



## Ecothermatik™ long-cut **pasta** **dryer.**

### The Bühler Ecothermatik™: Innovative drying technology with energy savings.

The Bühler Ecothermatik™ dryer is a revolutionary development for drying long-cut pasta. The underlying technology combines low energy consumption, top pasta quality and excellent user friendliness. This technology puts customers a step ahead: with market-leading technology that redefines process efficiency

#### High energy savings.

A new drying technology and exhaust-air flow control enable in-process heat recuperation. This allows long-cut pasta to be produced using up to 40% less thermal energy.

The highly efficient blade geometries of the fans handle the required volume of circulating air while reducing electrical energy consumption up to 10%.

Up to 20 % of cooling energy can be saved thanks to a re-designed and energy-optimized system for the thermal installations.

Since energy costs make up a significant portion of the total costs of long-cut pasta production, these remarkable savings result in higher profit margins.

The low energy consumption also contributes to improved environmental friendliness and increased sustainability in pasta production.

#### Benefits.

- Energy savings: Up to 40 % less thermal energy, 20 % less cooling energy and 10 % less electrical energy
- Excellent pasta quality in terms of appearance, cooking characteristics and breakage resistance
- Easy operations and maintenance
- Enhanced mechanical performance

### User-friendly dryer-line.

The Ecothermatik™ is easy to control and logical to operate. Low mechanical complexity reduces installation and maintenance costs. The generously sized elements not only ensure constant air circulation with low pressure drop, but also allow easy accessibility for cleaning and maintenance work. The reliable and mechanically synchronized stick transport ensures high operational reliability.

### State-of-the-art engineering.

For the models above 3500 kg/h, Bühler has developed an innovative dual stick transport to reduce the chain speed in the most critical spots in the line, without any unguided stick movements. The pasta can be elevated more precisely within the multi-tier dryer, thus increasing reliability. The multi-tier

design of the larger dryers fully exploits the reduced stabilization time, so that less floor space is required.

### Excellent pasta quality thanks to the rubbery state.

The Bühler Ecothermatik™ employs a new drying concept: new climate-control technology and more humid drying air prevent the surface of the pasta from becoming glassy and the pasta remains in a rubbery state throughout the whole drying cycle. The pasta dough proteins are optimally integrated in such conditions, resulting in a firm pasta texture. In addition, the stresses caused by shrinkage are reduced to a minimum in the rubbery state. Therefore, the Ecothermatik™ produces completely stable pasta after just 75 minutes in the stabilization phase. In this phase, the pasta color can be adjusted by selecting different temperatures.



#### Bühler AG

CH-9240 Uzwil, Switzerland T +41 71 955 11 11  
buhlergroup.com F +41 71 955 66 11

