



heart of technology

CEPI



PRODUCT CATALOG

Bulk-handling systems
for the food industry since 1985

cepilos.com





Storing

Indoor and outdoor

Macro, medium and micro ingredients

Powders, granular, liquids

Stainless steel or Trevira HT fabric

Safe and hygienic

Special apps

Fermentation

Flour cooling

Sugar milling

Cold fat dosing

Invert sugar

Salt solution

Scrap rework



Conveyance

Pneumatic and mechanical

Powders, granular and liquids

Stainless steel, ATEX components

Sustainable and clean



Dosing

Powders, granular liquids

Hopper and tanks
Stainless steel

Continuous or batch

Macro, medium and micro

Blending and premix

Automation

Integrated automation of all operations

Operator panels

Traceability

Warehouse management

Material flow

Remote control



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.

Our method

- process and product analysis
- engineering and control
- direct manufacture
- project management
- logistics and commissioning
- customer service





Storing

Powders and granular products

Macro ingredients

Globosilo

Outdoor silo in stainless steel

Silbox

Indoor silo in aluminium or stainless steel

Silsystem

Indoor silo in antistatic HT Trevira fabric

Trevibox

Silsystem with a fluidized bed

Medium ingredients

Dump station and Big bag discharger

Indoor stations to store or load silos

Minisilo

Indoor minisilos in stainless steel

Micro

Trimix

Broad-range storing and dosing station

Liquids

Tanks

Indoor tanks in stainless steel

Cip

Washing system

cepisilos.com/solid-liquid-storage



Conveyance

Powders and granular products

Conveyance

Pneumatic and mechanical

Extraction

Single and multiple, vibration or fluidization

Sifting

For pneumatic and gravity lines

Components

Atex conform and direct manufacture

Liquids

Conveyance

Centrifugal and volumetric pumps

Extraction

Single and multiple

cepisilos.com/transport-dosage



Dosing

Powders and granular

Hoppers

Dosing and weighing of powders

3 in 1

Weighing, filtering and blending

Liquids

Hoppers

Dosing and weighing of liquids

cepisilos.com/transport-dosage



Special applications

Fermentation

Flour cooling

Sugar milling

Cold fat dosing

Invert sugar

Salt solution

Scrap rework

cepisilos.com/special-application



Automation

Operator panel

PLC with HMI

**Production management / Recipe management
Ingredient and hopper parametrization / Overview**

Touch panel 4 - 15" Siemens and Allen Bradley
PC and mobile device

WP140 LCD Display (Electromechanical automation)

Leonardo 15" (CEPI standardized PLC)

Weight control IRT on local control box with HMI

Control cabinet

Information exchange

Remote support

Traceability software

Traceability, process control, warehouse management

Storing and recipe data history, batch report,
material consumption report with dynamic visualization,
digitalization with barcode

Information exchange

SQL database

Available for queries from a third party system

ERP / MES

Remote support

www.cepisilos.com/automation/



Globosilo

Outdoor silos in stainless steel

Exclusive anti-contamination welding technique

Multiple extraction by fluidized bed or vibrating cone

Anti-condensation and dehumidification

Insulation and drying technologies

Multiline distributor

Slide valve and multiple safety systems



Silbox

Modular indoor silos in stainless or aluminium steel

Fluidized bed or vibrating cone

Modular expandability

Multiple extraction

Special emptying method for sugar, starch, bran and others

Silos for cous-cous and short pasta



Silsystem

Modular indoor silos in patented antistatic HT Trevira fabric

Extaction with vibrating cone

Suitable for abrasive products

Equipotentiality

Filtering roof

Safety systems against overpressure and depression

Structural flexibility





Trevibox

Indoor silos in patented Trevira HT antistatic fabric, equipped with a fluidized bed

FIFO management and flour oxygenation

Equipotenzialità

Structural flexibility

Balance between environment and product

Multiple safety systems



Innovation

With the addition of FIFO management and flour oxygenation to antistatic fabric and structural flexibility, the Trevibox combines the advantages of both the Silsystem and Silbox models



Dump station

Dump stations suitable to load silos or to feed the line directly

Variable capacity

Ergonomic and suitable for any bag size

Lump-breaker for sugar

Use in battery for big production volumes

Multiple extraction with vibrating cone

Antidust filter





Innovation

Model with integrated conveyor belt for the direct loading of silos, with integrated filter and feed screw. Lower, easier, faster. No bridge and can be used by pressure.

