

# SANDWICH BISCUIT *REWORK*

Reworking production scraps is good for the planet and for your production process, with less material consumptions and reduction of waste

**“As well as liquid rework, CEPI offers a dry biscuit rework system which re-uses the powders on the production line”**

The latest innovation in CEPI's technology consists of a system for the liquid recovery of biscuit scraps. Your sandwich biscuit scraps are broken inside a stainless steel tank with an agitator that creates an emulsion with a liquid part (oil, fat or water) to be dosed directly on the mixer to produce more biscuits.

The system consists of a hopper for the dosing of oil or water, manual loading of biscuit scraps, breaking and production of emulsion inside the tank, conveyance to liquid hopper and dosing on a mixer. The tank can be heated or double-jacketed depending on the fat or oil that is used and is completely automated with PLC and HMI screen.




## OTHER REWORK SYSTEMS

As well as liquid rework, CEPI offers a dry biscuit rework system which re-uses the powders on the production line. The system includes loading, grinding and storing with temperature control as well as pneumatic conveyance.

Rework systems for bread and similar products such as toasts, loaves and sandwiches are also available, with loading, drying, cooling, grinding and storing with temperature control as well as pneumatic conveyance. 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 breadcrumbs.

All CEPI's rework technologies are fully automated and ensure a high quality end product with no loss of food properties.

Check the product sheets at:  
[www.cepilos.com/special-application/rework](http://www.cepilos.com/special-application/rework)

 [www.linkedin.com/company/cepilos](https://www.linkedin.com/company/cepilos)  
 [cepi@cepilos.com](mailto:cepi@cepilos.com)  
 [www.cepilos.com](http://www.cepilos.com)

## COMPANY PROFILE

Cepi designs, manufactures and installs turn-key systems for the storing, conveying and dosing of raw materials, as well as fully integrated automation and technologies to complete all production processes. CEPI is based in the Emilia Romagna region in Italy and operates globally, with offices in Malaysia to coordinate operations in the Asian market. Since 1985, we have built more than 10.000 installations the world over, working with the most important companies from all sectors of food manufacturing.

Our mission is to build specialized installations that manage the entire production from storage to dosing, to develop customized technological solutions to match diverse needs across the planet, preserve food properties and flavour as well as minimize energy and material consumptions.

In CEPI, we consider the installation our product and customization our service. Our technologies evolve to match the individual demands from the manufacturer side, leading to unparalleled technological range. Our automated systems ensure the repeatability and precision of the recipe, protecting the unique flavour of each final product. We bring to the table a global knowledge of materials, environments and markets as well as the continued research that goes into developing around 300 unique systems every year.





# CEPI

## Heart of technology



STORING



CONVEYING



DOSING



AUTOMATION

**Bulk-handling systems  
for the food industry  
since 1985**

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

[www.cepilos.com](http://www.cepilos.com)  
[www.cepilos.com/contact](http://www.cepilos.com/contact)

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### Introducing 3 in 1

Weighing, filtering and blending  
in a single unit. With vertical blender  
for the production of premix across  
a wide range of food sectors