



C-line™ short-cut pasta dryer.

The Bühler C-line™ for short-cut pasta is a reliable solution for customers looking for traditional technology.

The Bühler C-line™ can be customized thanks to its modular design concept, which is based on combinable, single drying elements. This proven technology provides premium pasta quality with maximum throughput and efficient floor space utilization.

Shaking pre-dryer.

The shaking pre-dryer is a clear example of Bühler's approach to pasta machinery. A focus on food safety is demonstrated through the machine's accessibility from the sides and the top, allowing easier cleaning. The modular design allows flexibility for various throughput applications. Optimal dust aspiration is achieved thanks to the smart positioning of fans in the main body and via the optional aspiration hood at the outlet of the shaking pre-dryer. The strong performance of the pre-dryer results in up to six percentage points of moisture loss, avoiding deformation and sticking of the pasta before it enters the dryer.

Benefits.

- Customizable drying parameters through independently controllable climate zones and belt speeds for a tailor-made al dente texture
- Consistently uniform pasta drying with the synergistic effect of S-shape elements, smart air distribution and heat insulation for perfect quality and structure stabilization
- High-performance shaking pre-dryer, with a 6 pp reduction in moisture for the right pasta structure
- Automatic dew-point control in the cooler guarantees clean, dry and thus hygienic conditions and a high level of food safety

Independent climate zones.

With its independently controllable climate zones, the C-line™ short-cut pasta dryer allows fine-tuning of the process parameters between drying and stabilization. Independent belt-speed control increases the flexibility in adjusting layer depth and retention time for each shape of traditional short-cut pasta, but also for soup pasta and noodle-like products. As a result, the C-line™ offers the right drying conditions to produce premium-quality pasta.

Optimal air distribution and heat insulation.

Air distribution is key to a homogeneous process and perfectly structured pasta. In the Bühler C-line™, air is conveyed through the product layer only once for reproducible drying conditions with maximum process control. In addition to a technological advantage, the design of the dryers allows optimal operation of the fans with efficient electrical energy consumption. The optimal performance of the dryer panels, with highly insulating materials and signature curved shapes, is ideal for the air distribution within the drying zone and delivers perfect sealing tension.

Moreover, the conveyor belts of C-line™ short-pasta dryers have a special S-shape with long-lasting durability. Air can flow properly between the belt elements to ensure air distribution throughout the pasta layer for uniform drying; irrespective of pasta shapes, bulk densities and belt loading.

Overall, the combination of these technological features provides uniform drying of the pasta with zero defects.

Cooler: efficient design with dew-point regulation.

The modular design of the belt cooler allows optimal regulation of the cooling process and ensures controlled completion of the drying process, and therefore consistent pasta quality. Electronic monitoring of the dew point eliminates any condensation, and gentle transportation with aluminum S-type elements keeps product abrasion to a minimum. Together, this guarantees dust-free and hygienic process conditions in the cooler, while also maintaining the right cooling performance. The variable belt speed allows the cooling time to be adjusted according to the bulk density of various pasta shapes.



Bühler AG

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

