

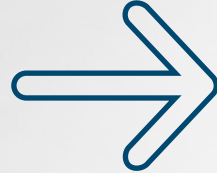
heart of technology



BULK-HANDLING SINCE 1985



STORING



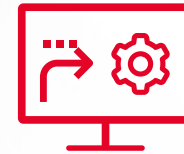
TRANSPORT



DOSAGE



SPECIAL



AUTOMATION

CEPI designs, manufactures and commissions
bulk-handling systems for the storage, transport and dosing of raw
materials, as well as fully integrated automation and technologies
to complete all production processes.



TURNOVER 2023



WORKFORCE



PRODUCTIVE AREA





EMILIA ROMAGNA

SILO VALLEY

METAL MECHANIC INDUSTRY

FOOD INDUSTRY

FOOD MACHINERY

BULK-HANDLING

CEPI is based in **Forlì, Emilia-Romagna**,
one of the most prosperous industrial areas in Italy,
well known for its food production and metalworking, with
numerous packaging and bulk-handling companies.

EMILIA-ROMAGNA

OUR METHOD



**PRODUCT AND PROCESS
ANALYSIS**



**ENGINEERING
R&D**



**INTEGRATED
AUTOMATION**



**DIRECT
MANUFACTURING**



**QUALITY &
SUSTAINABILITY**



**PROJECT
MANAGEMENT**



**LOGISTICS &
COMMISSIONING**



SERVICE

OUR VISION



TURN-KEY



CUSTOMIZATION



RESEARCH



DURABILITY

Our mission is:

to build highly customized installations managing the entire production line from storing to dosage

to develop specialized technologies that meet diverse and ever evolving needs around the planet

to minimize energy and material consumptions and preserve the proprieties and taste of the materials managed in our systems

to valorize people, ideas, community and territory

to grow in a sustainable way innovating the technologies in our sector





MODULARITY



FLEXIBILITY



REVAMPING

LONG-TERM ORGANIC THINKING

Our method sees storage, dosing, transport operations and their automation in their totality, and in the way they interact with each other.

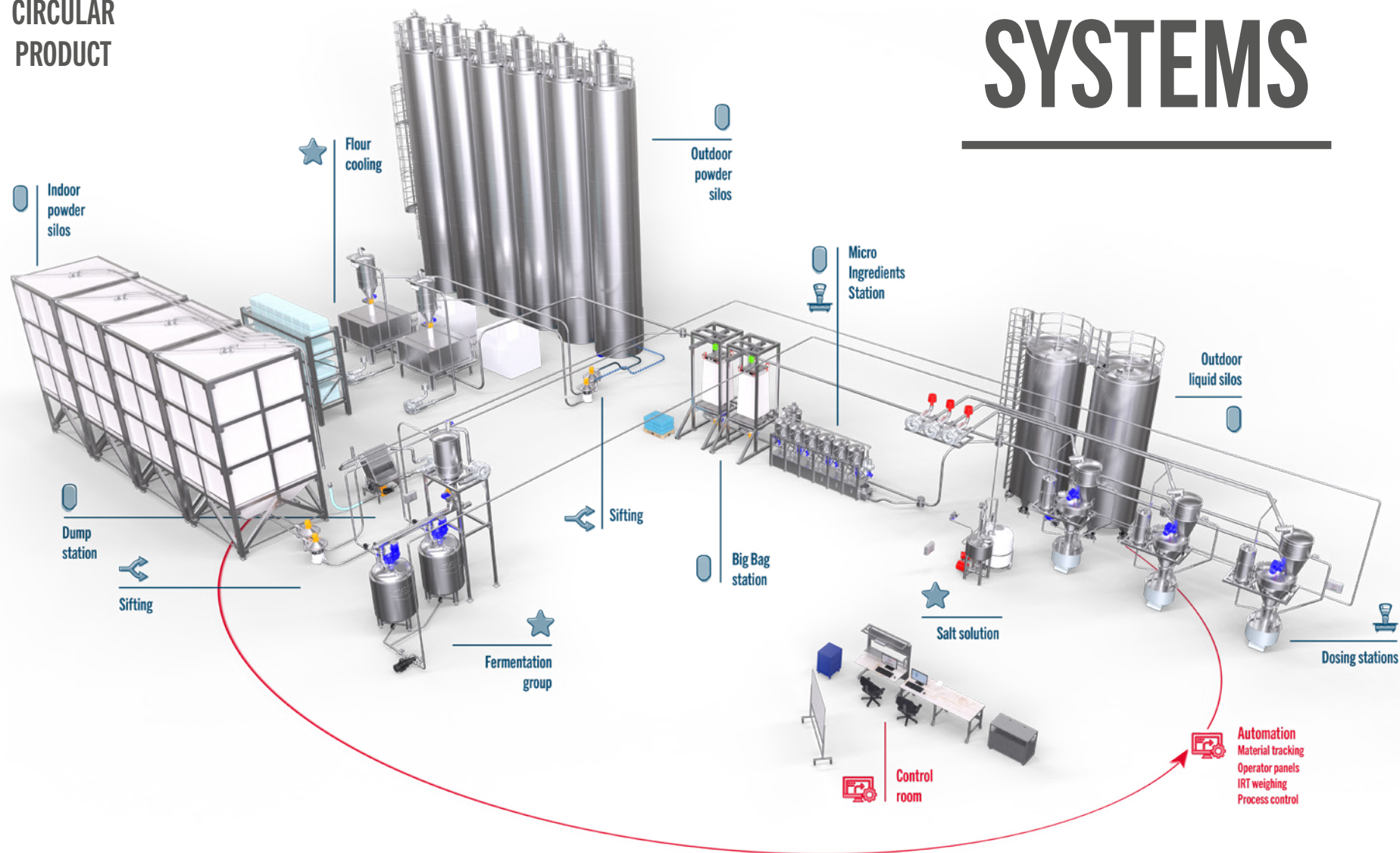
Similarly, we consider **all the user's processes and their future plans**, creating flexible solutions that **will easily accomodate new developments and expansions**.

This approach makes our systems very durable, with an exceptional revamping ability on our part: **systems that we built 30 years ago are still functioning efficiently**.



CIRCULAR
PRODUCT

TURN-KEY SYSTEMS





Indoor and outdoor
Macro, medium
and micro ingredients

Stainless steel
or Trevira HT fabric

Vibrating cone
or fluidized bed

Powders, granular,
liquids



STORAGE

Pneumatic
and mechanical

Stainless steel

Modified atmosphere
management and
temperature management

Inhouse manufactured
ATEX components

Powders, granular,
liquids



TRANSPORT

Hopper and tanks

Stainless steel

Continuous or batch

Macro, medium
and micro

Blending
and premix

Powders, granular
and liquids



DOSAGE

Fermentation

Flour cooling

Sugar milling

Cold fat dosing

Invert sugar

Salt solution

Scrap rework

Heat treatment



SPECIAL

Integrated automation
of all operations

Operator panels

Process control

Traceability

Warehouse management

Remote control

Total information
exchange



AUTOMATION



5

CONTINENTS

4800

SYSTEMS

2410

REVAMPING OR
EXPANSIONS

14.233

TOTAL
REQUESTS

20

TRADE SHOWS
EVERY YEAR



BAKERY



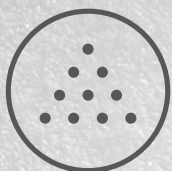
CONFECTIONERY



PASTA &
CEREALS



DAIRY



PREMIX



FUNCTIONAL
FOOD



BABY FOOD



PET FOOD



BEVERAGES



CHEMICAL



PLASTIC



PAPER

OUR MARKETS



MACRO
INGREDIENTS
STORAGE

GLOBOSILO

Outdoor silos in stainless steel
with vibrating cone or fluidized bed
for the complete extraction of product
by the first in first out principal.





