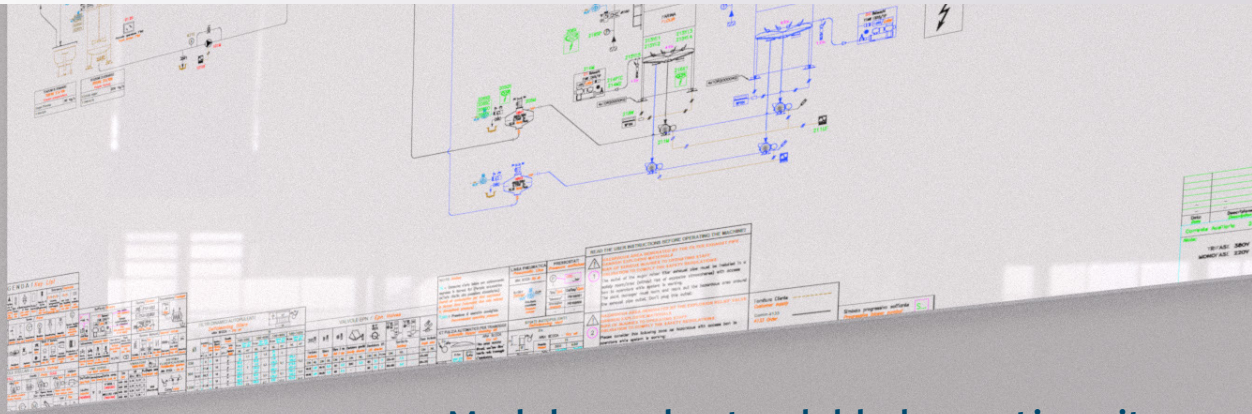
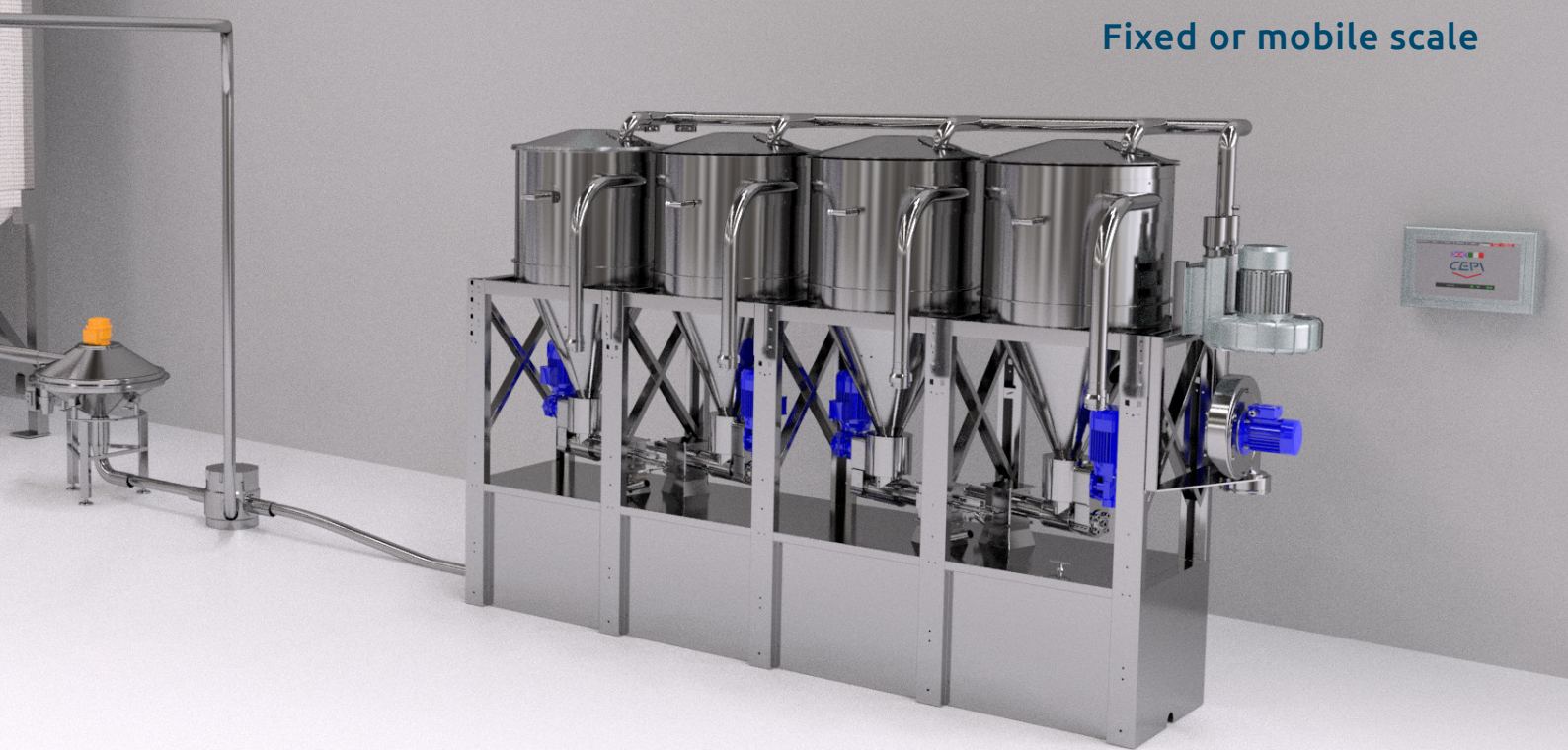


