

Quadro® Comil®

SIZING BAKERY INGREDIENTS AFTER A DRYER

BACKGROUND/REQUIREMENT

A manufacturer of bakery ingredients approached Quadro to help them with the sizing of industrial baking ingredients coming from their drum dryer. The ingredients were a mixture of oil, sugar, flavors and flour. The resulting solids content in the mixture was approximately 50%. The material left the dryer in a flake form. The flakes first needed to be cooled and then size reduced to a consistent particle size prior to packaging in bag-in-boxes.

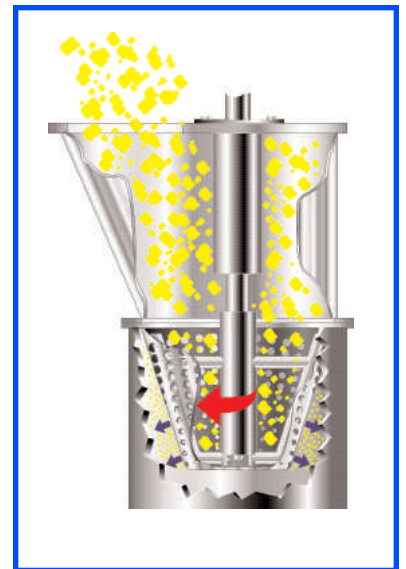
COMIL® PERFORMANCE

To effectively size the product for the manufacturer, a Quadro® Comil® was used. The product was conveyed away from the dryer and deposited into a nitrogen cooler which brought the temperature of the ingredients down into the proper range. The ingredients were then fed into the Comil® where gentle action of the mill reduced the size of the material coming with little heat transfer and few fines. To protect the workers around the mill, a special insulation was applied to the mill to prevent the freezing of fingers near the chute.

The product coming out from the Comil® was then passed through a screener and both oversize and fine particles were re-introduced to the ingredient mixing tanks. The final product was then sent to packaging.

SUMMARY

The Quadro® Comil® effectively sized the material to the correct particle size at the capacity levels required by the manufacturer. Due to its low heat production the material was sized without blinding the screen and causing costly line shutdowns.



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