

COLD DOSING



System for the cold metering in paste form of fat, margarine and butter.

Closed system that allows total temperature control before and after dosing

Stabilizes temperatures and preserves ingredient properties

Product is easier to amalgamate with the dough

Time saving, higher hygiene and accurate dosing

Cold metering of fat, margarine and butter in paste form, through a closed system that allows total control on the temperature of the product before and after dosing.

Cold fat metering stabilizes temperatures and preserves the organoleptic characteristics of ingredients such as fat, margarine and butter. Dosing in paste form achieves a product that is easier to amalgamate with the dough, and is especially suitable for the production of biscuits, cakes and other confectionery. It also ensures time saving, higher hygiene in the storage and production rooms and accurate dosing due to absence of air in the pipe.

The process includes manual loading of blocks in a weighed double jacket tank and conveyance to the discharge point through worm pump and jacketed pipe. The product is then dosed in bowl through a massic flow meter at the same temperature of the block initially inserted in the system.

Weight control in real time, integrated automation and full traceability.

INDUSTRIES



BAKERY



CONFECTIONERY



DAIRY



BABY FOOD



FUNCTIONAL FOOD



PET FOOD

AUTOMATION



OPERATOR
PANEL



PROCESS
CONTROL



TRACEABILITY



Closed system that allows total temperature control before and after dosing

Preserves the organoleptic characteristics

of ingredients

Product is easier to amalgamate with the dough

Time saving

Higher hygiene in the storage and production rooms

Accurate dosing due to absence of air in the pipe

Double jacketed tanks with motor driven agitator

Dosing pump and flow meter

Weighing in real time, integrated automation and full traceability

1 Dosing pump

2 Storage tank with motor driven agitator

3 Weighing cells

4 Conveyance into the mixer

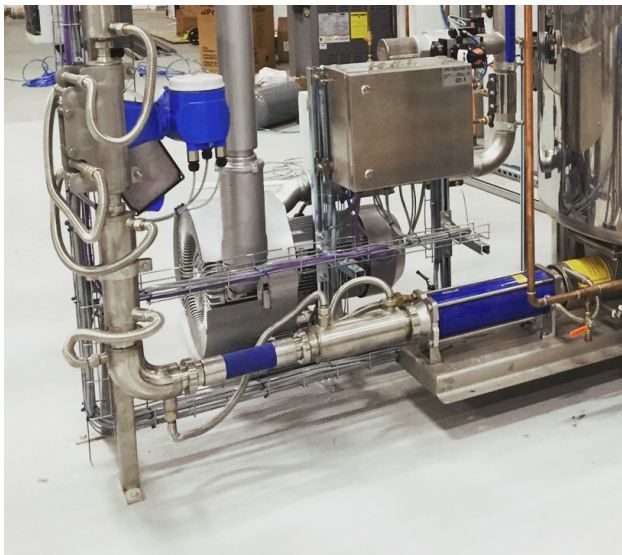




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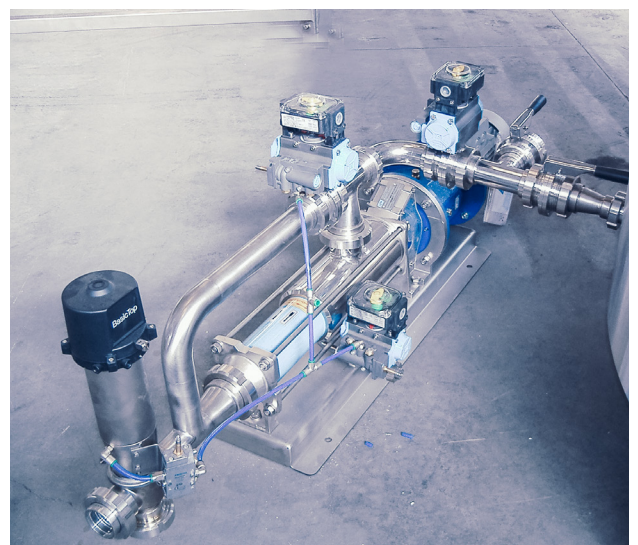
Cold metering station with weighing processor. Right: flow meter



Stirrer. Left: dosing pump.



Mixing blade. Right: progressive cavity pump.