MACRO
INGREDIENTS
STORAGE

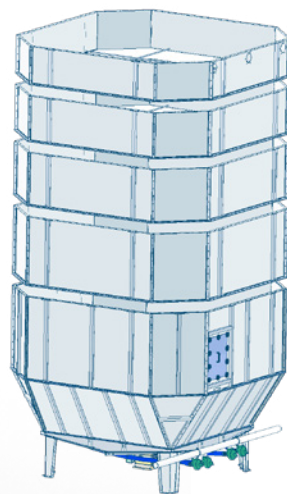
SILSYSTEM & TREVIBOX

Modular indoor silos in anti-static HT Trevira fabric with vibrating cone or fluidized bed for a complete emptying of product by the first in first out principal.



SILBOX

Modular indoor silos in stainless or aluminum steel, with vibrating cone or fluidized bed for a complete emptying of product by the first in first out principal.



MODULARITY



MACRO
INGREDIENTS
STORAGE





Bag dumping stations of variable capacity, suitable both to load silos and to feed the lines directly. Use it in battery for big production volumes.

DUMP STATIONS



MINISILO

Stainless steel cylindres suitable to all spaces.



MEDIUM
INGREDIENTS
STORAGE



MICRO
INGREDIENTS
STORAGE

Broad-spectrum stations consisting of modular hermetic units, for the storing and the automatic dosing of micro ingredients. Handles a wide range of challenging materials such as milk powder, cocoa powder, salt and others.

TRIMIX



CONVEYING SYSTEM

Pneumatic conveyance of powders

Suction or low pressure compression or dense phase

Mechanical conveyance with feeding screws, belts
and chains

Centrifugal and volumetric pumps for liquids

Modified atmosphere management and temperature
management



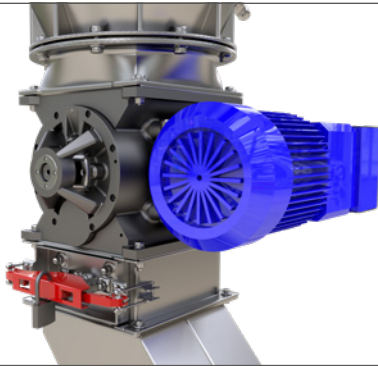
SUSTAINABLE



OPTIMIZED



TRANSPORT



Rotary valve



Slide valve



Lump breaker



Lift diverter

Sifting
Rotary valve
Butterfly valve
Lift diverter
Slide valve
Magnet
Lump breaker
Multiline distributor
Cepatic

In-house manufacture of ATEX conform
components to aid transport operations
and to protect against anti-explosion and
contaminations.

COMPONENTS

High energy efficiency automated systems
for the conveyance of powders, granular and liquid
products. Piping in stainless steel, insulated
or heated. Designed to optimise energy consumption
with an individual analysis
of energetic impact.





CLEAN IN PLACE



DOSAGE

Automated systems for the weighing and dosing of powders and liquids at the end of the line. Modular hoppers for powders with hygienic design including self-cleaning filter and dust exhaust unit with lid. Tanks for liquids of variable capacity in appropriate steel material.

DOSING STATION



The **design of the dosing system** is based on a close analysis of the user's process, based on information that goes well beyond the purely technical. Our method involves all departments of the user from warehouse, to production, technical, purchasing and marketing, to include projection of future productions.



CUSTOMIZED



SYSTEMATIC



FLEXIBLE



DURABLE



Homogeneous mix of powders even for quantities lower than 1% of the total weight in the span of 3-5 minutes

Optimizes mixing and production times

Mix ingredients before dosing or use in place of the dosing hopper

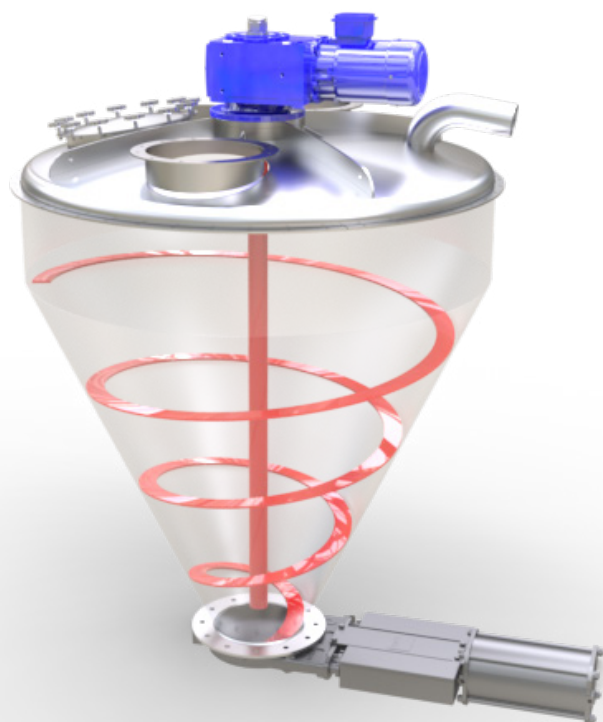
Hygienic design with total discharge, fully inspectable and easy to clean

Variable capacity

Load pneumatically or by gravity

Slide valve and extraction by with rotary valve or feed screw

Stainless steel



Receiving, weighing and blending in a single unit. With vertical blender for the production of premix for a wide range of food sectors.

BLENDER



DOSAGE

AUTOMATION

Fully integrated automation of all operations including production management on PLC with HMI, full traceability and warehouse management on native software, total information exchange with SQL database and weight control in real time.

Production management,
process control, traceability, information
exchange, weight control
in real time



