

## Burny Bros. Bakery finds many uses, quick pay-out for new granulator

Just over a year ago, Burny Bros. Bakery was seeking a new way to granulate cripples to be used as a filling ingredient in sweet goods. The Northlake, Ill., full-line bakery previously had only limited success with a hammer mill; non-uniform particle size and screen plugging were problems.

After a demonstration at Urschel Laboratories, Valparaiso, Ind., they purchased a model CC Granulator. "We were impressed with the capacity and ease of operation," said Jule Burny, president of Burny Bros. "Both the speed and particle size control really suited our needs."

Upon delivery, the Granulator was mounted on a cart so that it could be transported throughout the plant. The machine has a standard granulating head and 5-hp motor. Product is fed through the hopper where it is pressed against the inner surface by centrifugal force. It slides over a series of knives in the head and is discharged.

Though the machine was initially purchased with one job in mind, Burny Bros. soon discovered it could perform several other important tasks as well.

In addition to its basic job, the granulator also is used for: (1) making bread crumbs from dried slices

of bread; (2) granulating graham crackers for cheese cake crusts; (3) reconstituting lumped sugar into free-flowing product; (4) reducing large-shred coconut to any desired smaller shred size; (5) reducing frozen tempered fruits to small distinct particles for use as fillings or jams (30 lbs. of fruit shredded in eight seconds!); and (6) granulating cake crumbs to replace the crunch used in finishing decorated cakes.

"The Urschel Granulator paid for itself in less than a year," Jule Burny says. "In one year, we found seven jobs for the machine and we haven't stopped looking. It saves us time, and today that's money, big money."

Burny Bros., a multi-million-dollar division of Beatrice Foods Co., also likes the low-maintenance feature. "The granulator has had no maintenance problems," says George Frederick, bread shop superintendent, "and it is easily adjustable for different particle sizes."

Along with all of the applications Burny Bros. has found, the manufacturer also states that the granulator can be used to slice or granulate nuts and slice many fresh or tempered frozen fruits.



For more information about the Urschel Model CC Granulator, contact:

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