

AeroDry™
Impingement
Ovens, Roasters
and Dryers.



AeroDry Impingement Systems.

Cut Processing Time in Half.

Customer Value

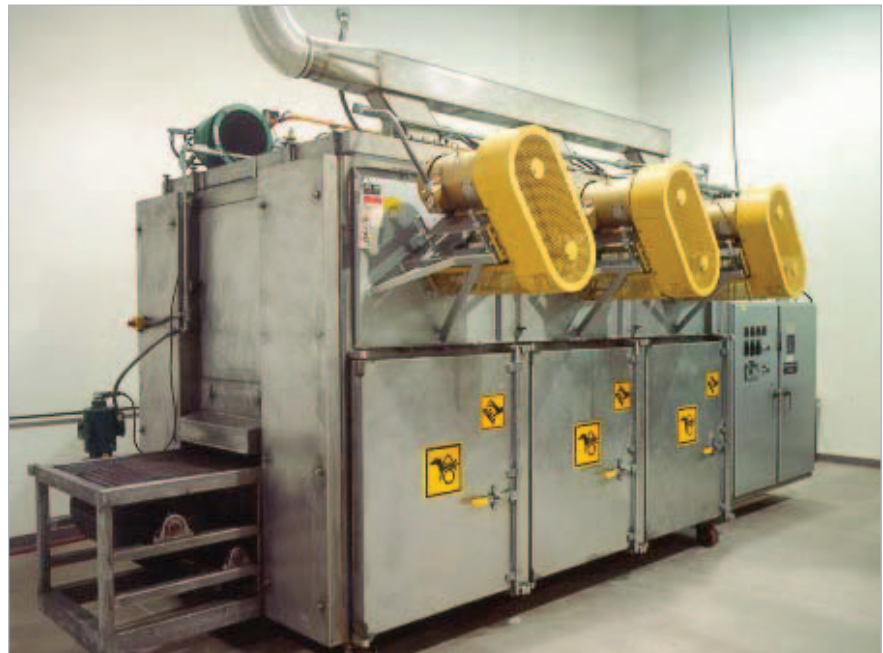
- Customized processing to produce unique texture, color and taste or finish development
- Full perimeter hinged access doors provide optimum interior access for wash down and maintenance
- Process flexibility for a wide range of products
- Energy savings via high thermal efficiency
- Uniform drying, baking or curing across the conveyor. Oven “edge effect” is eliminated.

Options

- Clean-In-Place (CIP) belt washing or total interior CIP.
- Humidity Control Option provides custom processing capabilities. Advanced controls include evaporation control, energy performance, and product tracking.

High velocity air impingement systems strip away the insulating layer of cool air next to the product surface. This turbulent flow process greatly accelerates heat transfer, reducing process time by at least 50% compared to lower velocity convection systems. Impingement systems often require less floor space than conventional oven systems. They excel at rapid and uniform baking, roasting, toasting, cooking, curing, drying and cooling. High efficiency coolers, ideal for freezer pre-cooling, are also available as an integral or independent system.

For easy cleaning and maintenance, complete access is designed into the AeroDry impingement system. Buhler Aeroglide has advanced the design of impingement processors to today’s highly sanitary, energy efficient system.



Portable pilot plant design is available with a variety of heating, conveying and air delivery configurations.



Pre-assembled modules, ready for shipping.



Design Highlights

- **Assembly Options to Suit Your Unique Situation.** Aeroglide impingement systems are available in pre-assembled or partially assembled modules, or as a completely field assembled system. Pre-assembled modules reduce installation time and cost. Field assembly configuration reduces shipping expense.
- **Multi-Pass Systems for Limited Floor Space** provide maximum results within the smallest footprint.
- **Variety of Nozzle Designs** to suit each unique product and process including radiused holes, V-nozzles, tubes and nozzle boxes. Nozzles may be configured to agitate or fluidize certain products.
- **Housing Construction to Accommodate Elevated Temperatures.**
- **Conveyor Systems Available to Accommodate:**
 - Chain edge bedplates or wire mesh belts.
 - Roller supported friction or positive driven wire mesh belts.
 - Slider bed supported fabric or wire mesh conveyors.

Applications

Food

- Cereal Biscuits
- Egg Products
- Par-baked Pizza Crust
- Potato Roasting
- Prepared Foods
- Snack Chips
- Vegetable Roasting

Feed

- Pet Treats

Industrial

- Coated or Impervious Fiber Webs
- Composite Building Materials
- Pulp Fiber Webs
- Tobacco Sheet



Additional Services from Buhler Aeroglide

- 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
- Dryer operator training courses
- Test facility for product development and testing in Raleigh, North Carolina USA



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