

You probably already know us as the prime solution provider for the malting and brewing industry. Now we want to do even more for you.

We all face the huge challenge of making our industries more sustainable. We can help you save up to 50% of resources and energy by validating and optimizing your production processes. In addition, our mycotoxin reduction line validates and improves the quality of your products.

At our new Application Center in Beilngries, Germany, we are shaping the future of malting and brewing by continuously improving the products and processes along the value chain.

Visit us today and experience our Application Center yourself!

Also run the whole process!

Cleaning
Malting
Brewing

Cleaning line



Product quality validation
Test the TAS machine with new products, or benefit from evaluating your product quality. Learn how to adjust and optimize.

Purity of variety
Test the Ultratrieur by grading your product. Sort out broken and foreign material with different length.

Food safety
Remove a range of defects including discolored grains, black tips, broken or split grains, foreign materia and mycotoxins.

Malting line – up to 1,5t capacity



Find the right recipe
Do you want to change some parameters in your malting recipe? Would you like to enlarge your product range? Be on the safe side, use the chance to set each and every parameter of your recipe in a 1t batch size.

Improvement and sustainability
Can your barley save water? Test the washing screw and save up to 50% of fresh water as well as 35% of waste water. Make your impact to a sustainable future!

Brewing line



Find the right mill
Unsure which machine fits the best for your plant? Compare our 6 roller mill with a hammer mill. Be able to compare energy consumption and milling result of two different solutions.

Process validation
Separate valuable from valueless material: Starch residues can be recovered from husk material, increasing yield and capacity of your process.

Application Center & Trainings.
Let's develop the future together!

Create your own individual training.
You have the choice.

By choosing a Bühler plant you already made the decision to own machines which help to reduce the impurities in your raw material tremendously.

Don't waste storage capacity on rotten corn, just sort it and remove it from your supply.

Changing product qualities require appropriate adjustments to ensure the desired cleaning quality over the years.

No plant stays brand new. Unavoidable wear and tear decreases the efficiency of your machine and increases the risk of unexpected downtimes.

We will assist you! Get to know the Bühler machines with customized training which is optimally adapted to your requirements.

„Achieved a lot of new skills and knowledge. Keep up the good work.“
Customer from Serbia

„We could assemble the equipment on our own. Best experience!“
Customer from Romania

Processing systems



TAS / SMA / GrainPlus
LAAB / LACB / LAGA



Drumsieve
LAKA, RCDA, MKZM



Ultratrieur
LADB



Air cleaner
LAIA

Conveying systems



Chain conveyor
LBCB, AHKG, AHKA, LBDA



TUBO
Tubular push conveyor, LBGA



Belt & bucket elevator
LBEB, RGEL, MGEL



Screw conveyor



Belt conveyor
LBAA / LBAB, LBBA, LBIA

Drying / Aspiration systems



Dryer
EcoDry, EcoClean, EcoCool



Aspiration
LCAC, LCBB

Malting systems



Steeping
Washing screw, cylindro-conical steeping



Germination & Kilning

Brewing systems



Conditioning & Roller milling
BBFB, LEFA, MDZE, MDBA



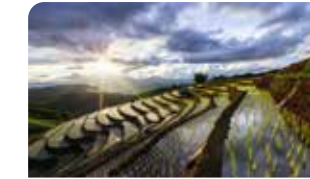
Hammer milling
DFZK



Sifting
MKZH, MPAR, MVSG



Food safety
Eat without hesitation!



Rice solutions
From field to fork.



Automation & Digitalization
myBühler, PreMa, ProPlant.



Ship loader & unloader
Material handling on water.



Cereal basics & Storage
From A - Z.



Plant inspection
Through experts eyes.

Contact

Send an e-mail to your Bühler sales partner or to the Academy in Beilngries:
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We create an individual, non-binding training offer for you!



Scan me!

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