



The Bühler Priomatik™: traditional press technology in pasta production.

Built especially for coarse semolina with longer hydration time.

Coarse semolina granules require more time to absorb the optimal quantity of water. With its trough mixer and adjustable retention times, the Priomatik™ ensures perfect performance for such raw materials characteristics. As the Priomatik™ is designed to process coarse semolina, it is also suitable for handling semolina with a wide particle-size distribution.

Optimally accessible components for cleaning and maintenance.

The concept of the Priomatik™ follows human-centered design strictly, achieving easy man-machine interaction. This delivers high accessibility for maintenance and cleaning, thus complying with today's requirements for high food safety in modern pasta production.

Benefits:

- Traditional technology renewed for today's customer requirements
- Perfect-looking pasta thanks to optimal hydration times for coarse semolina and wider particle-size distribution
- Food safety and easier operations thanks to optimized man-machine interactions

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