Dump station

with integrated conveyor belt



Big bag discharger

Suitable both to load silos and for the storage of medium ingredients

Ergonomic and suitable for any bag size

Lump-breaker for sugar

Use in battery for big production volumes

Multiple extraction with vibrating cone

Antidust filter





Minisilo

Stainless steel cylinders
suitable to all spaces

Stainless steel

Modular and hermetic

Antidust filter

Multiple extraction with total emptying



Trimix

Broad spectrum stations for the storing and the automatic dosing of micro ingredients

Modular and extendable hermetic units

Handles a wide range of challenging materials

Repeatability, precision and traceability

Fixed or mobile scale



Innovation

Higher speed, volume and flexibility. It can handle an ever wider range of materials and is suitable for continuous dosing in big production lines without clogging or the formation of bridges.



Liquid tanks

Indoor and outdoor tanks
in several sizes

Stainless steel

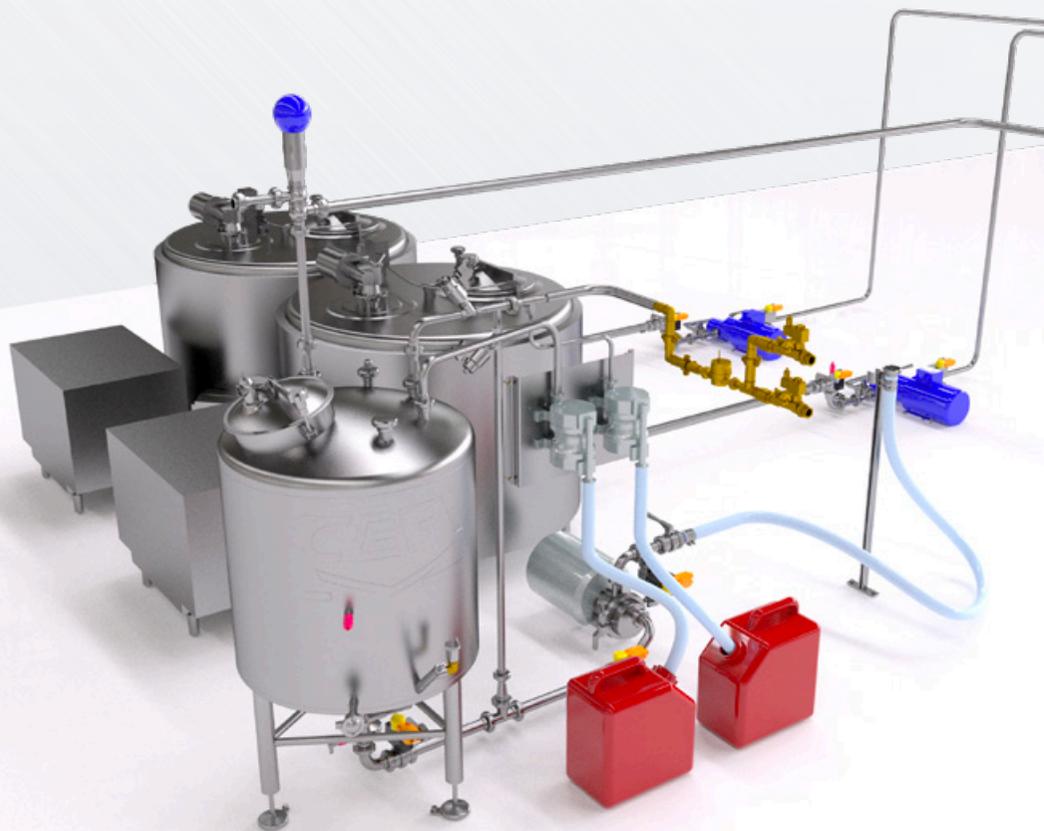
Indoor and outdoor

For oils, liquid fats, eggs, liquid sugar, yeast and more

CIP washing system

Double jacketed and/or insulated

Automated heating and cooling



Cip

Cleaning system for a complete hygienization of tanks and pipes.

Especially recommended for processes including oil, eggs, and yeast

Manual or automated washing, deterston, recircle and recovering

Integrated management of pumps and valves on the pipes



Conveyance

Fully automated conveyance of
powders, granular products and liquids

Clean and sustainable

Individual analysis of energetic impact

Pneumatic conveyance of powders and pumps
for liquids products

Deviators and multiple safety systems

Extraction and sifting

Integrated automation



Extraction

Components and systems for the single or multiple extraction of powders and liquids from silos and hoppers

- Vibrating cone or fluidized bed
- Multiple extraction with multiline distributor
- Rotary and butterfly valves for pneumatic conveyance
- Feeding screws for accurate metering from silos and hoppers
- Special extraction for cous cous, pasta and similar products
- Fixed or mobile extraction for microingredients



Sifting

To ensure food safety

Variable size and capacity

Container and sieving net in stainless steel

