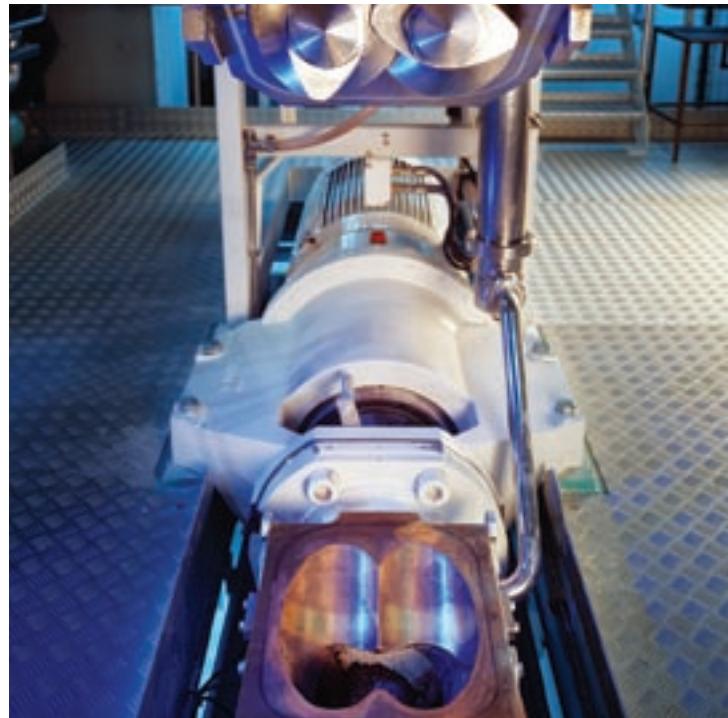
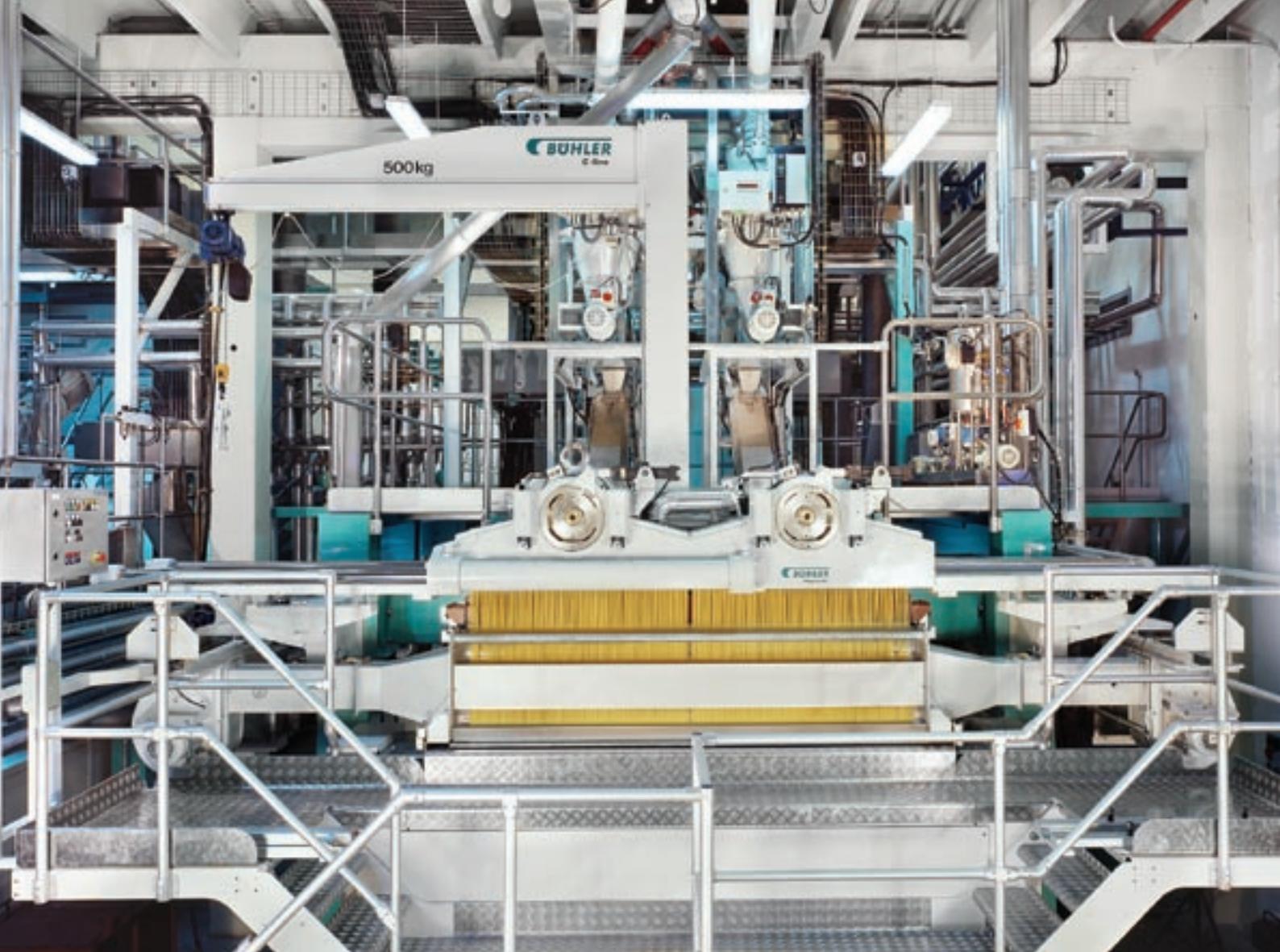


