

— Heat treatment

Sanification and total disinfestation of outdoor silos by heat against pests of flour and powdery food products, and micro-organisms such as bacteria and fungi



Total disinfestation of all life stages of common flour pests such as tribolium, sitophilus and plodias

Zero environmental impact as no chemicals are used

Increased hygiene and food safety

User friendly and doesn't require a patent

Bio friendly

Protects the health of workers

Doesn't require downtime after application as there won't be chemical residuals from treatment

Process can be done repeatedly as needed (even weekly)





Bakery &
Biscuits



Confectionery



Pasta &
Cereals



Premix



Baby food &
functional food



Pet food



Beverages

Heat treatment eliminates insect pests and microorganisms such as bacteria and fungi from empty vertical silos. The treatment is run by blowing high temperature air inside the silo through an ATEX certified air heater.

Heat treatment has total insecticidal efficacy against common flour pests such as tribolium, sitophilus and plodias, with a high mortality of all life stages included eggs. According to the tests we carried out, it has an excellent bactericidal and fungicidal power with a reduction of the charge up to by 100%.

The treatment with high temperatures is a technique with no environmental impact, and completely eco-sustainable as it doesn't employ chemical products or toxic gases (such as phosphine or sulfuryl fluoride).

Heat treatment improves hygiene and food safety. It is ideal for bio productions as no chemicals are employed, and very used-friendly as it doesn't require patents and doesn't carry risks for the workers. It can be performed directly by food industry operators according to the needs of each production process.

Heat treatment doesn't require downtime after application as there is no need to check for residuals from the treatment since no chemicals are employed.

It can be done repeatedly as needed (even weekly).



Features & Technologies

- ① ATEX certified air heater
- ② Operator display
- ③ Flexible mobile tube
- ④ Hermetic door for air inlet
- ⑤ Extraction of hot air

Data sheet



Structure in aluminum alloy

Channeled air flow

Automatic temperature regulation via digital thermostat

Remote control (optional)

Equipped with USB port for download and data acquired during its operation

Compartment for storage of the extension

Foldable and dismountable for easy transport

ATEX certification for use in Zone 21



II 2/3 D IIIB T390°C Db/Dc



Suitable for pasta factories, mills, bakeries, rice mills, confectionary industries, spices, dried legumes, dried fruit, pet food, feed mills

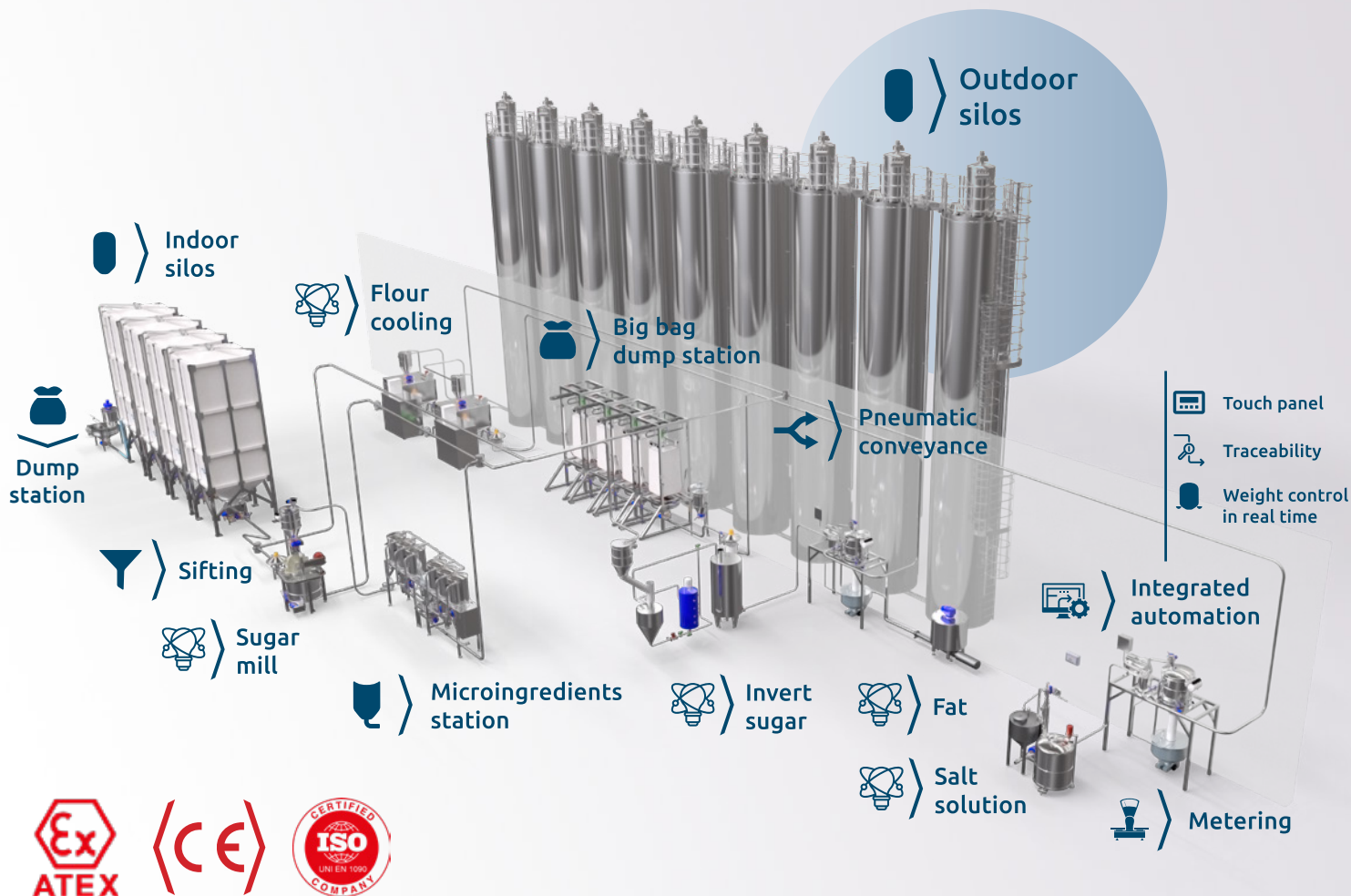
Specifically used for silos, cells, containers

Voltage	V	380
Phases	f	3
Hertz	HZ	50
Maximum current	A	35
Fan power	kW	1,1
Electric battery power	kW	25
Protection class	IP	55
Electric battery ranks	N°	1
Electric battery stages	N°	1
Speed	N°	1
Dimensions W x D x H	mm	794 x 594 x 1465
Weight	Kg	190
Room temperature	°C	$-20\text{ °C} \leq T_{\text{AMB}} \leq +50\text{ °C}$





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