

BLENDER

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

Fast and accurate

Hygienic design and easy to clean

Delivers a homogeneous mix of powders for quantities up to 1% in 3-5 minutes

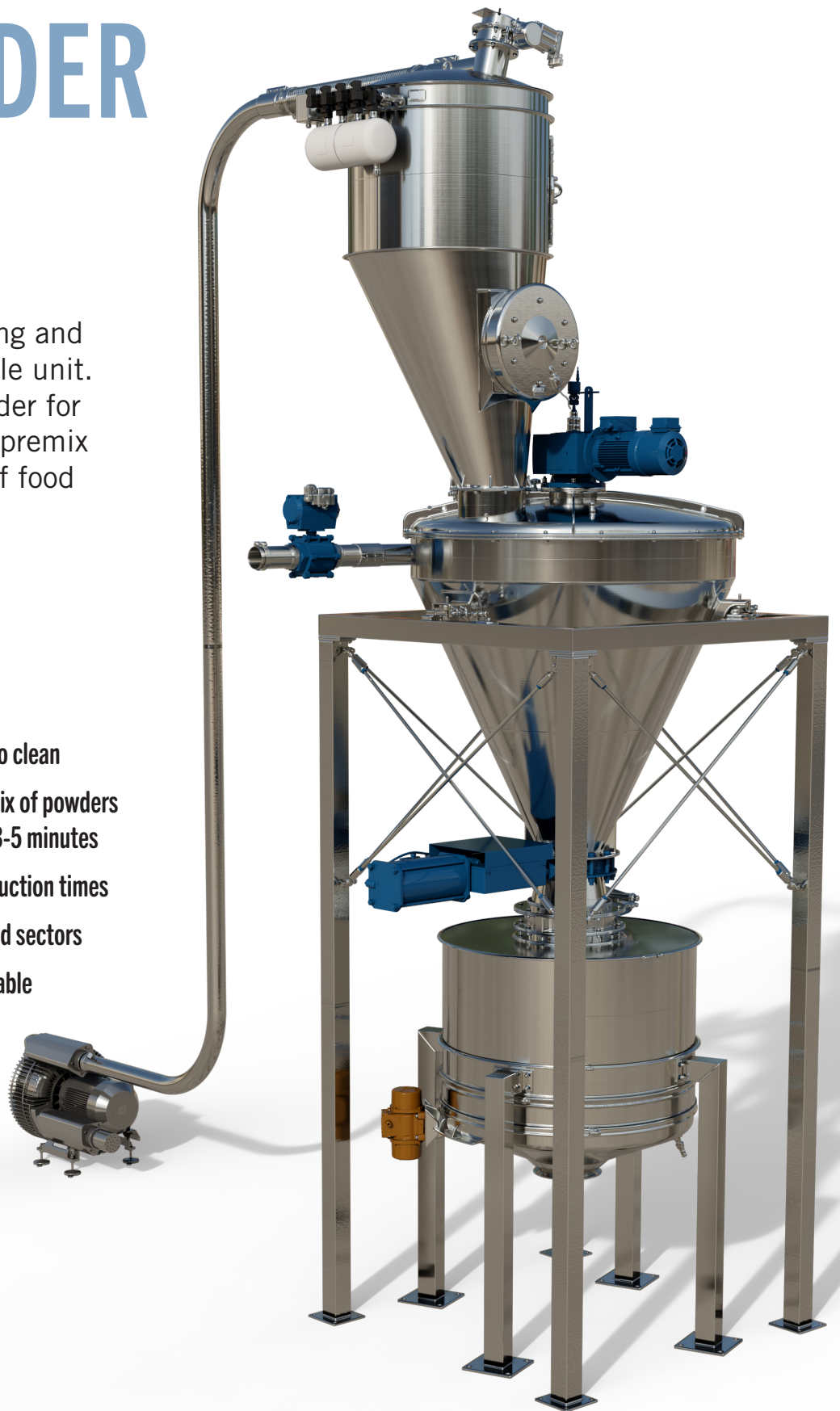
Optimizes mixing and production times

Highest flexibility in all food sectors

Fully automated and traceable

Stainless steel

ATEX conform



A station that receives, weighs and blends all in a single unit. Equipped with vertical blender, it is designed to cater to a multitude of food sectors, offering unparalleled flexibility and precision in the creation of premixes.

The Blender can be used to mix ingredients before dosing or in place of the dosing hopper. It can dose in the mixer in a single solution or by loss of weight in small batches, and its speed makes it very suitable for continuous mixing systems. In installations with multiple lines it can be combined with hoppers to achieve the highest flexibility in production.

The Blender is fast, accurate and clean, delivering a homogeneous mix of powders in the span of 3-5 minutes, even for quantities lower than 1% of the total. It is fully automated and optimizes mixing and production times, as the blend is already homogenous before reaching the mixer.

Available in sizes from 60 to 1000 liters, it can be loaded pneumatically or by gravity. It is equipped with slide valve and extraction is by with rotary valve or feed screw.

Stainless steel and is ATEX conform. Hygienic design with total discharge, easy to clean, fully inspectable and washable.



