

A large industrial stainless steel roasting machine with multiple sections and yellow safety components. A semi-transparent text box is overlaid on the left side of the machine.

AeroRoast Dry Roaster

High quality uniform roasting of peanuts, tree nuts, and seeds.

A better, more profitable roasting operation.

With its unique dual plenum design and individually controlled process zones, the AeroRoast provides superior roasting for a wide range of nuts and seeds including peanuts, almonds, pistachios, cashews, macadamia nuts, hazelnuts, and walnuts, as well as seeds like pumpkin and sunflower.

Process flexibility is built in, so as your product line expands, the AeroRoast is ready to fulfill your roasting requirements.

Consistent color and moisture uniformity.

AeroRoast's dual-plenum reversing airflow ensures that the product gets an even exposure to heat from left to right across the conveyor, as well as top to bottom through the product bed depth. This uniform airflow provides a consistent high quality roast.

Due to the dual plenum design and the resulting unvarying airflow, the AeroRoast presents an excellent opportunity for a kill step in the production process.

Clean, safe operation

Stainless steel construction and an open design give the AeroRoast the ability to run clean and make cleaning easier,

providing more uptime for production and reducing the risk of allergen contamination. Sloped surfaces throughout the dryer interior aid in cleaning, while large exterior and interior doors provide excellent access.

Energy efficient

Along with the highly efficient dual plenum airflow, the AeroRoast helps to minimize operating costs by using energy efficient components such as direct drive recirculation fans, and high efficiency drive motors and burners.

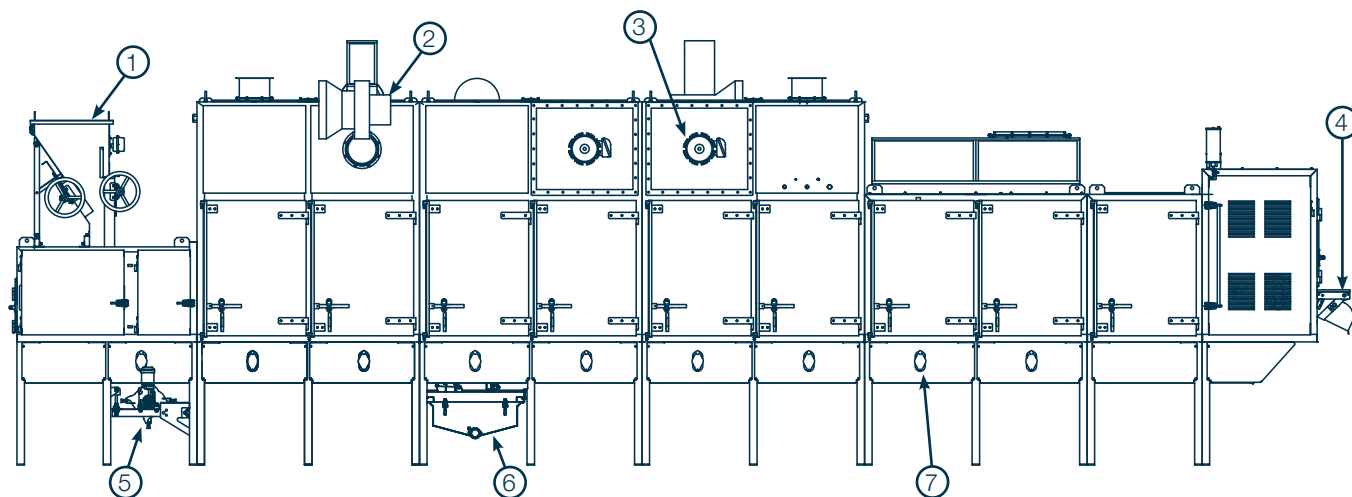
In addition, energy and the overall drying process can be optimized automatically with an advanced set of controls.

Customer benefits:

- Consistent roast color and uniformity
- Clean, safe operation
- Energy efficient
- Wide range of products
- Modular construction for quick, easy installation

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AeroRoast model P3G1C shown as an example

- | | |
|---------------------------------------|---|
| 1. Hopper feeder | 5. Rotating bed brush |
| 2. High efficiency natural gas burner | 6. High pressure conveyor spray wash system |
| 3. Recirculation fan | 7. Washdown drains |
| 4. Integrated drop board | |

Nominal production rates

	Shelled Peanuts	In-shell Peanuts	Salted In-Shell Peanuts	White Roast (Blanch) Peanuts	Whole Almonds	Cashews	Hazel Nuts	Salted In-shell Pistachios
Maximum inlet moisture (wwb)	10%	8%	12%	10%	10%	12%	12%	10%
Final moisture (wwb)	<2%	<2%	<2%	4-8%	<2%	<2%	<2%	<2%
Typical configurations	(kg/hr)	(kg/hr)	(kg/hr)	(kg/hr)	(kg/hr)	(kg/hr)	(kg/hr)	(kg/hr)
P2G1C - 2m conveyor	1650	1100	950	1300	1650	1400	1900	1200
P3G1C - 2m conveyor	2500	1600	1400	1900	2500	2100	2800	1800
P2G1C - 3m conveyor	2300	1500	1300	1800	2300	2000	2600	1650
P3G1C - 3m conveyor	3500	2300	2000	2700	3500	3000	4000	2500
P4G2C - 3m conveyor	4600	3000	2600	3600	4600	4000	5300	3300

Bühler

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