



EXPERIENCE WITH CEREALS

Cooker, Puffing Equipment, Syrup Plant, Mobile Flavour and Vitamin Dosage Unit

COOKER

Complete cooking line for the production of corn flakes and multigrain flakes



- + Simple, easy-to-maintain setup
- + Manually operated manhole – no fragile technology on rotating body
- + Integrated flavour mixing system with dosing device. One batch per cooking procedure. No additional tank needed
- + Homogeneous treatment of medium thanks to slightly moulded conduction instruments
- + Energy optimized through waterproof heat-sealed insulation of rotor
- + Optimal industrial safety through safety light grid and self-locking manholes



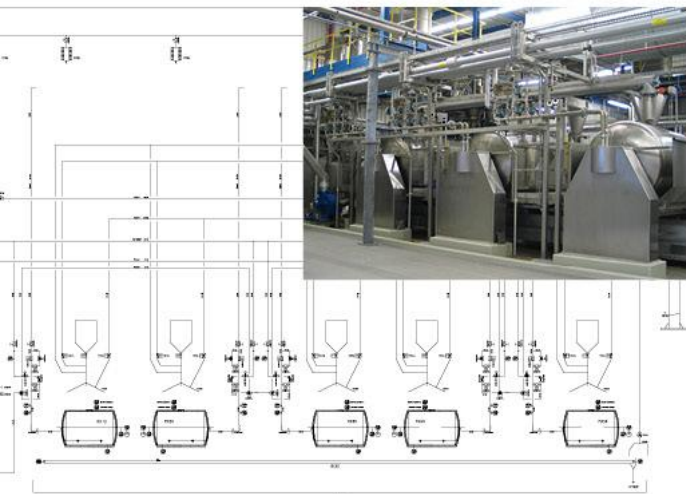
Complete cooking line for the production of various breakfast cereals, incl.

- Rotary cooker
- Flavour mixing tank with dosing system
- Discharge conveyor belt
- Bleed extraction
- Assembly, piping, cabling
- Switch cabinet planning, switch cabinet with controller
- Software development
- Start-up and production support
- Documentation

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CEREAL PRODUCTION SYSTEMS

COOKER



User-friendly interfaces permit simple adjustment of all parameters. The integrated recipe control unit for the cooker and flavour system allows quick recipe changes. Heating and cleaning programmes are available at the push of a button.

Steam supply in cookers geared to angle of rotation by means of one alternately operated rotating steam dome (steam supply from below, bleed upward-directed).

Optional: Wireless temperature monitoring and steam flow meter for heat balancing in cooker

The cooking programme allows individual recipe-oriented control for each cooker.



PUFFING-EQUIPMENT

Complete puffing plant for the manufacture of puffed wheat and other products



- + Simple, easy-to-maintain setup
- + Energy optimized through direct gas firing
- + Floor-space-saving vertical arrangement
- + Product conveyance into pre-heater and pressure chamber by means of gravity
- + Swivel-mounted pressure chamber allows fast access to all components

Puffing line for the manufacture of various breakfast cereals, incl.

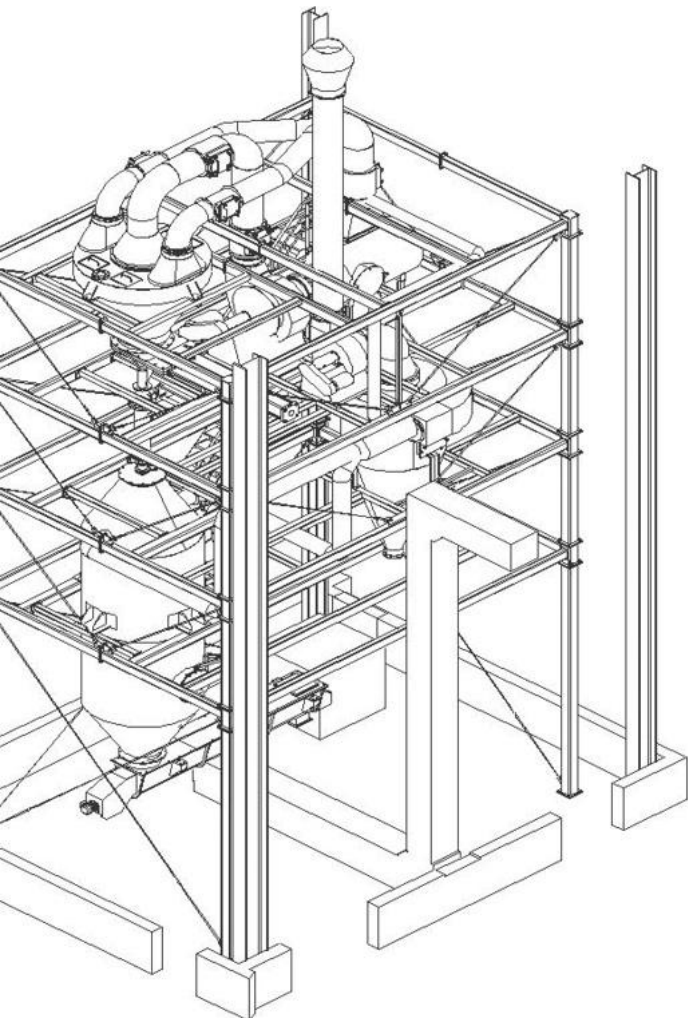
- Gas firing chamber with fans
- Product pre-heating chamber with discharge gate valve
- Pressure chamber with sealing valves at top and bottom
- Steam control unit with superheater
- Expansion tank with pre-heating function and discharge screw
- Dust extraction unit
- Assembly, platform, piping and cabling
- Switch cabinet planning, switch cabinet with controller
- Software development
- Start-up and production support
- Documentation