Polymatik® Extrusion Press.

Quantum leap in pasta extrusion technology.



C-line®



From start to pasta in 20 seconds. Homogeneous dough mixing with top hygiene.

Efficient production

Polymatik® process technology has a decisive impact on dough preparation, and therefore also on the quality of the end products. The production factors of "quality" and "raw material granulation" obtain new commercial significance: In Polymatik® process technology, the raw material particle size range processed is below 350 microns while the end product quality is improved.

Flexible production

The Polymatik® twin-screw mixer/kneader mixes and kneads the raw materials during about 20 seconds into a homogeneous dough. The quality of this dough is superior to conventionally processed dough masses in every respect.

Hygienic production

The enclosed Polymatik® system operating on the basis of the "first in, first out" principle ensures hygienic production conditions at all times. The process maintains the color pigments to an optimal extent and does not decompose them.

Optimal production

The end product is optimally formed and has an optimally developed protein framework.

Pasta made of corn and rize

With the modified Polymatik® technology also high-quality corn and rize pasta can be produced industrially.

Wide range thanks to the Polymatik® technology.

Polymatik® technology.



Short goods

Brilliant colors thanks to the short mixing time of around 20 seconds.

Output of up to 2000 kg/h per press



Long goods

High product quality is guaranteed even with high line outputs.

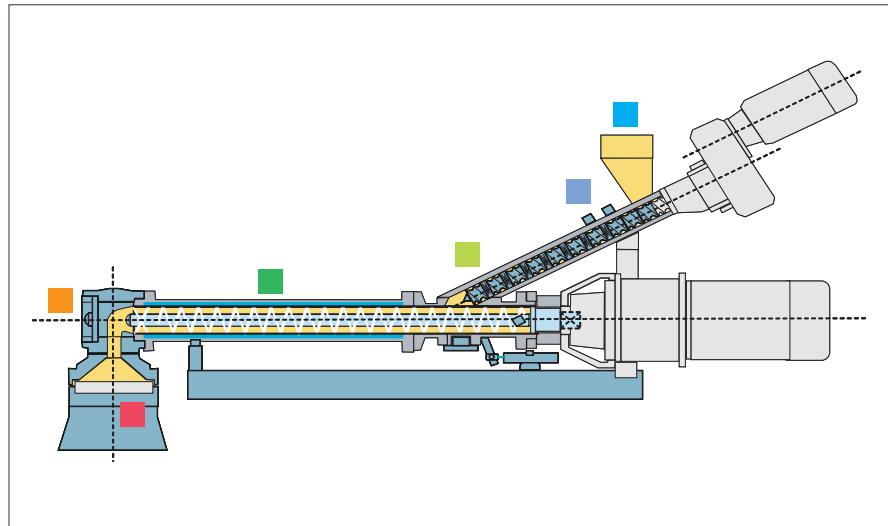
Output of up to 1750 kg/h per press



Lasagne

The requirements in terms of output and formats are fully met.

