Snacks.

Drying, baking, toasting and expansion.
Snack Food Processing: Safe, Clean, Efficient.
Custom solutions for high volume production.

Equipment Features

Convection Ovens
- Process flexibility, custom designed to suit the process
- Superior access for cleaning and increased uptime
- Sanitary designs with optional CIP systems
- Heavy duty conveyor options for extended belt life

Impingement Systems
- Fully assembled modular design saves installation time and expense
- Housing construction for high temperature applications
- Removable nozzle and tube sheets for flexibility and cleaning

Hot Air Expanders
- Rapid heat transfer for snack pellet expansion and popping
- Compartmentalized product handling for precise expansion control
- Proprietary impingement tube arrangement for uniformly expanded pellets

Post Bake Dryers
- Ideal for stackable, shingled or bedded products
- Multiple product turnover options
- Decreased oven workload and increased line capacity

Responding to the rapidly changing snack food industry, Buhler is pleased to offer versatile equipment to bake, expand, puff, toast, dry and cool a wide range of products. Applications include snack crisps, rice cakes, chips (pita and potato) and pelleted products.

AeroDry™ convection and impingement ovens are used to bake a wide range of low bulk density products. A variety of configurations are available including multiple-pass and single-pass conveyor ovens, dual plenum or inline airflow dryers, and impingement systems that provide rapid heat transfer for ideal product color, texture and moisture control. The AeroToast™ fluid bed processor adds to these options with impingement technology on a vibratory product conveyor.

Post Bake Dryers are production capacity boosters that provide a substantial return on investment and can increase the capacity of a single line by 10% to 30% depending on the specific product. Product moisture equilibration, conditioning and final drying are ideal applications for Aeroglide’s climate controlled post bake systems.

AeroDry impingement ovens offer high heat transfer solutions for creating healthy snack products with distinct texture and color.
AeroExpander™ is a new technology that Buhler 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. Buhler’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. To help you develop healthy expanded snacks, the Buhler Aeroglide Technical Center in Raleigh, NC houses a continuous AeroExpander.

**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

**Before and After**
AeroExpander advanced design ensures 100% hot air expansion of snacks.