



# COLD METERING

Fat, margarine and butter cold metering.



**FOOD INDUSTRY**



**APPLICATIONS** Confectionery



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



**COLD METERING**



**TECHNOLOGIES**

[www.cepisilos.com](http://www.cepisilos.com)

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Cold metering and trimix



**COLD METERING**



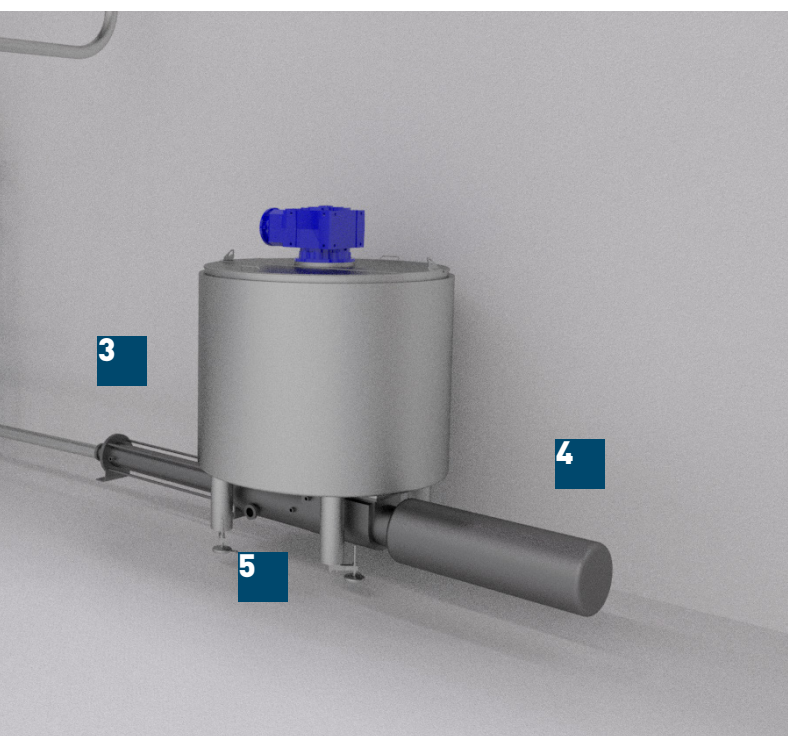
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Flow counter (1)

Dosing pump (2) (4)

Storage tank with motor driven agitator (3)

Weighing cells (5)



**Closed system  
with controlled  
temperature**



**Constant T°  
of product before  
and after metering**



**Constant  
and controlled  
T° of dough**



**Double jacket, or heated,  
or insulated tanks**



**More cleaning  
in storage  
& production  
room**



**Accurate metering  
due to absence  
of air in the pipe**



**Time saving  
for metering**



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**BEFORE**



**AFTER**

# PROCESS

The blocks are loaded in the tank, which is weighed on cells, and transformed in paste form.

The product is then conveyed through worm pump and acketed pipe, then dosed in bowl through a pump and a massic flow meter at the same temperature of the block initially inserted in the system.



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