**FULLY INTEGRATED
& CUSTOMIZED**

24 developers
Hardware and software design
Electrical system

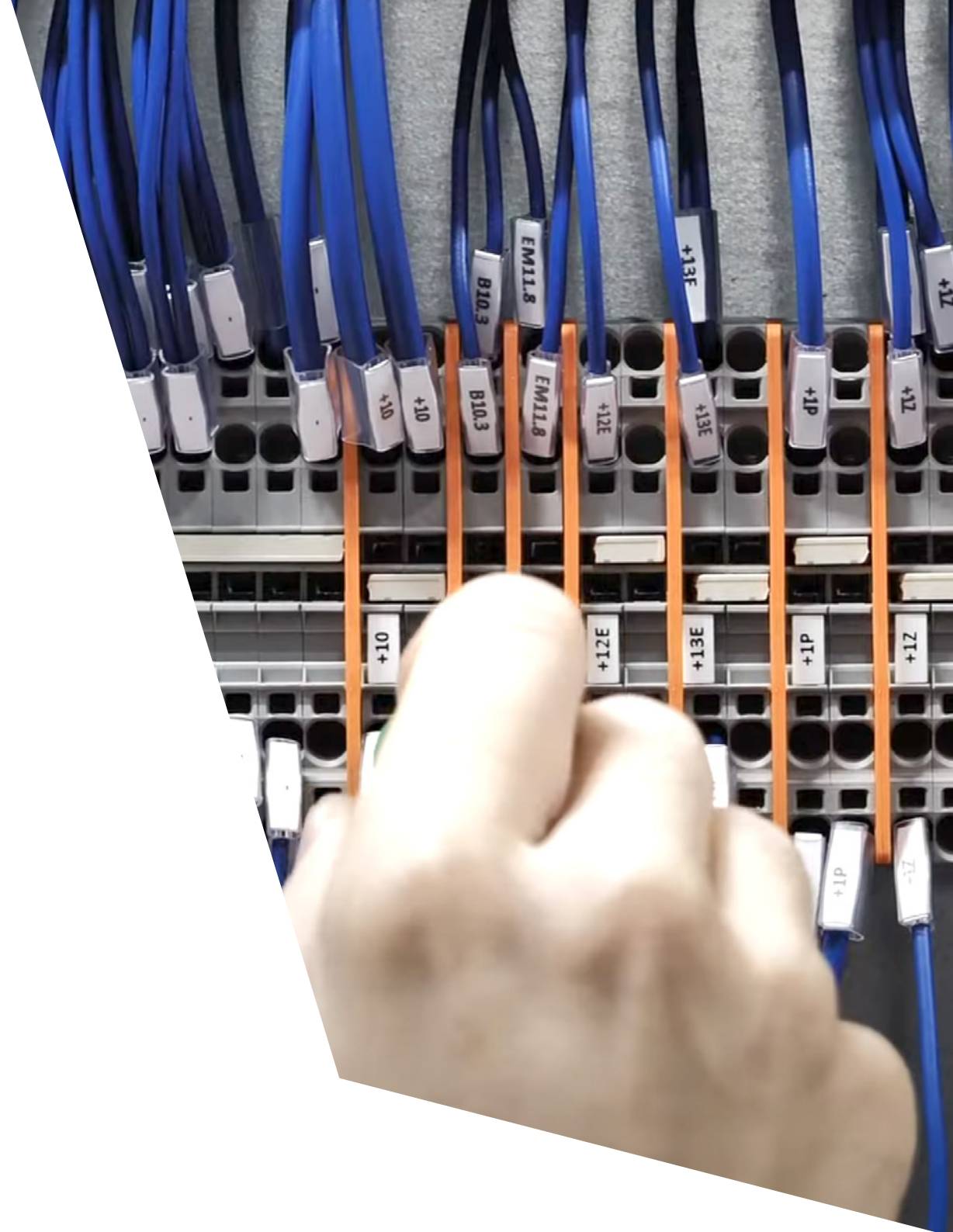


**DEVELOPED
IN-HOUSE**

Testing, optimization, start-up & training
Remote support, commissioning
& management



**COMMISSIONING
& SUPPORT**



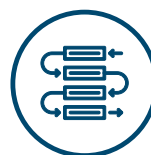


Touch panels providing production management on single or multiple lines.

PANEL TÁCTIL



PRODUCTION



RECIPE



PARAMETERS



OVERVIEW



COMMUNICATION



SUPPORT



AUTOMATION



OPERATOR
PANEL



PERSONAL
COMPUTER



MOBILE
DEVICE

PLC with HMI

Production management

Recipe management

Parameterization of ingredients and hoppers

Overview and maintenance

Touch panel 4 - 15" Siemens

Touch panel 4 - 15" Allen Bradley

WP140 LCD Display (Electromechanical automation)

Weight control in real time

Local control box with HMI

Control cabinet

Communication

Statistic report

Remote support

PROCESS CONTROL

Native software providing process control, traceability, warehouse management, and total information exchange.



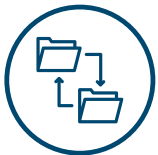
PROCESS
CONTROL



TRACEABILITY



WAREHOUSE
MANAGEMENT



DATA
EXCHANGE



AUTOMATION



DATA
HISTORY



BATCH
CONTROL



BARCODE
SYSTEM



BATCH
REPORT



DYNAMIC
VISUALIZATION



FERMENTATION

Fermentation tanks, yeast melters and bread re-work dissolvers for sourdough, pre-dough and poolish.



HEALTHY



TASTY



NATURAL



PARAMETER
CONTROL



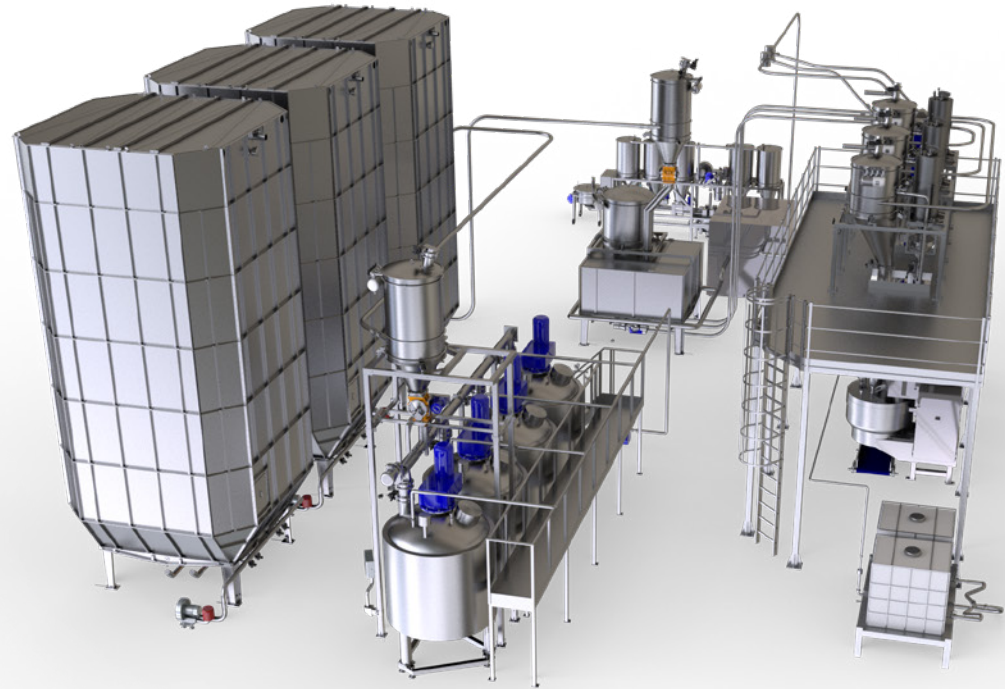
FLEXIBILITY



CLEAN IN PLACE



SPECIAL



Automated bulk-handling systems for sourdough bread, with customizable technology for the preparation, storing and dosing of sourdough.

SOURDOUGH



Flexible, rational and highly accurate solutions

Full control of all processes, standardization
and repeatability of procedures

For rye, wheat and multigrain breads, pizza, focacce,
brioches and crackers



Centralized system for the gradual,
automatic and independent reaching
of set temperature.

FLOUR COOLING



System for the grinding of crystal sugar
with automatic feeding and storage tank
with stirrer.

SUGAR MILL



SPECIAL



Systems for the preparation, storage and dosage of invert sugar. Fully or partially automatic with total control of parameters.



SPECIAL

INVERT SUGAR



Technology for the cold dosing in paste form of fat, margarine and butter, with total temperature control.

COLD DOSING



Dosing of fat products in liquid form
with optimized circulation and total
temperature management.

FAT TANK



Rework systems for bread and similar products,
as well as biscuit including liquid recovery
of sandwich biscuit scraps.

SCRAP REWORK





Centralized systems for the production, storing and dosing of salt solution. For an easier amalgamation of salt in the dough.

