INGREDIENTS
ENJOY CEPI

BULK HANDLING SYSTEMS FOR THE FOOD, CHEMICAL
AND PHARMACEUTICAL INDUSTRIES
### BULK INGREDIENT STORAGE

**GLOBOSILO**
Outdoor silos in stainless steel with vibrating cone or fluidized bed for the complete extraction of product by the first in first out principal. Locked door and inspection hatch are included.

### ACCESSORIES
- Filter and EU standard ladder (8)
- Bursting disk (9)
- Anticondensation & dehumidification systems
- Extraction by vibrating cone or fluidized bed (10)
- Security valve (Cepatic) (11)
- Multi-line distributor (12)
- Weighing on cells and weight control in real time

**SILBOX**
Indoor silos in stainless or aluminum steel, with vibrating cone or fluidized bed for a complete emptying of product by the first in first out principal.

**SILSYSTEM**
Indoor silos in anti-static Trevira fabric ht, patented by Cepi, provided with filtering roof. Built in modules.

### GLOBOSILO ACCESSORIES
- Vibrosifters (13)
- Lift diverters (14)
- Rotary valves (15)
- Magnets (16)
- Lump-breakers (17)

### SILBOX ACCESSORIES
- Emptying on the FIFO principle (18)
- Modular expandability (19)
- Emptying by fluidized bed (20)
- Special emptying method for sugar, starch, bran...
- Silos for cous-cous and short pasta
- Weighing system with cells (21)

### SILSYSTEM ACCESSORIES
- Earthing
- Weighing system with cells (22)
- Overpressure valve (23)
- Security valve (Cepatic) (11)
- Emptying via vibrating cone (11)
- Metering via butterfly unit, rotary valve or screw conveyor
**BAG AND BIG-BAG DISCHARGER**
Variable capacity; both to fill silos and to feed the line.

**TRIMIX**
Modular and extendible hermetic units for the accurate metering by weight of powdered minor ingredients.

**TANKS**
Tanks in stainless steel for oil, fat, glucose, fructose, eggs, liquid flavours...

**WEIGHING**
Modular hoppers for powders and tanks for liquids controlled by electronic metering scale for the weighing.

Chain hoist to load bags
Antidust filter (25)
Easy big bag change over device (26)
Lump-breaker 17

Manual loading or by suction
Level sensor
Bar code (27)
Table scale for manual metering of minor ingredients (28)

Double jacket, or heated, or insulated tanks
Dischargevalve (29)
Driven agitator with scraper (30)
Cooling unit for liquid yeast or eggs and suchlike
Cleaning and sanification CIP

Self-cleaning filter (31)
Continuous or batch metering
Dust exhaust unit (32)
RESEARCH & DEVELOPMENT

FERMENTATION
Fermentors, yeast melters, bread re-work dissolvers. Double jacketed tanks with cooling unit and direct exchanger. Temperature read-out and operating panel to manage fermentation.

FAT, MARGARINE, BUTTER COLD METERING
- Time saving for metering
- More cleaning in storage & production room
- Closed system with controlled temperature
- Constant T° of product before and after metering
- Accurate metering

FAT MELTER
Natural & fragrant products
Space and manpower saving
Long life
Additives and yeast saving
Production rationalisation

AUTOMATIC METERING OF ICE
- Constant temperature of flour in the mix -> constant product all year round
- Air heat-exchanger (36)
- Fluidized bed (36)

OPERATING PANELS
Microprocessors for the automatic metering of powders and liquids, continuous or batch, positive, by loss of weight, by volume or by weight. Silo weight control in real time. Automation also via the plc.

FLOUR COOLING SYSTEM
Cepi system is based on the exchange of pre-cooled air, which is injected in the silo through the fluidized bed.
- Gradual reaching of set temperature
- No water No cooling gas

SUGAR MILL
Mills with automatic feeding of crystal sugar, conforming to ATEX.
- Powder recirculation
- Storage tank with motor driven agitator (33)
- Bursting disk (34)

AUTOMATION
Traceability
Management software
Data history
Consumption management
Stock control through bar code system

SALT SOLUTION SYSTEM
Easy and centralized dosage.

INVERT SUGAR SYSTEM
Systems for the preparation, storage and metering of invert sugar.
- Energy saving
- Saving of raw materials

PATENTED TECHNOLOGIES & PROJECTS
Patented technologies and projects developed with the cooperation of the university of Bologna.