

Cereal Products.

Drying, toasting, and cooling.



Dryers, Toasters and Coolers for Cereal Products. Sanitary. Uniform. Efficient.

Equipment Technologies

- Conveyor (single-pass, multi-stage and multi-pass)
- Impingement, AeroToast and double impingement
- Coolers
- Tempering bins

Features

- Superior airflow systems
- Designed for high sanitation
- Custom designed to suit unique process and space requirements
- 100% access for cleaning and maintenance
- Wide range of operating temperatures
- Heavy duty construction
- Fully welded or modular construction available
- Use any available heat source
- Variety of control packages
- Many styles of feeders and spreaders

Applications

- Grits drying, corn, wheat, multi-grain and rice
- Direct expanded products pre-coating
- Pellet drying
- Double impingement ovens for shredded biscuits
- Toasting of flaked and bumped products
- Coolers
- Coated product dryers

Bühler Aeroglide is pleased to offer thermal processing equipment for various stages in cereal production. This includes apron feeders suitable for conventionally cooked cereal products through multi-stage or multi-pass dryers for the cooked product. Tempering bins are available either as an integral part of the dryer, or as separate units.

The AeroToast™ fluid bed toaster is ideal for rapid expansion and coloring of flaked and bumped products. AeroToast is often followed by our horizontal bed cooler.

Double impingement ovens are available for mutli layer biscuit type cereals as well as formed cereal products. These ovens excel in applications where controlled product expansion and color are important.

Multi-pass and multi-stage dryers are custom designed for a full range of coated RTE breakfast cereal products. Bühler Aeroglide dryers may be supplied with integrated cleaning systems, pickers for product agitation and cooling systems.

Ceres hygienic dryer for coated cereal products.



Tempering surge bin for cereal pellets



AeroToast fluid bed puffer/toaster



Full height access doors for easy cleaning and maintenance



Apron feeder converts multiple batches into continuous flow

Multi-pass conveyor dryer/cooler

Additional Services

- 24 hour support for customers with Bühler 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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