



extrusion specialists
since 1950

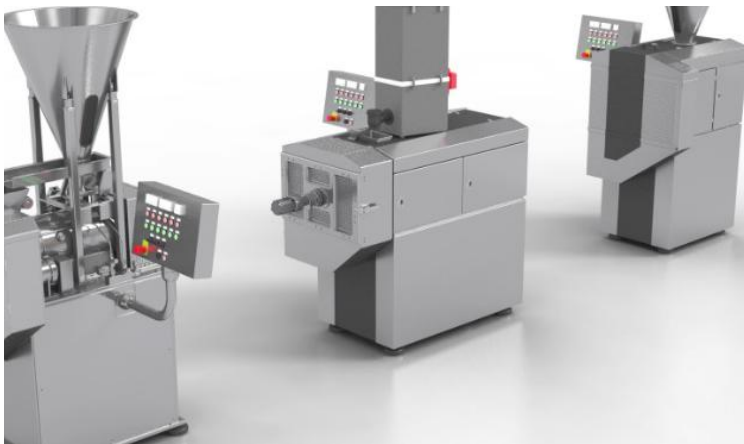
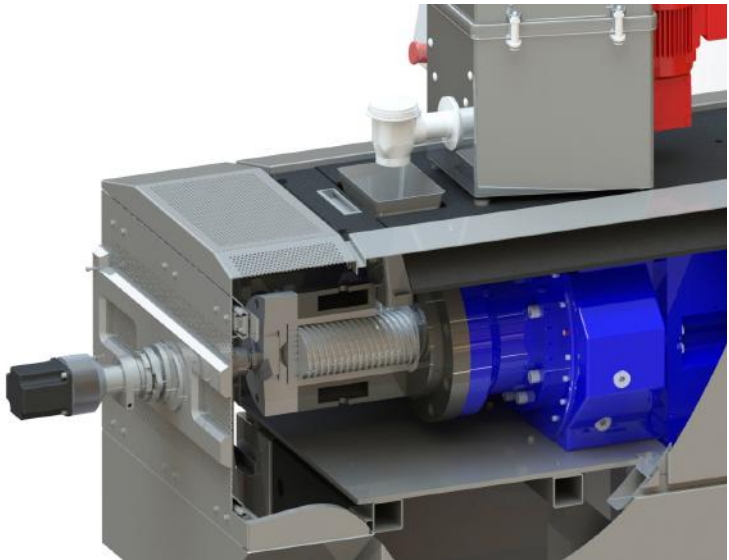


Complete extrusion lines for the direct expansion process

Lalesse Extrusion engineers equipment to meet the highest standards in the industry. A key factor for us is to consider customer-specific requirements and meet those with custom-tailored solutions.

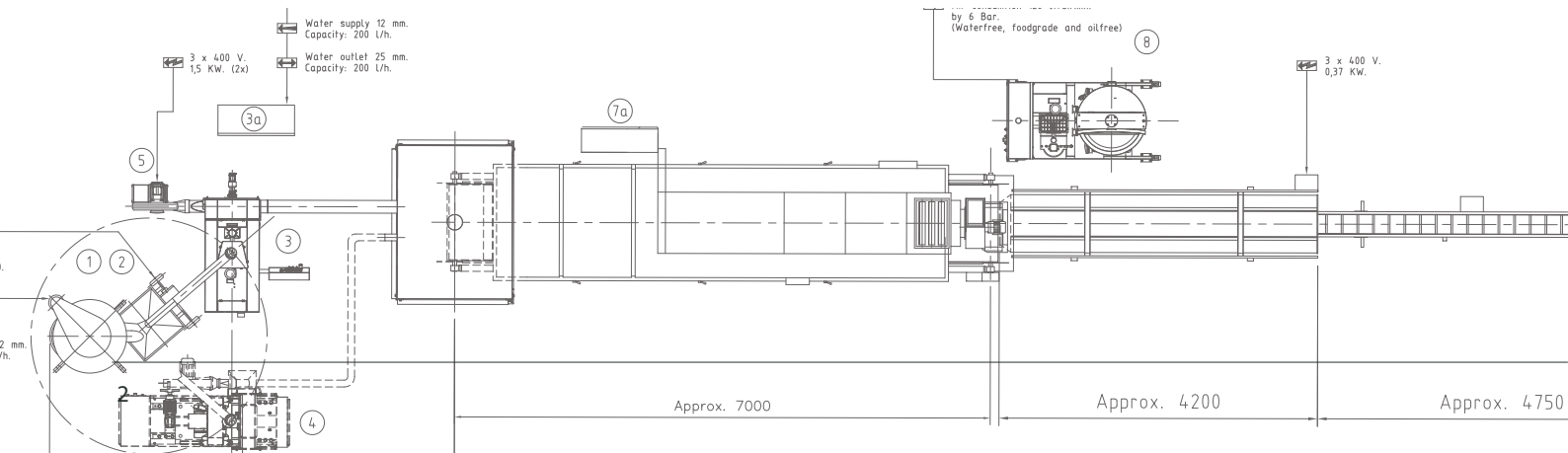
Lalesse Extrusion is the Dutch supplier of extrusion equipment for the direct extrusion process. Lalesse only builds single screw, short screw and high shear extruders. We are in this crispy business for more than five decades now. Since the 1960's we provide both extruders and complete extrusion lines to customers in over 50 countries. Our equipment is used to produce a wide range of snacks varying in shape and size.

