



BREAD RE-WORK

Fully automatic bread rework systems for the production of croutons and bread crumbs. Loading, drying, cooling, grinding and storing with temperature control. Pneumatic conveyance. The final product can be fed back into production or used for animal feed, or worked again to produce croutons or bread crumbs.



Conform to current EU security standards
Certified with the University of Bologna



REWORK



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BISCUIT RE-WORK

Fully automatic biscuit rework systems using the powders on the production line. Loading, drying, cooling, grinding and storing with temperature control. Pneumatic conveyance. Product can be put directly on customer's conveying line. Excellent return on moderate investments, recoverable within a short time period.



FOOD INDUSTRY



APPLICATIONS Bakery, confectionery



REWORK



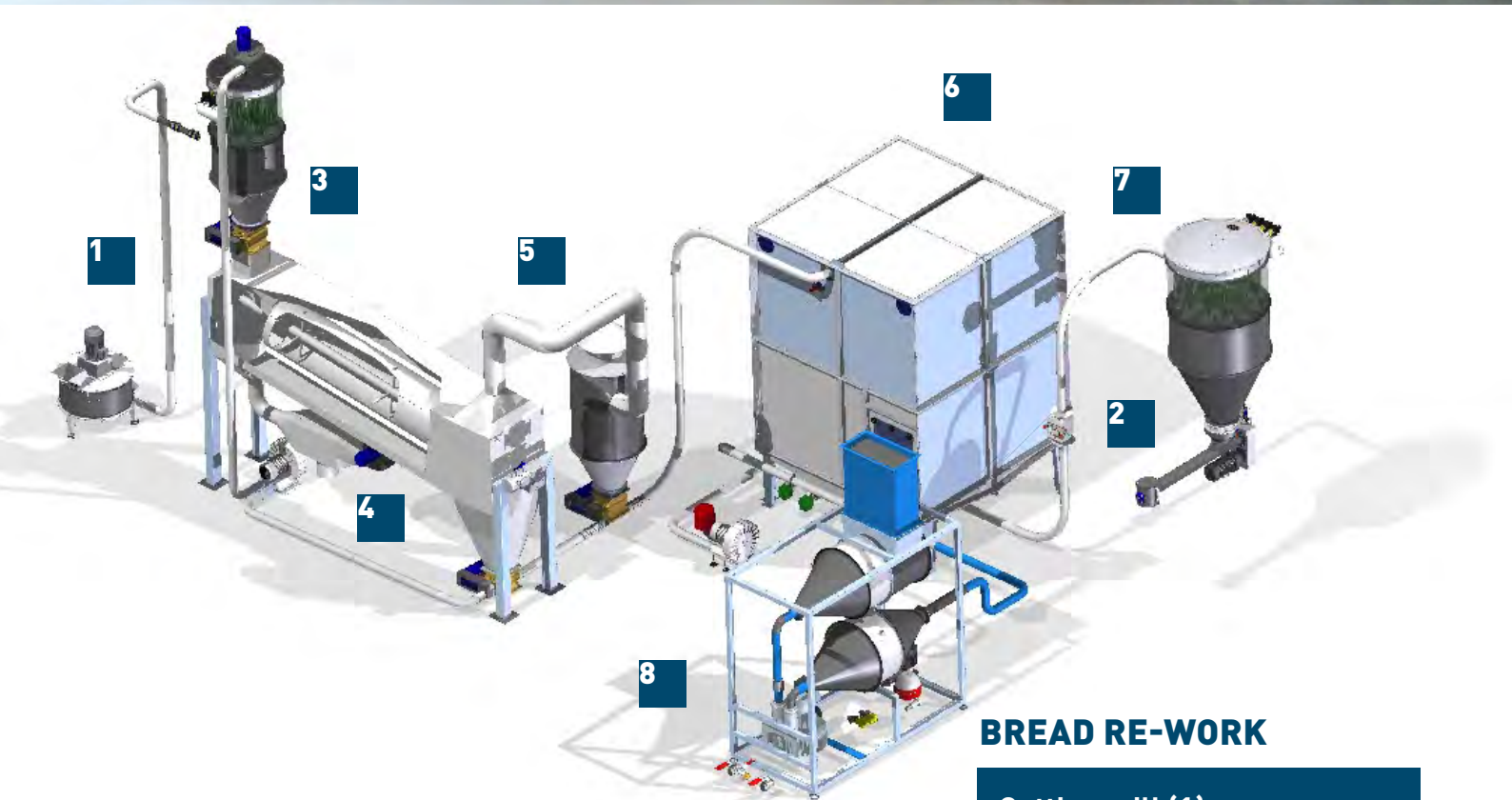
TECHNOLOGIES

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BREAD RE-WORK

- Cutting mill (1)
- Magnet (2)
- Drier with fluidized bed (3)
- Hot air (4)
- Filter (5)
- Storage (6)
- Pneumatic conveying (7)
- Cooling (8)

