

SILBOX

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

Fluidization and FIFO management

Modular expandability

Multiple extraction

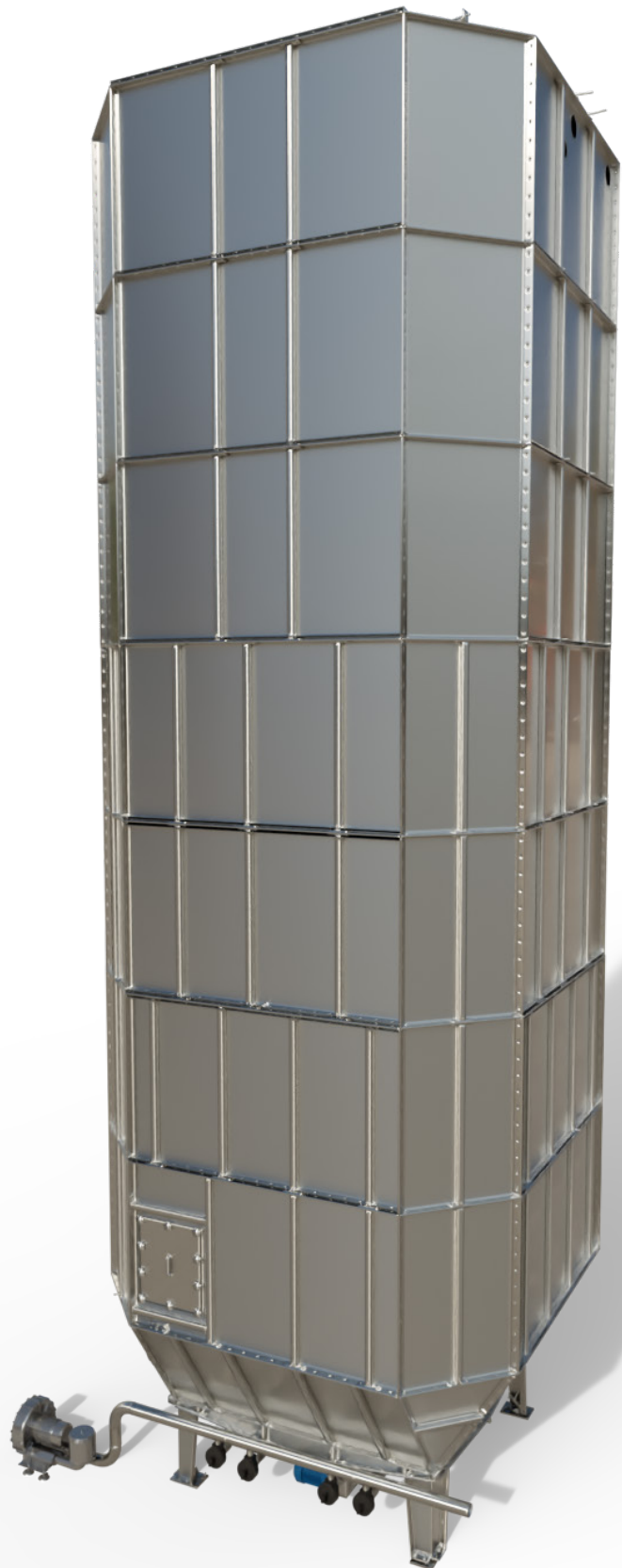
Special emptying method for sugar, starch, bran and others

Silos for cous-cous and short pasta

Filtering roof

Level sensor and pressure switch

Weighing system with cells



Modular and extendable indoor silos made of panels in stainless or aluminum steel, suitable to any logistic need. Extraction with fluidized bed or vibrating cone for a complete emptying of product by the first in first out principal (FIFO). Perfect for all flours, bran, sugars and cereals in any food production process, with special versions optimized for cous-cous and short pasta.

Flour cooling systems for any production volume are based in silbox silos with fluidized bed paired with an air-exchanger.

With safety systems against overpressure and depression during loading and filtering roof, Silbox meets the highest standards of hygiene and safety and is conform to all EU standards.

All operations are fully automated including full traceability and weight control is provided in real time.



