



THE BONNOT COMPANY
Excellence in Extrusion Since 1891

Food/Pet Food Extruder

custom designed in a full range of sizes to meet all of your processing requirements for snack foods•cereals•pet foods

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Global Leaders in Extrusion Solutions Since 1891

Bonnot Food Processing Equipment



From cereal and candy to pet food and treats, you've probably purchased a product made by a Bonnot Extruder. We offer a full line of cold forming and cooking extruders for a wide variety of food applications. Simplicity of design, flexibility in application, and ease of operation are the outstanding features of all Bonnot extruders. Our cooking extruders continuously maintain precise control of cooking temperatures, pressure, and time. Materials are extruded with consistent form, color, and properties. All food extruder can be adapted and used for a wide variety of edible materials such as:

- Snack Foods
- Breakfast Cereals
- Infant Foods
- Pet Foods
- Meat-like Products
- Textured Vegetable Proteins
- Gelatinized Starches
- Corn Meal
- Flour for Binders and Filler
- And much more...

For 125 years Bonnot has focused on innovative problem solving and performance demands. We utilize our R&D Laboratory to assure our customers in advance that our equipment will handle the product efficiently and profitably. We perform this service in absolute confidence. From a quality standpoint it is significant that countless Bonnot Extruders and Feeders built over 60 years ago are still online today. Our quality system complies with ISO 9001:2008 with Design and has been in place for almost two decades. With almost 200 years of experience in our building we are confident our solutions will meet your needs.

Bonnot is the leading supplier of custom designed extrusion equipment to the food processing industry. All extruders, feeders, and cutters are engineered to meet and exceed peak load requirements. All Bonnot equipment can be fitted with special options to meet specific requirements. In addition, a wide choice of screw and barrel configurations are available for processing all types of food and pet foods on the same basic equipment. Variable-speed drives on both feed and extrusion screws can allow for adjustments to be made for retention time and production rate.



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Cooking Extruder



**2.25" Cooking Extruder depicted*

Cooks and forms all types of snack foods, cereals, starches, and pet food **in one operation!**

Bonnot Cooking Extruders are highly adaptable to any operation. They are custom-made to suit your product—you don't have to change your product to match your machines. Use as a stand-alone or in combination with a Bonnot Cooling Extruder for a unitized cooking, cooling, and extruding operation.

Available in a full range of customized sizes, from 2" screw diameter, laboratory model, up through 10" diameter. The laboratory model can handle as small as 5 lb. sample batches and 40 to 250 lbs. per hour. The larger production line models have 4,000 lbs. to 5,000 lbs. per hour capacities.

- Continuously cooks pre-mixed, dry, semi-moist, and moist foods. Eliminates "batch" cooking.
- Maintains precise control of cooking temperatures, pressure, and time.
- Hardened stainless steel liners for longer wear and easier cleaning to meet the highest sanitary requirements.
- Can be fitted with rapidly interchangeable die plates for extrusion of an almost unlimited variety of shapes and sizes.
- Robust designs for peak loads and sustained operations. Design simplicity and heavy-duty components mean fewer parts to wear out, less downtime, and significantly lower maintenance costs.
- Modular design for adjusting temperature in each zone.
- Different screw designs for differing products.
- Variable-speed drive on screw to adjust retention time, pressure, and production rate.



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Cooling Extruder



**12" Cooling Extruder with die face Rotary Cutter depicted*

Shapes and sizes all types of snack foods, cereals, and pet foods
pre-cooked, semi-moist and moist!

Bonnot is the leading supplier of extrusion equipment to the cereal, snack, and pet food industries. All extruders are engineered to meet and exceed peak load and sustained operation requirements. Simplicity of design and heavy-duty components mean fewer parts to wear out, less downtime, and significantly reduced maintenance costs.

Available in a full range of customized sizes, from 2", laboratory model, up through 17" diameter. The laboratory model can handle a minimum 2 lb. sample batches and trial runs of 40 lbs. to 250 lbs. per hour. The larger production line models have 8,000 lbs. to 15,000 lbs. per hour capacities.

- Uniform, controlled pressure, and temperature assured through use of liquid-cooled jacketed barrels and hollow screw.
- Can be used as a stand-alone or in combination with Bonnot Cooking Extruder for unitized cooking, cooling, and extruding operation.
- Stainless steel liners and hardened screw for longer wear and easier cleaning to meet the highest sanitary requirements.
- Can be fitted with rapidly interchangeable die plates for extrusion of an almost unlimited variety of shapes and sizes.
- Material is extruded gently through the die, eliminating high shearing stresses that affect product quality.
- A wide choice of interchangeable screw and barrel configurations are available for processing various materials on the same basic equipment.



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Periphery Equipment for Food Processing Extruder

Live Bottom Feeder/Extruder

Designed for the uniform, positive feeding of sticky, moist, and semi-moist materials at a constant rate. Rates can be adjusted through use of variable speed drives. Constructed of stainless steel for sanitary requirements. Can be used separately or in combination with other Bonnot equipment.



Cutters

A wide assortment of cutters are available. Customized for each extruder according to size and product to be cut.



Paddle Mixer/Twin Shaft Feeder

Has adjustable-pitch knives and variable speed drive to suit mixing conditions.





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Services

Bonnot offers a variety of services from Research & Development to process planning and much more. The process is simple with us; just tell us what materials you need to extrude, along with your special production requirements and our team will advise you on the most efficient processing operation for your material. We will also specify what Bonnot equipment and size is best suited to do the job.

Services Offered

- New Machine Manufacturing
- Part Sales/Service
- Field Service/Engineering
- Engineering & Design (3D Modeling)
- Process Planning
- Extrusion System Plant Layout
- Material Formulation Assistance
- Equipment Leasing Program
- Research & Development Testing in our on-site laboratory



**8" Cooling Extruder depicted*



6" Forming Extruder depicted

Bonnot R & D Laboratory Test Facilities

We can demonstrate the processing characteristics of our equipment using your material. We perform this lab testing in absolute confidence. Proving feasibility and production efficiency is the best way to mitigate risk before you buy.

Bonnot Field Engineering Services

Our field engineers will assist you in setting up your original installation. They will show you how Bonnot customized equipment can be introduced into your present processing operation to cut your costs or, if desired, demonstrate how to improve the quality and sales appeal of your products.