No stale product and automatic removal of impurities

Antivibration devices and vibrating group with motovibrator

Connection to pneumatic line in and out

Sifters for gravity lines with double sifter

Sifting kit for extraction cones



Components

Atex conform and directly manufactured conveyance and safety systems.

Rotary valve

Butterfly valve

Lift diverter

Slide valve

Magnet

Lump-breaker

Multiline distributor



Lift diverter

Line diverter for pneumatic conveyance lines, with separate ways to avoid contamination in the product. Suitable for all powders.



Powder hopper

Automated systems for the dosing and weighing of powders at the end of the line

Modular hoppers for powders

Self-cleaning filter and dust exhaust unit with lid

Continuous or batch, positive, by loss of weight, by volume or by weight

Integrated automation and full traceability

Liquid hopper

Controlled by electronic metering scale

CIP washing system

Integrated automation and full traceability



Innovation

The *3 in 1* weighs the ingredient, separates air from product during pneumatic transport and at last blends. It optimizes mixing and production times and ensures the highest flexibility in all food sectors. Use it in place of the dosing hopper in continuous mixing systems and combine it with hoppers in installations with multiple lines.

3 in 1

Weighing, filtering and blending in a single unit with vertical blender

Premix for all food markets

Fast and accurate

Hygienic design and easy to clean

Homogeneous mix even for quantities lower than 1% in 3-5 minutes

Stainless steel

Automation

Operator panel

PLC with HMI

Production management
Recipe management
Ingredient and hopper parametrization
Overview

Touch panel 4 - 15" Siemens
Touch panel 4 - 15" Allen Bradley
PC
Mobile device



Leonardo

Production management
15"
Standard production process
(CEPI native PLC)



WP140

Production management
LCD Display
1 line
(Electromechanical automation)



Weight control in real time

Local control box with HMI

Control cabinet

Communication

Statistic report

Remote support

Traceability

Software

Traceability

Process control

Warehouse management

Material flow

Storing and recipe data history
Batch report
Material consumption report
with dynamic visualization
Digitalization with barcode system



