

Thermoglide2 Toaster

The Thermoglide2 Toaster combines excellent toasting and efficient dust extraction in a compact and energy efficient unit. Designed specifically for breakfast cereals, snacks and similar products the Thermoglide2 gently lifts and tumbles the product to ensure even and consistent toasting with minimum damage. A range of thoughtful new features makes the Thermoglide2 an easy machine to clean and maintain whilst the low height and small footprint make it quick to install - even where space is limited.

Consistently High Productivity

- Fluidised bed gives gentle, even toasting over entire surface of product
- Two zones with independent setting of temperature and airflow rates allow process conditions to be tailored to product
- Heat stable vibratory conveyor ensures consistent residence time and long-term reliability
- PLC control provides repeatable process settings

Easy Hygiene and Maintenance

- Ingenious airflow system provides efficient dust removal and promotes self-cleaning
- Easy access for routine internal cleaning
- Motors and belts mounted away from heat source to extend life
- Major maintenance items located for easy access and away from product area
- Hot and cold surfaces are isolated to avoid differential expansion and stress cracking

Energy Efficient

- Air extraction can be set to the minimum level to suit process without affecting product quality
- Optimum fan and motor sizes minimise energy consumption
- Compact design reduces amount of excess air circulating
- Fast startup (maximum 20 mins from cold)

Quick, Efficient Installation

- Units are pre-wired, gas plumbed and tested prior to despatch
- Compact design with integrated Dust Separation Unit allows fast and easy installation



Thermoglide2 Toaster

- ➔ Outward facing burners allow easy access even while unit is running



- ➔ Variable speed fans for energy efficiency and

- ➔ Explosion relief panels fitted

- ➔ Steam piping for fir

➔ Integrated Dust Separation Unit

- ➔ Reduces floor and headspace requirements
- ➔ Speeds up installation
- ➔ Efficient dust-extraction
- ➔ Only one dust outlet required per zone

➔ Controls

- ➔ Simple relay logic controls
- ➔ PLC control with recipe handling and auto start/stop

➔ Vibratory conveyor

- ➔ Balanced spring slat system provides long term reliability
- ➔ Counterbalanced for minimum impact on floor
- ➔ Consistent residence time with a heavy duty pan

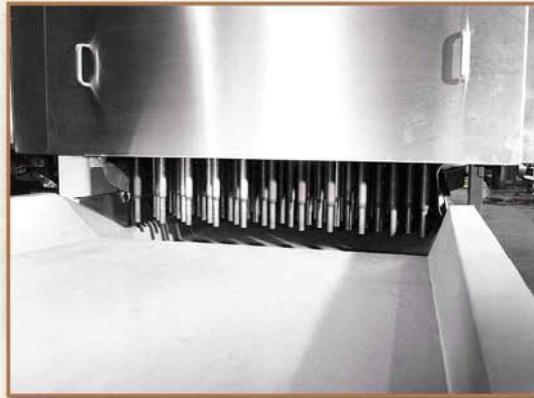
- ➔ Lift off panel doors allow access to key parts for cleaning and maintenance checks



quiet operation

on combustion chamber

pressure suppression



➔ Vertical impingement tubes



➔ **Stainless Steel Cooling Conveyor**
Designed to cool the flakes ready for addition of vitamins, syrup coating and packing

- ➔ Reject chute
- ➔ Air outlet to extraction fan
- ➔ Access doors
- ➔ Air inlet filters

➔ Stainless steel product contact parts (option of stainless steel covers)

➔ Removal of tube trays from discharge end of toaster gives access to main air plenum

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Typical Outputs

Thermoglide2 Toaster dimensions (mm)		Output	
Width	Length	Rice	Cornflakes
600	6000	1430 kg/hr	715 kg/hr
1000	6000	2250 kg/hr	1125 kg/hr
1300	6000	3000 kg/hr	1500 kg/hr
1300	7600	3750 kg/hr	1875 kg/hr
1600	6000	3750 kg/hr	1875 kg/hr
1600	7600	4700 kg/hr	2350 kg/hr

Dimensions

The Thermoglide2 Toaster is available in four standard widths: 600mm, 1000mm, 1300mm or 1600mm

Toasting chamber (mm)		Overall height mm	Overall width mm	Overall length mm
Width	Length			
600	6000	3458	1768	8415
1000	6000	3648	2124	8415
1300	6000	3688	2480	8415
1300	7600	3688	2480	9945
1600	7600	3908	2836	8415
1600	7600	3908	2836	9945

Process Support

- Full test facilities available to assess optimum machine configuration for process applications
- Experienced engineering team to provide total process support during project lifetime

For further information:

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