LOADING, GRINDING, STORING
 → FEED BACK INTO PRODUCTION
 → PACKAGING



REWORK



APPLICATIONS

FEEDING BACK INTO PRODUCTION IN PLACE OF FLOUR
RETURN ON INVESTMENT € 0,35 PER KG

PRODUCING BREAD CRUMBS
RETURN ON INVESTMENT € 0,6 PER KG

PRODUCING CROUTONS
RETURN ON INVESTMENT € 7 PER KG

REUSING TO PRODUCE ANIMAL FEED
RETURN ON INVESTMENT € 0,25 PER KG

BENEFITS

BENEFIT FROM SCRAPS & **RETURN ON INVESTMENT**
(SEE ABOVE)

REUSE THE SCRAPS IMMEDIATELY, WITHOUT STORING THEM
SOMEWHERE IN THE BUILDING

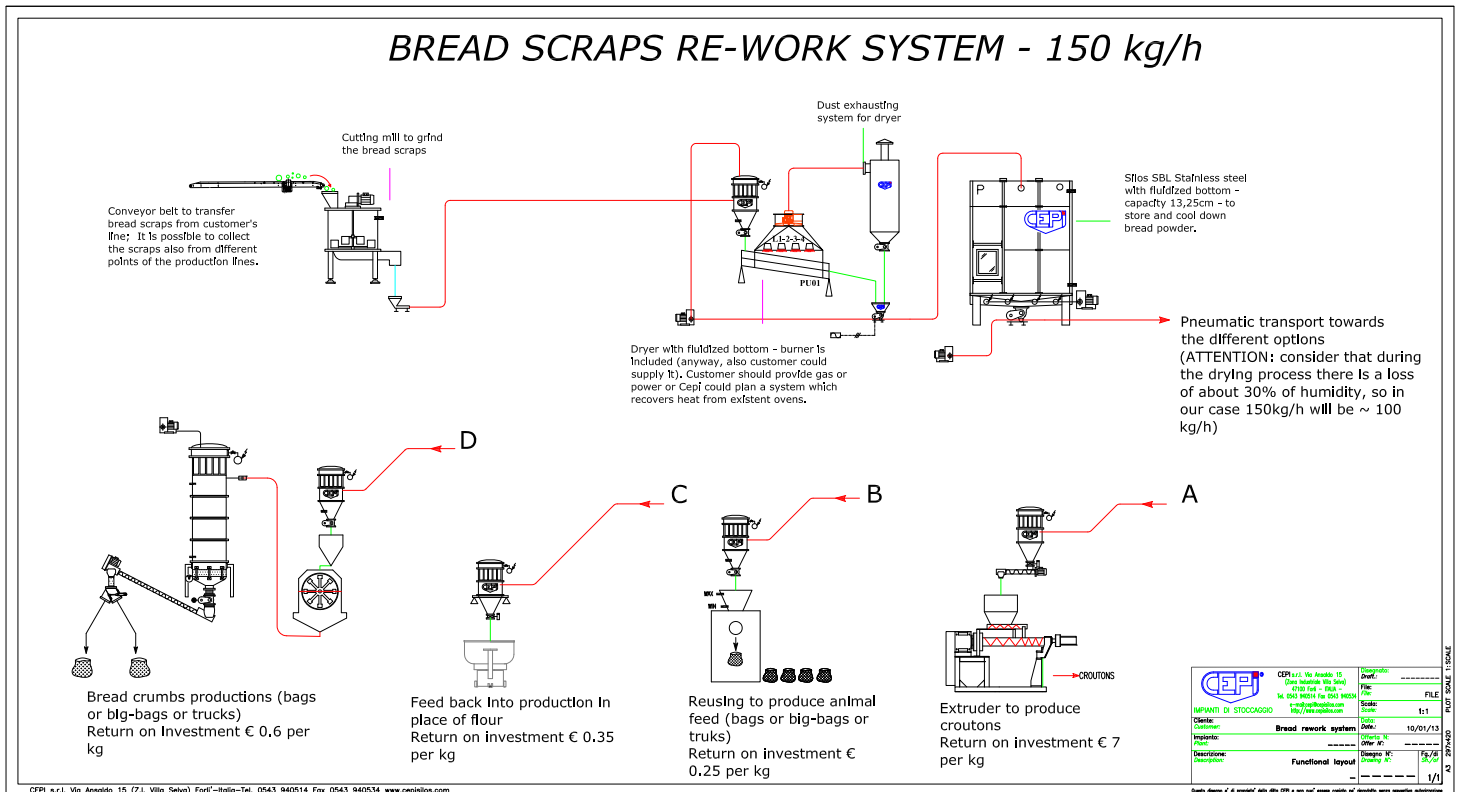
**NO LOSS OF PROTEINS AND SAME QUALITY AS FINAL
PRODUCT** COMPARED WITH THE FLOUR USED IN THE
BEGINNING OF THE PROCESS



REWORK



PROCESS



The scraps are first grinded in a cutting mill placed at ground level to facilitate loading, which can be done both manually from the sacks or directly from the line, and also from different locations thanks to the conveyor belts.