SALT SOLUTION



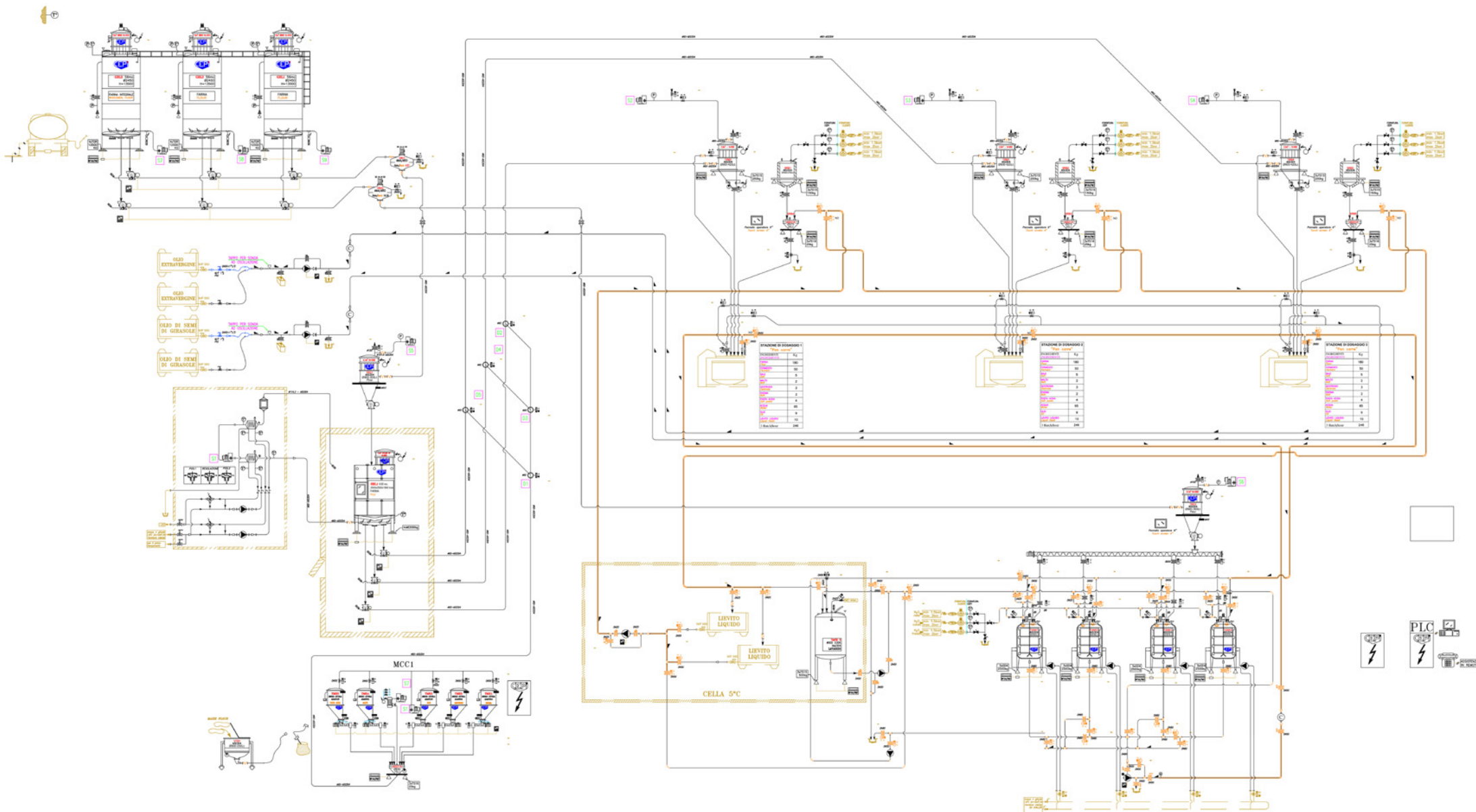
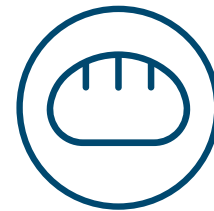
Completely eco-sustainable sanitization and total disinfestation of silos by heat, against pests of flour, bacteria and fungi.

HEAT TREATMENT

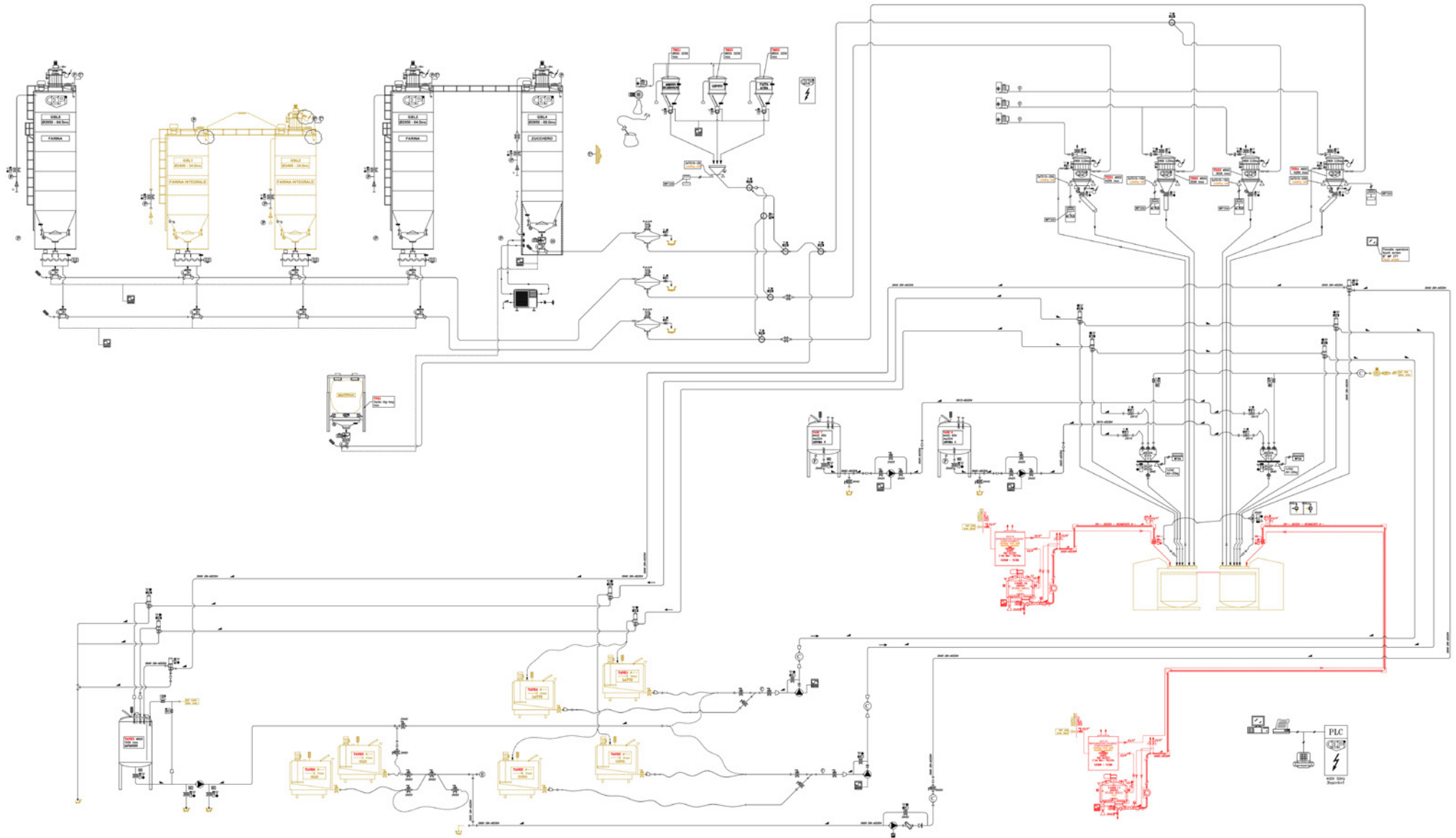
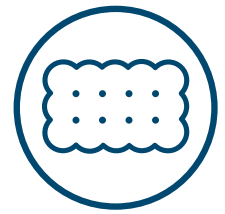


