

**ADVANCED FEATURE**  
**ETI**

# Aseptic Dual Preconditioner



**EXTRU-TECH**  
INC.

[www.extru-techinc.com](http://www.extru-techinc.com)



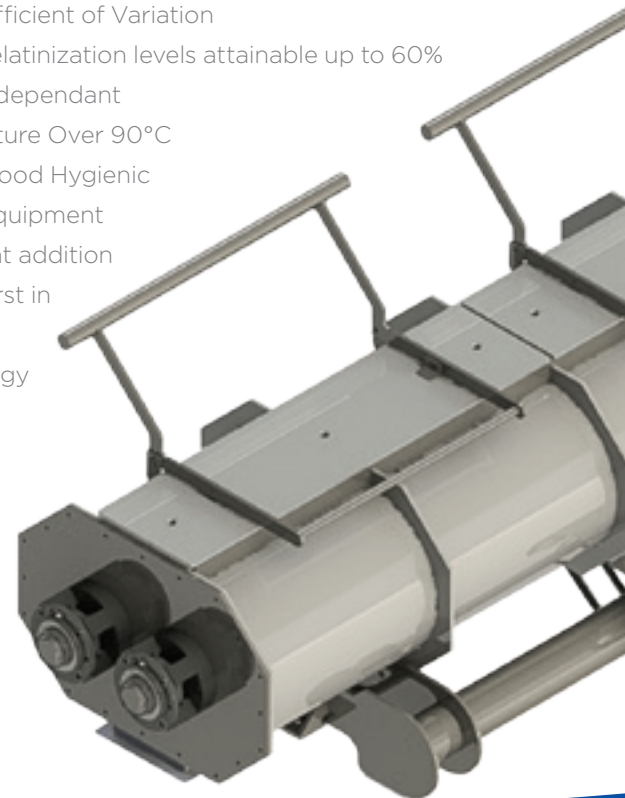
## Advanced Feature ADP – Aseptic Dual Preconditioner

The Aseptic Dual Preconditioner enables the operator to incorporate a combination of low steam pressure injected at multiple inlets and adjustable product retention time. This provides the system operator with a whole new level of product quality control.

**It is the answer to increased nutritional values and production quality.**

As finished product quality and nutritional values increase, preconditioning is becoming a vital part to any production process. Extru-Tech's Aseptic Dual Preconditioner will enable you to meet these increasing demands as well as provide these benefits:

- High Liquid Addition
- Low Energy Consumption
- Variable Retention Times
- Low Coefficient of Variation
- Starch gelatinization levels attainable up to 60% formula dependant
- Temperature Over 90°C
- Human Food Hygienic Grade Equipment
- High meat addition
- Proven first in first out technology

