
Cold metering

System for the cold metering in paste form
of fat, margarine and butter

- Closed system that allows total temperature control before and after dosing
- Stabilizes temperatures and preserves ingredient properties
- Product is easier to amalgamate with the dough
- Time saving, higher hygiene and accurate dosing



Special applications
Cold metering

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Bakery & Biscuits



Confectionery



Dairy



Baby food & functional food



Pet food

Cold metering of fat, margarine and butter in paste form, through a closed system that allows total control on the temperature of the product before and after dosing.

Cold fat metering stabilizes temperatures and preserves the organoleptic characteristics of ingredients such as fat, margarine and butter. Dosing in paste form achieves a product that is easier to amalgamate with the dough, and is especially suitable for the production of biscuits, cakes and other confectionery. It also ensures time saving, higher hygiene in the storage and production rooms and accurate dosing due to absence of air in the pipe.

The process includes manual loading of blocks in a weighed double jacket tank and conveyance to the discharge point through worm pump and jacketed pipe. The product is then dosed in bowl through a massic flow meter at the same temperature of the block initially inserted in the system.

Weight control in real time, integrated automation and full traceability.



Cold metering of fat into the mixer

Special applications
Cold metering

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Features & Technologies

Dosing through closed system that allows total temperature control before and after dosing

Preserves the organoleptic characteristics of ingredients

Product is easier to amalgamate with the dough

Time saving

Higher hygiene in the storage and production rooms

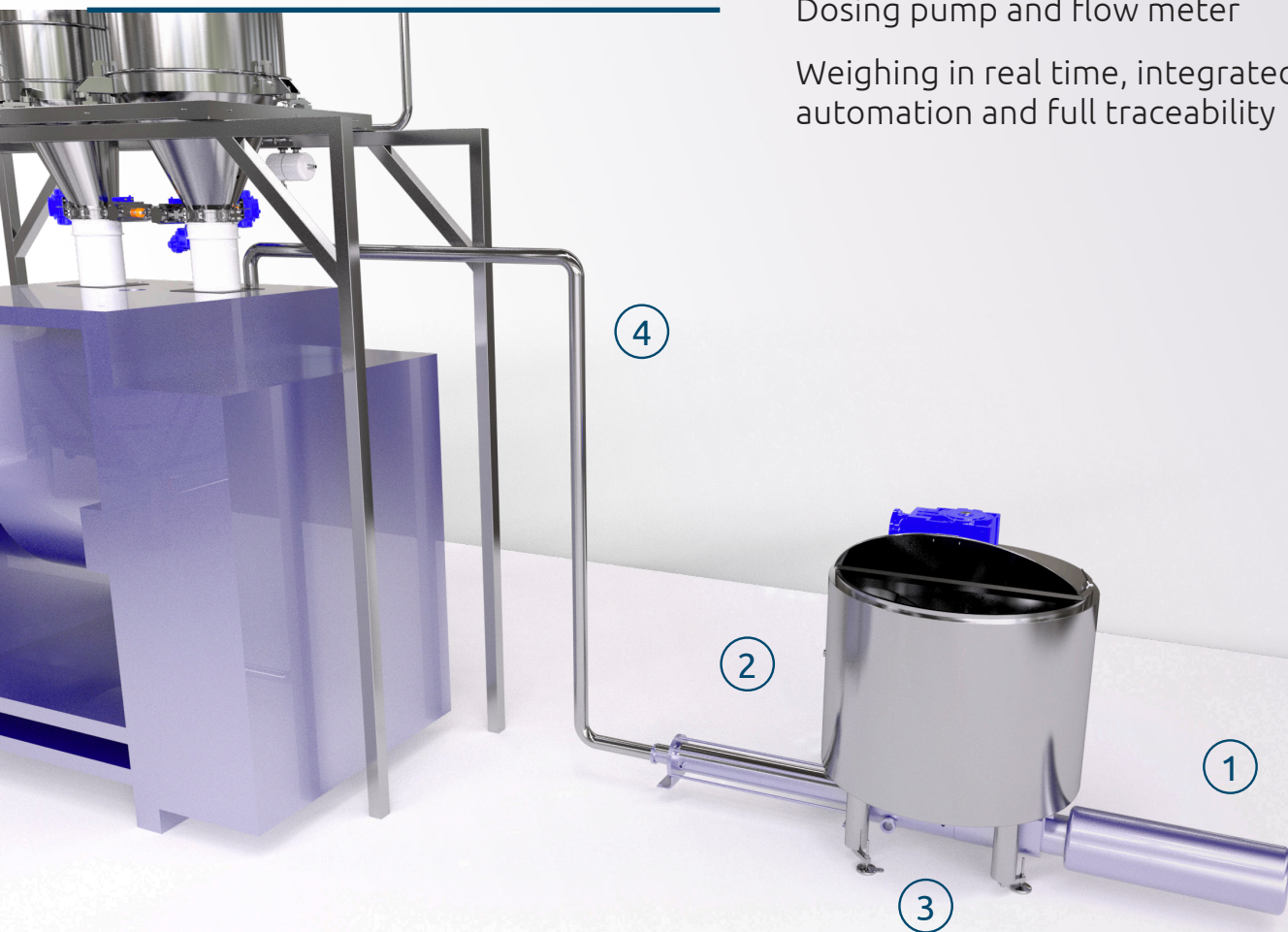
Accurate dosing due to absence of air in the pipe

Double jacketed tanks with motor driven agitator

Dosing pump and flow meter

Weighing in real time, integrated automation and full traceability

- ① Dosing pump
- ② Storage tank with motor driven agitator
- ③ Weighing cells
- ④ Conveyance into the mixer





Flow meter



Stirrer



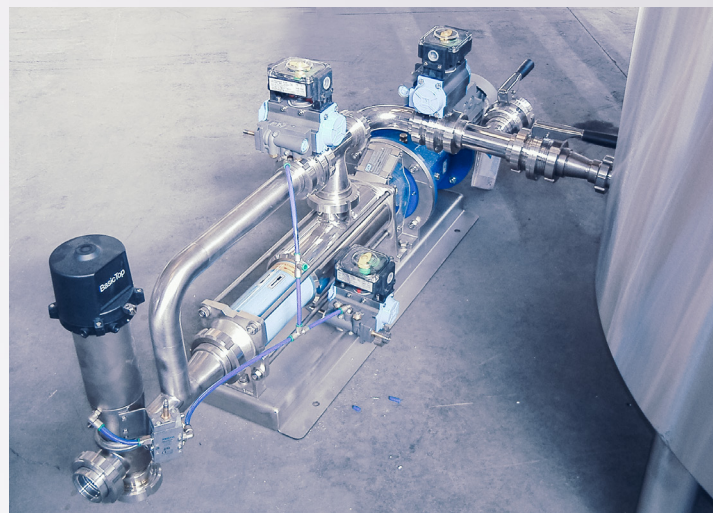
Dosing pump



Mixing blade



Dosing station and cold dosing tank



Progressive cavity pump

Special applications
Cold metering

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CEPI Spa
 Via G Ansaldo 15
 47122 Forlì FC Italy
 T +390543940514
 F +390543940534
 cepi@cepilos.com
 www.cepilos.com
 f in .. cepilos



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