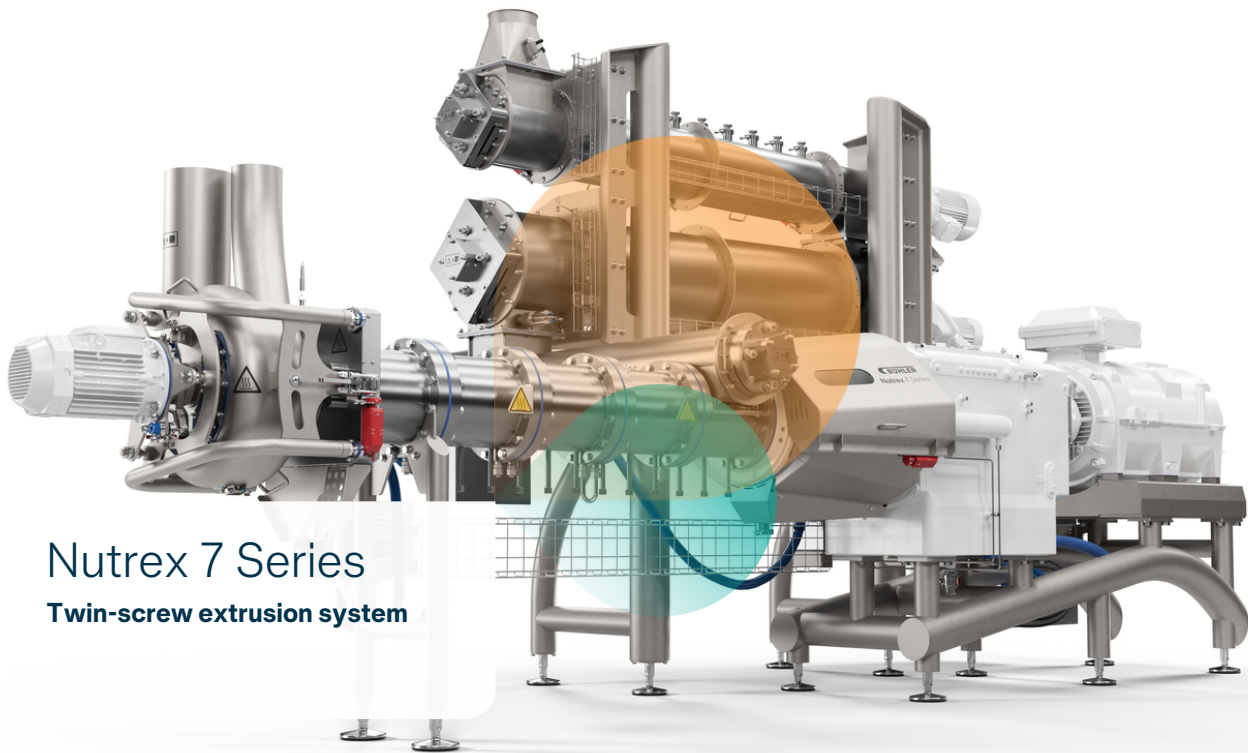




Nutrex 7 Series

Twin-screw extrusion system

New system – proven extrusion process

Nutrex 7 Series builds on 40 years of Bühler twin-screw extrusion DNA. It combines unchanged, proven process geometry with a completely new machine design – delivering familiar process behavior, recipe compatibility and fast scale up, ensuring continuously high levels of end-product quality.

Hygienic extrusion that reduces risk, cleaning time and audit effort

The Nutrex 7 Series is designed according to EHEDG hygienic design guidelines, with stainless-steel construction, wet cleanable systems and validated cleaning concepts enabling a cleaning time reduction of up to 50%. Hygiene is embedded in the machine architecture – not added through procedures – reducing contamination risks, audit pressure and total cost of ownership.



Fully wet cleanable system and validation concept supporting extrusion as a kill step



Designed acc. to EHEDG hygienic design guidelines with stainless-steel construction



One platform, multiple setups. Customizable to your needs.