Since 2024 Lalesse is part of Kuipers Food Processing Machinery, a world leader in engineering snack processing solutions. This union present producers the possibility of having a one-stop supplier for both extrusion and frying.



Crispy but complex process

Snack manufacturing is not only a crispy but also a very complex business. Lalesse covers extrusion process equipment for products such as snack food, breakfast cereal and half products. Extrusion line expertise such as mixer moisteners, extruders, screw conveyors, transport equipment, dryers, flavour equipment, coating drums and final product silos have been made available to create a complete Lalesse extrusion line.



Turnkey solutions for various capacities

Budget startup line

Full line set up, based on 90e extruder + IR drum dryer and slurry maker
Capacity starts at 120 kg/hr output
Growth scenario: add 2nd extruder



Mass production line

Full line set up based on 2 x 200d extruder plus one large belt dryer and 2 pcs coating drum + double executed slurry maker
Capacity possibility: 1 ton per hour output



We're not just machine builders, Lalesse is more!

All equipment is 'made to order'. This means that modifications, adjustments, options, etc. are no problem and, within limits, are rather simple to execute. Lalesse adopted the custom-made principle early on and that is why we have such wide experience in food extrusion equipment. Our mechanical engineers have created tailor-made extrusion lines for many customers around the globe.



Over 50 years of experience in engineering and machine building. Extensive process knowledge.



Presence in more than 60 countries world-wide. Experience in working with different types of products and raw inputs.



No-nonsense designs focused on delivering the ultimate bite and texture. Our extruders allow for the fastest changeover in the industry.



Customer-tailored solutions engineered and manufactured in the Netherlands. Based on the highest industry standards.

A global footprint built on long-term relationships

Catering to your needs throughout the machine’s lifetime. Our service team can help you with maintenance, spare parts or upgrades. Most of the crucial wear parts are always in stock and can be sent within 48 hours.

Lalesse has a dedicated service team to ensure your operational efficiency. Our team will keep an eye on your machine throughout its lifetime. We will advise you when is the right time to change a part or upgrade the machine. Using genuine Lalesse made wear parts, sleeves, screws, die plates will allow you to reach higher efficiency and reduce maximal hidden costs. A timely change of front sleeve and screw will contribute to a constant high capacity of the extruder. This results in high efficiencies and continuity in your production without unpleasant surprises.



