



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



FLOUR COOLING



TECHNOLOGIES

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1 Feeding silos from the line 2 Silo with exchanger 3 Dosing line



FLOUR COOLING

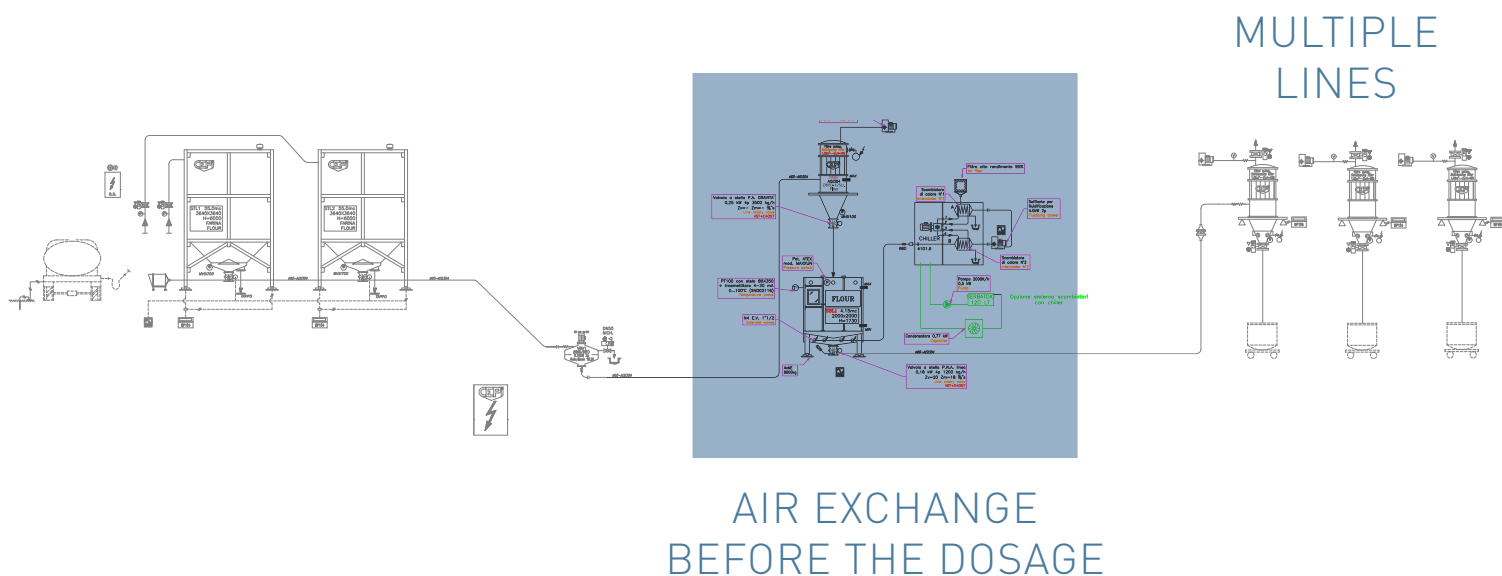


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CENTRALIZED SYSTEM

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 INSTANT 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



