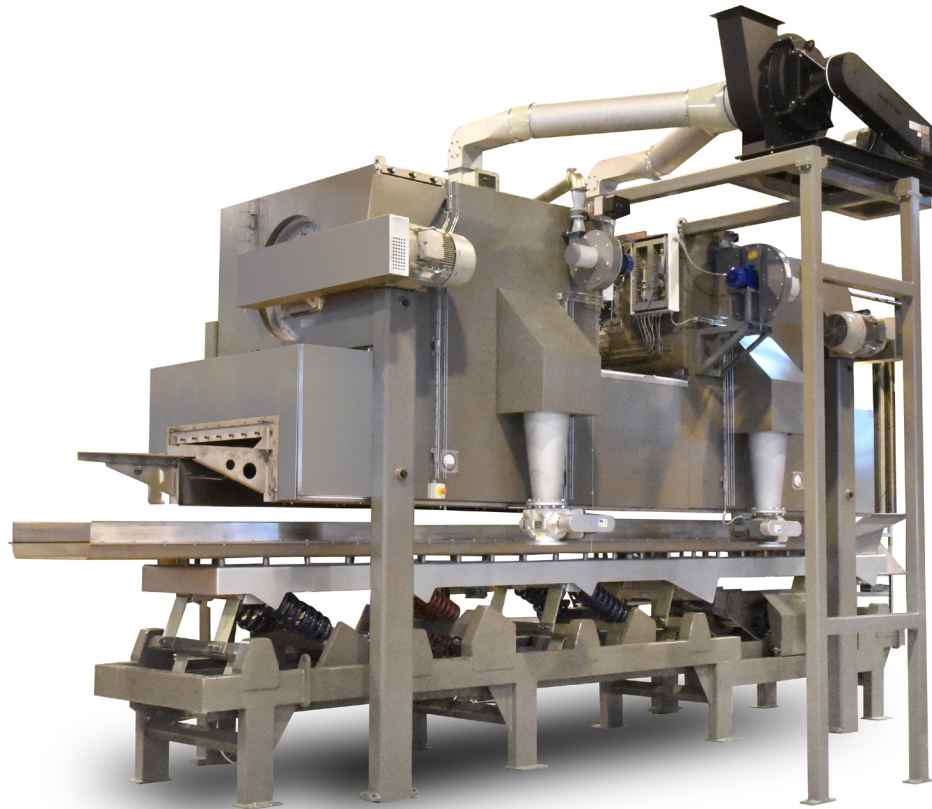


Thermoglide2™ Toaster

The Thermoglide2™ is a compact and energy efficient toaster ideal for breakfast cereals and similar lightweight products. Gentle lifting and tumbling of the products in a fluidised bed ensures even and consistent toasting with minimum damage, while efficient dust extraction maintains product quality and reduces cleaning time. Can also be used for oil-free puffing of snack pellets.



Even Toasting for Consistent High Quality

Two zones with independent control of temperature and airflow create a fluidised bed that gently toasts the entire product surface. A consistent residence time is maintained by a heavy-duty vibratory conveyor.

Integrated Dust Extraction Improves Productivity

Dust and fines are automatically removed by high-efficiency cyclones and diverted to external collection bags. Filterless system promotes self-cleaning, improves energy efficiency and reduces maintenance.

Slide Valve and Pressure Sensor

Hot air is recirculated with minimum extraction for humidity control to reduce energy consumption. Compact design reduces the volume of air in the system; fan and motor sizes are optimised for energy efficiency.

innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, a full range of tests can be conducted without using valuable plant time.



Typical Installation Includes:

Flaking or
Extrusion



Syrup
Coating

Thermoglide2™

Traditional Flakes



Extruded Flakes



Shredded Cereals



Hot Air Expanded Snacks



Crisped Rice



Thermoglide2™ Toaster

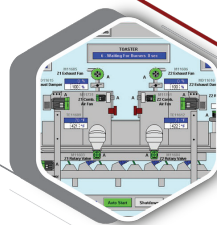
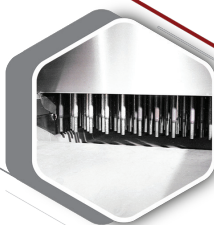
Energy Efficient Air Recirculation System

Recirculation of heated air reduces energy consumption. Dust is separated prior to reheating and efficient variable speed fans control recirculation rate. Process area humidity is maintained by electrically actuated exhaust damper.



