AIPesa™ Milling System. **MDGM.**

Innovations for a **better world.**

BÜHLER

AlPesa™ Milling System.
One solution for a whole new world of products.

"Al Pesa" is Sanskrit and means "small grinding". Bühler's AlPesa is a compact and complete milling system with a capacity of up to 18 tons per day. It is applied to produce whole wheat atta-flour and flour from sorghum.

Atta flour is an important part of the South Asian kitchen. It is used for traditional Indian flatbreads such as chapatti, roti or puri. Global demand is rising due to over 40 Mio emigrants from this region.

Sorghum is the fifth most important crop worldwide and mostly consumed in India and Africa. It is used to make a variety of products such as porridge, flatbread, puffed sorghum, couscous, syrup and beer. Around 32 million tons are used for food consumption worldwide annually. Due to strong drivers, such as the trend towards gluten free diets, this number is growing by almost 10% each year.

Sorghum

Sorghum flour

Designed to run.
Develop new markets quickly.

AlPesa is designed as plug & play solution that consists of preassembled and tested modules. The compact design of AlPesa only requires a small footprint on one floor. It can be operated stand-alone or integrated into an existing mill. Fast installation and commissioning allows you to ramp up production within two weeks.

Customized and safe end products

AlPesa offers flexibility in the production of different flour qualities from wheat and sorghum. By using steel rollers instead of stones, contamination by stone abrasion and chemicals can be avoided. The grinding gap adjustment allows optimum control of the flour properties, such as starch damage and water absorption. This is the basis for authentic taste and mouthfeel.

Low cost of ownership

Unlike chakki stones, the rollers are designed to last for a year of production. Besides regular greasing, no further maintenance is necessary. With a consumption of approx. 70 kWh/t, AlPesa with its high-compression mill belongs to the most energy efficient milling solutions available for this purpose.

Benefits

- Quick set-up and basic building requirements
- Customized and safe finished products
- Low cost of ownership
- Reliable and easy to operate

Integrated automation.
Reliable and easy to operate.

The switch cabinet of AlPesa contains the power electronics and an integrated touch screen to operate the system.

AlPesa's control system is characterized by its adaptability, ease of use and flexibility. The integrated web server allows operation and monitoring of the milling system from various devices, including smartphones, tablets and PCs.

AlPesa's control system at a glance

- Robust hardware enables reliable production in challenging environments
- Animated process visualization supports an intuitive operation
- Remote access enhances problem-solving to increase uptime

Protect your investment.
Test your product in our application centers.

Try out new recipes at our application centers around the world. Explore the possibilities of AlPesa and work with our expert engineers and food specialists onsite in India and Switzerland.

Bühler's new AIPesa™.
A modular and integrated milling system.

1 Feeding

The feeding module consists of an ergonomically positioned inlet hopper. An integrated magnetic separator and adjustable slide gate ensure a smooth and safe product intake.

2 Switch cabinet

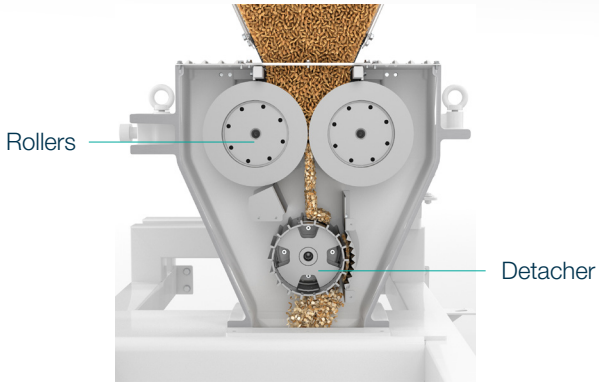
The switch cabinet includes power electronics and control system with touch screen display unit.

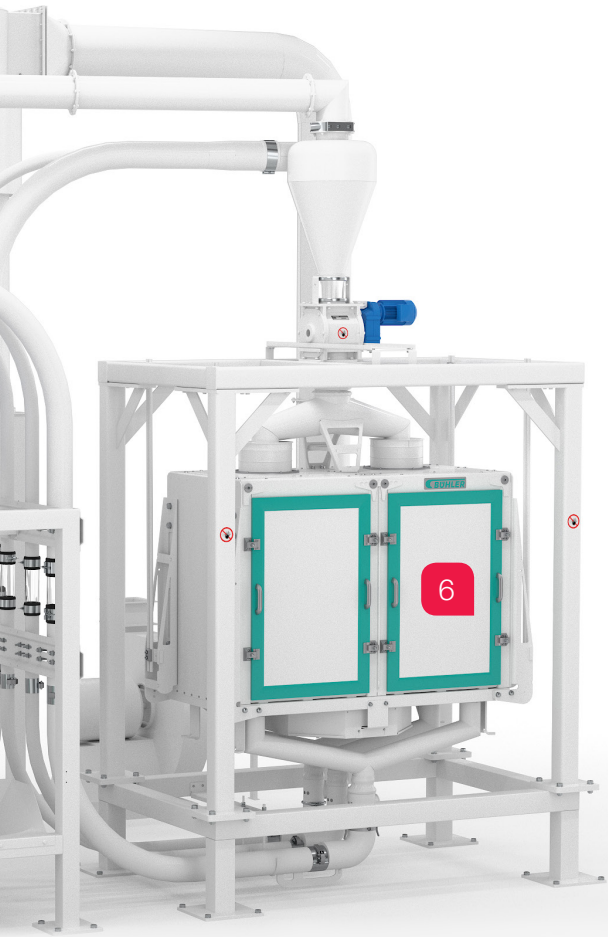
3 Bagging station

AIPesa is equipped with two integrated bagging spouts for flour and bran.

4 High-compression mill

Heart of AIPesa is the high-compression mill. It consists of an inlet hopper, two rollers and a detacher. The roller gap can be adjusted mechanically to achieve the desired grinding results.





5 Pneumatics / Filter

Pneumatic lifts transport the product between high-compression mill and plansifter. The system comprises pipes, cyclones and airlock as well as a high-pressure filter and fan. Everything optimally designed for the intended application and throughput.

6 Plansifter

The two compartment Azurit Plus plansifter is equipped with high sanitation NovaTec sieve stacks. It is used to sift the product into three fractions.

Flour

Bran

Circulation product

Technical specification

Length	5´700 mm (9´000 mm with recommended clearance)
Width	4´000 mm (7´000 mm with recommended clearance)
Height	5´000 mm (6´200 mm with recommended clearance)
Weight	7´000 kg
Grinding capacity	Wheat 700kg/h / Sorghum 500kg/h
Energy consumption	70 kWh/t
Certification	CE

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