Information exchange

SQL database
Available for queries from a third party

Communication with ERP / MES

Remote support





SQL



PLC



HMI



ELECTRICAL CABINETS

Complexity



SOFTWARE ON MULTIPLE PCs

DATABASE ON SERVER



SQL

RECIPES



BATCH HISTORY



DOSING WAREHOUSE



AUTOMATION SYSTEM ARCHITECTURE



RS485

WP140
PLC
HMI



RECIPES

RC232

LEONARDO
PLC
HMI



RECIPES

Modbus
RTU



IO Network



Profinet IP
(Siemens)
Ethernet IP
(Allen Bradley)

SCADA
PANELS
4 - 15"
Siemens
Allen Bradley

PLC



RECIPES

HMI
Network

IO Network



WP104
IRT weighing



PRODUCTION CONTROL



RECIPE CONTROL



HOPPER AND SILO
PARAMETRIZATION



SYNOPTIC
VIEW



PC



MOBILE
DEVICE

STORING

CONVEYING

DOSING

AUTOMATION

SPECIAL



Operator panel

Fully integrated automation of all operations including: touch panels for production control, weight control in real time, communication with all parties in the line and remote support

Custom Touch Panel 4-15" with HMI on Siemens and Allen Bradley platform with PC and mobile device

CEPI native PLC with HMI for standard production processes

Weighing processor with LCD Display for one line productions

Weight control in real time with HMI

Communication with SQL database

Remote support



Tracking system

Native software providing process control, traceability, warehouse management, and total information exchange