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PUFFING-EQUIPMENT

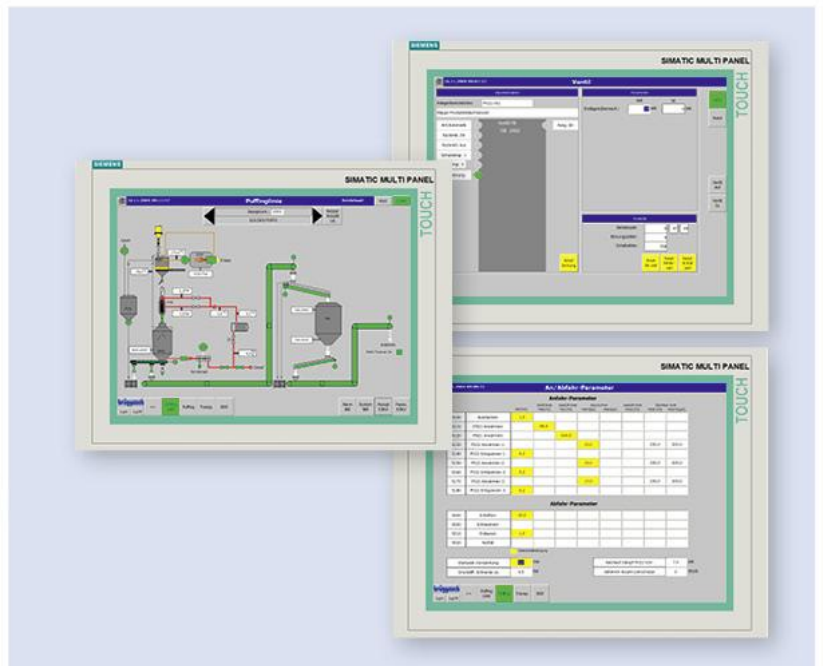


Puffing plant assembly greatly simplified thanks to stage module arrangement



User-friendly interfaces permit the simple adjustment of all parameters. The integrated recipe control system allows quick recipe changes.

The pressure-regulated, super-heated steam is supplied by way of a steam lance mounted centrally in the pressure chamber. Once the pressure limit has been reached, the steam is fed into the pressure chamber from the top until the final pressure has been attained.



SYRUP PLANT

Complete syrup mixing and dosing system
for coating cereals



- + Dispersing machine for the dust-free induction of bulk ingredients in the liquid phase
- + Product protection through temperature control by means of separately regulated warm water circuit
- + Fully automatic multi-stage cleaning programme
- + Dosing unit for careful dosage of flavours and vitamins before syrup is channelled into coating drum
- + Mass proportional dosing of syrup, flavours and vitamins in relation to basis product
- + Syrup piping and storage tank temperature attained by means of warm-water heating jacket



