

# LIQUID MANAGEMENT

Storing, transport  
and dosing of  
liquids of variable  
viscosity  
with temperature  
and modified  
atmosphere  
management

**Temperature and modified atmosphere  
management**

**Stainless steel storing tanks  
and bin management**

**CIP or PIG washing system**

**Jacketed piping in stainless steel  
and centrifugal or volumetric pumps**

**Volumetric and weighed dosage by flowmeter  
or stainless steel hopper**

**Integrated automation and traceability**



CEPI's technology handles the storing, transport and dosing of all liquids, including oils, fats, egg, milk, liquid sugar, liquid yeast, liquid sourdough, liquid acid mixtures, colorings, flavors, honey, glucose, syrup, cream, paste like cocoa paste, as well as salt solution and invert sugar, which our technology also prepares.

Liquids are stored in tanks of variable capacity in appropriate steel material and suitable for the viscosity of the stored liquid. Tanks come with temperature management and modified atmosphere management and can be provided with recirculation system, double jacketed and/or cooled depending on the needs of the material and process.

Bin storing management with management of transport and dosing is also available.

Customized transport system with stainless steel, double jacketed piping, with modified atmosphere management and temperature management with cooling or heating. Centrifugal or volumetric pumps that are suitable to the viscosity of the handled liquid.

Management of multiple liquids and feeding of multiple tanks. Hygienic and safe design. All components (such as valves) are easily accessible and maintainable. The transport system is designed to minimize energy consumption with individual analysis of energetic impact.

Dosing in heated and double jacketed hoppers in suitable stainless steel. Hoppers are hermetic and pressurizable. Multiple flowmeter options are also available, including mass and weighted flowmeter, as well as mixed hopper/flowmeter solutions. The dosing system is designed to match the needs of materials, logistics and production volumes.

Fully or semi-automatic washing with PIG or CIP system.

Integrated automation and full traceability.

### INDUSTRIES



BAKERY



CONFECTIONERY



PASTA & CEREALS



DAIRY



PREMIX



FUNCTIONAL  
FOOD



BABY FOOD



PET FOOD



BEVERAGES



CHEMICAL

### AUTOMATION



OPERATOR  
PANEL



PROCESS  
CONTROL



TRACEABILITY

Tanks of variable capacity in appropriate steel material, suitable for the viscosity and other properties of the stored liquid

Temperature and modified atmosphere management

Double jacketed recirculation system with temperature management

Bin management

Weight control in real time, integrated automation and full traceability





Storing tanks with transport system



Storing in big and medium sized stainless steel tanks



Double jacketed tank group with maintenance platform



Manually loaded tank with EU standard ladder

Stainless steel, double jacketed piping

Modified atmosphere management

Temperature management with cooling or heating

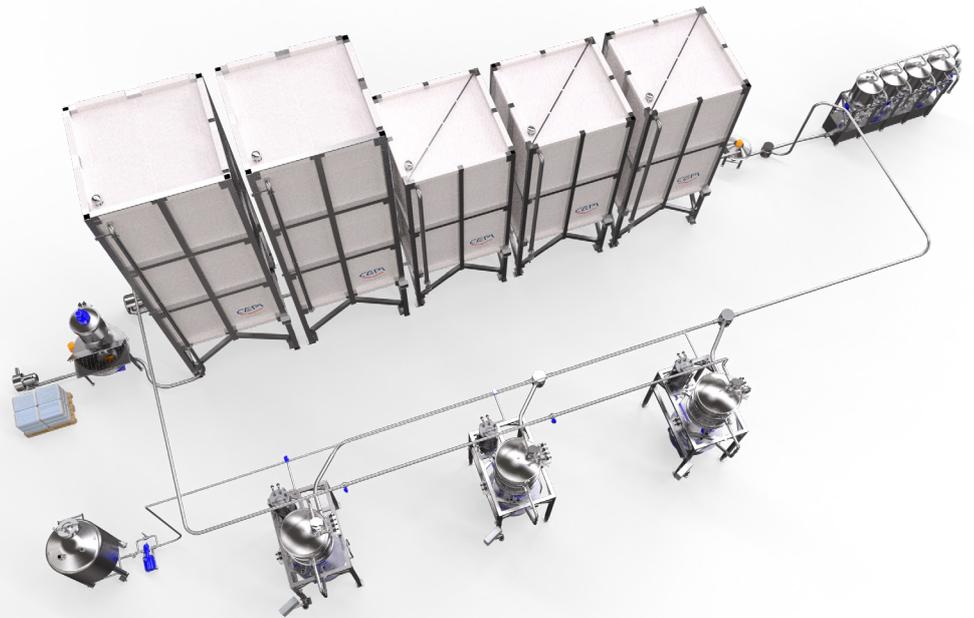
Centrifugal or volumetric pumps that are suitable to the viscosity of the liquid

