

## Wenger Manufacturing, Inc.

### History

Wenger Manufacturing, Inc. began business in 1935 producing equipment for the cereal grain and feed milling industries. The first commercial Wenger extruders were marketed in 1956.

### Product Line

The company's equipment line includes 14 sizes of extruders — both single screw and twin screw with capabilities as high as 22 tonne/hour. In addition, Wenger designs and manufactures horizontal dryers and toasting ovens, vertical dryers, enrobing equipment, and ancillary hardware, all of which may be computerized, integrated and automated for complete process management.



### Locations

Wenger engineering, manufacturing, research and administrative facilities are in the company's Sabetha, Kansas U.S.A. headquarters. Wenger extension research sites are available at a number of Universities and Research Centers around the world. Sales and service personnel operate from offices in Sabetha; Kansas City, Missouri; U.K.; Taiwan; Brazil; Belgium; and China. Additionally Wenger is represented by independent agents in strategic locations around the world.

### Markets Served

Wenger serves producers of hundreds of different agri-food products in more than 90 countries, including marketers of ready-to-eat cereals, pastas, snack foods, breadings, industrial starch products and meat extenders, as well as pet food, aquatic feeds, and specialty feed products.

### Technical Assistance

Wenger's Technical Center is a 2,500 sq. meter research complex, averaging 1500 product research and demonstration runs per year. Wenger also averages 400 experimental and R&D runs for its own product development and equipment refinement program.

Wenger technical support includes pre- and post-installation engineering assistance, operator training and on-site attention to quality control and operational needs. Extensive inventories of replacement parts are maintained for prompt shipment to keep customer downtime at a minimum.

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## Wilshire Technologies

### Real Security for the Food Processing Industry

Reliably producing food product involves full knowledge and control of the process. There is a potential "out-of-control" factor with respect to potential for cross-contamination that has created a false sense of security and has the potential to cause great damage to the company brand... your current gloves. The false sense of security associated with inferior gloves can affect profits by reducing shelf-life, causing returns, or run the risk of a more damaging event.

Glove pieces, punctures, and sweaty hands have become more commonplace in the Food Processing Industry. At first, these issues might not seem threatening; however, when failure occurs, both worker and product can be compromised in numerous ways, dramatically increasing risks including sporadic spoilage or shelf-life problems and product safety.



- A single glove hole can release tens of thousands of bacteria from overly moist internal glove surfaces
- Glove fragments can end up in food
- Chemicals from competing gloves contaminate food product

DuraCLEAN® with LYCRA®, the only 100% pure LYCRA® polyurethane glove, provides real security for the Food Processing Industry by virtue of its purity, material integrity, comfort and safety.

**Purity** – No toxic chemicals that can slough off into food causing cross-contamination or allergic reactions.

**Integrity** – The inherent strength of DuraCLEAN® with LYCRA® lies in excess of 35MPa, especially in the fingertip region where punctures occur most.

**Comfort** – This unique material does not trap bacteria-inducing heat. The thinness of the gloves allow for maximum dexterity and tactility.

**Safety** – Manufactured without chemical additives or surfactants, DuraCLEAN® with LYCRA® complies with the FDA CFR for direct food contact.

The DuraCLEAN® with LYCRA® Extended-Wear Glove Solution provides the wearer with a non-irritating tool that will cost-effectively reduce food product contamination risk, while at the same time improve comfort and hand health.



WILSHIRE TECHNOLOGIES

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