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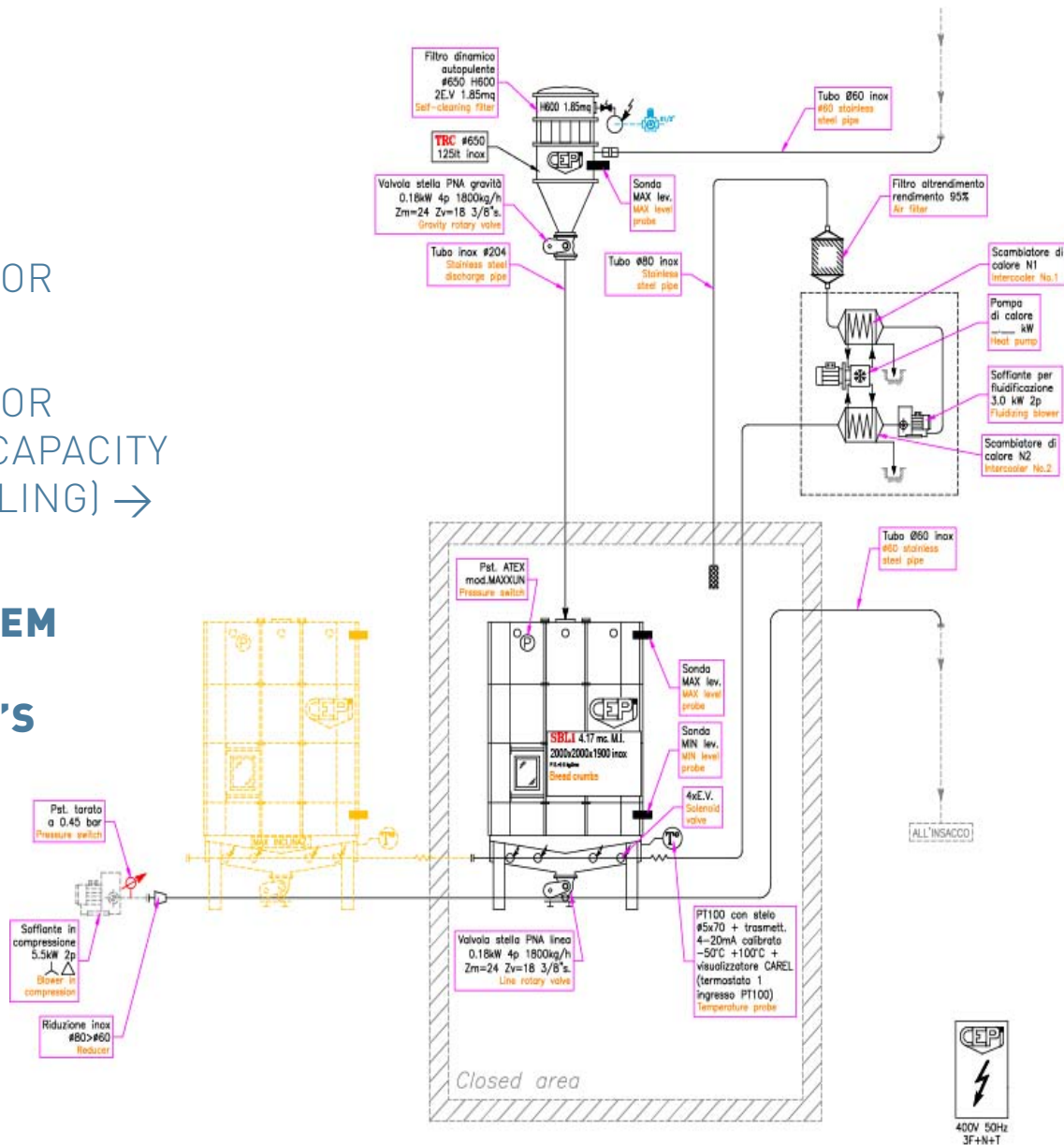


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TWO OPTIONS FOR
THE SILO SIZE

TWO OPTIONS FOR
THE THERMAL CAPACITY
(SPEED OF COOLING) →

**COMPLETELY
FLEXIBLE SYSTEM
MATCHING
ALL COSTUMER'S
NEEDS**



TECNICAL FEATURES

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.



