

BMA Nederland BV manufactures drum dryer for potato flakes

In December 2009, BMA Nederland BV assembled a flake drying drum in-house for the first time. This 500 kg/h potato flake drum, for delivery to Basukinath in India, was designed by the drying specialists at BMA AG in Braunschweig and co-produced with the team at BMA Nederland.

This product, originally manufactured and installed at many factories throughout the world by BMA's former subsidiary TAG in Braunschweig, is now part of the core product line of BMA Nederland and as such it is now assembled in the Netherlands. Many new features have been added to this proven quality BMA product. The next unit to be built is destined for a customer in China. The BMA flake drum is available with output capacities ranging from 500 up to 800 kg/h.

The unit consists of a steam-heated drying drum and a non-heated surface-treated application roller. Potato flakes are made by mashing cooked potatoes; via contact zones on the application roller, the potato mash is then transferred to the heated drying drum, where it forms a thin layer. This layer dries completely as the drum rotates, and eventually comes off by itself or is removed with the aid of a scraper knife. A flake breaker

breaks up the material into the required flake size. Potato flakes are used as a raw material for many types of food products, such as stacking chips, pellet snacks, instant mashed potato and baby food.

Marcel Kloesmeijer

Benefits

- Enhanced drive concept
- Good accessibility: improved cleaning and hygiene
- Easy to maintain
- Energy utilisation by heat recovery system
- Adjustable vapour discharge system
- Automatic control and monitoring system
- Minimised product waste