Microingredients

Broad spectrum stations for the storing and the automatic metering of powdered and granular minor ingredients.



Modular and extendable hermetic units
Handles a wide range of challenging materials
Repeatability, precision and traceability
Fixed or mobile scale



Solid & liquid storage
Microingredients

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Trimix is CEPI's solution for the storing and accurate dosing of micro ingredients. Constantly innovated and highly flexible, it is capable of handling a wide range of challenging materials such as powder milk, powder cocoa and salt. The current model is the result of a decades-long experience in the management of powdered microingredients. Able to dose micro quantities through a high-precision scale with by weight metering, and paired with the range and full integration of our automation systems, it has provided our installations with the highest levels of repeatability, precision and traceability.

Trimix is a broad spectrum metering station consisting of modular and extendible hermetic units for powdered and granular ingredients, with fixed or mobile scale. Trimix has an easy-to-clean design with air blade system to clean the bearings, and comes with technologies to prevent leakage in the surrounding environment and leftovers within the storing units or scale. It is fitted with ground or table scale for manual metering of minor ingredient, weighed trolley, dust exhauster, integrated homogenizer and level sensors. Loading can be manual or pneumatic, with direct suction of the product from the sacks.

Recent innovations have made it possible to combine Trimix with hoppers of all sizes, achieving higher speed, volume and flexibility. It can handle an ever wider range of materials, such as lecithins and fibers. With higher capacity, increased agitator and a wider discharge passage, it is suitable for continuous dosing in big production lines, without clogging or the formation of bridges even for hygroscopic ingredients such as crystal sugar.

Trimix meets the highest standards of hygiene and safety and is conform to all relevant legislation. It is designed to match the needs of the ingredients they handle and built in appropriate materials. Conveying and metering operations are handled by completely mechanical systems such as feed screws and agitators, which don't stress the ingredients and aid in preserving the physical and chemical properties of the ingredients and their nutritional value.

All operations are fully automated including full traceability and weight control is provided in real time.



Features & Technologies

Manual or pneumatic loading with direct suction of the product from the sacks

Mobile or fixed scale

No powder leakage thanks to the suction system which acts directly on the unloading from each unit

No leftovers within the storing units or the dosing station

Extraction system prevents bridges in the hoppers

Weighing control in real time, integrated automation and full traceability with bar code reading

Ground or table scale for manual metering of minor ingredients

Weighed trolley

Dust exhauster

Integrated homogenizer

Level sensors

- ① Direct suction from the sack
- ② Bar code reading system and traceability software
- ③ Dust exhauster
- ④ Weighed trolley
- ⑤ Integrated homogenizer
- ⑥ Level sensor