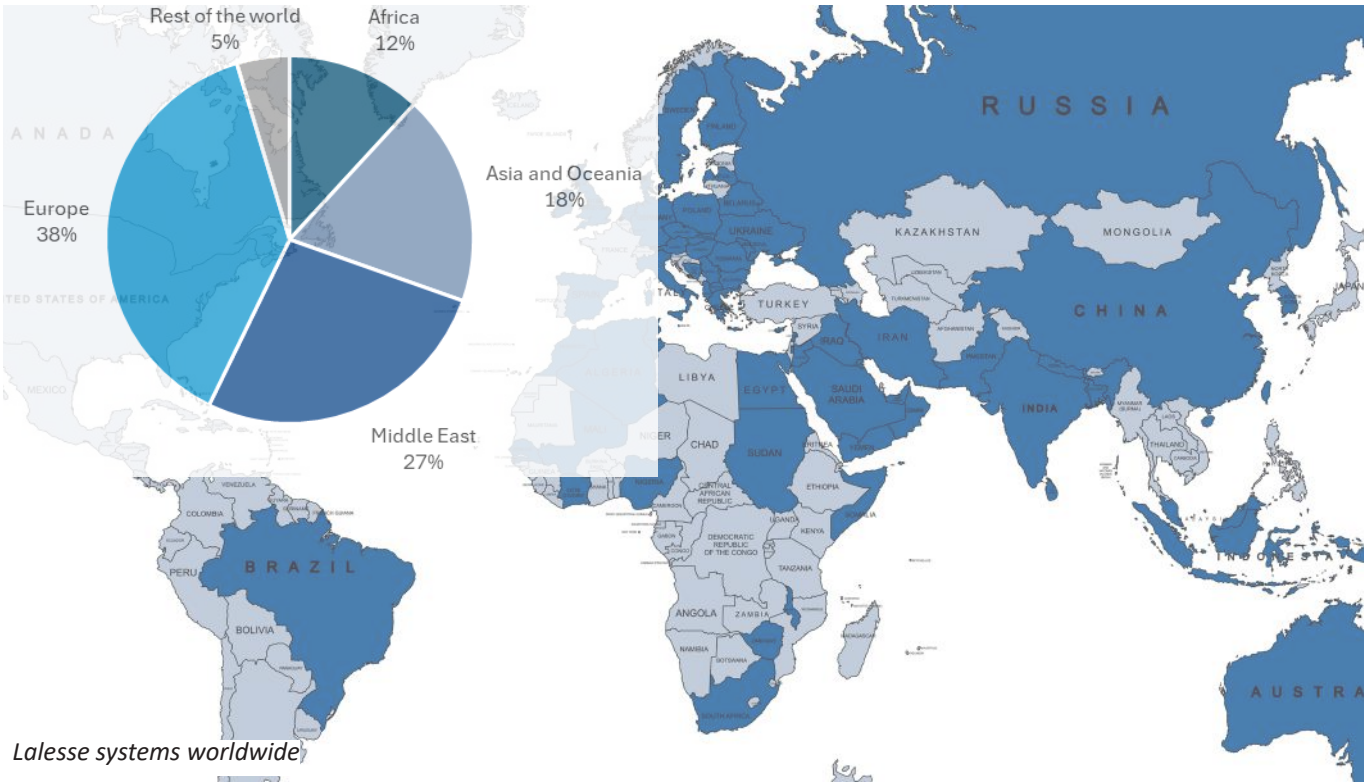
A dedicated team of service engineers to help you with mechanical problems, starting up and training your operators.



Inventory of critical spare parts so that you can continue producing as soon as possible. Remote assistance to ensure less downtime.



Advise on how to efficiently upgrade your capacity to meet your consumer demands. Product testing and process knowledge.



Lalesse systems worldwide

Creating the ultimate bite and texture!

Corn curls, balls, sticks, rings, arrows, bears, elephants, dinosaurs...snacks and cereals come in many different shapes, sizes and flavours these days. Besides snacks Lalesse’s equipment can also be used in non-food applications!

Extrusion Process

Unique to Lalesse: the extrusion process is water-cooled.

In the mixer the raw materials are mixed and brought to the desired moisture level. The mix is then transferred to the extruder hopper by means of a screw conveyor; a level indicator ensures that the extruder does not run empty. In the extruder the raw materials are pressed through a die plate using high pressure build-up by the screw and high temperature created by shear to expand. The face cutters set the desired snack length and dimensions. Unique to Lalesse, the extrusion process is water-cooled.

