

# ambition

## Wheat Cooking System – Line 1

*Project Tech*

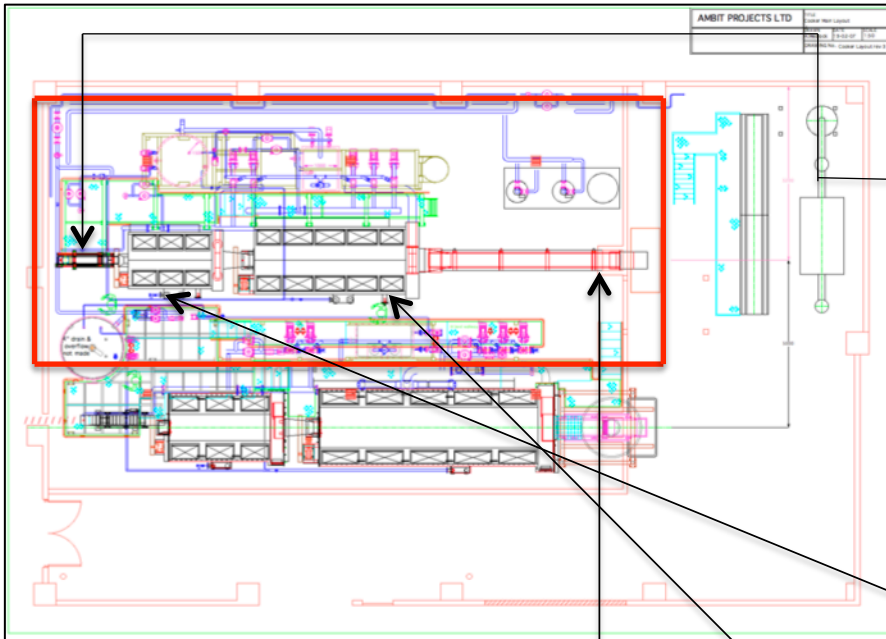
Project Overview:

- Wheat is conveyed into a de-stoner, where foreign objects are removed before the cooking process
- The product is fed into a 15 minute pre cook stage to provide the initial hydration of the wheat
- Then the wheat is fed into the main cook stage for a further 30 minutes
- The product discharges from the cooker onto a conveyor which transports the product to the next stage of the process.

**Product:** Wheat

**Line Capacity:** 6.5 ton/hour

**Cooking Temp:** 98°C



De-stoner removing foreign objects from the product before cooking commences



Pre cook rehydrates product and pre heats the wheat, reducing load on main cooker



Main cooker, temperature and time controlled process, minimal hydration occurs here



Steam services to cookers, all carried out by Ambit



Discharge Conveyor distributes product for further processing