Low-Maintenance Processor Body

Major maintenance items located away from product area and easily accessible. Hot and cold components isolated to avoid differential expansion and stress cracking. Includes explosion relief panel and fire-suppression system.

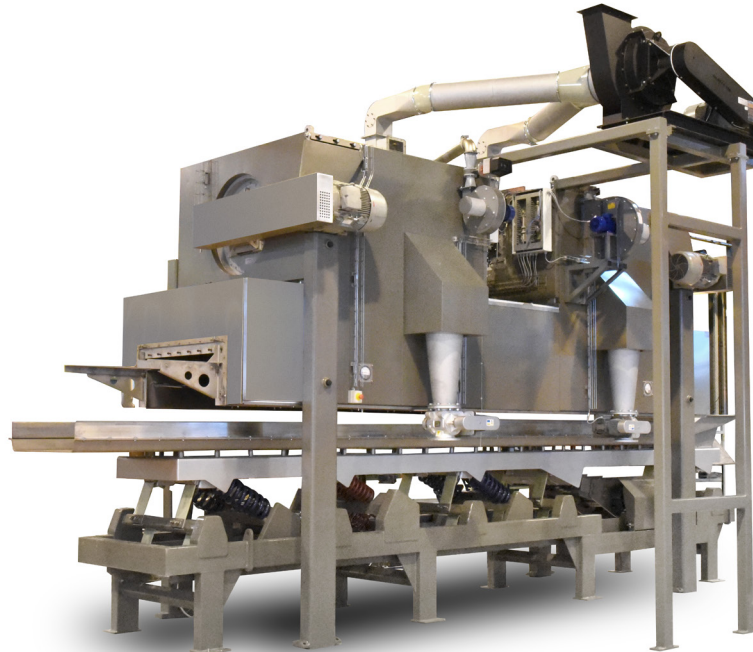


Fully Automatic Control by PLC/HMI

Requires minimal operator intervention. Touch screen HMI provides clear process visualisation, alarm handling and recipe management. Automated start and stop minimise energy consumption. Can be integrated with plant-wide SCADA systems.

Easy Maintenance Heating System

Hot air is directed from fully modulating burners to blowing tubes via pressure plenum and fishtail ducts. Low thermal mass gives 20 minute warm up. External burners, lift-off plenum covers and slide-out tube trays provide easy access for maintenance and cleaning.



High-Efficiency Integrated Dust Separation Unit

Removes dust using internal cyclone with no filters to maintain 100% efficiency and minimise maintenance. Only one dust collection point required per zone. Compact design reduces floor and headspace requirements.



Range & Specification

Heating Chamber dimensions (mm)	Overall height (mm)	Overall width (mm)	Overall length (mm)	Output (kg/hr)	
				Rice	Comflakes
600 6,000	3,458	1,768	8,415	1,430	715
1,000 6,000	3,648	2,124	8,415	2,250	1,125
1,300 6,000	3,697	2,480	8,415	3,000	1,500
1,300 7,600	3,898	2,480	9,945	3,750	1,875
1,600 6,000	3,917	2,836	8,415	3,750	1,875
1,600 7,600	4,108	2,836	9,945	4,700	2,350
2,000 7,600	4,398	3,240	9,945	5,900	2,950

Materials of Construction

Processor body	Mild steel
Blowing tubes and trays	Mild steel
Covers	Painted mild steel or stainless steel
End access covers	Stainless steel
Insulation	High density mineral wool
Vibratory conveyor body	Stainless steel
Cooling conveyor	Stainless steel

Hygienic Stainless Steel Cooling Conveyor

5m long variable speed mesh conveyor cools product prior to coating and/or packaging. Inlet air filters mounted above the band; air collection plenum with cleanout doors and exhaust fan mounted beneath.

Precision Vibratory Conveyor Improves Consistency

Heavy-duty vibratory conveyor accurately controls residence time. Heat-stable stainless steel pan is mounted on a balanced spring slat system for long term reliability and counterbalanced for minimum floor loading.