Higher OEE through faster changeovers, reduced downtime and optimized throughput



Reduced audit effort and operational risk; protects brand reputation and is future-ready.



Global availability and compliance. Backed by Bühler's service and application expertise.

One portfolio for diverse markets



Cereals



Snacks



Proteins



Modified flours and starches



Breadcrumbs



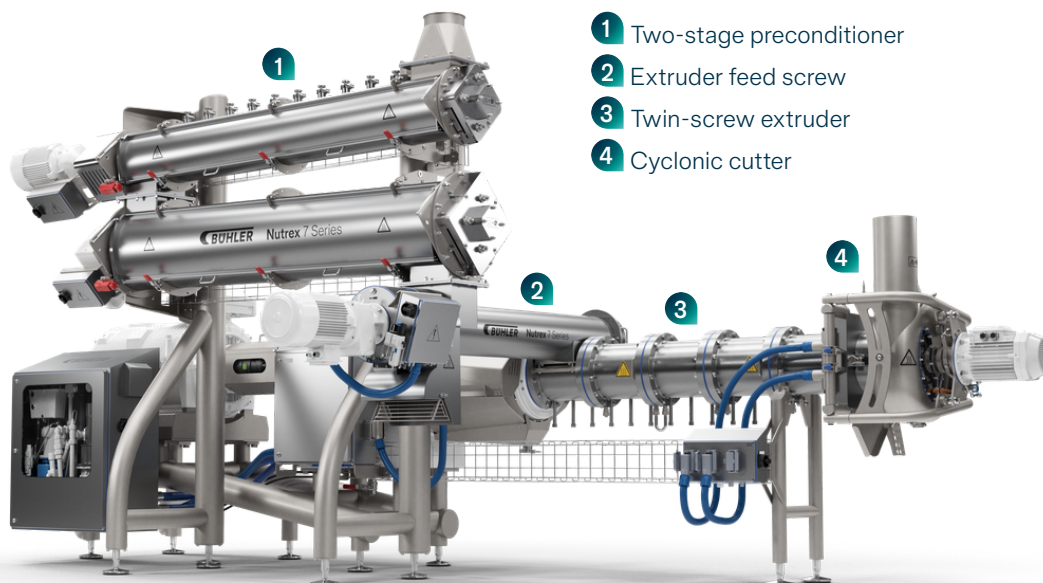
Pet Food



Pet Snacks



Aqua Feed



Precise mixing. Controlled retention. Hygienic by design.

The hygienic two-stage preconditioning ensures defined moisture, temperature and residence time – improving homogeneity, reducing extruder torque and enabling stable, energy efficient extrusion with up to 50% lower mechanical load. The patented cleaning lance concept achieves highest levels of hygiene and enables effective internal cleaning.

Precision cutting. Hygienic handling. Consistent quality.

The new patented cyclone cutting process delivers stable cutting patterns, high visibility and hygienic product handling. Designed for safety, fast cleaning and

consistent quality, it reduces deposits, wear and downtime while supporting reliable downstream processing.

One control system. Hygienic, intuitive and future-ready.

The Nutrex extrusion machine control adapts to your process - not the other way around. This unified, hygienic machine-to-plant automation platform features a 24" wet-cleanable HMI with a new real-time process visualization, intuitive operator interface, user defined KPIs, browser-based operation and built-in food safety. Ready for today's demands and tomorrow's growth.



“As the first customer of the Nutrex 7 Series, we were closely involved in the development process. The collaboration with Bühler was partnership-based and practical. We were particularly impressed by the simple integration into our existing line and the significantly simplified handling. The intuitive control system makes day-to-day operation noticeably easier.”

Martin Kropfisch,
Owner and Managing Director, Kärntner Mühle

Dimensions, technical data

		62	93	125
Throughput rate (range)	kg/h	150 - 1400	500 - 4500	1000 - 8000
Max. operating pressure	bar	200	200	200
Max. temperature	°C	200	200	200
Power main drive	kW	55 - 200	110 - 450	200 - 560
Extruder length	D/L	12 - 56	12 - 56	12 - 56