



## Polymatik™ pasta press.

### The Bühler Polymatik™: For a wide variety of raw materials, with highest food safety requirements.

#### Key technology features.

The Bühler Polymatik™ has a special design: its co-rotating twin-screw mixer/kneader is the core feature to deliver a “first-in, first-out” and self-cleaning process. This guarantees an absolutely hygienic and safe pasta production. The raw materials with water are fed into the mixer/kneader and are processed into a homogeneous dough in about 20 seconds, before extruding through the main screw and the pasta die. This minimal air exposure reduces oxidation of yellow pigments for pasta that is bright and golden. Steam and hot water injection can be added according to production needs for gluten-free pasta.

#### Fast recipe changes and virtually no cleaning.

The Polymatik™ system allows fast stopping and restarting. Product mixes can be changed very quickly because the “first-in, first-out” operation avoids mixing of different lots. This feature helps you keep downtimes to a minimum while changing recipes. Sanitation operations are simplified and reduced thanks to the self-cleaning of the mixer-kneader-system. In addition, the limited quantity of dough in the process chamber reduces waste at the end of production and ensures that the line can re-start quickly.

#### A variety of semolina, flours, and gluten-free raw materials can be processed.

The Polymatik™ pasta press is extremely flexible: its configurable mixing and kneading elements can be adjusted to individual raw-material properties. Even gluten-free ingredients such as corn, rice and quinoa can be processed thanks to the steam and hot water injection.

#### Benefits:

- Proven technology for flexible usage of wheat or gluten-free raw materials
- Shorter mixing times than traditional technology for brightly colored pasta
- Reduced downtime and waste thanks to fast recipe changes
- Increased food safety thanks to the self-cleaning mixer-kneader

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