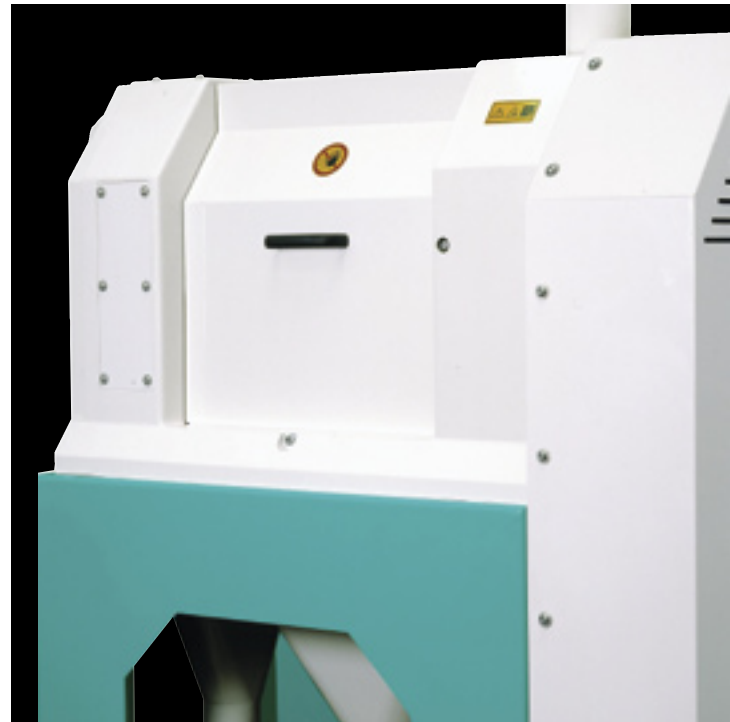


DC-Peeler

MHXM-W



Low contamination.

Finished products of top quality.



DC-Peeler for massive reduction of contamination.

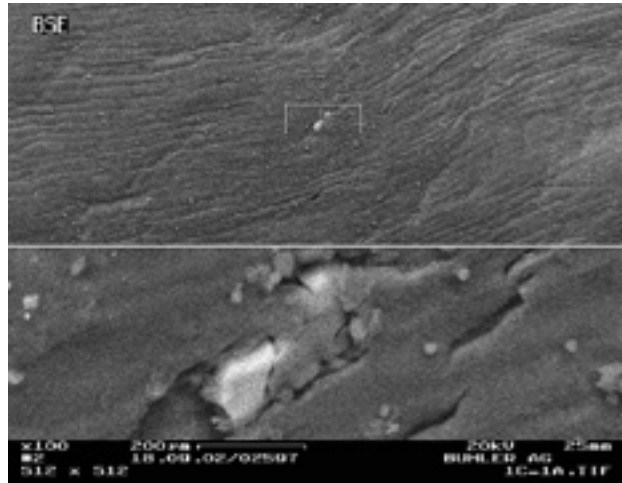
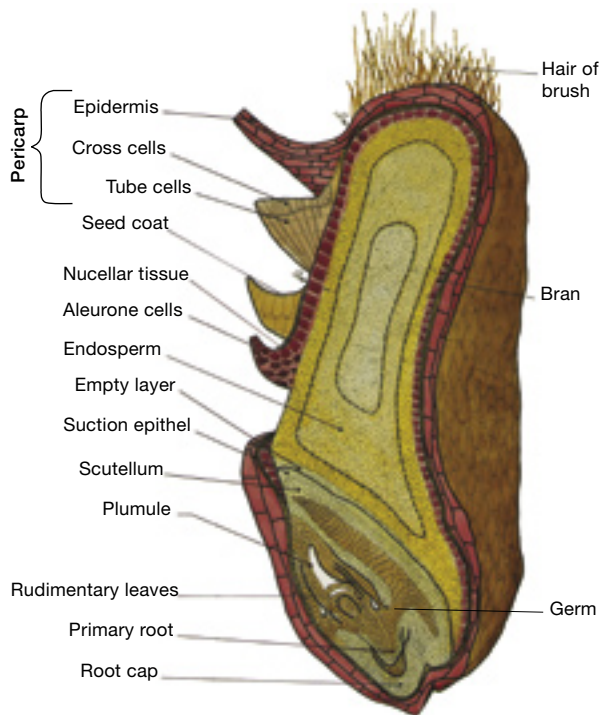
Application

The DC-Peeler (DeContamination by peeling) is applied in the grain processing industry for reducing contamination caused by bacteria, mycotoxins and toxic heavy metals and for improving the quality of finished products after the processing of various grain varieties. The DC-Peeler removes the outermost layer of the grain (pericarp). The Peeling process is suited to the processing of wheat, rye, barley and oats. The peeling degree itself depends on the type of grain.

