
Scrap rework



Fully automated rework systems
for bread and biscuit scraps



Fully automated

No loss of food properties

**Feed back into production, use to produce croutons or bread crumbs
or for animal feed**

Special applications
Scrap rework

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Bakery &
Biscuits



Confectionery



Pet food

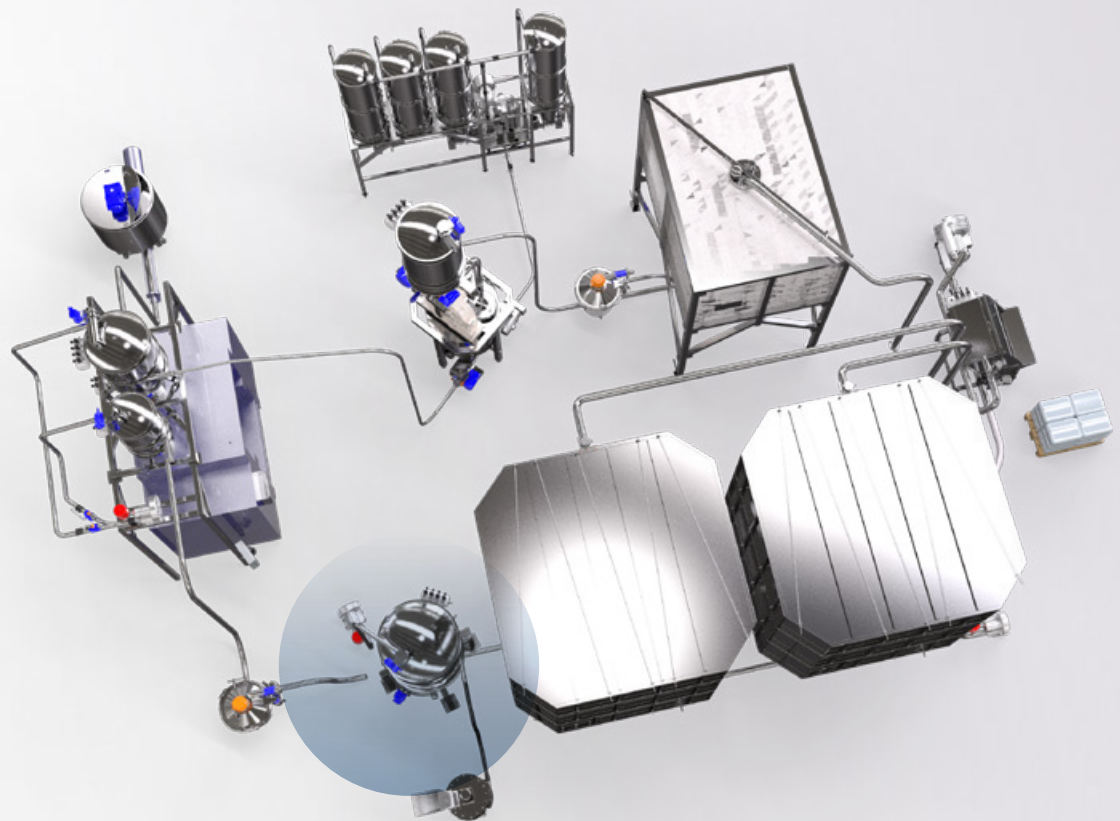
Fully automated rework systems for bread and similar products such as toasts, loaves and sandwiches. The final product can be fed back into production in place of flour, sold, used for animal feed, or worked again to produce croutons or bread crumbs.

Biscuit rework systems are also completely automated and re-use the powders on the production line. Product can be put directly on the conveying line.

Reworking production scraps is good for the planet and leads to excellent return on moderate investments, within a short time period. The process eliminates the need to store scraps and guarantees a high quality end product with no loss of proteins compared with the flour used in the beginning of the process.