Storing and recipe data history

Batch report

Material consumption report with dynamic visualization

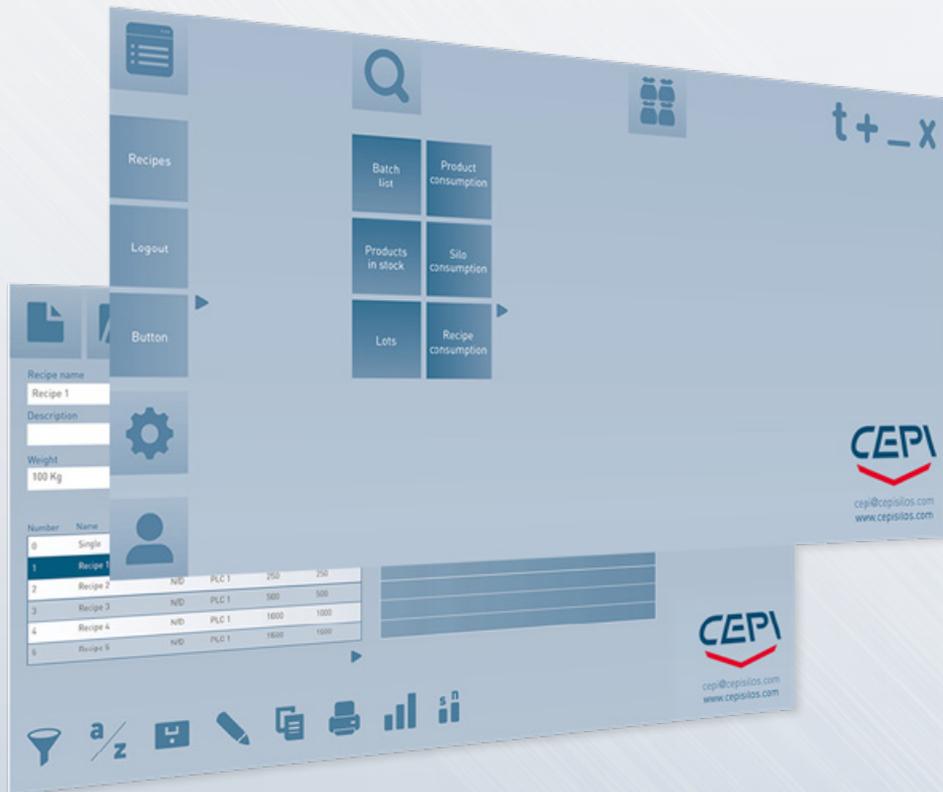
Digitalization with barcode system

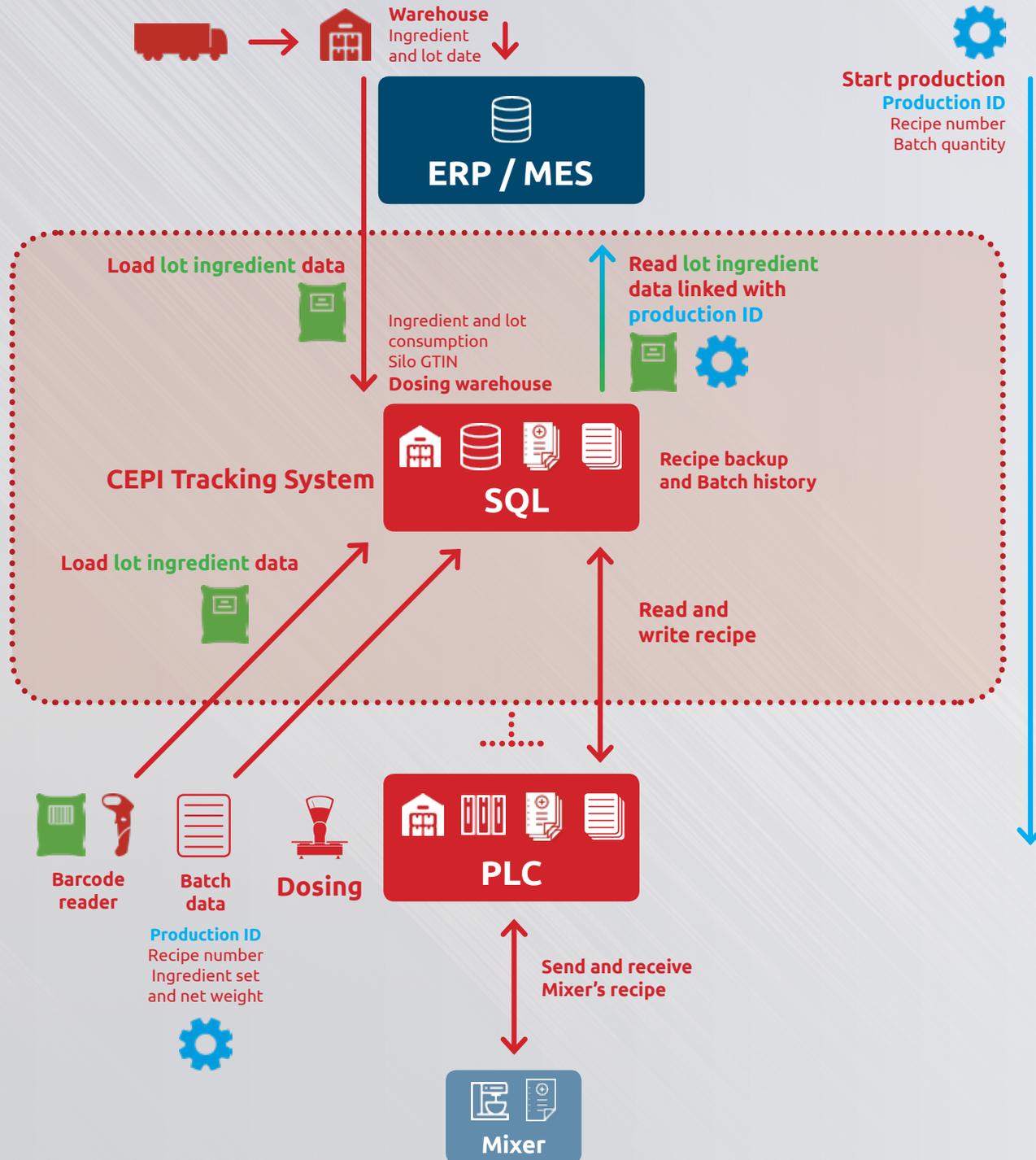
SQL database

Available for queries from a third party system

Communication with ERP / MES

Remote support







Fermentation

Fermenters, yeast melters and bread re-work dissolvers for sourdough, pre-dough and poolish