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ULTRA FLEXIBLE SYSTEM

VARIABLE 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**

2000 x 2000 mm

OPTION A	2000 kg/h	30 °C	18 °C	12
OPTION B	1500 kg/h	32 °C	17 °C	15
	Blower's capacity	T° entry	T° exit	ΔT°

2500 x 2500 mm

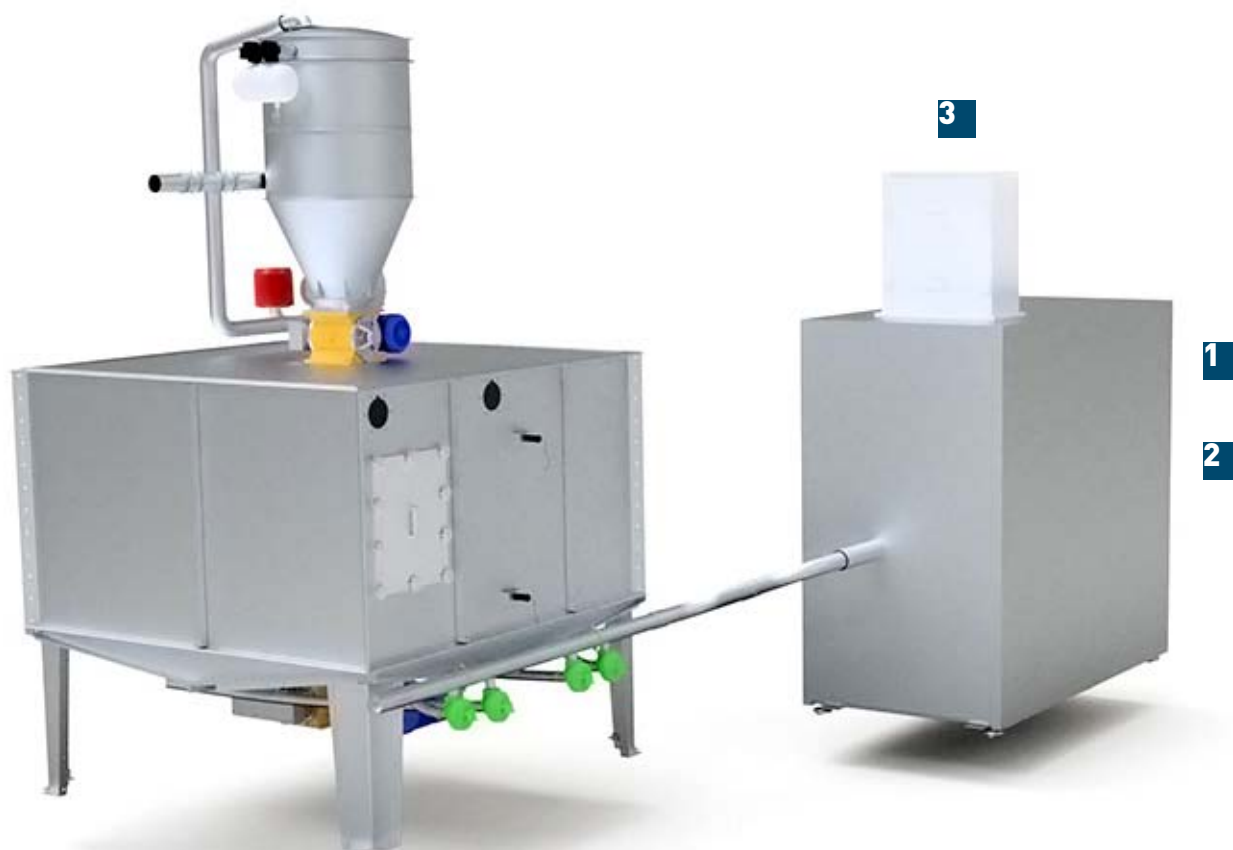
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MORE COOLING
CAPACITY THANKS
TO THE **BIGGER
CAPACITY OF
THE EXCHANGED
COOLED AIR**



