## Fat tank

Metering of fat products in liquid form



## Features & Technologies

Heating through electric resistances with heat detector and agitator

Fat cutting knife and heated coil inside of tank

Complete discharge with manually driven DN 40 valve

Double-jacket bottom for the circulation of heating liquid

Dosing pump



- (1)Agitator
- Tank with heated coil and cutting knife
- (3) Dosing pump
- Heated bottom
- (5) Conveyance into the mixer



Biscuits

































Fat product

Heated product

Heated bottom







Boiler

Dosing pump

Heated coil





Agitator

Inspection hatch



## heart of technology



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## Bulk-handling systems for the food industry since 1985









**STORING** 

CONVEYING

**DOSING** 

**AUTOMATION** 

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







Bakery & biscuits Confectionery Pasta & Cereals Dairy Premix Functional food Baby food Pet food Chemical Pharmaceutical