Healthy, natural and aromatic products with long shelf life

Saves space, manpower, additives and yeast

For small, medium and big production lines

CIP or PIG cleaning system

Fully integrated flexible automation



Flour cooling

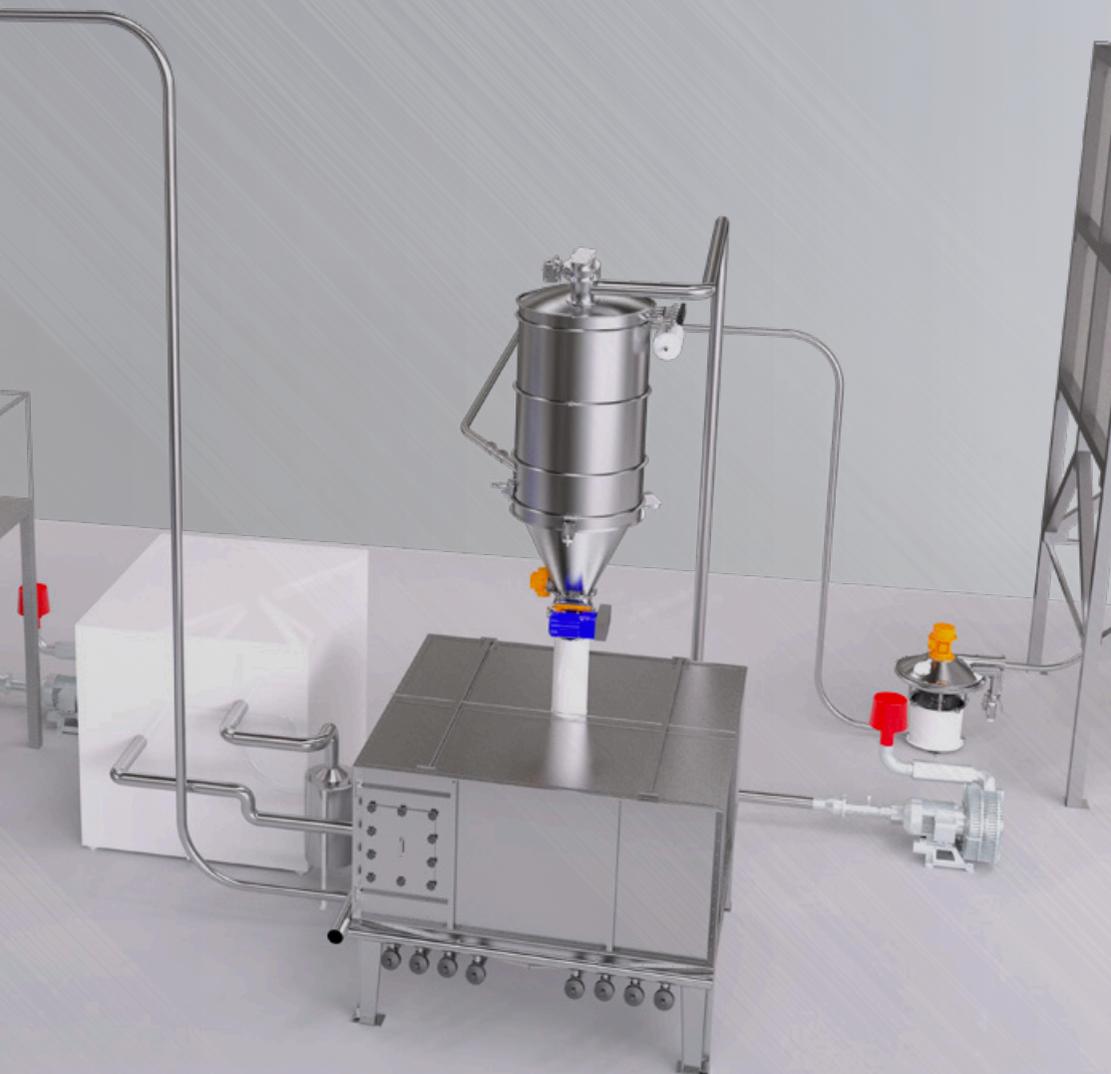
Centralized system for the gradual reaching of set temperature

