

CEPI

www.cepisilos.com

**HALL:
10.1
BOOTH:
J 011**



INVERT SUGAR TECHNOLOGY

Fields of application

Confectionery.

Description and strong points

Cepi produces turn-key systems for the storage, conveying and dosage of raw materials, including full automation and specialized technologies to complete all food processes. The system for the preparation, storage and metering of invert sugar is especially suitable for confectionary goods: invert sugar makes baked goods softer and ice cream products creamier, as well as ensuring a longer shelf life and saving raw materials like sugar and water. The company builds invert sugar systems completely in-house. Cepi's systems also cover any other needs relating to the treatment of sugar, with hygienic and safe storing, conveyance and fine metering equipment, as well as Atex conform sugar mills with automatic feeding of crystal sugar.

Technical information

Invert sugar system comes with both heating device and a cooling unit to stabilize the process. It includes production tank, storing tank, exchanger fed by refrigerant (glycol or water), temperature check with sensors, weighing cells and manual or automatic feeding from the line. Tanks are double jacket, or heated, or insulated.