

AeroExpander™ Hot Air Expansion for Healthy Snacks

A rapid heat transfer technology
for pelleted snacks



Precision Hot Air Expansion of Pellets

For the healthy snack alternative

Customer Value

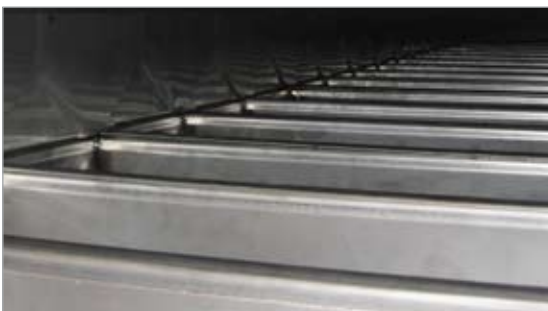
- Uniform expansion with evenly cooked product
- Eliminates need for oil during expansion process
- Custom product conveying system for precise control of expansion and color development
- Variable airflow for process flexibility
- Recirculation of process air for energy savings
- Custom configuration and design to suit capacity and plant layout requirements
- Heavy duty construction for long life
- 95% factory assembled and tested prior to shipping for quick installation and start-up
- Heating source alternatives include gas or propane

AeroExpander™ is a new technology that Buhler Aeroglide has brought to the industry for continuous hot air pellet expansion. It offers a unique way to deliver air uniformly to the product for efficient and consistent expansion. Aeroglide's proven, custom designed dual plenum – coupled with a specialized air delivery system – makes 100% pellet expansion achievable. The result is excellent product consistency with tight control of expansion, bulk density, color and texture.

For the production of third generation snacks, AeroExpander delivers precision dwell time control of every pellet. The custom product conveyor system ensures “first in, first out” product tracking. With a focus on sanitation, AeroExpander features food grade, heavy duty construction. The use of recirculated air provides an energy efficient means of producing healthy snacks.



Pelleted snack products, before and after expansion.



Compartmentalized bed ensures first-in, first-out product tracking.



Design Features

- PLC-based controls
 - Recipe programming for individual products or categories of products
 - Allows repeatable retention times, air temperatures and air supply
- Flexible sizes: 300 - 1200 kg/hour (production rates vary depending on expansion rate, size, formulation, etc.)
- Designed for high process temperatures
- Fines removal option available depending on process requirements
- Suitable for use with a broad range of pellets including corn, rice and wheat, as well as some potato-based pellets



Control system with simple touch-screen programming

Product Development and Testing

Need help developing your expanded snack product? Consider our product development services and testing lab at Buhler Aeroglide in Raleigh, North Carolina. Our experienced process engineers are available to conduct full continuous expansion trials upon request.

Additional Services

- 24 hour support for customers with Aeroglide equipment
- Dryer performance evaluations and mechanical inspections
- On-site product testing
- Spare parts, retrofits and expansions for all dryer brands
- Seminars on drying theory and maintenance
- Test facility for product development and testing in Raleigh, North Carolina USA



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