Management of multiple liquids and feeding of multiple tanks

Hygienic and safe design

Designed to minimize energy consumption with individual analysis of energetic impact

Integrated automation and full traceability



Feeding multiple dosing tanks

Multiple pump options: gear pumps, lobe pumps, screw pumps, peristaltic pumps...

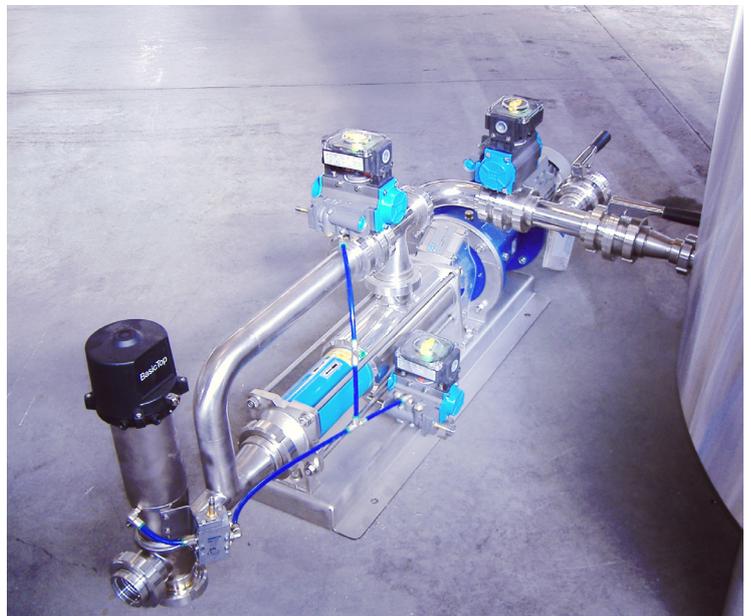




Flow of heated pipes without intertwining, ordered paths feeding a large number of different tanks



Three-way ball valves, easily accessible for maintenance



Screw pump

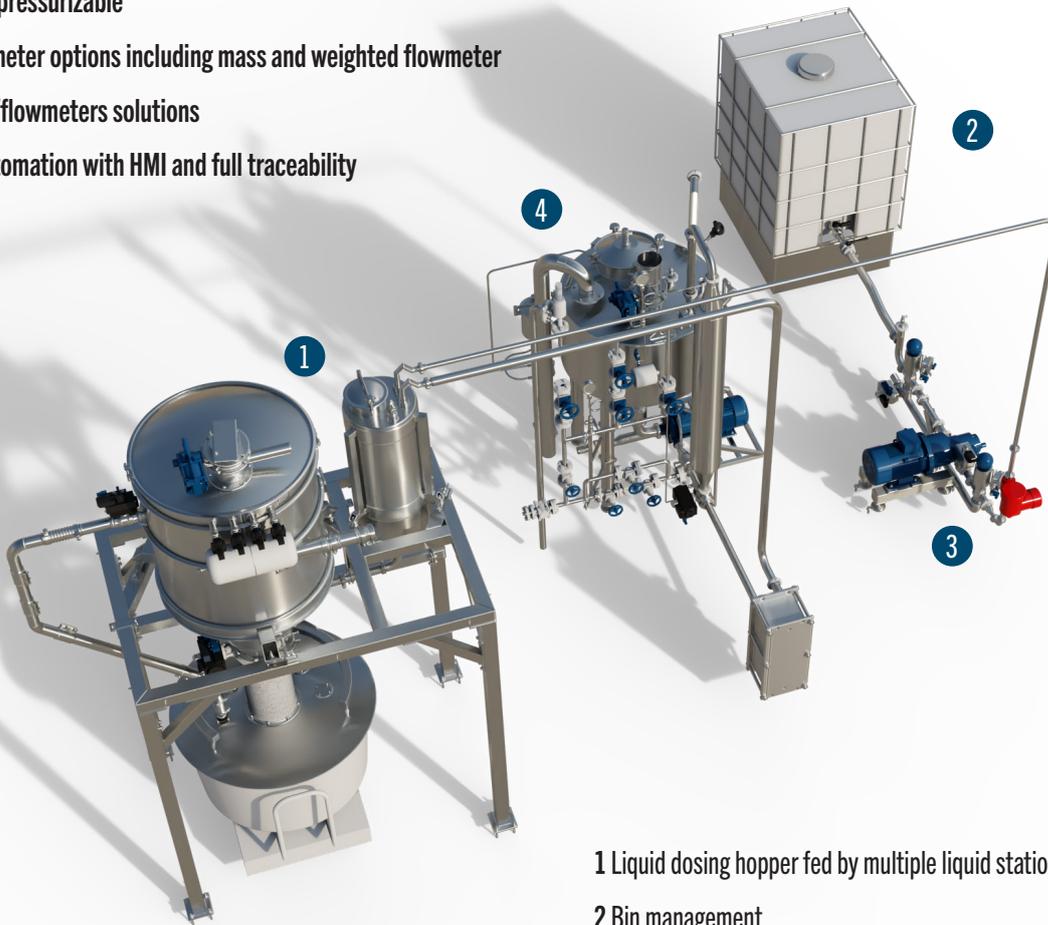
Heated and double jacketed hoppers in stainless steel suitable to the dosed liquid