Biscuit rework system
feeding powdered scrap
directly into the storing
silo for reuse in the
production line



Special applications
Scrap rework

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Features & Technologies: Bread rework

Fully automated

For bread and similar products such as toasts, loaves and sandwiches

Final product can be fed back into production in place of flour, sold, used for animal feed, or worked again to produce croutons or bread crumbs

Loading, drying, cooling, grinding and storing with temperature control

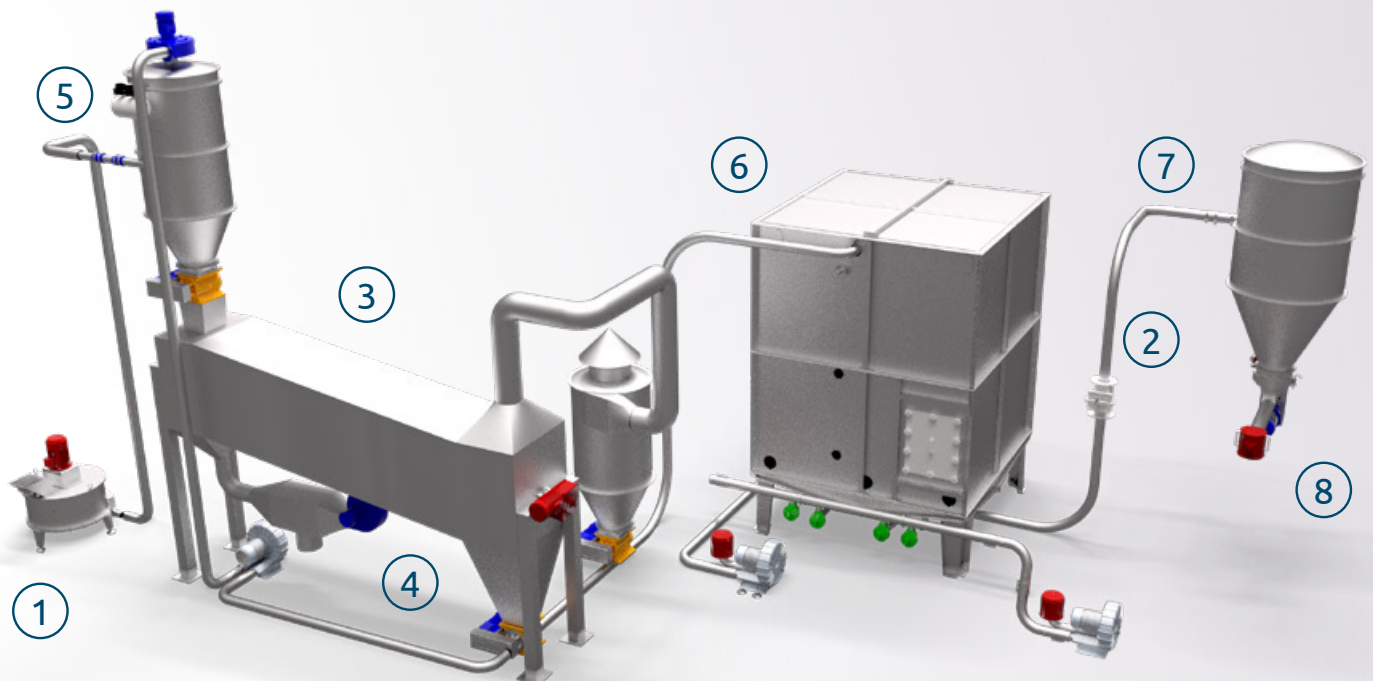
Pneumatic conveyance

No more scrap storing

No loss of food properties

Weight control in real time, integrated automation and full traceability

- | | | |
|----------------------------|---------------------------------------|------------------------|
| ① Cutting mill | ④ Hot air | ⑦ Pneumatic conveyance |
| ② Magnet | ⑤ Filter | ⑧ Cooling |
| ③ Drier with fluidized bed | ⑥ Storage with controlled temperature | |



The process

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

The product is then transferred by vacuum to a hot-air dryer with fluidised bed and filter. During this phase the product acquires all necessary features for the various applications it is being recovered for.

After this the product is sent through pneumatical transport in a silo for storage with controlled temperature. The silo has a capacity of about 8 tons, is made of panels in stainless steel with fluidized bed.

The resultant re-work can be fed back into production, sold for animal feeding, or further worked to produce to bread crumbs (by adding a hammer mill in the installation) or crouton (by using an extruder.)