SPECIAL

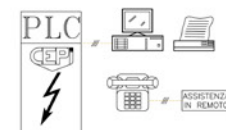
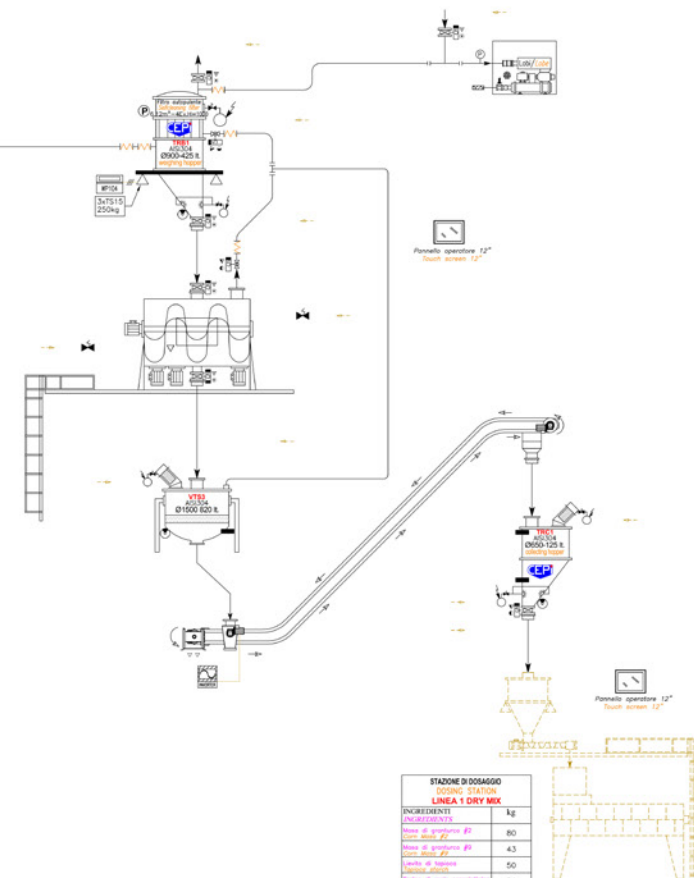
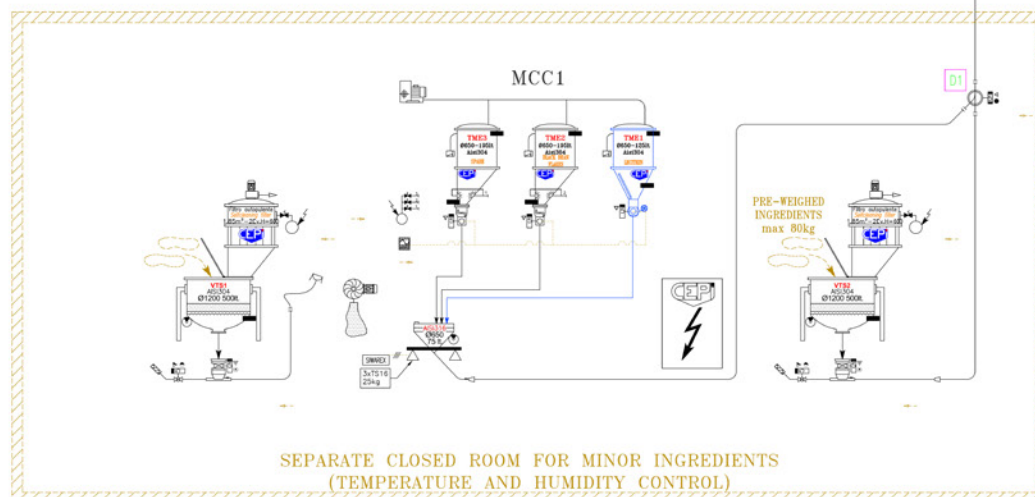
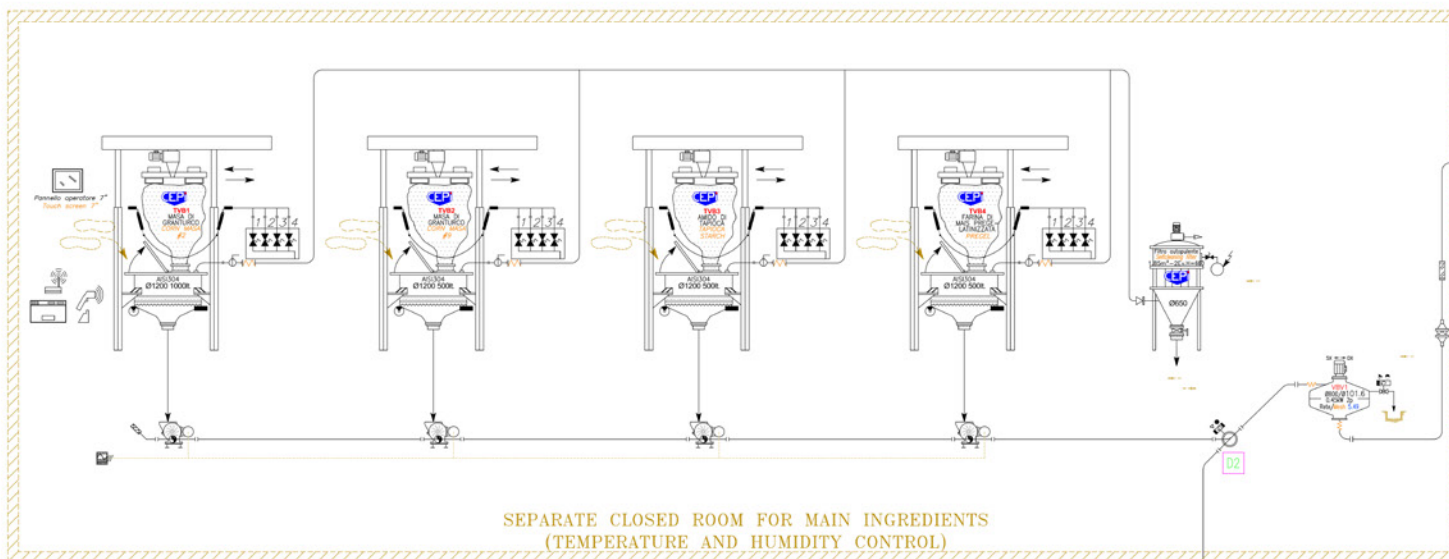
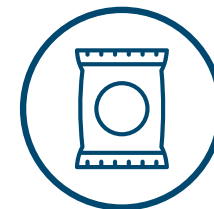
BAKERY



