



## CEPI Spa

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## Company profile

Based in Italy, Cepi designs, manufactures and installs **turn-key systems for the storage, conveying and metering of raw materials as well as fully integrated automation and technologies to complete all production processes**. Since 1985, we built more than 10.000 installations the world over, working with some of the most important companies in the food, chemical and pharmaceutical industries.

CEPI is active worldwide with around 80% of our order book coming from exports. With over 12.000 m<sup>2</sup> of productive area, more than 120 people working in our seat in Forlì and a large network of partners in the five continents, CEPI is a solid organization built on decades of experience as well as adaptability, **with a rich history of innovation in our field**. We hold multiple patents, as well as certifications of **conformity to all relevant standards**, with special attention being paid to issues relating to hygiene and safety. CEPI is structurally certified with the University of Bologna, with whom we have a standing partnership for the development of projects, research on mechanical applications and materials testing.

CEPI develops around 300 specialized systems every year, mainly for various applications in the food industry, handling each step of the project from **process analysis to mechanical and software design, production, installation and finally start-up and service**. With **direct manufacture** of all equipment and **full vertical integration**, our solutions make food processing as efficient as can be, matching every need of your production process and the specificities of the materials it employs.

Our offer includes **outdoor and indoor silos** for the storing of powders and granulates, liquid tanks, **automatic and manual weighing and metering systems** for minor, micro and macro ingredients, in-house manufactured complementary accessories, **operator panels and managing software providing full traceability**. We can equip your system with state of the art technologies to complete all production processes: **fermenting tanks, yeast melters, sugar mills, bread re-work dissolvers, production of brine, flour cooling, bread and biscuits scrap re-work**.



# Products and technologies

## STORING, CONVEYING, METERING, AUTOMATION



**OUTDOOR SILOS** in stainless steel built in dedicated tower

**INDOOR SILOS** made of panels or Trevira HT antistatic fabric. Patented and built in our tailoring

**EXTRACTION OF PRODUCT** by fluidized bed or vibrating cone, also available with multiple extractions, produced in our factory with proper molds

**WEIGHING AND DOSAGE** systems in loss of weight, or volumetric, or in continuum

**AUTOMATIC DOSAGE OF MINOR-INGREDIENTS** in modular and integrated units, loaded manually or automatically through direct suction of the product from the sack

**MANUAL DOSAGE OF MINOR-INGREDIENTS** with table or ground scale

**STORAGE, TRANSPORT AND DOSAGE SYSTEMS FOR LIQUIDS** with double jacket or isolated tanks which can be weighted on cells; water mixing unit and measuring device for liquids

**DOSAGE OF MACRO-INGREDIENTS** through Bags and Big Bags unloading stations

**IN-HOUSE PRODUCTION OF OF ELBOWS AND CYLINDERS** of different sizes

**IN-HOUSE PRODUCTION OF ACCESSORIES** to improve and purify the quality of raw materials, such as sifters, magnets detectors, lumps breakers, filters...

**SUGAR MILLING SYSTEM** mills with automatic feeding of granulated sugar and product control by means of sifter and magnet detector, gas free grinding thanks to the air recycling and storage mixer provided with stirrer in order to avoid lumps

### SYSTEMS FOR THE PRODUCTION OF INVERTED SUGAR

**FERMENTING TANKS, YEAST MELTERS, BREAD RE-WORK DISSOLVERS** for liquid sponge, rye and wheat sourdough and pre-dough, with temperature control device, agitator and refrigerating system (weighing cells, pump and PH-control device optional)

### SYSTEMS FOR THE PRODUCTION OF BRINE

**FLOUR COOLING SYSTEM** based on the exchange of pre-cooled air injected in the silo through the fluidized bed. Gradual reaching of set temperature. Constant temperature of flour in the mix leads to constant product all year round. This process occurs without the addition of water or cooling agents such as CO<sub>2</sub>.

