



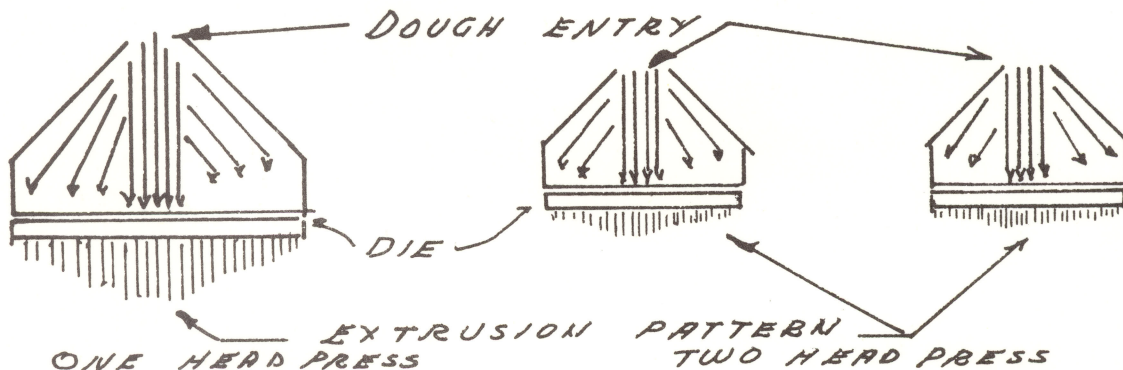
QUESTION:

Why Two Heads on a Short Cut Press
with a capacity of 2000 lbs. per hour?

This is a question often put to us by macaroni manufacturers interested or planning in purchasing a short cut press with large production. "Surely", they say, you must have a good reason for providing two heads instead of one. "There certainly is", we always reply - "not only one reason but many". Our engineering designers would not complicate matters by supplying more than one extrusion head, if one head would do the trick.

The main reason for two extrusion heads is to achieve the slow rate of extrusion required for a good quality short cut at the rate of 2000 lbs. per hour over a large die area. This can be effected either by a very large diameter die or two standard size dies. Our engineers choose the two head method for the following reasons:

- A - Evenness of Extrusion - With screw extrusion presses the dough is fed into the extrusion head at one point. It is easier for the dough to spread evenly on a smaller extrusion surface than over a large area.



- B - Ease and Speed in Die Changes - The use of two small dies with less weight compared to one die extrusion, where the die is designed heavier and weighs as high as 400 lbs. makes die changes by one operator much easier.
- C - Die Costs - All existing dies used in the 1000 lb. presses can be used on the Demaco two headed short cut press, thus there is no need to purchase expensive large diameter dies. Most standard die washers will not handle large diameter dies. Standard diameter dies are much easier to maintain in proper condition and repairs are far more economical than larger diameter dies.

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