



Corn/maize processing 2023



What you will learn

You will learn how to make a corn mill efficient - basic milling processes, machine design and plant operation. Everything from intake to the finished product. But you also get practical experience. You will spend time in front of key machines in our training center hall to learn cleaning, conditioning and milling techniques. You will also learn to understand some of the latest milling machines while they're in operation. You will also learn about lab analysis and cereal science – the science behind different grains, particularly wheat.

Required skill level

Moderate working experience in a corn mill. This course is well-suited for shift millers, head millers and mill managers.



Next course dates and more information

Got to : buhlergroup.com/academy

Price

CHF 2'000.00 per person / 1 week

What is included

- Invitation letter for visa application
- Hands-on access to some of the latest milling machines
- Practical experience at our fully equipped milling academy hall and visit to a Swiss corn mill
- Printed training documents
- One social event with dinner
- Unlimited access to Wi-Fi and Internet

Corn/maize processing

Detailed program



Monday

Welcome at the Milling Academy

- Formalities and administrative matters
- Bühler factory visit, including research centers

Cereal science

- Cereal varieties and their application for human food
- Corn/maize, rice, wheat, barley, sorghum, durum, millet, oats, rye, triticale

Tuesday

Wheat intake/storage

- Quality control at the wheat intake, various flow sheets
- Machines of pre-cleaning section: drum sieve, various magnets, separator, aspiration channel etc.

Customer service

- Possibilities and solutions

Mechanical conveying equipment

- Design features and working principle of
- Elevator, chain conveyor, screw conveyor, belt conveyor

Save storage of wheat

- Dust explosions
- Infestation control, pests in grain

Weighing and dosing

- Overview of process equipment

Social event in the evening

Wednesday

Milling machines, I + II, design and function of:

- Roller mills
- Plansifter
- Purifier

Bran finisher and detacher laboratory analysis and their interpretation

Investment decision

- Aspects to consider when investing in a plant or machines

Thursday

Visit of a flour mill

In-depth mill flow sheet technology

- Flow sheet design for various types of wheat and flour qualities
- Flow sheets with and without purifiers
- Application of 8-roller mill in flow sheets
- Application examples of detachers, bran finishers, germ recovery systems

Friday

Process control and automation:

- Study of function and practical work on :
- Continuous NIR measuring units
- Various control system options, WinCos

Weighing and dosing

- Study of function and practical work on scale control unit, Scales and Transflowtron

Mill design

- Introduction to plant design in flour mills

Working hours

08.00 – 09.30 / 10.00 – 12.00
13.15 – 15.00 / 15.15 – 17.00

We reserve the right to adjust the schedule for organizational reasons.