Hermetic and pressurizable

Multiple flowmeter options including mass and weighted flowmeter

Mixed hopper/flowmeters solutions

Integrated automation with HMI and full traceability



1 Liquid dosing hopper fed by multiple liquid stations

2 Bin management

3 Volumetric pump

4 Salt solution station

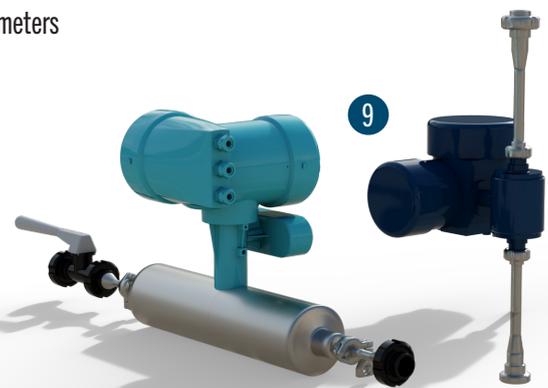
5 Multiple entries

6 Inspection Hatch

7 Loading cells

8 PLC with HMI

9 Flowmeters

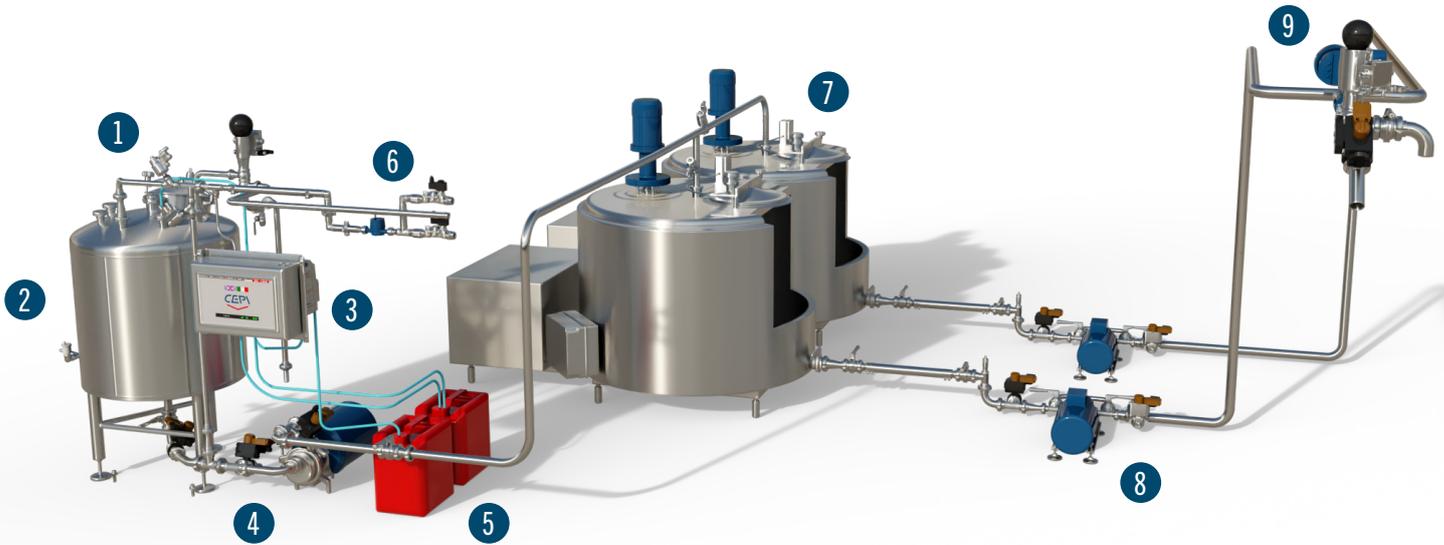




