

Bulk-handling systems for the food industry since 1985

Company profile 2020









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.

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Conveyance

Pneumatic and mechanical Powders, granulades and liquids Stainless steel, ATEX components Sustainable and clean



Dosing

Powders, granulades liquids

Hopper and tanks

Stainless steel

Continuous or batch

Macro, medium and micro

Blending and premix

Storing

Indoor and outdoor

Macro, medium and micro ingredients

Powders, granulades, liquids

Stainess steel or Trevira HT fabric

Safe and hygienic



Special apps

Fermentation Flour cooling

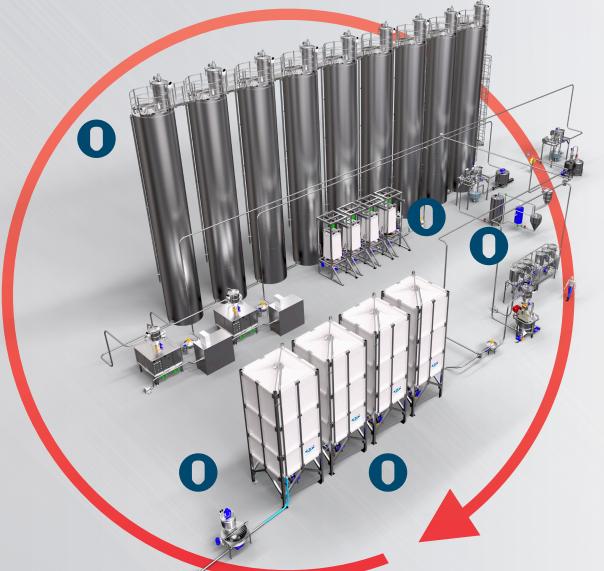
Sugar milling

Cold fat dosing

Invert sugar

Salt solution

Scrap rework



Automation

Integrated automation of all operations

Operator panels

Traceability

Warehouse management

Material flow

Remote control







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

Місго

Trimix

Broad-range storing and dosing station

Liquids

Tanks

Indoor tanks in stainless steel

Cip

Washing system

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



Dosing



Automation

Powders and granular products

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

Operator panel

PLC with HMI

Production management / Recipe management Ingredient and hopper parametrization / Overview

Touch panel 4 - 15" Siemens and Allen Bradley PC

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, wearehouse 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/





Process and product analysis

With hygiene and safety management and food technology support



Engineering and control

21 engineers and 24 automation designers



Direct manufacture

Of all equipment and components in channeled system



Project management

Planning, workflow, problem solving and interface with all partners



Logistics, installation commissioning

Delivery, assembling on location, testing and optimization



Customer service

Remote and local support, spares, repairs, maintenance, training



Every food market

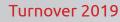
Pasta & Cereals Premix Pet food

Other

Chemical Plastic

Pharmaceutical





Continents



Growth 2019





Installations worldwide



Productive Агеа



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

To preserve food properties and flavour
To minimize energy and material
consumptions

Our mission: build, develop, preserve and minimize

Our vision: flexibility, research and customization

We consider the installation our product and customization our service. Our technologies evolve to match each individual demand from the manufacturer side, leading to unparalleled technological range.

We bring to the table a global knowledge of materials, environments and makets as well as the continued research that goes into developing around 300 unique systems every year.

Our automated systems ensure the repeatability and precision of the recipe, protecting the unique flavour of each final product.











Sustainability

Installations designed to minimize energy and material consumptions with individual analysis of energetic impact

Machinery and piping in stainless steel with a long life cycle

Waste is traced and disposed in compliance to EU Directive 2018/851

Green production chain with mostly local suppliers

New headquarters will be heated and powered by renewable energy



Safety

Compliant with ATEX directive 2014/34/UE, Machinery Directive 2006/42/CE, and all international legislation for food contact materials

Channeled system certified to UNI EN 1090

Exclusive welding technique to prevent contamination in stainless steel equipment, and antistatic Trevira fabric with patented technology to ensure equipotentiality

Multiple ATEX conform systems to safeguard against explosions, flames and contamination



Responsibility

All our processes have been certified to Occupational Health and Safety standard UNI ISO 45001

Employees benefits on top of contractual welfare and a conciliation program for our female employees

Training and work placement targeted at vulnerable groups

Apprenticeship and internship opportunities with local schools

Scholarship for vocational students in the metal sector



cepisilos.com

Extensive multimedia content, news about the trends in food manufacturing and the the latest developments in our company

in linkedin.com/company/cepisilos

Follow us on social media to stay updated

Digital tools

Connect

All common internet and smartphone applications, video and web conferencing tools, social networking tools, and online collaboration platforms

cepisilos.com/connect

Discover

Personalized live virtual tours, webinars, simulations and multimedia content inclusive of 3D animations cepisilos.com/discover

Operate

Full remote maintenance, live assistance, remote start-up and training are available at all times cepisilos.com/customercare