Output of up to 850 kg/h per press



Diagrammatic view of the Polymatik® press

- Semolina, flour inlet
- Liquid inlet
- Twin-screw mixer/kneader
- Press cylinder and screw
- Head
- Die





Stamped pasta

Optimum product handling thanks to Polymatik® technology.

Output of up to 750 kg/h per press



Rice pasta

Even gluten-free pasta products can be shaped and stand out for their transparency and homogeneity.

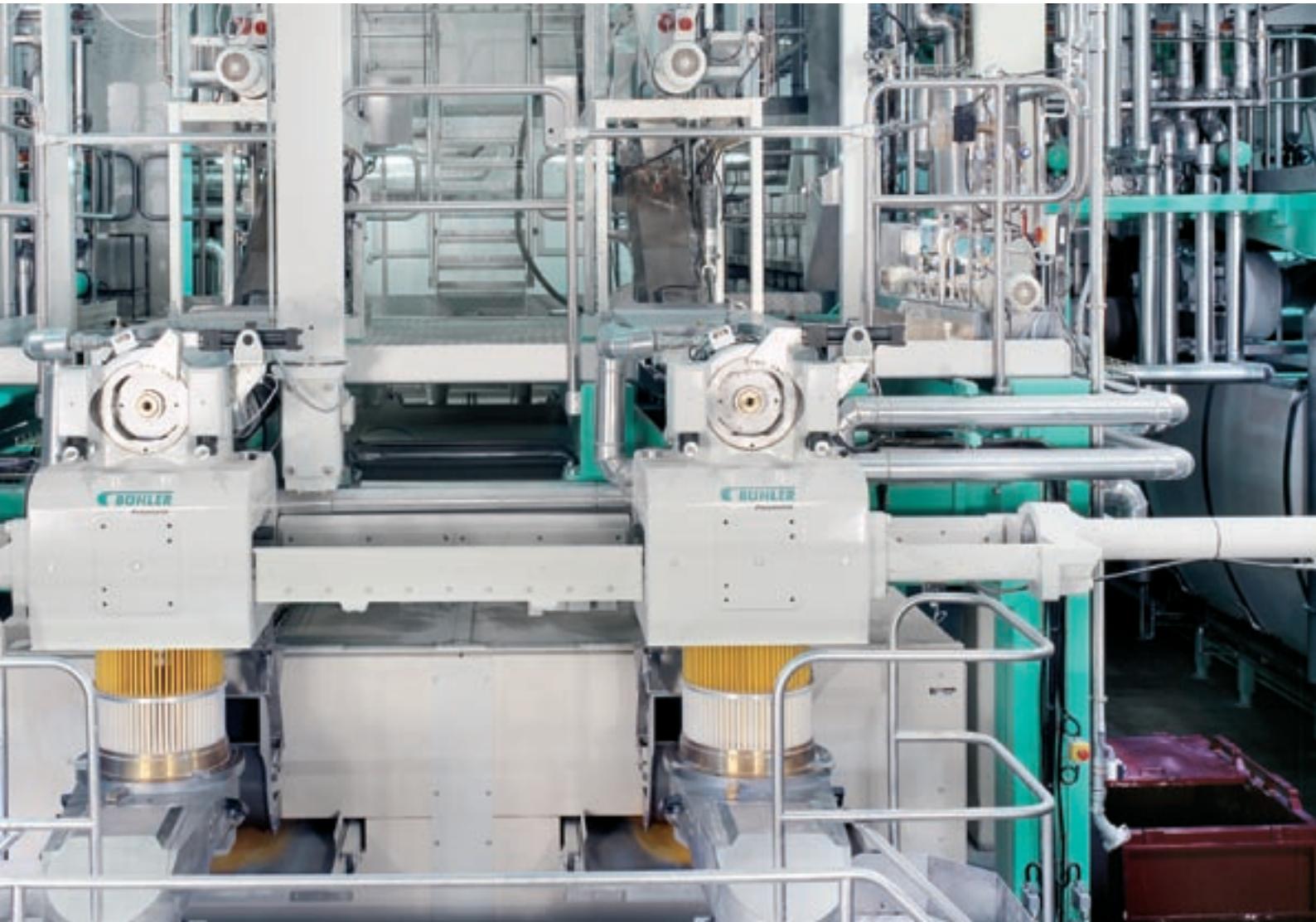
Output of up to 1000 kg/h per press



Corn pasta

The ingredient colors are retained to the maximum possible extent thanks to the gentle dough preparation.

Output of up to 1000 kg/h per press



CIP – a permanent part of quality management.

Microbiologically safe production

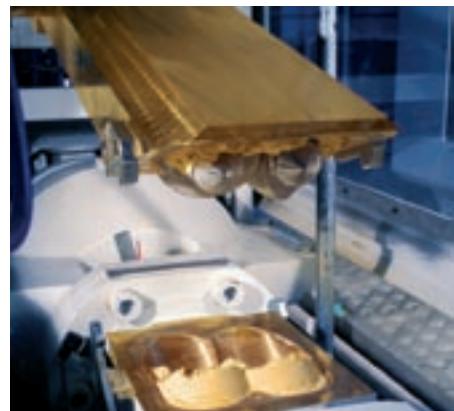
Wet cleaning by the CIP (Clean In Place) system keeps the mixing and kneading system, the extrusion screw and the extrusion barrel germ-free. In addition, all components in contact with the product are corrosion-resistant.

Clean in Place system

