



C-line™ long-cut pasta dryer.

The Bühler C-line™ for long-cut pasta is the perfect solution for customers looking for traditional long-cut pasta drying technology.

The drying climate zones of the C-line™ pasta dryer are well defined and include pre-drying, drying and stabilization. The process ends with the moistening and cooling zones. This ensures controlled process parameters and finely-tuned, high-temperature drying cycles

Line reliability.

The Bühler C-line™ is an efficient, industry-proven solution for your steady production. For example, only one motor runs the line mechanics: after the initial synchronization, the C-line™ will display easy control over time, even when restarting after cleaning or maintenance. In addition, the electronic control system ensures prompt information on line running status, because the stick transport is monitored by sensors placed in critical transfer spots. The Bühler C-line™ reliability maximizes your production time.

Constant process conditions.

The Bühler C-line™ ensures uniform drying conditions across the stick width thanks to state-of-the-art air distribution screens coupled with optimally sized and laterally positioned fans. This effect is maximized by the optimal performance of the panels: their highly insulating materials and signature curved shape is ideal for air distribution and optimal sealing

tension. Overall these features result in uniform pasta drying with no defects or after-drying breakage over the line's life cycle.

Benefits.

- Customizable drying parameters thanks to independently controllable climate zones, including moistening, for a tailor-made al dente texture
- Consistently uniform pasta drying with the combined effect of state-of-the-art air distribution and heat insulation for perfect quality and structure
- Reliable mechanics and smart sensors for steady operation
- No condensation with automatic dew-point controls for flawless pasta
- Accurate pasta length through optimal cutting operations

Fresh-pasta cutter.

After spreading, the pasta is accurately trimmed by the lower cutter thanks to adjustable height and optimized time allowed for this process step. This results in constant management of fresh rework and subsequently enables finely-tuned dry-pasta cutting.

Humidification zone.

The humidification zone prepares the pasta for the subsequent cooling step. Moisture is carefully increased in the outside layers to minimize the build-up of stress tensions during cooling. The moistening effect is obtained through proper management of air temperature and humidity, without direct water or steam addition.

Cooler: efficient design, with dew-point regulation.

Separated from the humidification zone, the Bühler long-cut pasta cooler offers smart heat exchange design and automatic dew point regulation: efficient cooling conditions avoiding risks of condensation, which could create visible spots on the pasta.

Stacker.

Ensuring our customers' continuous operations is a focus in everything Bühler does. For example, in the stacker the system monitors the transfer of sticks to and from tiers with specially positioned sensors; these ensure that sticks always land simultaneously on both ends.

Stick return.

Stick-return systems are available in two versions: two or three tiers. Each tier is controlled independently and will supply sticks to the spreader without stopping the dry pasta cutting operations. The number of tiers can be selected according to the line capacity and to the need for full discharge of the sticks from line and stacker.

Cutter.

The Bühler dry pasta cutter reaches high capacities while maintaining accuracy and gentle product handling. For example, a narrow pitch for the discharge chain holds the pasta more precisely and the cutting length is more accurate. Intelligent design of the cut pasta conveyor shakes off any residual broken pieces, which are collected with the dry trimmings, while the cut pasta is conveyed towards the discharge side of the cutter.



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