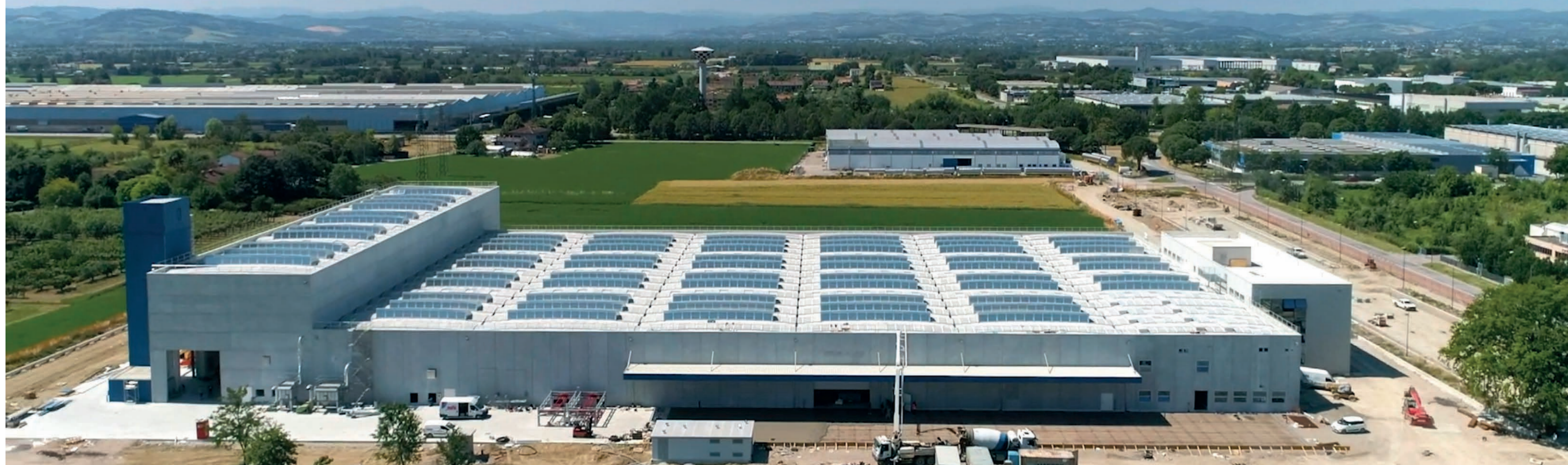


CEPI: “If your process needs it, we can do it...”

“...And if we can't do it yet, we will develop it, just for you”. The company motto accurately portrays its mission. Where customization is not a plus but a must. Since 1985.



by Federica Bartesaghi

A new, technologically-advanced and environmental-friendly headquarter which tripled the production area. A global network of offices and technicians able to provide assistance to all customer needs. And cutting-edge solutions equipped with the most advanced technologies. CEPI, specialized manufacturer of bulk-handling systems for the storage, conveying and metering of raw materials, as well as fully integrated automation and technologies to complete all production processes, approaches its 40th anniversary enjoying very good health. A family-run, Italian company with an international outlook, operating globally with a network of local partners spanning the five continents, and with offices in Malaysia to coordinate operations in the Asian market.

“Since 1985, we have been working with the most important companies from all sectors

of food manufacturing”, Stefania Montalti, communications manager, explains. “We are currently moving into our new headquarters: after the exceptional 87% growth in the past decade, we have built a new facility that tripled our productive area to a total of 15,000 m2, with a 13,000 m2 factory space and the rest dedicated to offices. As we approach the 40th anniversary since our foundation, we designed our new home to be beautiful, but most of all, green and safe.”

CEPI's new headquarters will be powered and heated by renewable energy, including a 430 kw/h solar system, radiant floor heating, total heat recovery, recovery of rainwater for irrigation, refills for electric cars, high efficiency heat pumps, increased insulation and high brightness shed. “They are also designed to completely safeguard worker safety - Montalti adds -, with microfiltration against fine dust in

the air, welding gas distribution system, lighter-weight roof and swinging hooks.” The plant includes a 240 m2 testing and prototyping room fitted with metrology room, “which is a testament to our dedication to research and will help us provide even further customization to our customers, as well as food technology assistance in developing recipes and mixes.”

