

## CASE STUDY

## Antares Plus – the plus in yield and flour quality

The Antares Plus roller mill optimizes yield and flour quality thanks to innovative sensor technology

**T**he Antares roller mill stands for high-quality grinding, the highest standard of sanitation and consistently reliable operation. The further development of the Antares Plus brings together all these benefits while also increasing yield, maximizing flour quality and reducing energy consumption, all thanks to new sensor technology.

Bühler AG in Uzwil, Switzerland has been manufacturing rolls since 1860. From that beginning, company founder, Adolf Bühler, took the then revolutionary principle of the roller mill and began industrial production. 155 years later the roller mill still forms the core element of any flour mill. In the roller mill, cleaned cereal grains – including wheat, durum, corn, rye, barley or malt – are processed into the finest flours.

### Antares success story

The Antares roller mill is the flagship of the extensive Bühler roller mill portfolio. It combines 155 years of Bühler experience with the latest knowledge in terms of grinding and hygiene, serving as the worldwide reference for modern roller mills in the milling industry. Since the launch in 2008, more than 3,000 Antares top line roller mills have been sold.

The market success of Antares is due to its robustness, feed and grinding and highest standards of sanitation thanks to the use of stainless steel and sophisticated insulation.

A “plus” thanks to sensor technology

With the “Plus” version, Bühler opens a new chapter in the

success story of Antares. The new Antares Plus roller mill ensures ideally coordinated grinding with minimal pneumatic conveying. Energy consumption and flour quality are in the optimal range.

Standard on the Antares Plus are automatic grinding gap adjustment and the online MYTA particle size measuring sensor. Temperature monitoring of the rollers and bearings also ensure maximum operating safety and high production uptime.

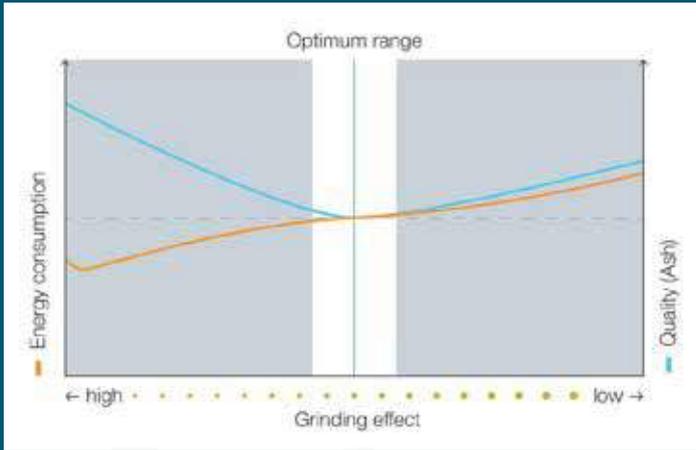
The Online MYTA sensor continuously measures the particle size distribution in the ground product and compares the measured actual value with the target value. The Antares Plus control system records the deviations and automatically adjusts the milling gap to the target value. The result is a consistent product quality with minimized energy consumption. The sensor-controlled milling gap adjustment automates this former manual procedure and enables millers to invest more time in their core tasks.

### Temperature monitoring

In the new Antares Plus roller mill, the modern sensor technology not only checks the particle size but also the temperatures of the rolls and roll bearings. When contact pressure is too high, there is winding or dry running, causing the rolls to increasingly heat up. This can be prevented by constant temperature monitoring of the roller surfaces.

Continuous measurement of the roll temperature ensures consistent product quality, particularly where there are few operators. Thanks to the temperature sensors in the roll bearings, wear and tear or lack of grease is recognized early. Preventive temperature monitoring of the rolls and roll bearings thereby ensures maximum operational safety and high finished product quality.

Figure 1: Optimal grinding range



# Antares Plus – The plus in flour quality and safety

**“The optimal combination for the roller floor”**

The new Antares Plus roller mill provides the best results on break passages and head reduction, but can also be used for other passage types based on customer requirements. Combined with the conventional Antares roller mill, it forms an ideal combination on the roller floor of any mill. Finally, Antares Plus stands out due to its modern, ergonomic and well thought out chromium steel design.

With Antares Plus, Bühler is taking another step on the path towards the “automatic mill”.

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