Mode of operation

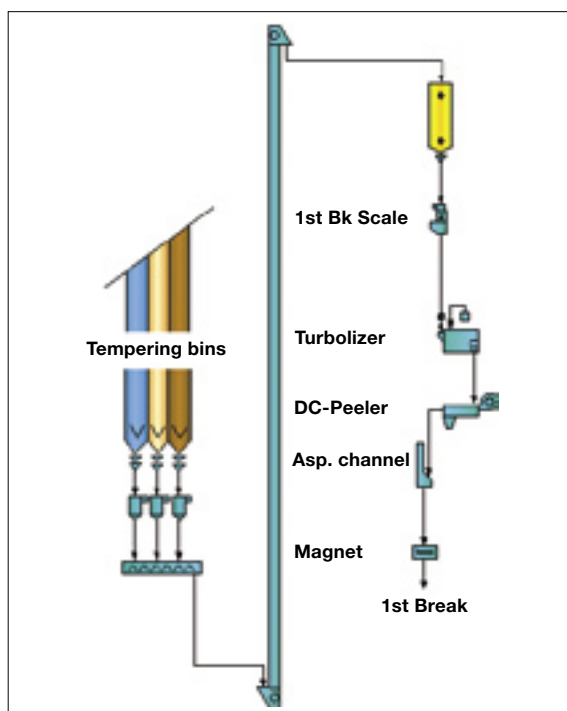
Before the actual peeling process, the cleaned, dampened and already tempered grain undergoes a second dampening. In the DC-Peeler, the outermost layer of grain is then gently removed by interaction of the kernels between the rotor and the screen jacket, as well as kernels to kernels. Peelings are aspirated through the screen jacket, and the peeled grain is discharged as overtails.

Efficient cleaning with peeling. Top-class grinding results.



Surface of a wheat kernel.

The microscopical enlargement shows sand particles and other impurities on the wheat surface before peeling process. The peeling process removes contamination from the grain surface.

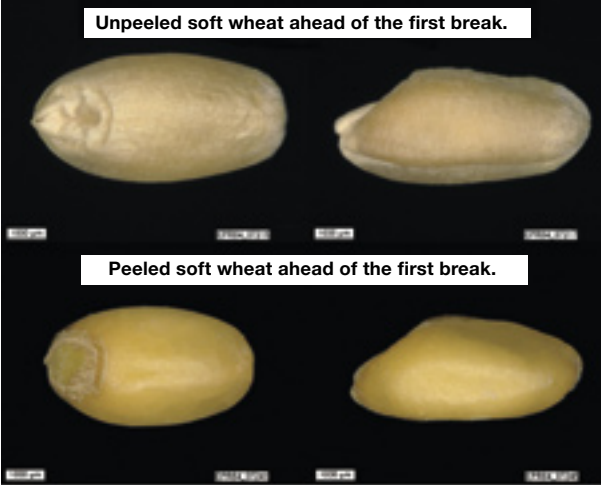
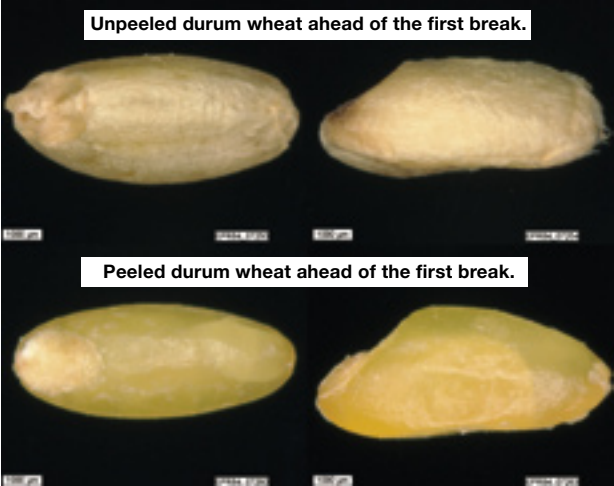


- Massive reduction of contamination
- Higher product purity and product safety
- Best flour and semolina quality
- Ideal for whole meal products and breakfast cereals

Flowsheet of cleaning with peeling.

