

# Quadro® Comil®

## PRODUCING BREAD CRUMBS FROM SCRAP BREADED PRODUCTS

### BACKGROUND/REQUIREMENT

A baking company produces a large amount of scrap product. This scrap product consists of stale or fresh, damaged hot dog and hamburger buns, full and sliced bread loaves as well as English muffins. A Hammermill was being used to make the crumbs. The customer was looking to replace this mill due to its high maintenance, its inability to accept a choke/flood feed and its low capacity.

To grind the various bread products to a uniform crumb size suitable for sale as a packaged bread crumb product. A particle size of 8 mesh to 20 mesh U.S. standard at a rate or 1,000 lb/hr. (450 kg/hr.) was required.

### COMIL® PERFORMANCE

The Comil® was able to accept a choke/flood feed of bread product and produce a continuous discharge of high quality bread crumb at a rate of up to 1,500 lb/hr. (680 kg/hr.) The Comil produced a material with a very low percentage of fines (flour).

### EQUIPMENT RECOMMENDATIONS

#### ALL MODELS ARE "CHOKE/FLOOD FED"

MODEL	SCREEN*	IMPELLER	RPM	HP	CAPACITY lb/hr	CAPACITY kg/hr	FEED SIZE Inch/MM
194	2C156R	2C1601	2700	5	750	340	4/100
196	2F156R	2F1601	1750	10	1,500	680	6/150

\* with conversion spacer for tapered drum

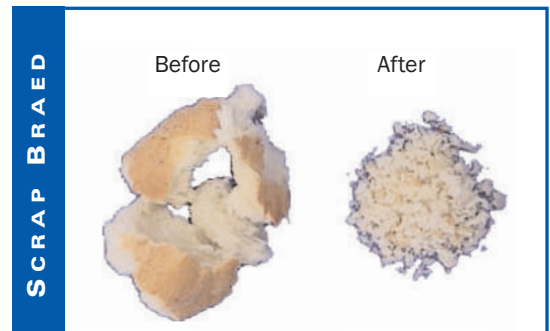
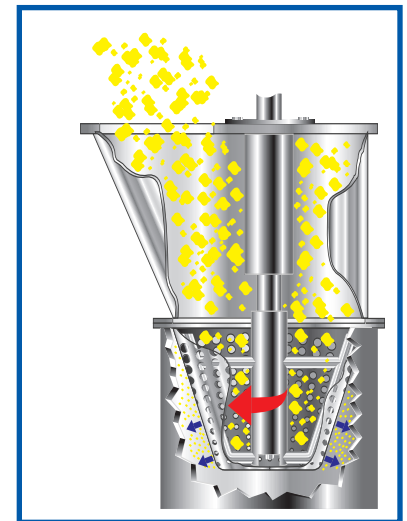
### SUMMARY

The Comil®'s low maintenance, high capacity and sanitary design makes it the ideal mill choice for applications in the food industry.

This Comil® has been operating continuously since its purchase trouble-free.

A second Comil® purchase is being processed.

**Note:** Since this report, we have been involved with several ingredient companies where the main intent is to produce bread crumbs not from scrap bread but as regular production.



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