Cleaning in place eliminates the need for time-consuming dismantling of the line and removal of the screws. The cleaning time, and therefore the shutdown time of the line, are thereby minimized and economy is significantly increased.

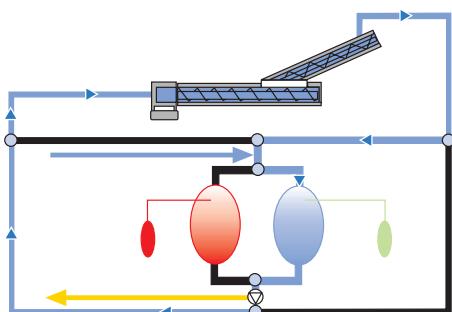
Reproducible production

Polymatik® process technology allows all process parameters to be controlled and checked quickly and with high accuracy.



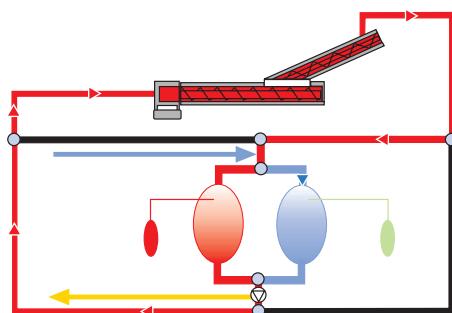
1 Low manual cleaning requirement

The minimum amount of dough residues between the mixer/kneader and the extrusion screw can be quickly and easily removed by hand.



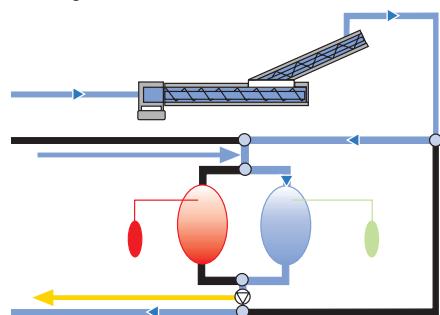
2 Flushing with washing water

Thorough cleaning of the entire system.



3 Treatment by alkaline solution

Treatment by alkaline solution reduces the number of microorganisms.



4 Flushing with fresh water and microbiological checking

After flushing, the fresh and discharge water are analyzed in the laboratory to make sure they are free from germs.

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