The Peeling System is mainly applied in the second cleaning stage prior to the actual grinding process.

Pure products. Higher value.



Due to the peeling process, contamination from the grain surface (wheat, etc.) will be removed. High end products are achieved in the milling process as well as for cereals.

The Peeling process also increases massively the corrugation (fluting) service life of the rolls.



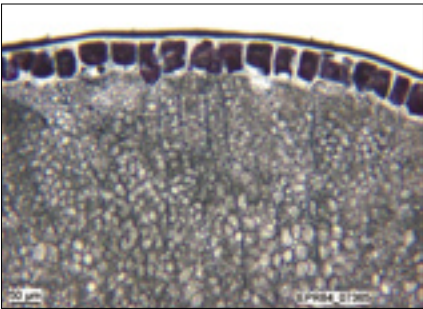
Wheat before peeling.



Rye before peeling.



Barley before peeling.



Wheat after peeling.

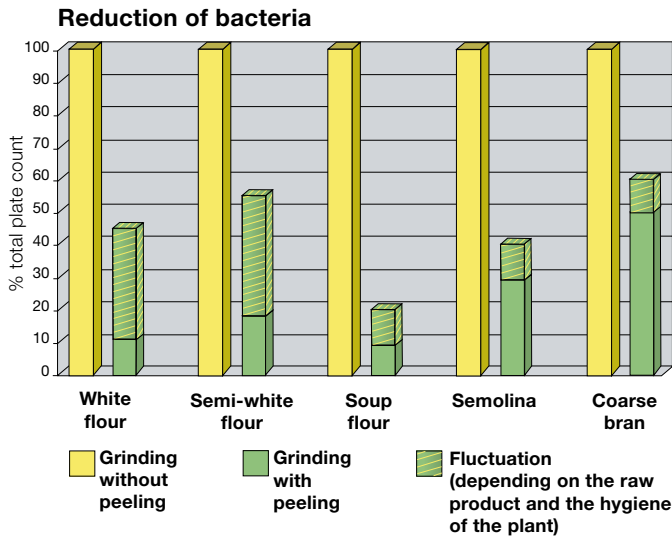


Rye after peeling.



Barley after peeling.

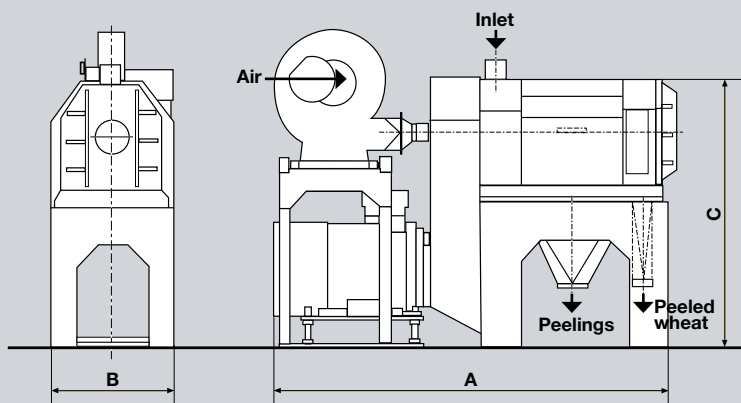
Pure end products. High product safety.



Semolina and flour of top quality. Wheat for breakfast cereals.

Why are millers investing in peeling systems?

- To improve product safety and to achieve sanitation standards as required by legislation
- To reduce contamination (bacteria count, DON, heavy metal, filth content)
- To improve soft-/hard wheat grinding process:
 - whiter flour due to less bran particles
 - higher yield of white flour
 - tendency to increase the falling number
 - tendency to increase the baking volume
- To improve the durum grinding process:
 - pure semolina
 - less specks
 - higher semolina extraction
- To produce high value end products, e.g.:
 - Low ash flour for fresh products, such as frozen dough, noodles, etc. (improved colour and less discolouring of dough due to less bran specks)
 - Flour for soup production (low bacteria count)
 - Whole meal, special products and rye flour (low content of contamination)
 - Grain for breakfast cereals (pure products, high product safety)



Technical data

| Type | Dimensions in mm | | | Capacity t/h | Motor kW | Fan kW |
|--------|------------------|-----|------|--------------|----------|--------|
| | A | B | C | | | |
| MHXL-W | 2550 – 2635 | 800 | 1707 | 2.0 – 10.0 | 55 – 90 | 3 |

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