

Trevibox

Indoor silo in antistatic Trevira fabric silo equipped with a fluidized bed

Fluidized bed

FIFO management

Flour oxygenation

Antistatic

Structural flexibility

Balance between
environment and product



Solid & liquid storage
Trevibox

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The latest addition to our portfolio of storing solutions for macro ingredients, Trevibox blends CEPI's existing Trevira fabric silo and Silbox metal fluidized silo into a single solution that delivers the advantages of both.

Solutions in patented antistatic Trevira fabric offer many advantages: as well as reducing costs, they are more customizable than steel or aluminium solutions, and the antistatic properties in the Trevira fabric prevent the formation of static electricity, ensuring production safety. Trevira fabric also creates a greater balance between environment and product, letting the product breathe and achieving a faster and easier balance between outside temperature and product temperature. The wide exchange surface ensure that in case of storing of climatized environment the temperature of the product follows that of the environment more speedily .

The Trevibox model includes all these features and adds the advantages of Silbox. The addition of a fluidized bed allows for chronological extraction with FIFO logic, which greatly enhances the traceability process. Trevibox has higher metering capacity in all processes including metering by pressure, and provides multiple extraction without bridges. The flour oxygenation operated by the fluidized bed leads to a crucial improvement in the quality of the flour, with a faster but natural maturation that improves the flour's rheological properties without using additives. Fluidized flour is much better for breadmaking, with better responses to all treatments from dough preparation to fermentation. The dough is more elastic and easier to work. It absorbs water more easily and keeps gas in more easily during leavening. Bread made from well oxygenated flour is softer thanks to a more alveolar product, and more digestible as oxygenation allows for longer leavening.

ATEX conform and earthed thanks to CEPI's patented equipotentiality technology, Trevibox comes with advanced safety systems to guard against overpressure and underpressure.

Weight control in real time, integrated automation and full traceability.



Features & Technologies

Antistatic Trevira fabric

Structural flexibility and balance between product and environment

Fluidization and accurate FIFO management

Flour oxygenation

Equipotentiality and filtering roof

Safety system against overpressure and depression during storing

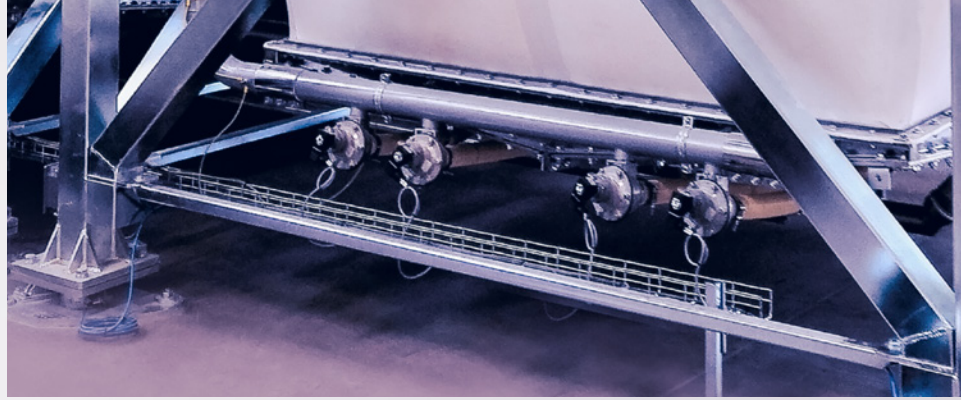
Safety system CEPATIC against overpressure and depression during loading

Dosing with ATEX conform butterfly valve, rotary valve or feed screw

Weight control in real time, integrated automation and full traceability

- ① Fluidized bed
- ② Antistatic Trevira fabric
- ③ Weighing system with load cells
- ④ Overpressure valve
- ⑤ Dosing with butterfly valve, rotary valve or screw FEEDER