Use your production scrap to make croutons and bread crumbs

Features & Technologies: Biscuit rework

Fully automated

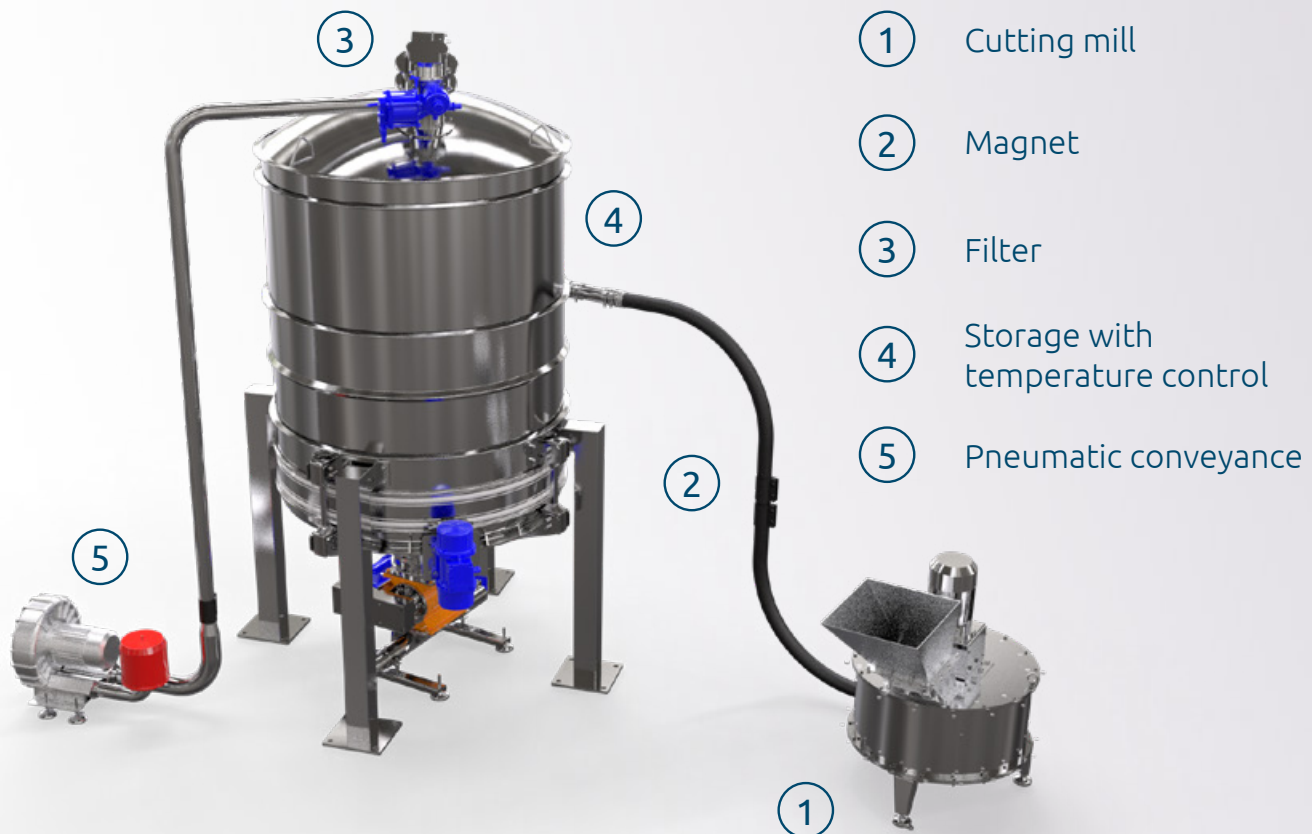
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Pneumatic conveyance

