

Dry Ingredient Chilling System



The dry ingredient chilling system uses a proprietary CO₂ injection system to chill fast-moving flour or other dry ingredients as they are pneumatically conveyed from the silo to the mixer.

The system can control ingredient temperatures to within +/- 1 of the setpoint at the mixer for high consistency and repeatability of dough batches. Consistent and accurate dough temperatures at the mixer can also improve downstream handling operations and contribute to the quality of finished baked goods.

Linde www.lindefood.com [1]

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<http://www.foodmanufacturing.com/product-releases/2014/08/dry-ingredient-chilling-system>

Links:

[1] <http://lindefood.com/>