FLOUR COOLING





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



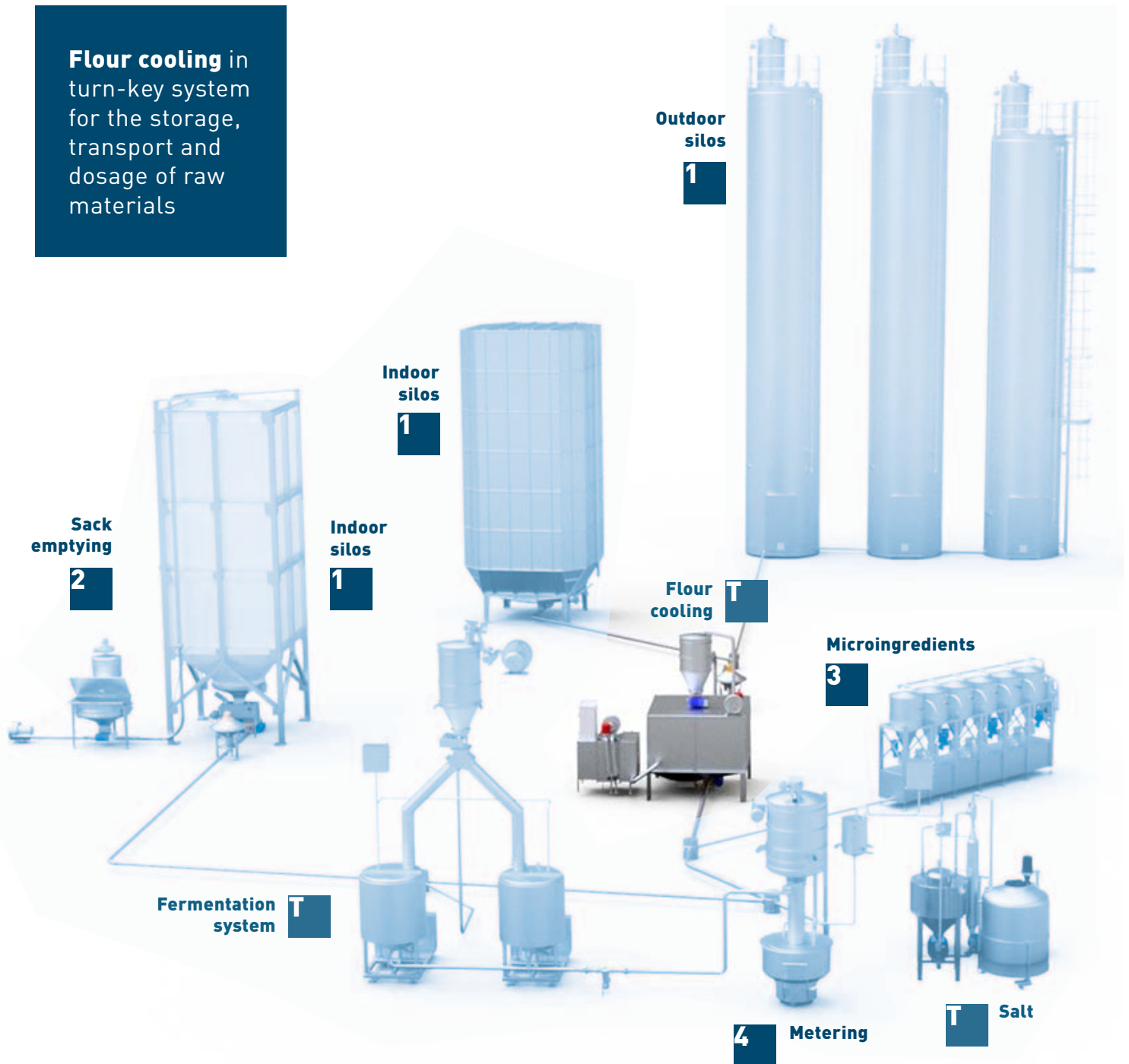
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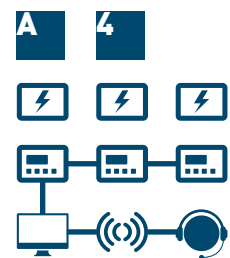
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Flour cooling in turn-key system for the storage, transport and dosage of raw materials



-  **1** Bulk ingredient storage
-  **2** Minor ingredient storage
-  **3** Micro ingredient storage

-  **4** Metering
-  **A** Automation
-  **T** Technologies



FLOUR COOLING

