Cereal Products.

Drying, toasting, and cooling.
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 multi 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.

Dryers, Toasters and Coolers for Cereal Products.
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