Microingredient station; Details: capacity probe, loading system

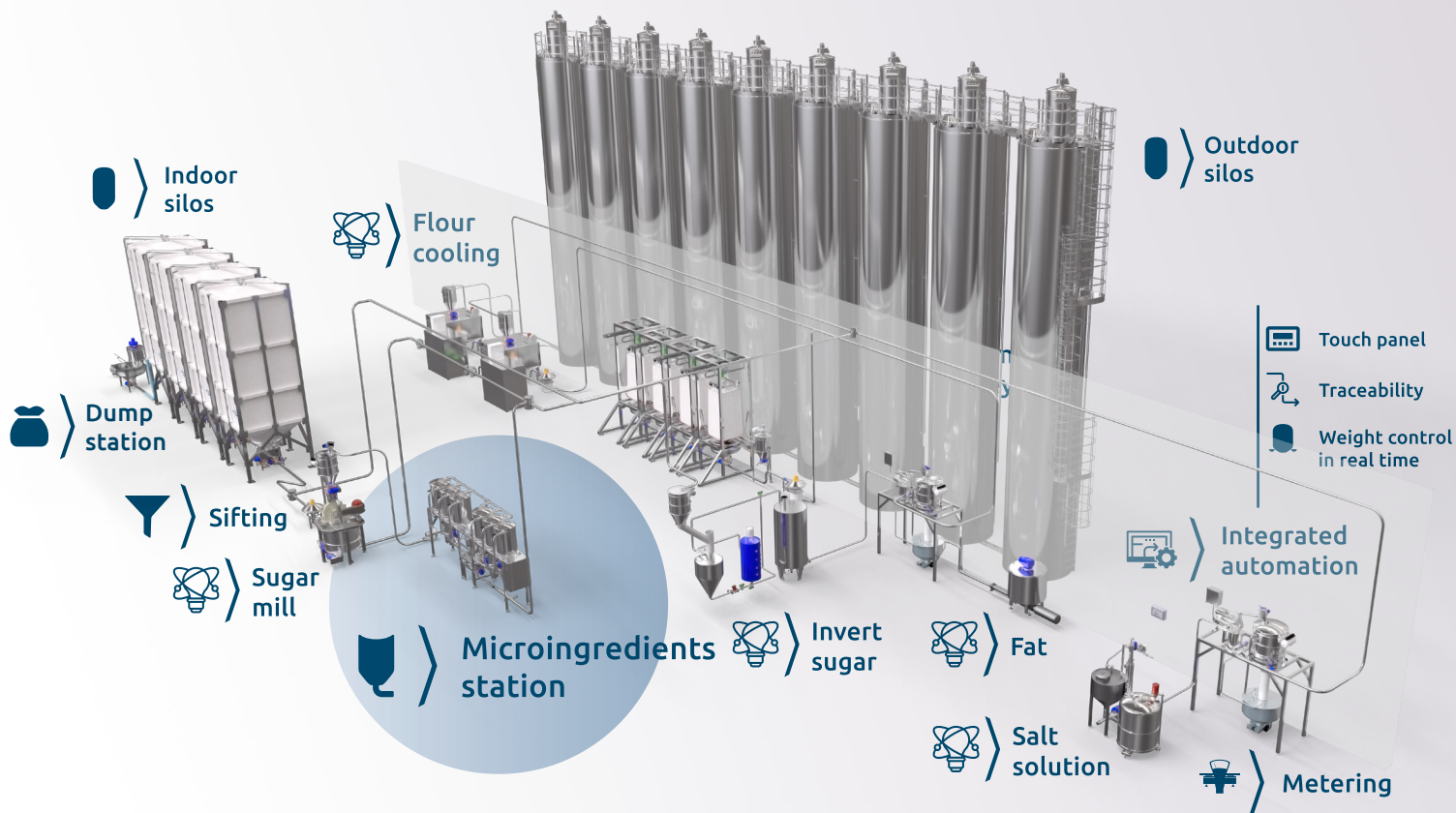


Continuous metering station

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