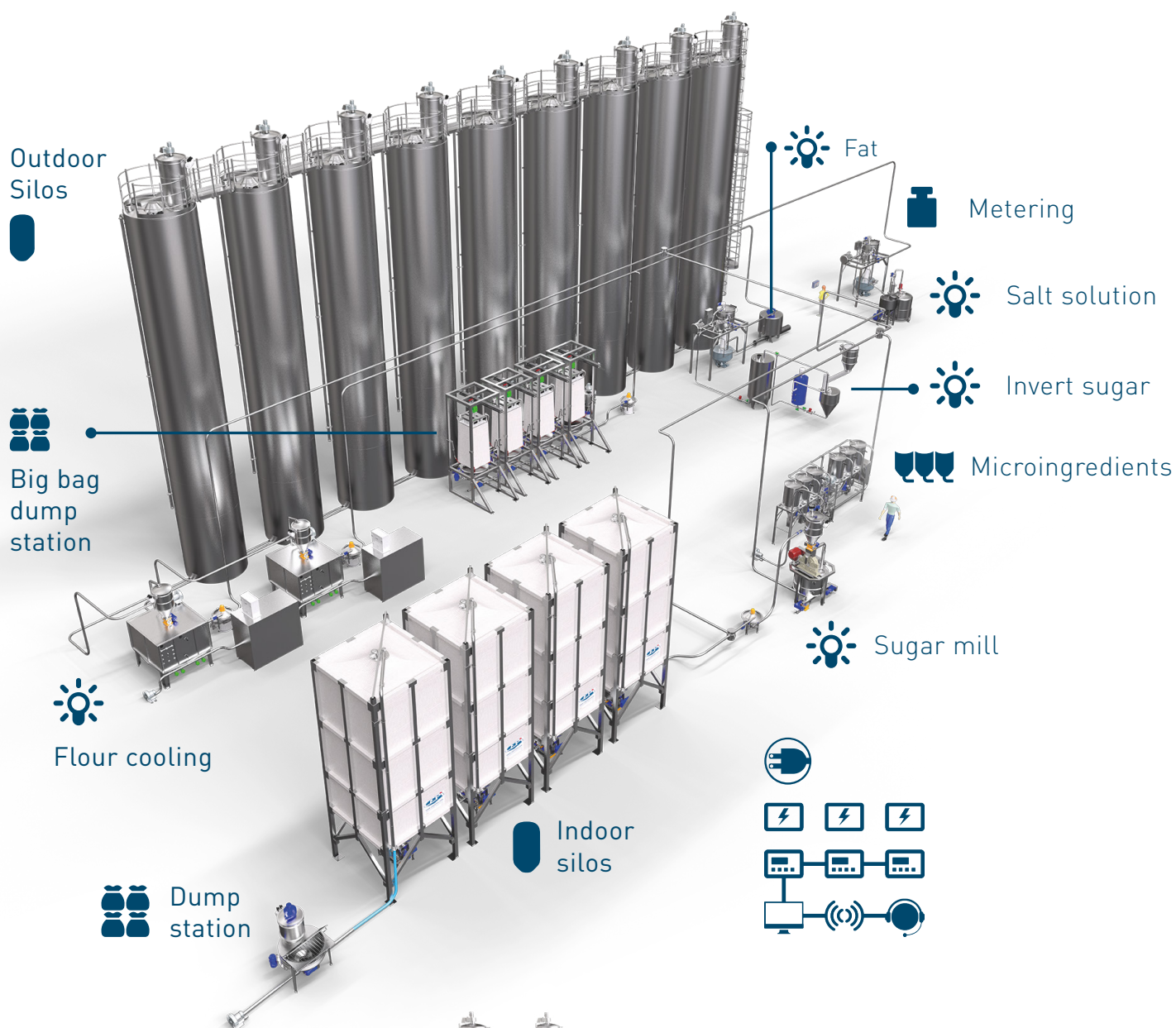
**SYSTEMS FOR BREAD AND BISCUITS SCRAP RE-WORK** for the production of bread crumbs, croutons, or a powder similar to flour which can be re-used in production

### COMPLETE LINES FOR THE PRODUCTION OF YEAST FOR BAKERY AND ANIMAL FEED

**FULLY INTEGRATED AUTOMATION** with electrical and software design for standard or customized dosages. Touch panels, integrated PLC, weighing processor and traceability software. Features include production management, recipe creation and management, full parametrization and maintenance with manual command of utilities.



# Food processing system



## Yeast installation





# Our method

## Services and processes



### ANALYSIS

Process analysis  
Product analysis  
Hygiene and safety



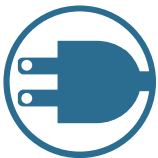
### DESIGN

Mechanical design  
Engineering and control  
Project management



### PRODUCTION

Direct manufacture  
Logistics  
Installation  
Start-up



### INTEGRATED AUTOMATION

Touch panel  
Weighing processor  
Traceability & warehouse manager



### CUSTOMER SERVICE

Spares  
After-sales assistance  
Helpdesk  
Monitoring



## Our numbers

**122**

**WORKFORCE**

**17**

**MECHANICAL  
ENGINEERING  
RESEARCH &  
DEVELOPMENT**

**24**

**AUTOMATION  
SOFTWARE  
DESIGN**

**12000**  
m<sup>2</sup>

**PRODUCTIVE  
AREA**

**10000**

**INSTALLATIONS**

**5**

**CONTINENTS**

**29M**

**TURNOVER  
IN 2018**

**21%**

**GROWTH  
IN 2018**

## Our markets



### FOOD & BEVERAGES

Bakery and biscuits  
Confectionery  
Pasta and cereals  
Yeast for bakery and animal feed  
Dairy  
Premix  
Baby food and functional food  
Pet food  
Beverages



### CHEMICAL

Chemical  
Pharmaceutical  
Plastic  
Paper