Then the product is transferred by vacuum to a hot-air dryer with fluidised bed and filter. During this phase it acquires all necessary features for the different applications mentioned above.

Now the product is stored by pneumatical transport in a silo with capacity of about 8 tons, silbox type made of panels in stainless steel with fluidised bed which allows a temperature decrease of crumbs outgoing from the dryer which is ~150°.

The resultant re-work can be used as a recipe ingredient for the production, or sold for animal feeding, or even further worked to obtain bread crumbs by adding a hammer mill in the plant, or crouton by using an extruder.

This system guarantees excellent profits against restrained investments, recoverable in a remarkably short time.



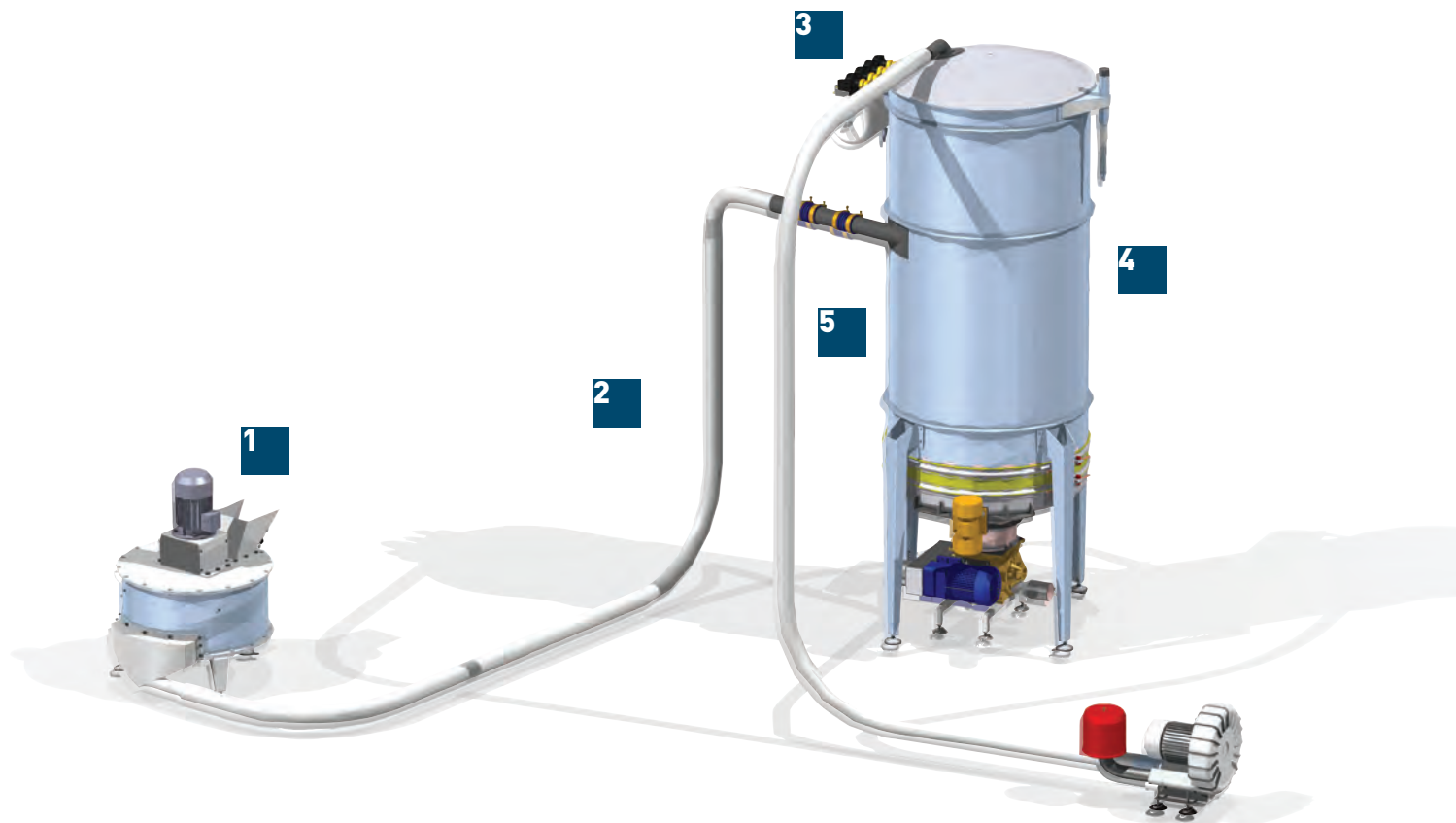
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