Direct exchange of pre-cooled air through fluidized bed

Constant temperature of flour in the mix

No cooling agents

Stability, precision, and homogeneity in the dough





Sugar mill

System for the grinding
of crystal sugar

Automatic feeding

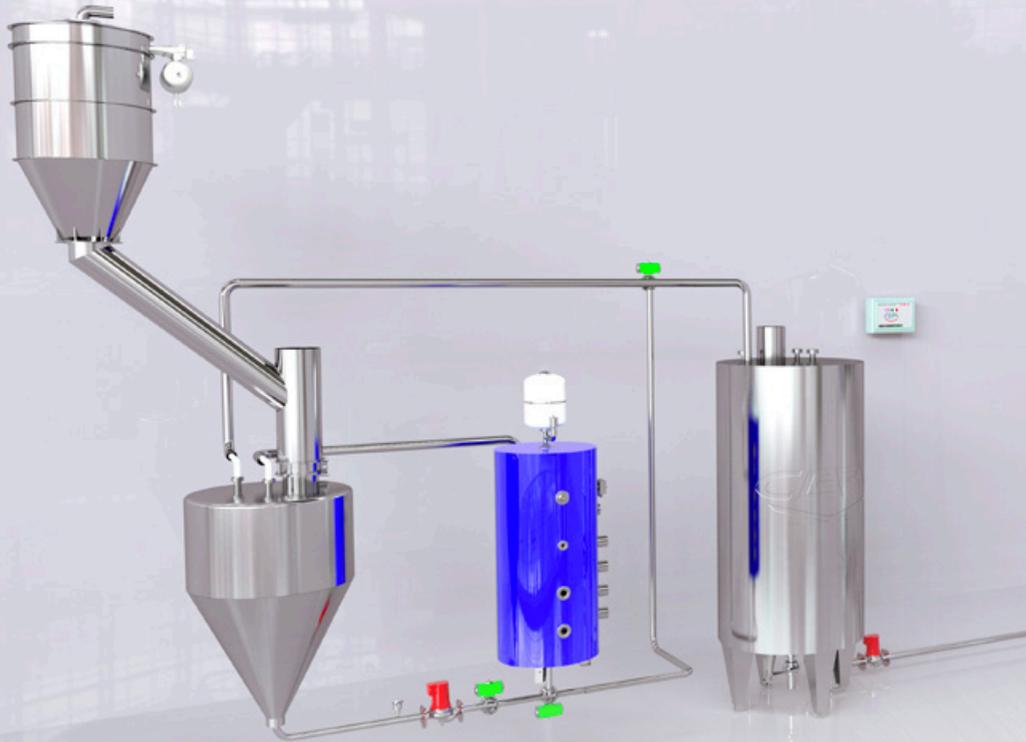
Storage tank with stirrer

No build-up of product and easy discharge

Completely hermetic

No leakage

Tailored to the required particle size



Invert sugar

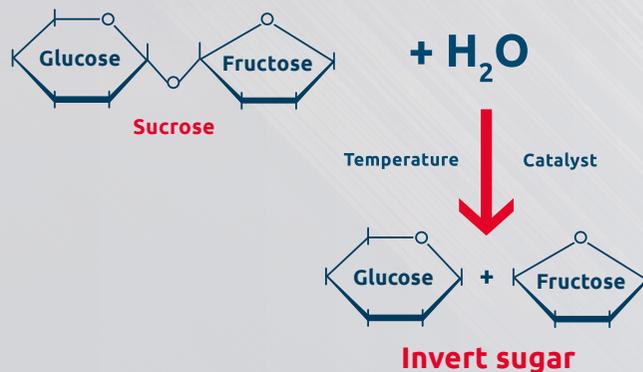
Systems for the preparation, storage and dosing of inverted sugar