Always in the forefront of innovation

CEPI's vision has centered research, customization and flexibility since the very beginning. The company's mission goes indeed beyond just assembling food machinery. “We build turn-key installations that manage the production line from storage to dosing, all the while developing specialized solutions to match diverse and ever-changing needs across the planet,” Stefania Montalti underlines. “CEPI brings to the table a global knowledge of

CEPI: “Possiamo rispondere a ogni esigenza produttiva”

Azienda a conduzione familiare sin dalla fondazione, nel 1985, Cepi ha sviluppato un network che le consente di operare, con efficienza e tempestività, in tutto il mondo. E oggi, grazie alla nuovissima sede realizzata secondo i principi della sostenibilità ambientale, ha triplicato l'area dedicata alla produzione di impianti chiavi in mano per lo stoccaggio, il trasporto e il dosaggio delle materie prime, con automazione integrata di tutti i sistemi e tecnologie per il completamento di ogni processo della produzione alimentare.



materials, environments, and markets as well as the continued research that goes into developing around 300 unique systems every year.”

Born from the encounter of two visions: an engineer's and a manufacturer's, CEPI has grown into an 'idea factory' that puts technology squarely at the center of its work, developing around the very idea of turn-key: fully customized, fully in-house designed and manufactured thanks to the highly diversified handling technology it provides.

The right technology for all materials

CEPI's offer includes multiple indoor and outdoor storing options in stainless steel or antistatic fabric, minisilos and dumping stations for medium production volumes and a broad spectrum of stations for the accurate management of micro ingredients. “Powders, granular products, liquids, fats. Macro, micro, medium volumes. Fermentation, cooling, fluidization, milling, blending, rework. Our motto is: if your process needs it, we can do it. If we can't do it yet, we will develop it, just for you. Our technologies evolve to match each individual demand from the manufacturer side, leading to an unparalleled technological range”, Stefania Montalti highlights.

Materials are moved by clean and efficient conveyance systems designed to minimize the energetic impact. Dosing is handled in modular hoppers for powders and tanks for liquids, as well as the 3in1 station for the production of premix. Other applications include flour cooling, fermentation, sugar mills, invert sugar technology, salt solution systems, fat and liquid tanks, fat cold metering, bread and biscuit rework systems including liquid rework of sandwich biscuits, and CIP or PIG washing system for a complete hygienization of tanks and pipes.

Turn-key, for real

CEPI provides a turn-key system that includes fully integrated automation, with production management through touch panels and software for process control, full traceability and warehouse of the management. Hardware and software design is done completely in-house. Each system is designed through a comprehensive study of the manufacturer's processes that includes all operations from warehouse to marketing, and customized to match analysis of raw materials, site evaluation, environment and consumptions.

“Turn-key means that the user of the system is completely independent as soon as we finish commissioning and start-up, both in managing the system and in managing the data”, Stefania Montalti explains. “In CEPI, we like to say that our product is the bulk-handling system as a whole and not any specific technology, and our service is the customization. Last but not least, our installations come with integrated automation and are completely traceable, therefore all the data regarding the operations of the bulk-handling system is included in our project. We feel that a system that does not provide all the information about its operations cannot be called turn-key. Not only do we produce the data but we also offer total information exchange with any third party in the line.” And since every installation is different, CEPI's tailor-made work would not be possible without a continuous dialogue with customers, and without a worldwide network of local partners who are able to provide technological and sales related support at all stages of the project.

Remote control: a company priority

One of latest industry trends that CEPI was able to comply with is the increasing preference for remote control of all operations, from any location and on all devices such as smart phones and tablet. CEPI is indeed able to provide all this alongside remote commissioning, maintenance and monitoring. The automation team provides full 24/7 remote support on all tools with live visualization on VPN network, management of production and intervention on the source code. Testing, optimization, start-up and training can be delivered remotely. Virtual and personalized tutorials and live assistance with dedicated devices are also included in the services provided.

“Globality, flexibility, expertise and dialogue: this is the special recipe behind a rich history of developments that includes too many technologies to list comprehensively”, Stefania Montalti highlights. “To name only a few of the most recent ones: the 3in1 station with vertical blender for the production of premix, the sandwich biscuit rework system adding to our existing rework solutions for bread and dry biscuits, the improvements making our microdosing station even faster and more flexible, and the zero environmental impact heat treatment for the total sanitification and disinfestation of outdoor silos.”