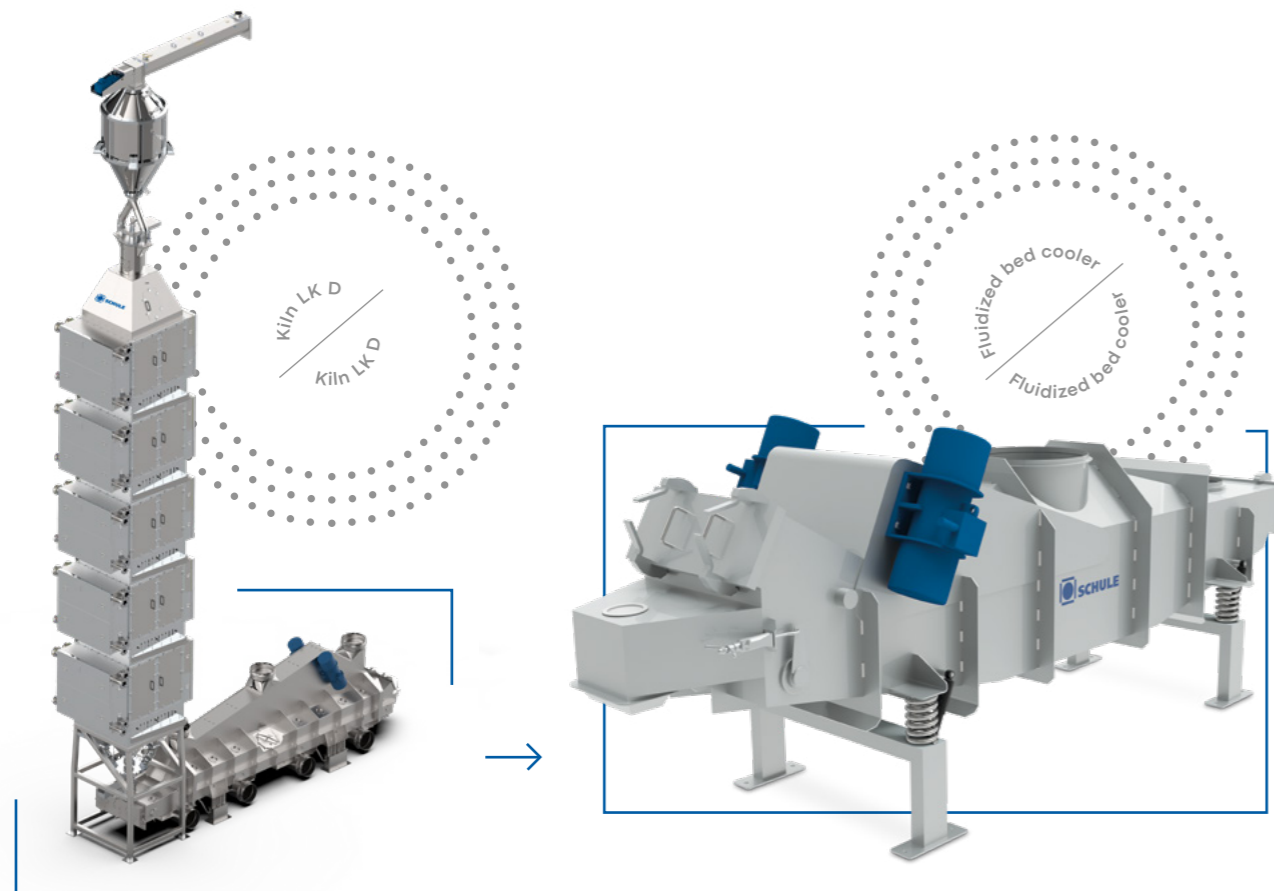




KILN AND FLUIDIZED BED COOLER

Hydrothermal processes are used to produce stabilised oat kernels, oat flakes, bulgur or parboiled rice.



Advantages

- Increase in product storage capacity
- Refinement of the taste
- By decoupling the heating and cooling zones:
 - Reduction of the overall height
 - No heat losses (higher efficiency)

The SCHULE kiln is used to stabilise the oats. Since oats have a relatively high fat content compared to other cereals, which is distributed throughout the grain, the fat-splitting enzymes must be inactivated with the help of the kiln. On the one hand, this ensures the product's shelf life and, on the other, gives the oats a nutty or roasted aroma.

Basically, it is possible to dry the hulled oat kernels or the still unhulled raw oats.



COLOUR SORTING MACHINE

Removal of products with visual defects such as impurities, foreign grain, broken grain as well as discoloured and unhulled oat kernels.



Advantages

- Precise high-performance cameras detect the slightest defects on the oat grain
- The specially designed ejector nozzles ensure maximum capacities with minimum product loss
- Precise exclusion of impurities, foreign grains, seeds, broken grains and unhulled oats
- Special application programmes for ensuring gluten-free products possible

With SCHULE colour sorting machines it is possible to store up to 600 sorting programmes. This makes it possible to sort other, similar products as well. The set parameters are automatically and reliably maintained by the colour sorting machines during the entire production period.