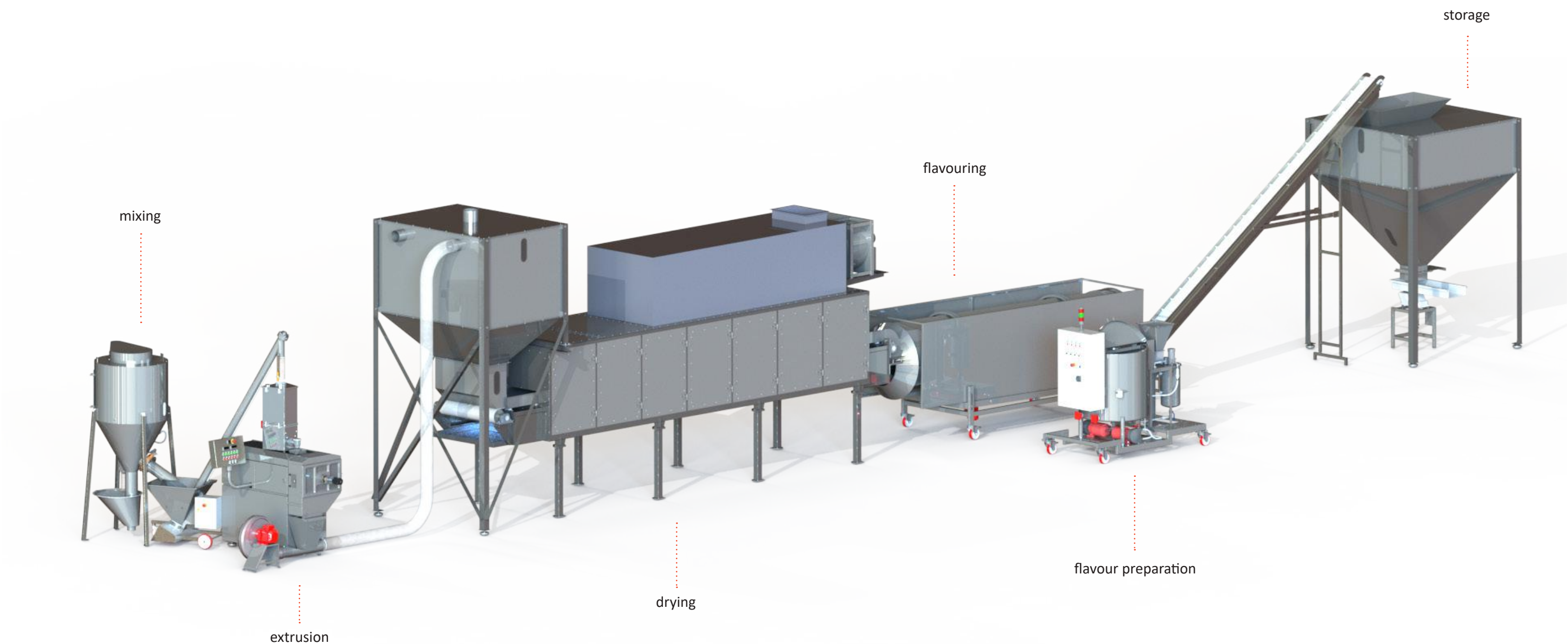
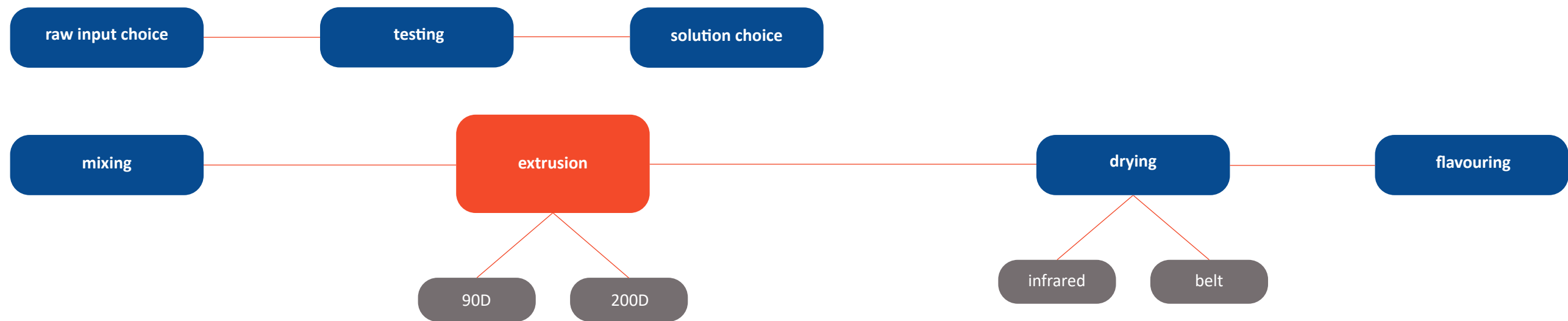
After extrusion the snacks are dried for extra crispness and for shelf-life. They are then coated with slurry; a mixture of oil and flavour powder. Coating takes place in the rotating coating drum and the slurry is made on-line (continuously) in the Lalesse flavour equipment. Now the snacks are ready to be packed; this is best done immediately. It is recommended that a buffer silo is installed between processing line and packaging equipment, mainly to overcome the difference in operational speed.



Applications



The way to creating the perfect snack



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