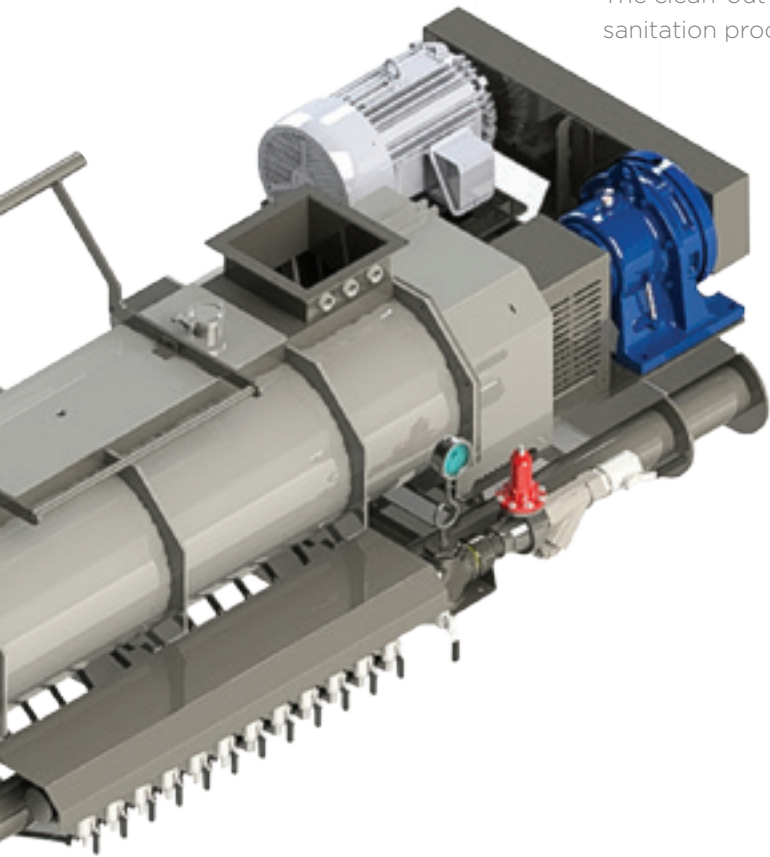


## CAPABILITY - ACCURACY & CONSISTENCY

As the ADP matches/exceeds the same number of Beater Impacts on Product as our closest competitors' advance technology preconditioner, the ETI best in class ADP often exceeds any competitors' CV.

Our studies show that the ADP has a Coefficient of Variation of less than 3%, which means it's more efficient than our competitors latest pre-conditioner designs. The CV improves further as the beater speeds increase through our new design.

The ADP features an Automatic downspout with "Downspout temperature" probe strategically mounted for improved accuracy (per ETI Generic Validation Study).



## Coefficient of Variation (CV)

CV is a measure of precision. Extru-Tech's CV Trials tested the accuracy and variability of moisture of the product while exiting the ADP.

## CLEANABILITY - QUICK CLEAN

### Why settle for just sanitary when sterile can be achieved?

Extru-Tech offers a proven scientific validation that the new ADP can sterilize the product prior to its discharge from the preconditioner, and can be cleaned/sanitized through validated SSOPs.

Stainless steel construction and hygienic framework create a sleek exterior design that has no shell or wrap so that it can be easily cleaned and maintain sanitary design standards.

The clean-out valve assists with sanitation procedures.



*Unique counter rotating beater design lowers replacement cost and time.*



*The counter weighted access doors allow quick access and are operator friendly.*



*The AVT system for steam & fines suppression from Dual Cylinder, no venting of dust or steam to atmosphere.*

## FLEXIBILITY - SET-UP OPTIONS

Advanced Feature paddle configurations allow for processing variability for tomorrow's innovative products. These innovations include: proven first in first out product flow, variable mixing intensity, unsurpassed paddle strikes per minute and distributive mixing capabilities for High Meat/Oil products.

**ADVANCED FEATURES OF THE ADP:**



**ADP Meat Inclusion Guide**

		No Grain	Min. Grain	Typ Grain
<b>Meat Add Fresh/Cold</b>	Max	85%	100%	110%
	Typical	55%	70%	95%
<b>Meat Add Fresh/Heated</b>	Max	95%	105%	125%
	Typical	80%	90%	100%
<b>Liquid Injection</b>	Max	25%	35%	45%
	Typical	15%	25%	30%

<b>New Model Number</b>	<b>Total Volume</b>		<b>100% Full</b>		<b>80% Full</b>		<b>60% Full</b>	
	<b>FT3</b>	<b>M3</b>	<b>FT3</b>	<b>M3</b>	<b>FT3</b>	<b>M3</b>	<b>FT3</b>	<b>M3</b>
ADP640	64.02	1.812	53.7	1.521	42.96	1.217	32.22	0.91
ADP374	37.42	1.059	32.23	0.912	25.78	0.73	19.4	0.55
ADP280	28.07	0.794	23.83	0.674	19.06	0.539	14.3	0.4
ADP145	14.58	0.41	11.74	0.33	9.39	0.26	7.04	0.19
ADP56	5.61	0.159	4.72	0.133	3.78	0.107	2.83	0.08
ADP35	3.51	0.099	2.77	0.078	2.21	0.062	1.66	0.05
ADP11	1.17	0.033	0.96	0.027	0.77	0.021	0.58	0.02
ADP08	0.87	0.024	0.69	0.019	0.55	0.015	0.41	0.01