BISCUITS



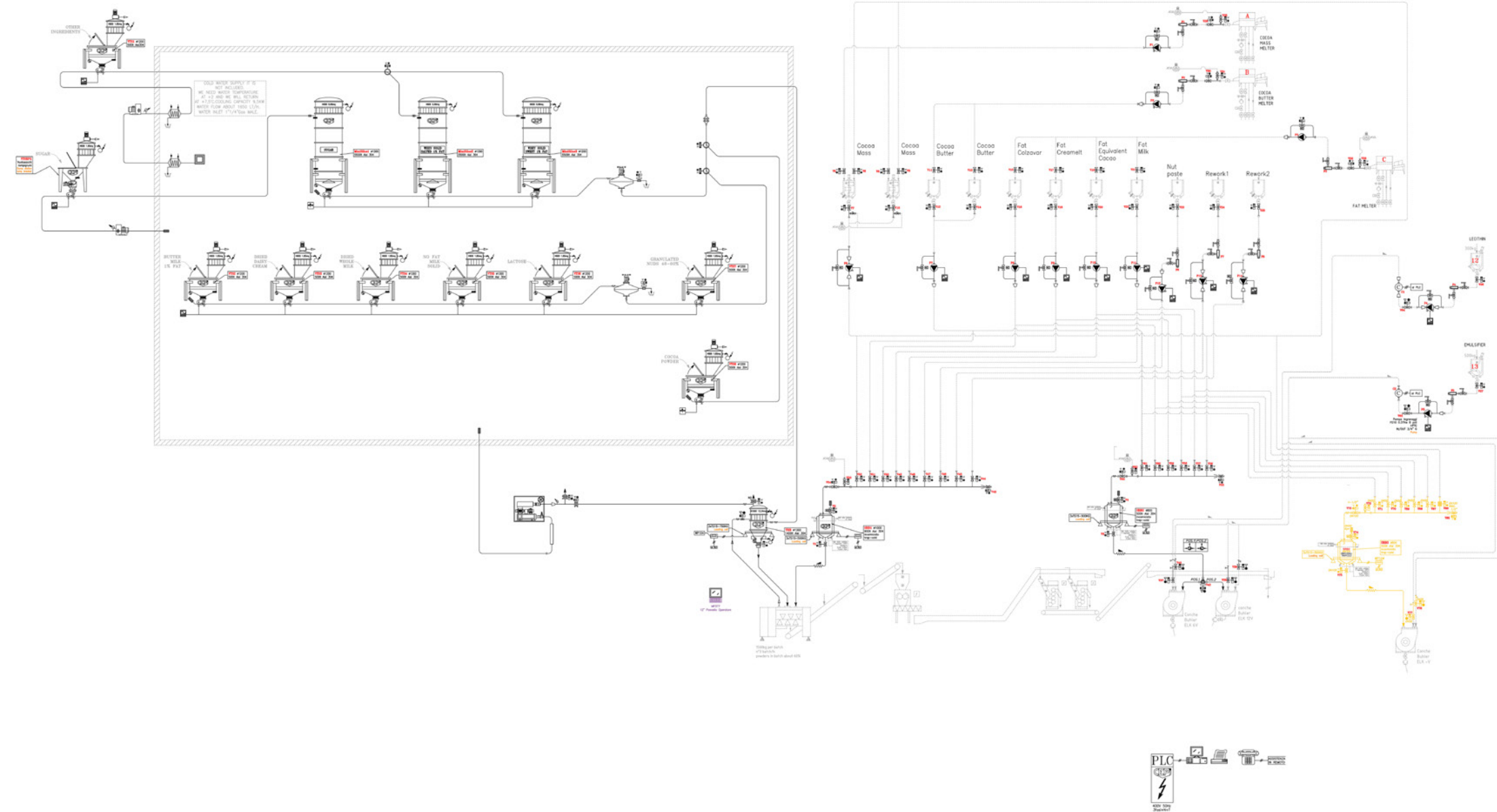
SNACKS



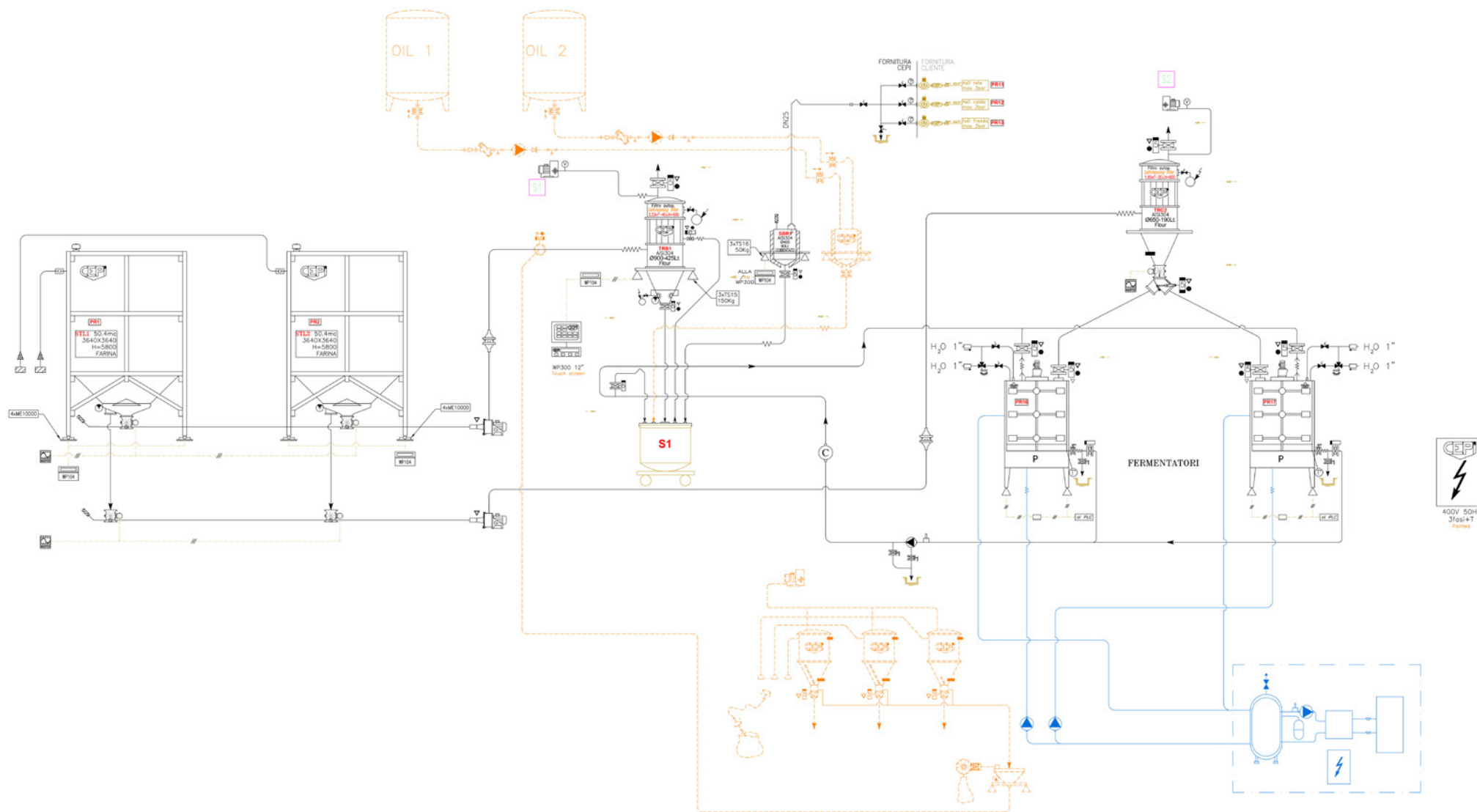
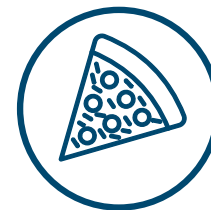
STAZIONE DI DOSAGGIO	
DOSEING STATION	
LINEA 1 DRY MIX	
INGREDIENTI	kg
Massa di semola di grano duro	80
Massa di semola di grano duro	43
Massa di semola di grano duro	50
Massa di semola di grano duro	24
Massa di semola di grano duro	0.8
Massa di semola di grano duro	2
Massa di semola di grano duro	-
Peso totale impasto	200
4.5 batch/h	

