

## **Thermoglide2<sup>™</sup> Toaster**

www.bakerperkins.com

The Thermoglide2<sup>™</sup> 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.



**Extruded Flakes** 

**Traditional Flakes** 



**Shredded Cereals** 



Hot Air Expanded Snacks



**Crisped Rice** 



#### **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.

#### **Energy Efficient Process**

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.

For more information on the Thermoglide2<sup>™</sup> please click on the link: www.bakerperkins.com/TG2

# innovation

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, all the necessary tests can be conducted without using valuable plant time.

#### **Typical Installation Includes:**





#### **Energy Efficient Air Recirculation System -**

Recirculation of heated air reduces energy consumption. Dust is seperated 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 accesible. Hot and cold components isolated to avoid differential expansion and stress cracking. Includes explosion relief panel and fire-suppression system.



#### **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 Seperation 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 & Specifications

Heating Chamber dimensions (mm) Width Length	Overall height (mm)	Overall width (mm)	Overall length (mm)	<b>Outp</b> Rice	out (kg/hr) Cornflakes
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
Blowing tubes and trays
Covers
End access covers

End access covers Insulation Vibratory conveyor body

Cooling conveyor

High Y Stain

Painted mild steel or stainless steel
Stainless steel

Mild steel

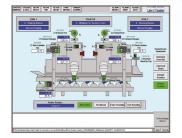
Mild steel

High density mineral wool

Stainless steel Stainless steel

#### **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.



#### 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.



#### **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.

