

# CEPI: the heart of chocolate technology

CEPI is renowned for designing turn-key plants for storage and dosage and their processing equipment towards cocoa and confectionery offers total flexibility and precision

**C**EPI is a leading Italian producer of storing, conveying and metering systems for the food industry, as well as fully integrated automation and technologies to complete all processes. A family-run company with an international outlook, CEPI has centred research and adaptability since inception.

Born in 1985 from the encounter between an engineer's vision and a manufacturer, it has grown into an idea factory that puts technology squarely at the centre of their work, striving to develop specialised, diversified solutions to match the most disparate needs of materials and processes.

This September, CEPI are set to launch their new logo and website and share the essence of their history to convey: an evolution through continuity, weaving experience and invention together to drive at the heart of technology, where power and flexibility meet.

## Processing equipment

With decades of experience working with the most important companies in the food industry, CEPI offer full vertical integration that makes food processing as efficient as can be. They have built many installations optimised for bakery, confectionery, pasta, dairy, premix, baby and functional food productions, as well as all types of cocoa.

CEPI equip clients with technologies suitable for all processes and whether conditions to preserve the integrity and taste of the materials as well as ensuring the highest standards of hygiene and food safety. With a research and development team aggregating

engineering, manufacturing and food technology expertise, the company are able to assist in the development of each recipe and support client's own innovation.

In addition, CEPI provides hygienic storing in controlled humidity environment for skimmed and full fat cocoa powder, managing fat percentages higher than 12% in cooled pneumatic conveyance systems. Silos can be equipped with insulation, climatisation and dehumidification systems and multiple automated extraction with accurate FIFO management, as well as sifting systems of variable size and capacity to ensure food security.

For fats, cold metering in paste form achieves a product that is easier to amalgamate with the dough and ensures time saving, higher hygiene in the storage and production rooms and accurate metering due to absence of air in the pipe. For micro ingredients such as sugar, spices, colouring agents and other additives the Trimix and TME stations are designed to ensure the highest precision and reliability in metering and are able to handle challenging materials such as any cocoa powder.

## Compliance and accuracy

CEPI provide extraction without bridges and no powder leakage in the surrounding environment. Hoppers can be mobile or fixed for ultra-fast discharge, which is ideal for high production volumes. Completing each installation with a mill for crystal sugar enables clients to create in complete independence a product that is always fresh and controlled, and suitable to the particle size and quantity requirements of each production.



All machinery and components are suitable to abrasive products, compliant with international standards including ATEX legislation and made in channelled system. Silos are completely without seams to reduce the risk of contamination to zero and can be loaded from truck, or from other silos, or from bag and big bag dumping stations with lump breaker.

In addition, CEPI offer accurate micro and macro metering and weight control in real time of all silos and dosing stations. All operations are managed by fully integrated touch panels for production control, loading, washing, climatisation and maintenance of utilities and software providing full traceability.

CEPI's holistic approach looks at the installation as a product rather than any of its parts, and extends to the breadth of services they provide, assisting at each stage of the project from product and process analysis, hygiene and safety management, engineering and control, manufacture, logistics, installation, commissioning, service and project management overseeing all workflow.





# CEPILS

## Heart of technology

Bulk-handling systems  
for the food industry  
since 1985

Product and process analysis  
Engineering and control  
Direct manufacture  
Project management  
Installation and commissioning  
Monitoring and service



STORING



CONVEYING



DOSING



AUTOMATION



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