Sweeter, softer and fresher products

Fully or partially automatic

Acid or enzymatic hydrolysis and complete control of parameters

Shortened heating times, highly efficient mixing and reduced waste





Cold metering

Dosing of fat, margarine
and butter in paste form

- Product is easier to amalgamate in the dough
- Time saving, higher hygiene and accurate dosing
- Double jacketed tank with motor driven agitator
- Temperature control
- Integrated automation



Cold metering
of fat into
the mixer



SPECIAL APPLICATIONS
FAT TANK



Fat tank

Dosing of fat products
in liquid form

Stainless steel

Heating system with boiler and heated coil

Optimized circulation

Fat cutting knife on multiple levels

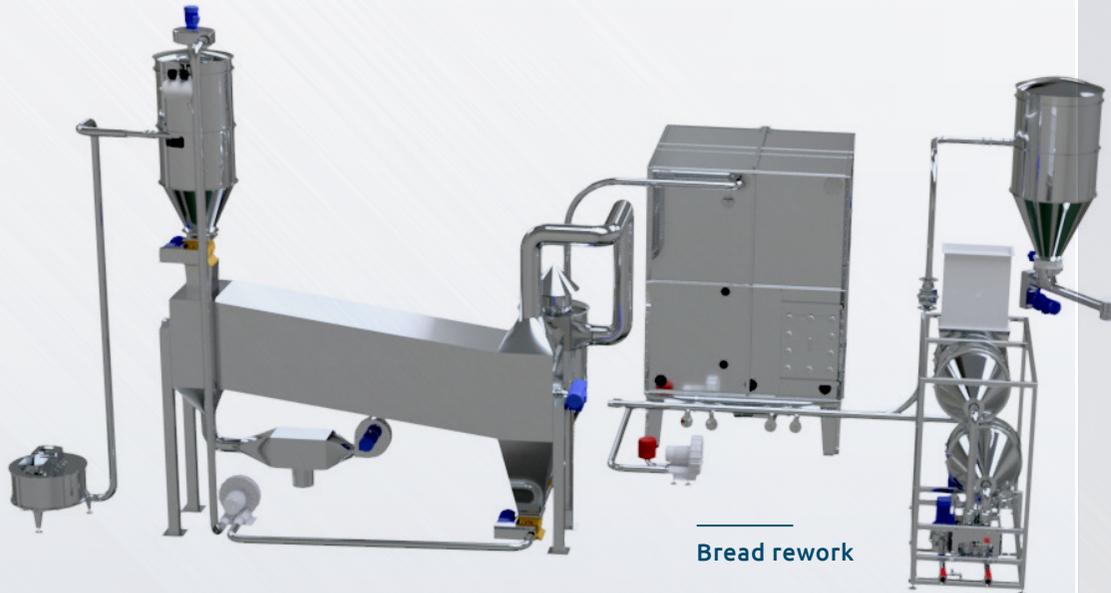
STORING

CONVEYING

DOSING

AUTOMATION

SPECIAL



Bread rework



Biscuit rework

Scrap rework

Fully automated rework systems for bread and biscuit scraps

Final product can be fed back into production, sold, or worked again to produce croutons or bread crumbs

High quality end product with no loss of food properties

Excellent return on moderate investments

Sustainable





Salt solution

Systems for the production,
storing and dosing of salt solution

Prevents excessive heating during processes such
as fermentation

Easier to amalgamate
in the dough



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