Special applications are the ingredient management technologies that CEPI developed to complete storage, transport and dosing operations. Our goal is to offer a turnkey solution that covers the entire process from the input of the ingredients to their dosing in an organic way. *Our motto is: if your process needs it, we can do it. If we cannot do it yet, we will develop it, just for you.* Our solutions evolve to match each individual demand from the manufacturer side, leading to unparalleled technological range:

Fermentation technology

Flour cooling

Sugar mill

Bread and biscuit rework

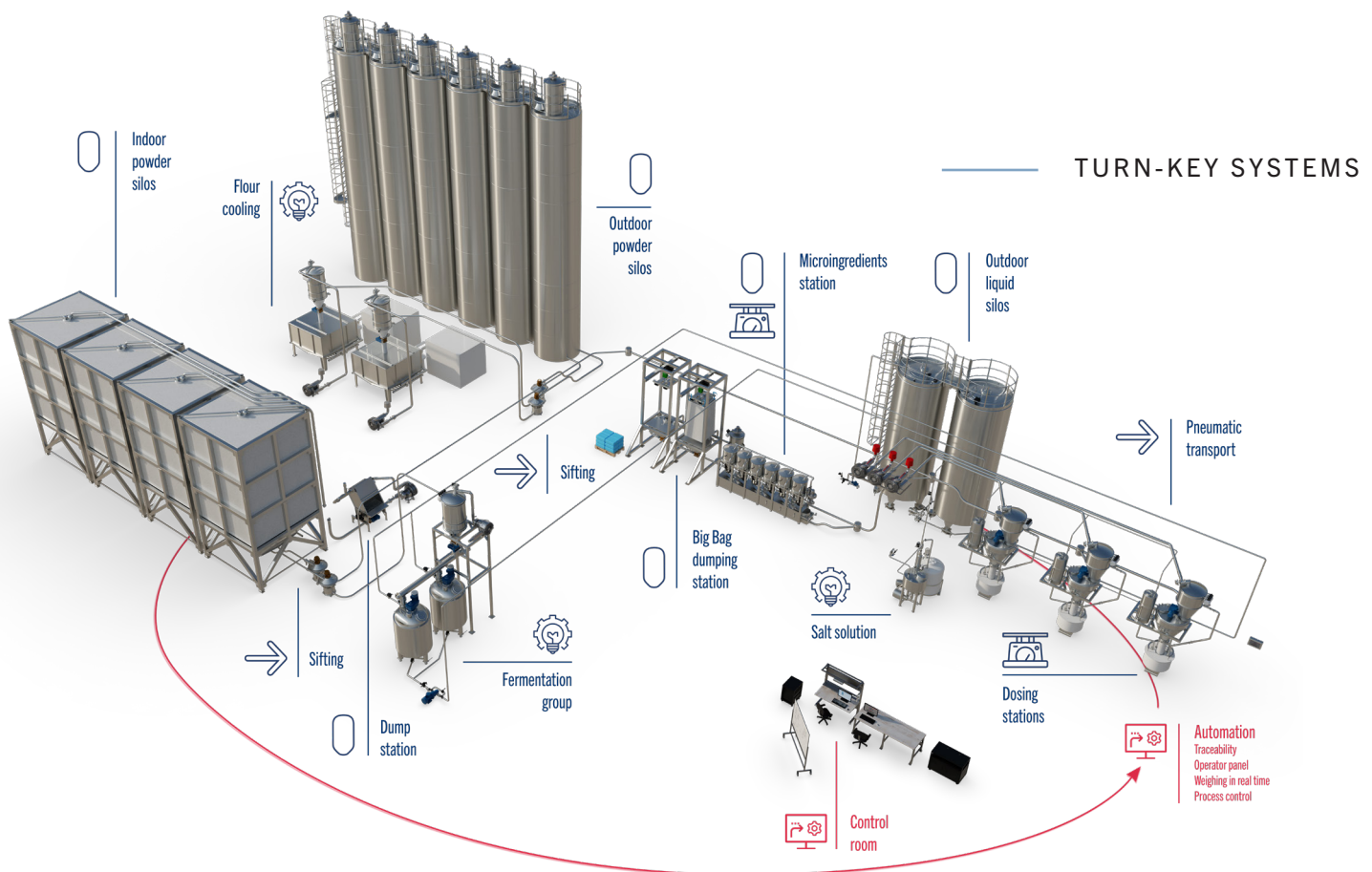
Production, storage and dosing of invert sugar

Production, storage and dosing of salt solution

Fat tanks

Cold fat dosing in paste form

Heat treatment



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 food production processes. Since 1985, we have worked with the most important companies from all sectors of food manufacturing.



STORAGE



TRANSPORT



DOSING



SPECIAL



AUTOMATION