No more scrap storing

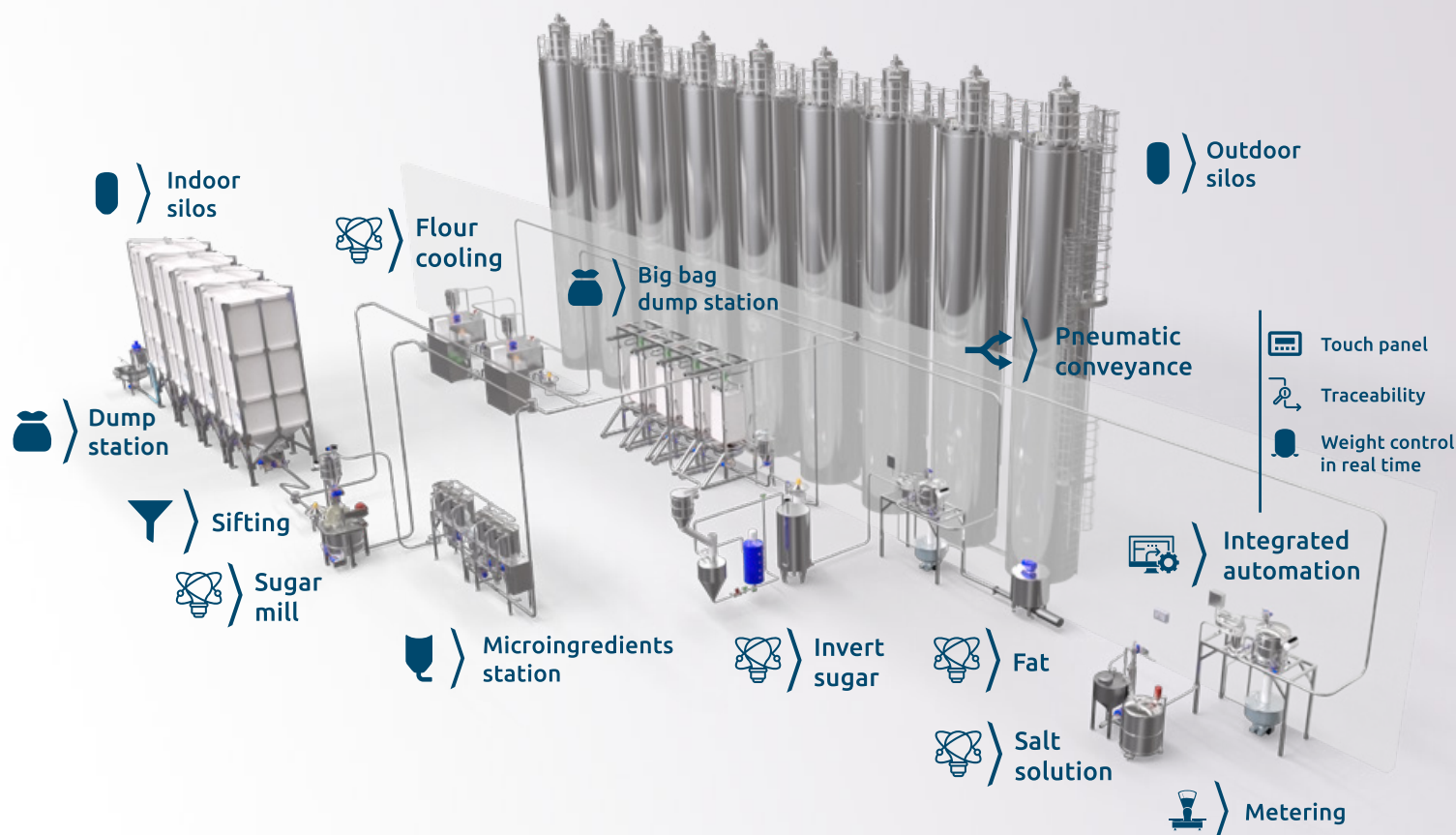
No loss of food properties

Weight control in real time, integrated automation and full traceability





Biscuit rework system and cutting mill detail



Bulk-handling systems for the food industry since 1985



STORING



CONVEYING



DOSING



AUTOMATION

Product and process analysis
Engineering and control
Direct manufacture
Project management
Installation and commissioning
Monitoring and service



Bakery & biscuits
Confectionery
Pasta & Cereals
Dairy
Premix

Functional food
Baby food
Pet food
Chemical
Pharmaceutical