FLOUR COOLING

Cepi system based on the exchange of pre-cooled air, which is injected in the silo through the fluidized bed. Gradual reaching of set temperature. Constant temperature of flour in the mix → constant product all year round.

Conform to current EU security standards
Certified with the University of Bologna

FOOD INDUSTRY

APPLICATIONS Bakery, pasta, confectionery
1 Feeding silos from the line 2 Silo with exchanger 3 Dosing line
CENTRALIZED SYSTEM

NO ICE, NO WATER, NO GAS: PROGRESSIVE COOLING AND HIGH PRECISION IN THE TEMPERATURE

THE INSTANTANEOUS COOLING THROUGH NITROGEN AND OTHER COOLING GASES LEADS TO AN Istant DECREASE IN THE TEMPERATURE WHICH MEANS BIG DIFFERENCES IN THE TEMPERATURE OF THE DOUGH THROUGH TIME

OUR SYSTEM GUARANTEES TOTAL CONTROL OVER THE ADJUSTMENTS

NO EXCHANGER ON THE CONVEYING LINES THEREFORE NO CLOGGING IN THE PIPES

NO LOSS OF TIME AND RESOURCES TO PURE AND RESTORE THE LINES

MORE RELIABLE MORE RATIONAL
The system is based on the direct exchange of air/flour in a fluidized bed. The flow of previously cooled air (moving through exchangers A and B with water and glycol at –5 °C) is pumped in the fluidized bed. The cooled air expands within the mass of the flour with turbulent motion thanks to the action of the fluidized bed. This way there is a thermal exchange directly on every flour particle.
**ULTRA FLEXIBLE SYSTEM**

**VARIABILE DIMENSION AND THERMAL CAPACITY**

Two options for the silo size and two options for the thermal capacity (speed of cooling): completely flexible system matching all customer’s needs.

<table>
<thead>
<tr>
<th>Size</th>
<th>Option A</th>
<th>Option B</th>
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<tbody>
<tr>
<td>2000 x 2000 mm</td>
<td>2000 kg/h</td>
<td>1500 kg/h</td>
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<tr>
<td></td>
<td>30 °C</td>
<td>32 °C</td>
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<td></td>
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Blower’s capacity | T° entry | T° exit | ΔT°

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Blower’s capacity | T° entry | T° exit | ΔT°

More cooling capacity thanks to the bigger capacity of the exchanged cooled air.
Air exchanger (1)
Blower for the fluidization (2)
Air depuration filter (3)

Gradual reaching of set temperature

Constant temperature of flour in the mix → constant product all year round

No water
No cooling gas
Flour cooling in turn-key system for the storage, transport and dosage of raw materials

1. Bulk ingredient storage
2. Minor ingredient storage
3. Micro ingredient storage
4. Metering
5. Automation
6. Technologies