

Quadro® Comil®

GRANOLA BAR DEAGGLOMERATION

BACKGROUND/REQUIREMENT

A large confectionary manufacturer recently approached Quadro with an application to deagglomerate granola bars for reclaim. The product consists of rice, oats, nuts and chocolate chips bound together by a sticky, high sugar syrup. The granola is formed into a rectangular 1/2 inch x 1 inch x 5 inch (13 mm x 25 mm x 127 mm) shape which is then coated with chocolate. Many of the chocolate bar centres are broken or misshaped before chocolate coating and must be deagglomerated and reintroduced into the original batch for reclaim and reshaping. It is very important that the individual granola components be deagglomerated but undamaged in order to preserve product quality and appearance.

COMIL® PERFORMANCE

The Model 196 Comil® was able to accept up to 6 inch (150 mm) lumps of this sticky, difficult to handle product on a choke/flood feed basis. The Comil® gently deagglomerated the granola product to 100% (-) 1/2 inch (13 mm) pieces with no damage to the individual ingredients; trouble free.

EQUIPMENT RECOMMENDATIONS

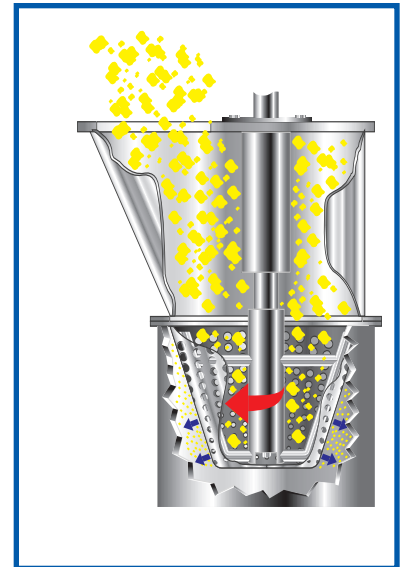
ALL MODELS ARE "CHOKE/FLOOD FED"

MODEL	SCREEN	IMPELLER	RPM	HP	CAPACITY lb/hr	CAPACITY kg/hr	FEED SIZE Inch/MM
194	2C375S	2F1601	700	5	1,000	450	4/100
196	2F375S	2C1601	450	10	2,000	900	6/150

* with conversion spacer for tapered drum

SUMMARY

The deagglomerated product produced by the Comil® is ideally suited for reclaim. Since no damage was done to the individual granola ingredients, final product quality was completely preserved. The Comil®'s low RPM gentle grinding action and its ability to handle such heat sensitive, sticky products makes it ideally suited to this application.



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