Trevibox; Fludized bed detail; Antistatic Trevira fabric

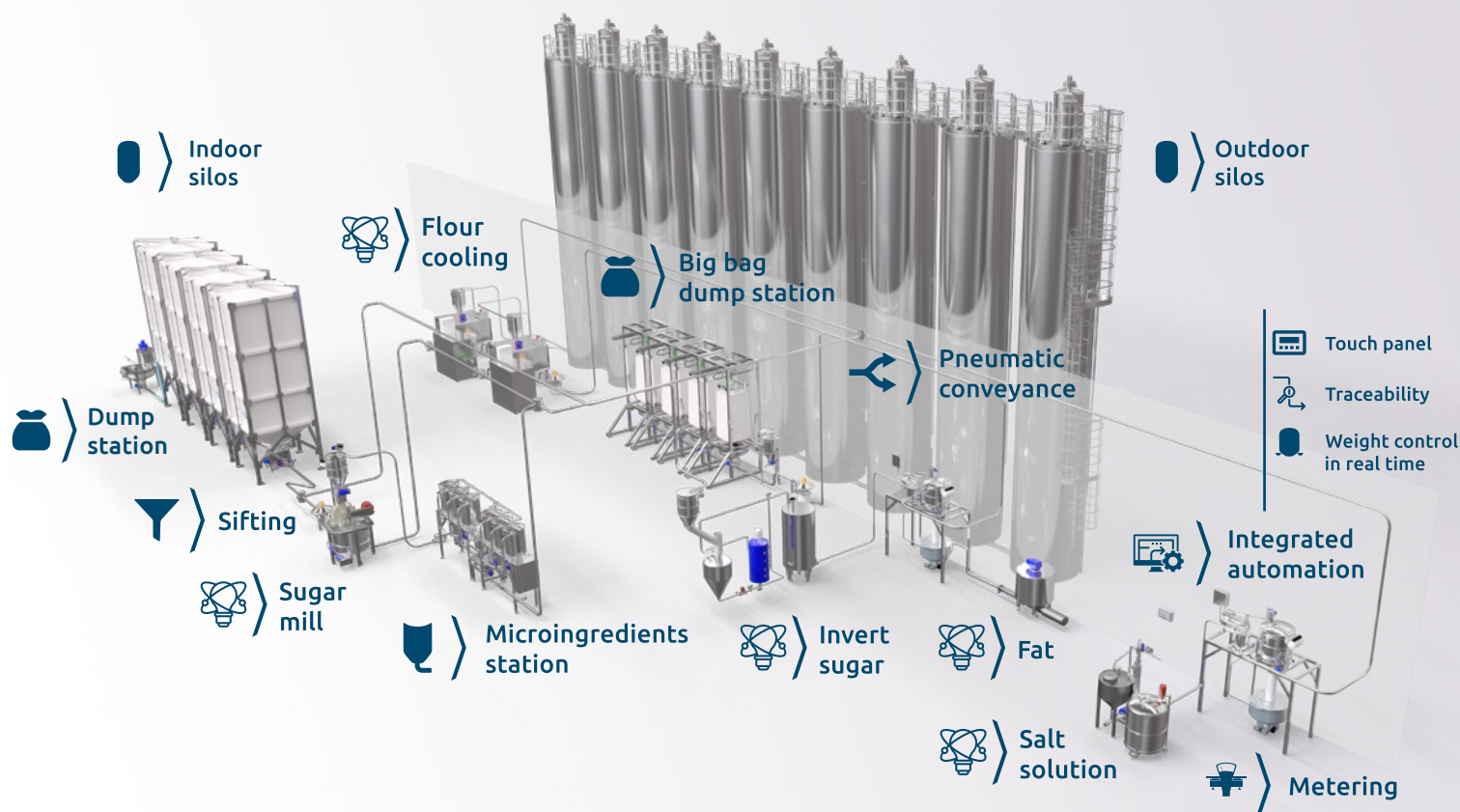


Trevibox, sifter, microingredients station and touch panel

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