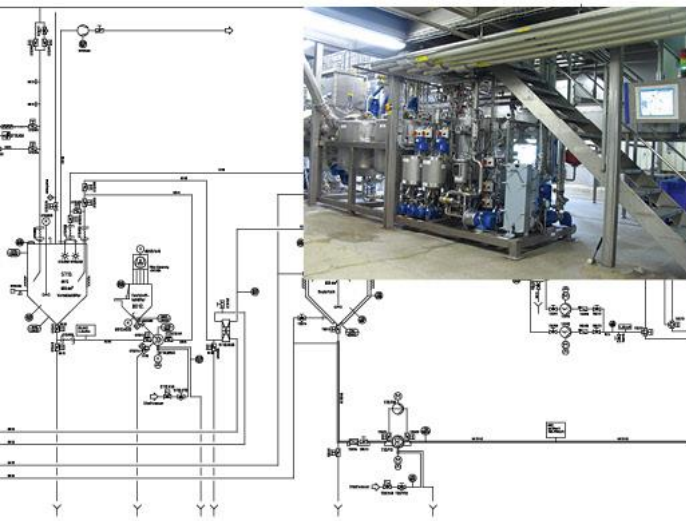
Complete syrup mixing and dosing system for coating cereals, incl.

- Sack-emptying unit with dust extraction and agitation for loosening medium
- Batching tank on load cells with agitator and washing nozzles
- High-performance dispersing machine
- Warm-water-operated product heat exchanger
- Storage tank with agitator, heating and washing nozzles
- Flavour and vitamin tanks with agitator
- Mass flow meters and dosing pumps
- Assembly, piping, cabling
- Switch cabinet planning, switch cabinet with controller
- Software development
- Start-up and production support
- Documentation

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CEREAL PRODUCTION SYSTEMS

SYRUP PLANT

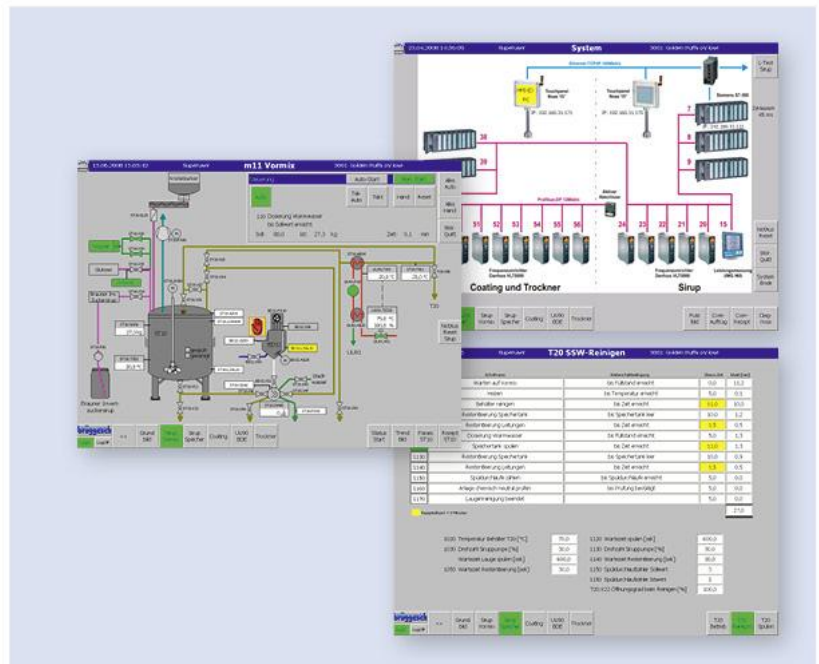


User-friendly interfaces permit the simple adjustment of all parameters. The integrated recipe control system allows quick recipe changes. Rinsing and cleaning programmes are available at the push of a button.

The conveyance qualities of the integrated dispersing machine facilitate dust-free suction, recirculation during the heating phase, the process of pumping the medium into the storage tank and the cleaning of the nozzles.

Optional: Flashing vessel for the further reduction of the water content (frosting)

At the end of the production procedure, the syrup plant can be cleaned fully automatically and completely drained by way of the control panel.



CEREAL PRODUCTION SYSTEMS

FLAVOUR AND VITAMIN DOSING UNIT

Mobile unit for the dosage
of flavours and vitamins



- + Upstream batching tank allows continual dosing from storage tank
- + Ball valve with dead-man drive beneath batching tank prevents maloperation
- + Pulsation-free dosing of medium through frequency-regulated progressive cavity pump
- + High dosage precision through mass flow meter
- + Flexible positioning of nozzles above product stream
- + Optimal distribution with aid of air atomizing nozzles



Complete mobile unit for dosage of flavour and vitamins, incl.

- Batching tank with agitation and fine screen
- Storage tank with agitation and fine screen
- Progressive cavity pump
- Mass flow meter
- Flexible spray bar
- Adjustable air atomizing nozzles
- Assembly, piping, cabling
- Switch cabinet planning, control panel
- Start-up
- Documentation

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