

FAT TANK



Dosing of fat products in liquid form.

Stainless steel

Heating system with boiler and coil

Optimized circulation

Fat cutting knife with three-level agitator

Heating through electric resistances with heat detector and agitator

Fat cutting knife and heated coil inside of tank

Complete discharge with manually driven DN 40 valve

Double-jacket bottom for the circulation of heating liquid

Dosing pump

Boiler

1 Agitator

2 Tank with heated coil and cutting knife

3 Dosing pump

4 Heated bottom

5 Conveyance into the mixer



INDUSTRIES



BAKERY



CONFECTIONERY



DAIRY



BABY FOOD



FUNCTIONAL FOOD



PET FOOD

AUTOMATION



OPERATOR
PANEL



PROCESS
CONTROL



TRACEABILITY

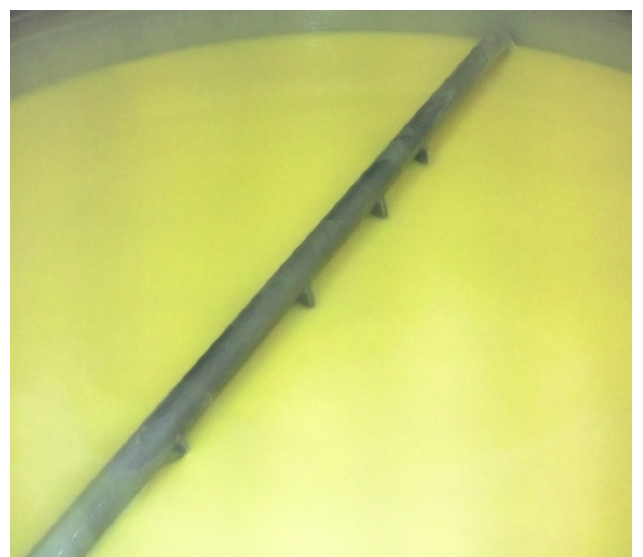




Fat tank with agitator and inspection hatch. Right: heated bottom detail.



Heated coil. Left: boiler.



Fat product. Right: heated product.

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

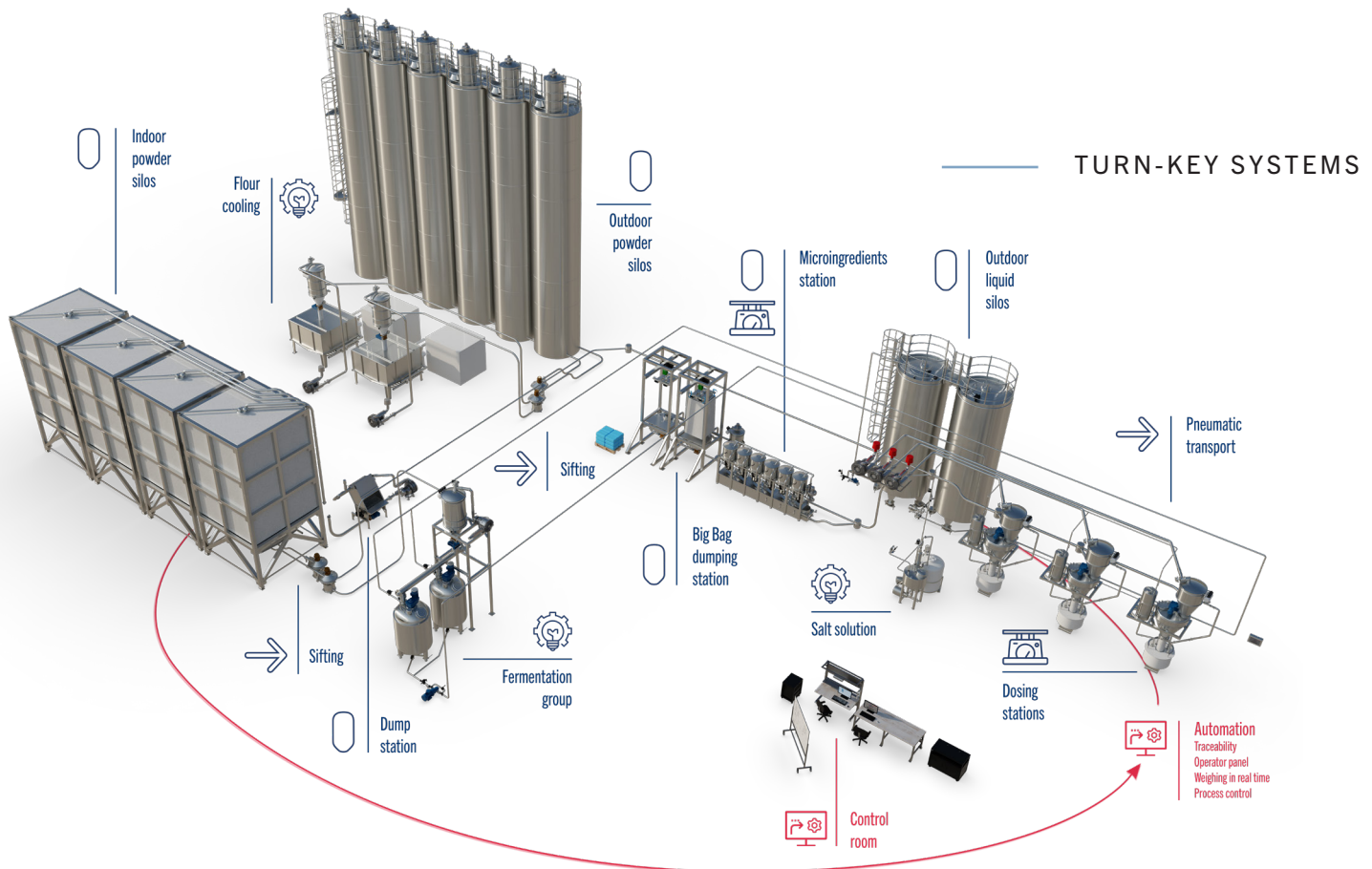
Production, storage and dosing of invert sugar

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