Three blenders dosing
on separate mixers



Homogeneous mix even for quantities lower than 1%

3-5 minutes

Available in sizes from 60 to 1000 liters

Stainless steel

ATEX conform

Hygienic design and easy to clean

Can be loaded pneumatically or by gravity

Slide valve and extraction is by with rotary valve or feed screw

Integrated automation and full traceability

INDUSTRIES



BAKERY



CONFECTIONERY



PASTA & CEREALS



PREMIX



FUNCTIONAL
FOOD



BABY FOOD



PET FOOD



BEVERAGES

AUTOMATION



OPERATOR
PANEL



PROCESS
CONTROL



TRACEABILITY



Blender group



Blender fed by hoppers



Two Blenders dosing on packaging machine



Blender mixing before dosing



Blender in a confectionery installation



Bread, pastries, ice cream, pasta, gluten-free products, cereal mix, cereal bars, baby food, functional food, spices mix, instant coffee

Powders, granular products, liquids, fats. Macro, micro, medium volumes. Preservation and safety, vibration and fluidization. *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:

Systems for the weighing and dosing of powders and liquids at the end of the line

Modular dosing hoppers for powders

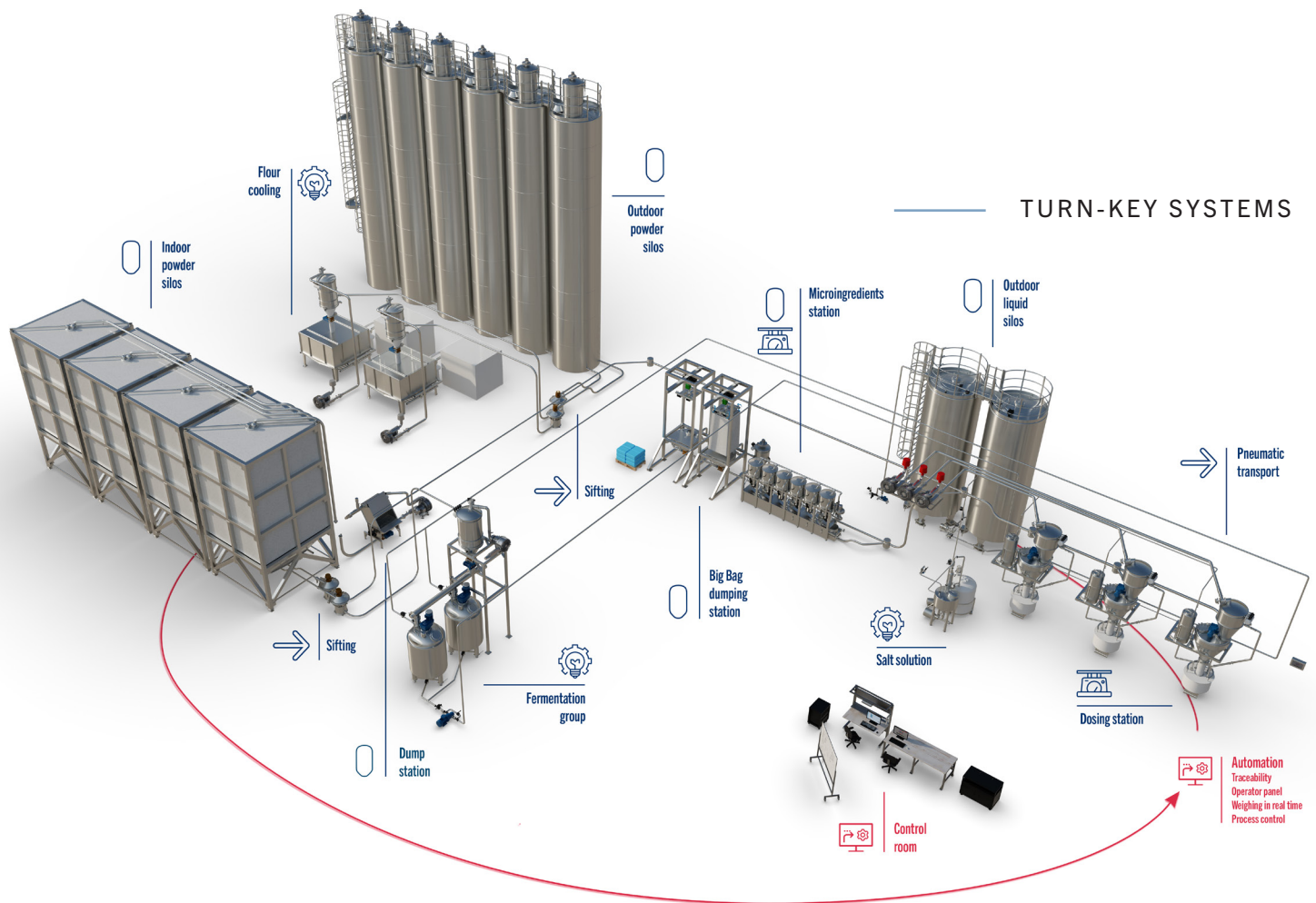
Tanks for liquids controlled by electronic metering scale

Vertical blender for the production of premix

Components and systems for the single or multiple extraction of powders and liquids

Sifting systems for powders to ensure food security

In-house manufacture of ATEX conform components



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.

