



FERMENTATION

Fermenters, yeast melters and bread re-work dissolvers.

Several sizes double jacket stainless steel tanks

Integrated cooling and temperature control unit for heating

Anchor stirrer with wall and floor scrapers

Inclined extraction

Easy-to-clean design

Optional CIP washing system

Optional weighing system with cells

Loading can be manual or automatic by silos

PLC control with touch panel



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



FERMENTATION

 **TECHNOLOGIES**

www.cepisilos.com

cepi@cepisilos.com



cepisilos



NATURAL AND FRAGRANT PRODUCT
SPACE AND MANPOWER SAVING
LONG SHELF LIFE
ADDITIVES AND YEAST SAVING
PRODUCTION RATIONALIZATION



FOOD INDUSTRY



APPLICATIONS Bakery, pizza, confectionery...



FERMENTATION



TECHNOLOGIES

www.cepisilos.com

cepi@cepisilos.com



cepisilos



Manual
or automatic
loading



Double jacket,
or heated, or
insulated tanks



Level sensor



PH control



CIP washing



Timed T° control

LIQUID SPONGE RYE AND WHEAT SOURDOUGH PRE-DOUGH



FERMENTATION



TECHNOLOGIES

www.cepisilos.com

cepi@cepisilos.com



cepisilos



FERMENTATION

 **TECHNOLOGIES**

www.cepisilos.com

cepi@cepisilos.com



cepisilos



1 Agitator 2 Metering pump 3 Inclined extraction in dissolver 4 Tank weight control by WP 5, 6, 8, 9 Scraper (details) 7 Bread re-work in liquid form



FERMENTATION



www.cepisilos.com

cepi@cepisilos.com



cepisilos