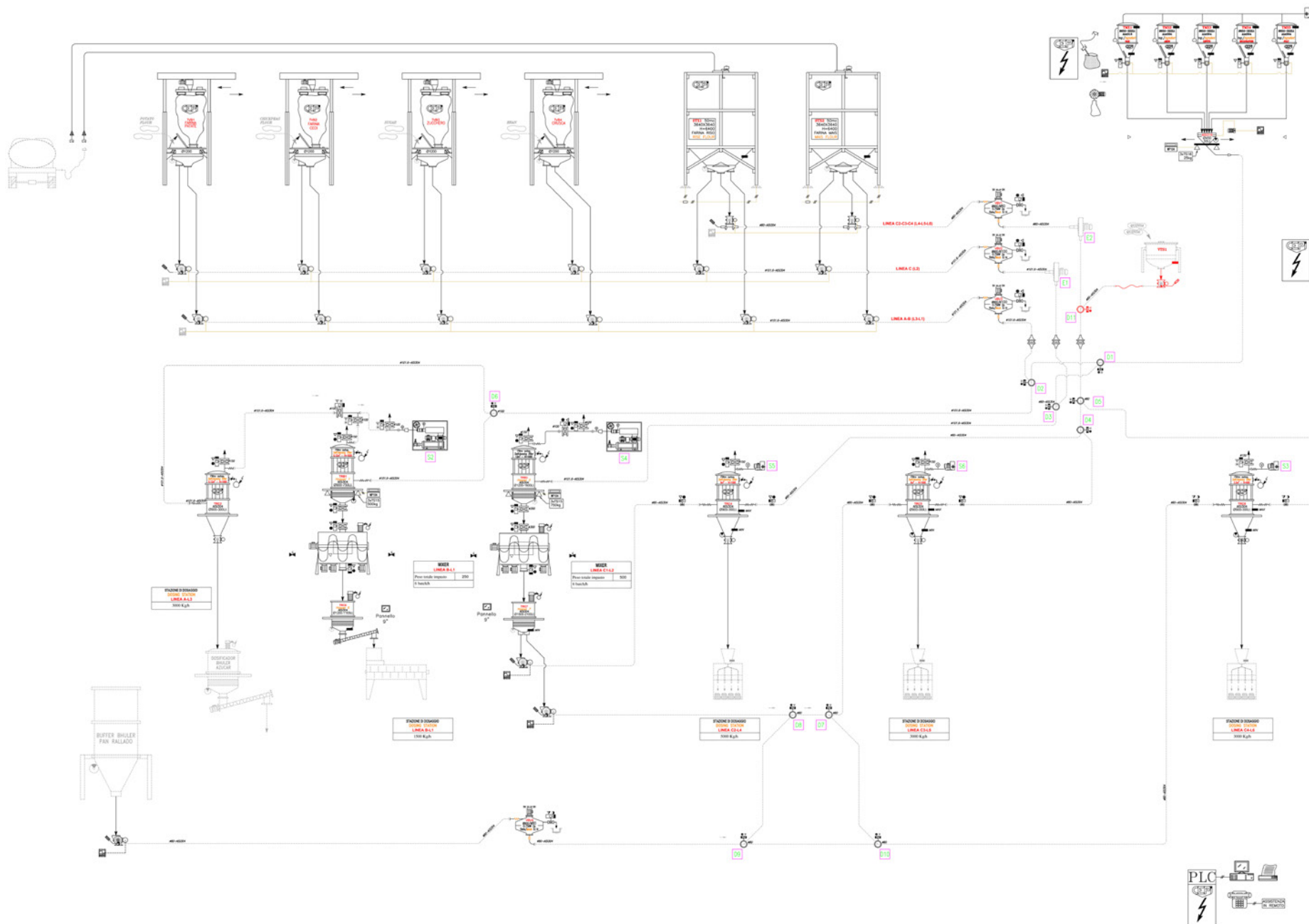
DRY MIX
450kg/h

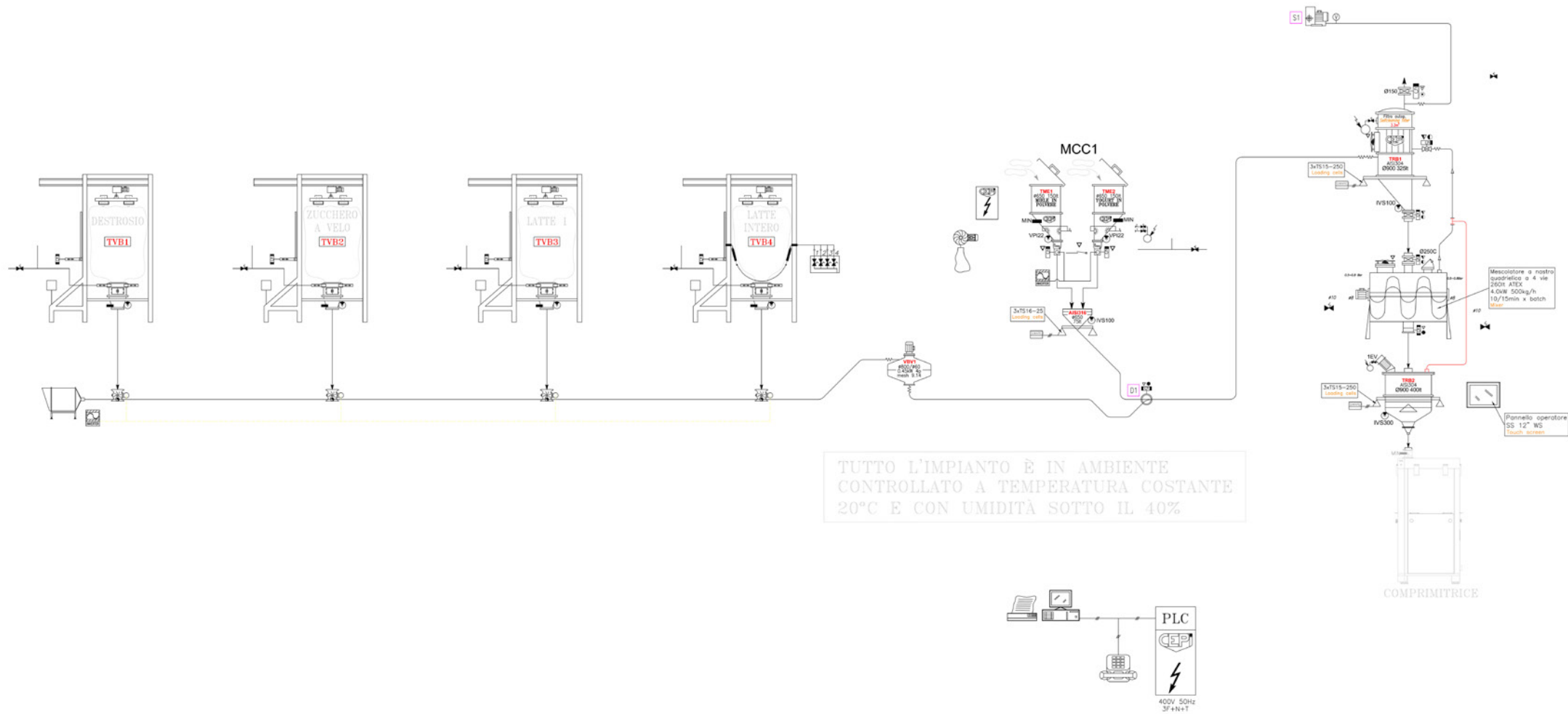

CHOCOLATE



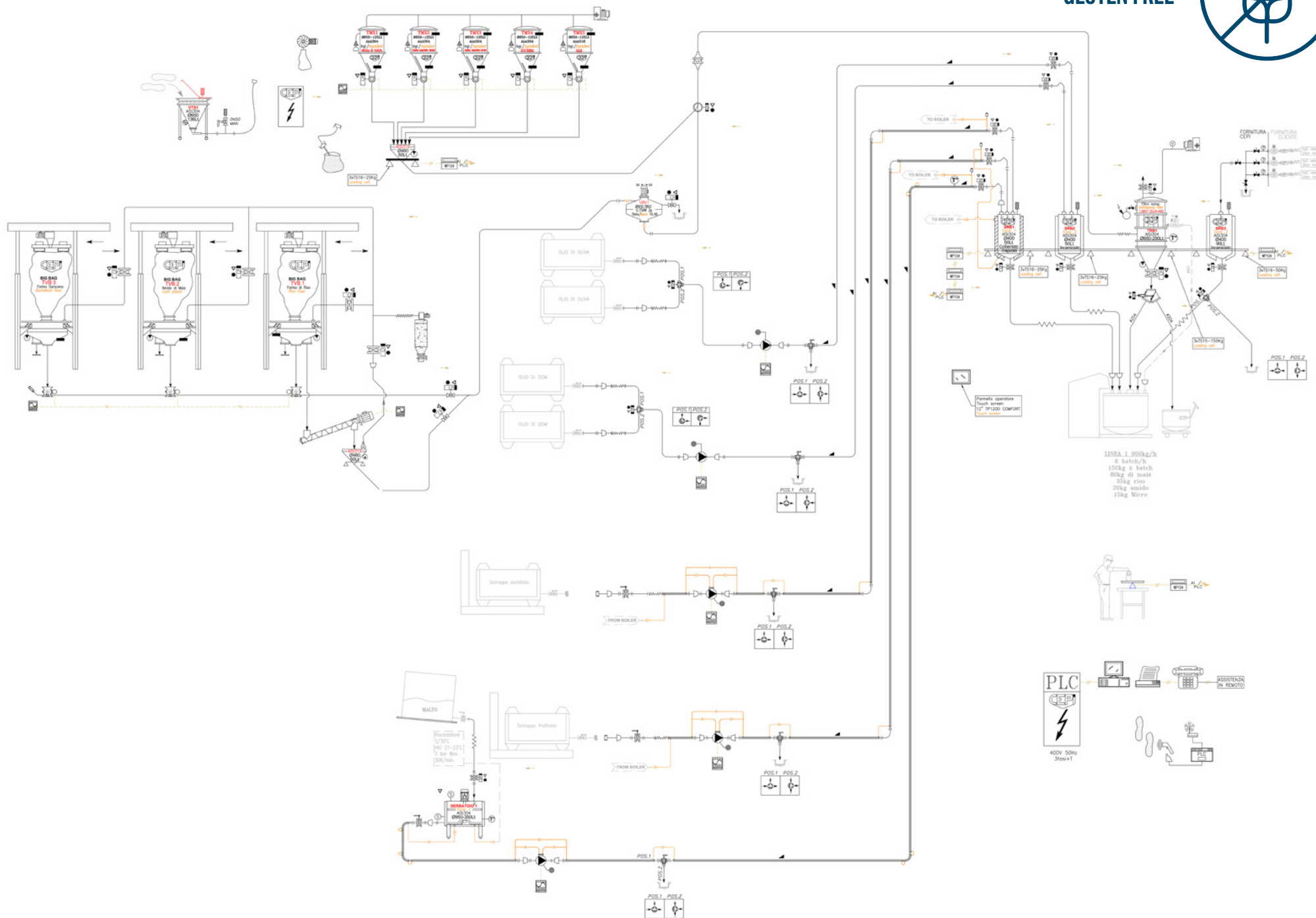
PIZZA







GLUTEN FREE





AFTER-SALES SERVICE

REGULAR, SEAMLESS AND LOCAL

Over the past four decades, we have built a rich network of trusted partners across five continents. We can offer local sales and technical support, as well as commissioning and service.

**TECHNICAL
SUPPORT**

START UP

LOGISTICS

**QUALITY
CONTROL**

MAINTENANCE

**SPARE
PARTS**

**TESTING &
TRAINING**

STRATEGIC GOALS

INCREASED
PRODUCTION
CAPACITY

OPTIMIZING
THE
WORKFLOW

INCREASED
TRAINING

RESEARCH AND
DEVELOPMENT

MORE TESTS AND
PROTOTYPES

PRODUCT
AND PROCESS
QUALITY

MORE
CORPORATE
WELFARE

SUSTAINABILITY
OF ALL
PROCESSES





**Structural
steel
elements**



**Non-electric devices
intended for
atmospheres**



**Insulation
system from
explosions**



**Health and safety
at work**



**Gender equality,
diversity and inclusion**



The 5Ps of CEPI

Doing good by People and by the Planet
with Partnership, Prosperity and Peace



SUSTAINABLE TECHNOLOGIES

SUSTAINABLE DEVELOPMENT GOALS



CIRCULAR PRODUCT



Suitable for reuse 83%
 Suitable for recycling 15%
 Disposal 2%
 Recycling efficiency 84%
 Durability 30 years



QUALITY EDUCATION