Liquid tank in dosing station

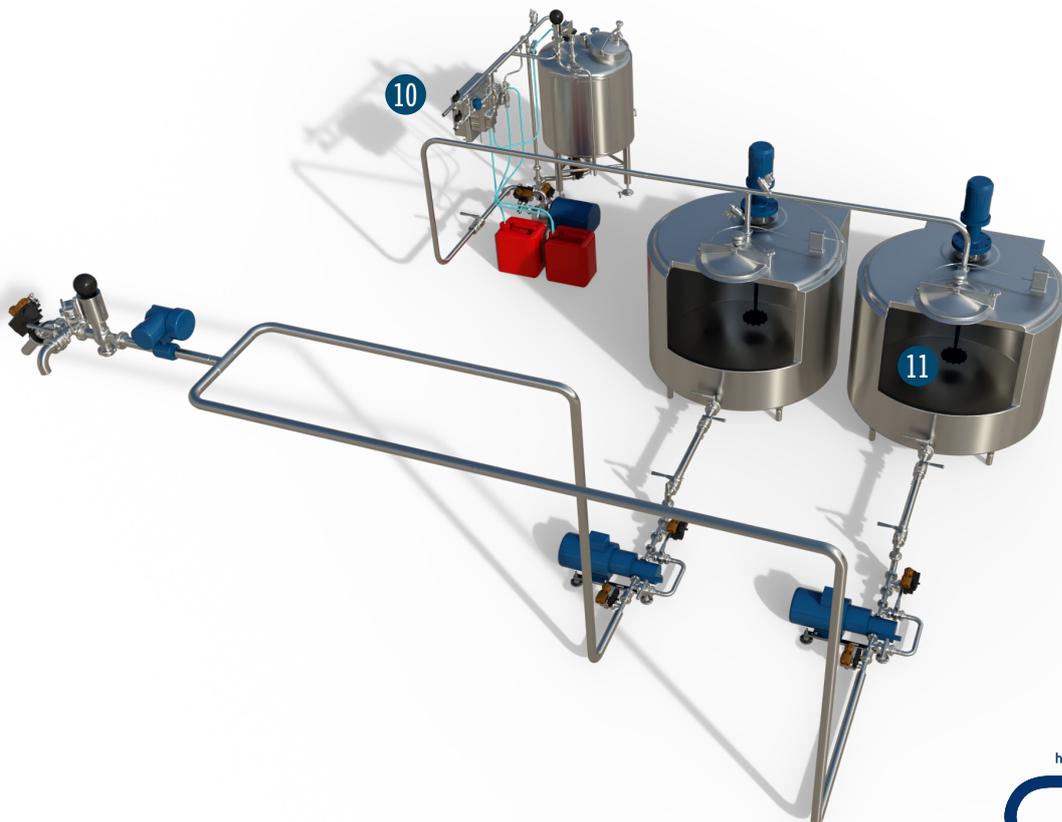


Liquid preparation and dosing tanks with HMI

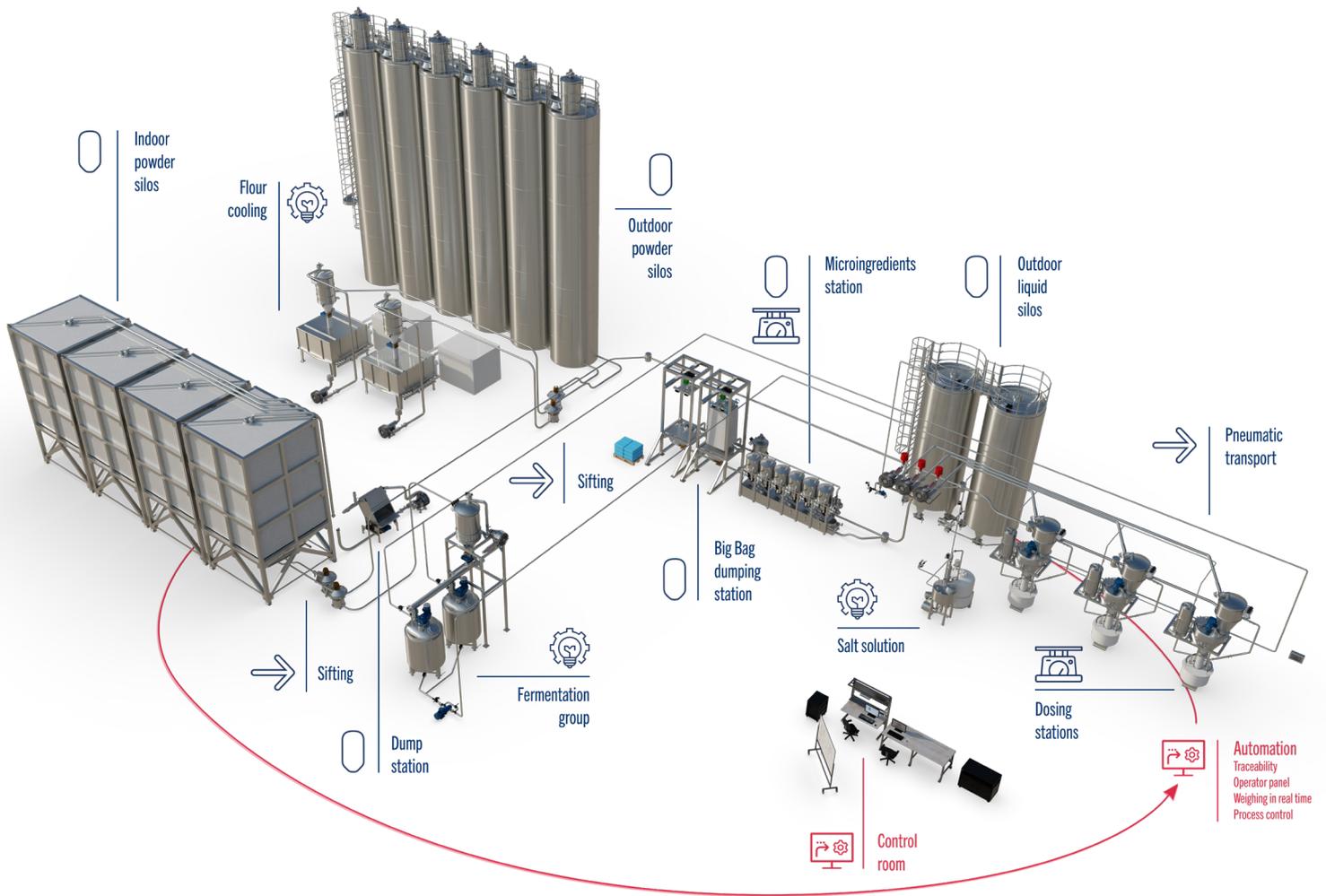


- 1 Double pneumatic seat valves for multiple lines management
- 2 Washing tank (water, detergent/sanitizer)
- 3 Control panel
- 4 Recirculation pump
- 5 Detergent/sanitizer
- 6 Water flowmeter and mixer

- 7 Process tanks
- 8 Dosing pumps
- 9 Double pneumatic seat valves
- 10 Peristaltic pump to dose detergent/sanitizer
- 11 Washing ball



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.



Turn-key, fully automated and customized systems: CEPI's innovation is tailor-made, leading to unparalleled technological range. With an approach centered in personalization, flexibility and modularity, our systems are more resilient and durable, designed to easily accommodate future developments and expansions. We imagine your future.