT *FOOD PROCESSOR*

Lab Scale | Medium Scale | Large Scale



www.steerworld.com



STEER's 21st-century twin-screw extruder technology brings a transformative solution to the food industry. With our precision engineering and state-of-the-art controls, our technology enables efficient and precise food processing. The STEER technology ensures optimal mixing, blending, and homogeneity, resulting in consistent and high-quality food products. We offer versatility in processing a wide range of ingredients, including grains, proteins, and additives, which allows for the creation of innovative and nutritious food formulations. The system's advanced temperature and pressure control enhance food safety and preservation. STEER's twin-screw extruder technology opens doors to enhanced productivity, improved product quality, and increased sustainability in the food manufacturing sector.



OMega 12 FP Lab

The Omega 12 FP Food Extruder is a lab-scale extruder ideal for research labs with a 12 mm diameter and a capacity of 0.2 to 2 kg/hr. This compact and versatile extruder is designed for various food applications.



Advantages

- Efficient formulation development
- Maximum flexibility
- Wide range of food applications
- Easy maintenance

Whether you are developing new food products or optimizing your existing processes, the Omega 12 FP Food Extruder offers a powerful and versatile solution. With its compact size, user-friendly interface, and wide range of food applications, it is the ideal choice for lab-scale food extrusion.

Specifications

Screw length (L:D)	40
Screw speed	1200 rpm
Max. torque	2 x 7.5 Nm
Drive power	2 x 230 V : 4 kW
Max. working temp.	400 °C
Max. output	0.2 – 2 kg/h (depending on raw material and application)
Segmented barrel/screw	Yes
Screw rotation/special features	Co-rotating, horizontally split barrel
Feed sections	
Dimensions (L x W x H)	2012 x 606.5 x 1566 mm
Weight	Approx.. 480 kg

Our Food Extruders For Wider Customer Needs

- Lab Scale - 0.2 to 2 kg/hr
- Lab/Pilot Scale - 1 – 20 kg/hr
- Small scale-100 – 200 kg/hr
- Medium Scale - 150 – 400 kg/hr
- Large Scale - 400 – 500 kg/hr

We offer a comprehensive solution tailored to meet the needs of your production facility.

Proven Applications



Protein Texturization
TVP and HMMA



Expanded Products
Cereals and Snacks



Gelatinization
Modified Flours and starches



Pet food and Aqua feeds



Fortification & Analogue foods
Fortified Rice Kernels (FRK) & Dal Analogue



Flavour Encapsulation

New idea, New Product?

Transform your new ideas into innovative products with our cutting-edge technology and extensive expertise. Make your vision a reality by leveraging our resources and experience.



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