

## Granola Products

[www.bakerperkins.com](http://www.bakerperkins.com)



Granola Cereal

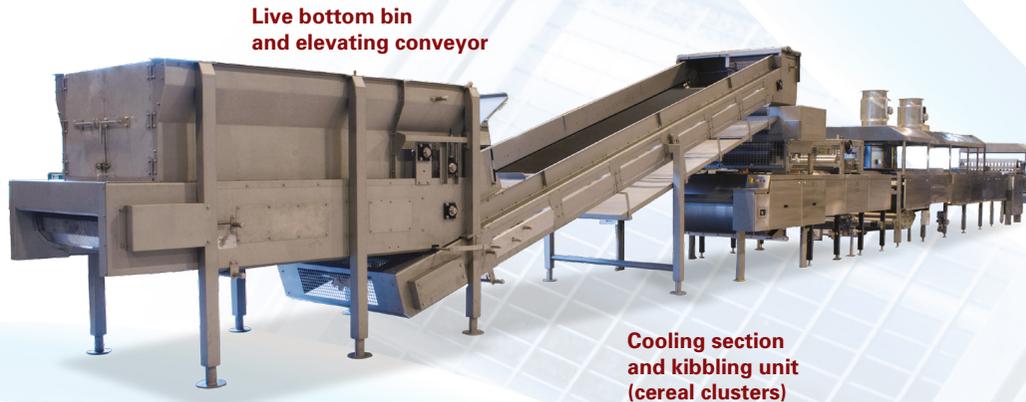


Fruit Granola



Granola Bars

Baker Perkins' ovens and equipment can be utilised for the production of kibbled cereal clusters or baked granola bars. A complete Baker Perkins granola line ensures gentle handling throughout the process, and accurate baking to achieve the ideal balance between product quality and efficient production.



TruBake™  
Convection Oven



### Gentle Handling and Precise Baking

Systems provide an even feed across the oven band without damaging ingredients. This gentle handling is coupled with the precise baking of Baker Perkins' ovens, where heated air is distributed evenly across the full width of the oven for an even and consistent bake.

### Complete Lines For Cereal or Bars

A complete granola line incorporates equipment to create either kibbled cereal clusters or baked granola bars. Both products are made by mixing, forming and baking a continuous sheet that is kibbled into breakfast cereal or slit and gillotined into bars.

### Hygienic, Easy To Maintain Design

Baker Perkins' ovens are uncomplicated for operators and maintenance engineers alike. Cleanout doors are level with the oven floor and provide full access to every part of the baking chamber. The oven band incorporates a band washer for ease of cleaning. Complete production lines are hygienically designed to ensure CIP is incorporated where possible.

For more information on Baker Perkins' granola systems, please click on the link: [www.bakerperkins.com/GRN](http://www.bakerperkins.com/GRN)

### innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

### Typical Installation Includes:



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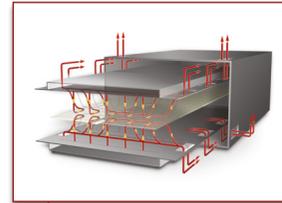
### Gentle handling preserves ingredients and ensures a consistent, even feed

Dry ingredients, such as oats, other grains or dried fruits, are blended with oil and sugar to form a mass. A live bottom bin provides a metered feed of the mass to the feeder/spreader, which creates a loose sheet of constant thickness that is laid onto the oven band. Compression rolls then provide a final consolidation and gauging of the sheet before the oven.



### Precision baking for quality and efficiency

The baking process is central to the production of granola as it removes moisture from the product and causes the sugar to melt. Baker Perkins' ovens provide exceptional product quality, high throughput and low operating costs.



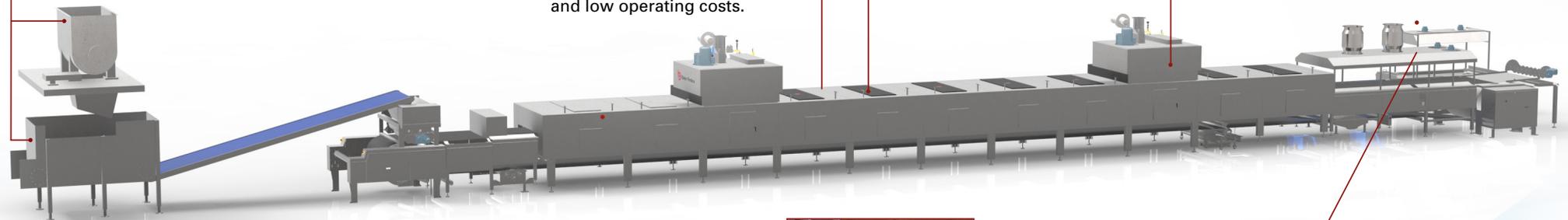
### Accurate control of temperature and airflow creates a stable, predictable environment

Baker Perkins' TruBake™ ovens ensure fast baking and minimum fuel consumption, with an even bake for a totally uniform appearance.



### Efficient return system allows the same bake at a lower temperature

Quickly removes spent air from the baking surface and prevents it from slowing down heat transfer to the product, for a faster bake with less heat loss. Spent air is drawn away from the baking surface quickly and effectively.



### High quality, flexible output of cereal or bars

An assisted cooling section binds the mass together to give the characteristic baked granola crunch. The sheet can then be kibbled into clusters for breakfast cereal, or slit and guillotined for bars.



### Centralised control for consistent quality with minimal waste and labour costs

Control systems are available for each unit or for the complete production line. Touch screen HMIs provide full process visualisation, alarm management and historical trending while process parameters can be stored as recipes for rapid, repeatable and error-free start-up.