The ATENA program triples legal obligations
 by providing training to our employees
 Close relationship with local schools and universities
 Learning opportunities, internships and dissertations
 Equipment to help with training in school workshops



COMMUNITY & GIVING BACK



Scrap recovery workshops
 Social reintegration
 Close relationship with local schools and universities
 Training aimed at vulnerable groups



GENDER EQUALITY



We are certified according to the UNI PdR125
standard for gender equality

Benefits program to facilitate reconciliation of work
and personal life

Training

Events and workshops



WELFARE CHAMPIONS



Wide range of benefits with the support of a non-profit
platform and welfare managers

Psychological Support

Weekly physical activities

Care of the company relationship

Selected among more than
6,500 candidates



MEDICAL RESEARCH



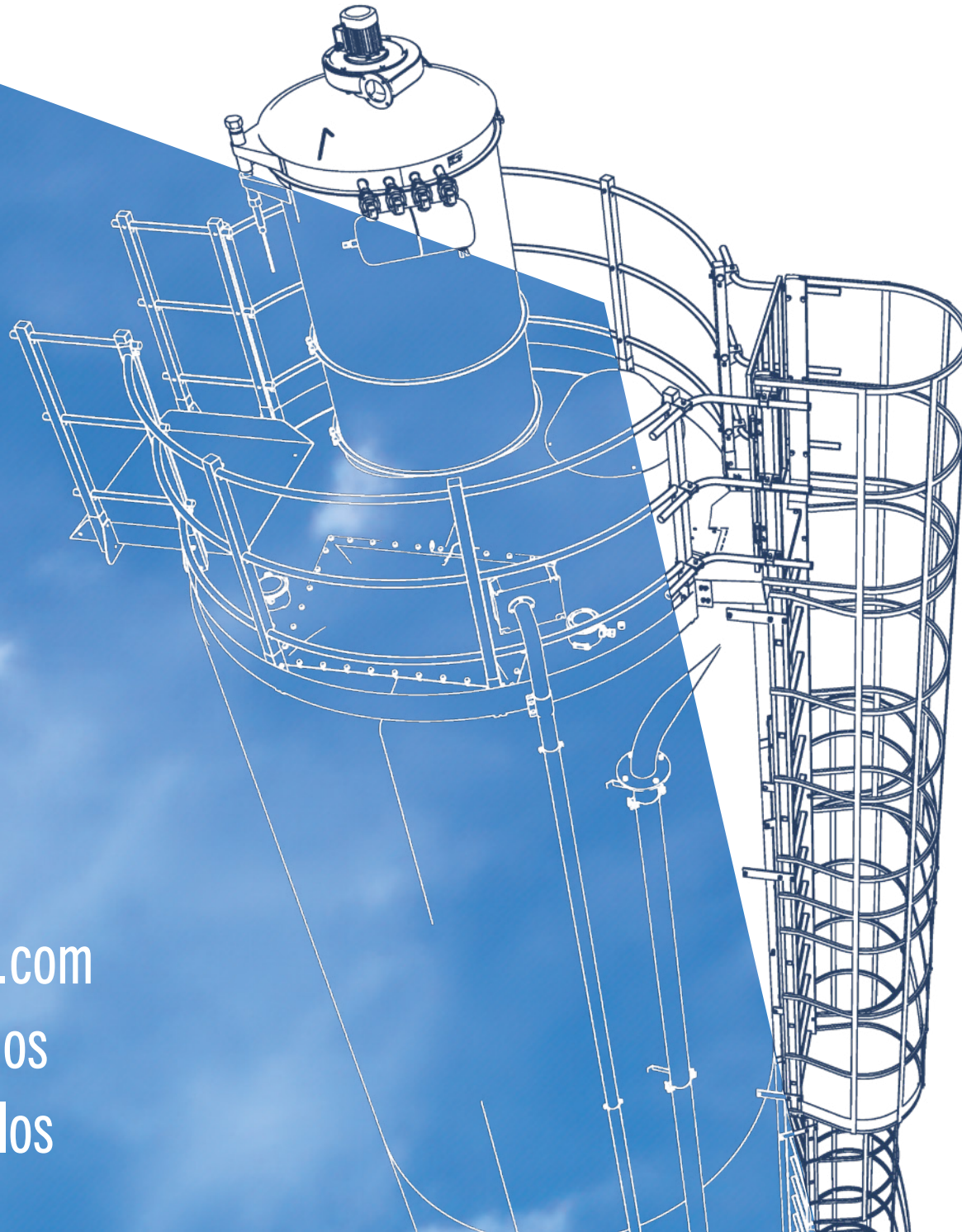
Sponsor of IOR, dedicated to fight
cancer since 1979

Our partnership allows us to help with
research projects and support cancer
patients and survivors



Heart of technology





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cepi@cepisilos.com

[in linkedin/cepisilos](https://www.linkedin.com/company/cepisilos)

[youtube/cepisilos](https://www.youtube.com/channel/UC...)

**heart of
technology**
