

# Innovations in Food Safety

Sanitary thermal processing has evolved.



## Advanced sanitary design for meeting today's higher food safety demands.

Buhler Aeroglide has been at the forefront of sanitary drying technology for years. As sanitation concerns have grown in food processing, Buhler Aeroglide has continually met the challenge with engineered solutions that provide the highest sanitary levels possible along with the greatest value.

## The evolution of sanitary design in thermal processing for the food industry.

Working from a thorough knowledge of our customers' requirements, and an unsurpassed industry expertise, the new AeroDry™ Sanitary Dryer is once again raising the bar in sanitary drying technology in the food industry. Through a process that called for a comprehensive review of existing dryer designs, engineers and food safety experts identified potential problem areas and opportunities for improvement. The result is a number of forward-thinking solutions and unprecedented innovations in food safety, built on a solid foundation of industry leadership in sanitary thermal processing.

## Buhler Aeroglide's leadership position in sanitary thermal processing.

Since its beginning in 1940, food safety has been Buhler Aeroglide's #1 concern in system design. As a result of active participation in the food processing community and membership in organizations like the Safe Food Engineering Round Table, Buhler Aeroglide stays in touch with our customers food safety needs as well as the ever-changing governmental regulatory landscape, and continues to innovate industry-leading solutions.

### Engineered for stricter sanitary requirements

- Unique continuous belt conveyor system eliminates product "sticking" points
- Pitched "slab" floor with built in water collection system eliminates pooling during washdown
- Non-tubular, open-channel frame design eliminates water entrapment areas
- Minimized cracks, crevices and horizontal surfaces reduce cleaning time
- Rinse-in-place system continually cleans conveyor

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## **Unique continuous belt conveyor system**

This ground-breaking conveyor system design eliminates roller chain, traveling side guides and the traditional bedplates with stiffener legs. This results in an easy to clean assembly with improved access.



## **Pitched “slab” roof and floor**

The durable, heavy gauge stainless steel roof and floor are pitched to the same side of the dryer, which promotes water runoff during wet wash. In addition, the dryer floor has a built in water management system that routes water to a central drain for elimination.



## **Non-tubular, open-channel frame design**

The supporting frame design uses an open “C” channel structure, eliminating hollow shapes and water entrapment areas in the dryer frame work.

## **Sanitary considerations are a part of the design from the ground up.**

During the design phase attention was given to the sanitary implications of each component. For example, cracks, crevices and horizontal surfaces were minimized throughout. Wherever possible mating surfaces are spaced apart and corner spats installed to promote run off. The new support system incorporates a built-in thermal expansion capability to reduce stress on the frame. Vertical legs and horizontal support members have been turned 45° to make cleaning better and faster. These and many more innovations in the Sanitary Dryer design can be seen by contacting Buhler Aeroglide, your food safety experts.

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