Silbox silos with fluidized bed
with biscuit scrap recovery system

Dosing with ATEX conform butterfly valve, rotary valve or feed screw

Integrated automation and full traceability

Weighing system with cells and weight control in real time

Filtering roof

Level sensor

Pressure switch

1 Filtering roof

2 Level sensors

3 Pressure switch

4 Weighing with cells

5 Extraction with fluidized bed

6 Modular expandability

INDUSTRIES



BAKERY



CONFECTIONERY



PASTA & CEREALS



DAIRY



PREMIX



FUNCTIONAL
FOOD



BABY FOOD



PET FOOD



BEVERAGES



CHEMICAL

AUTOMATION



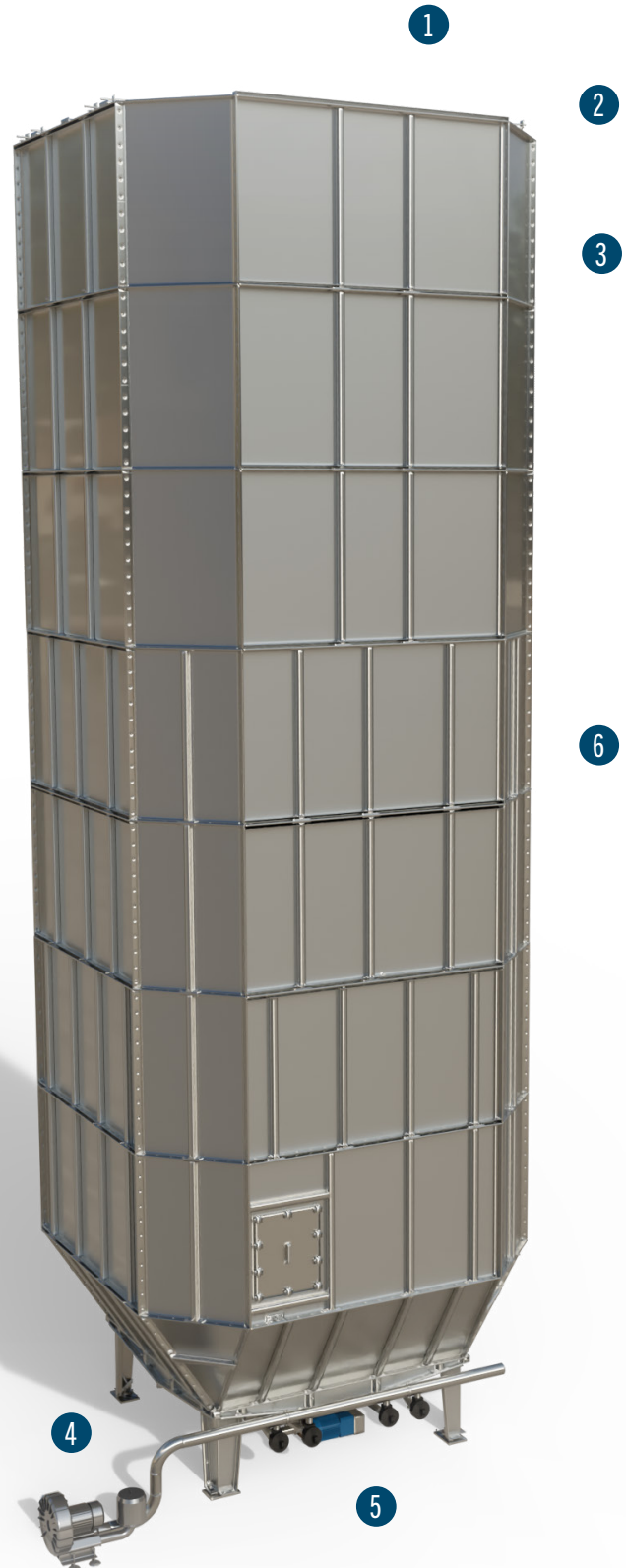
OPERATOR
PANEL



PROCESS
CONTROL

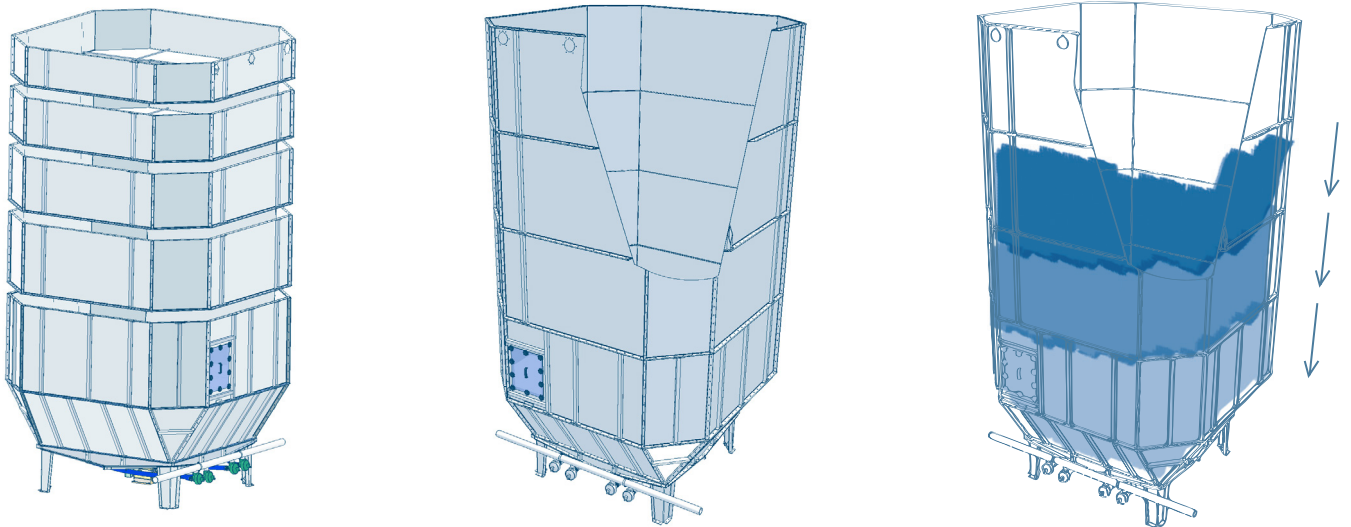


TRACEABILITY

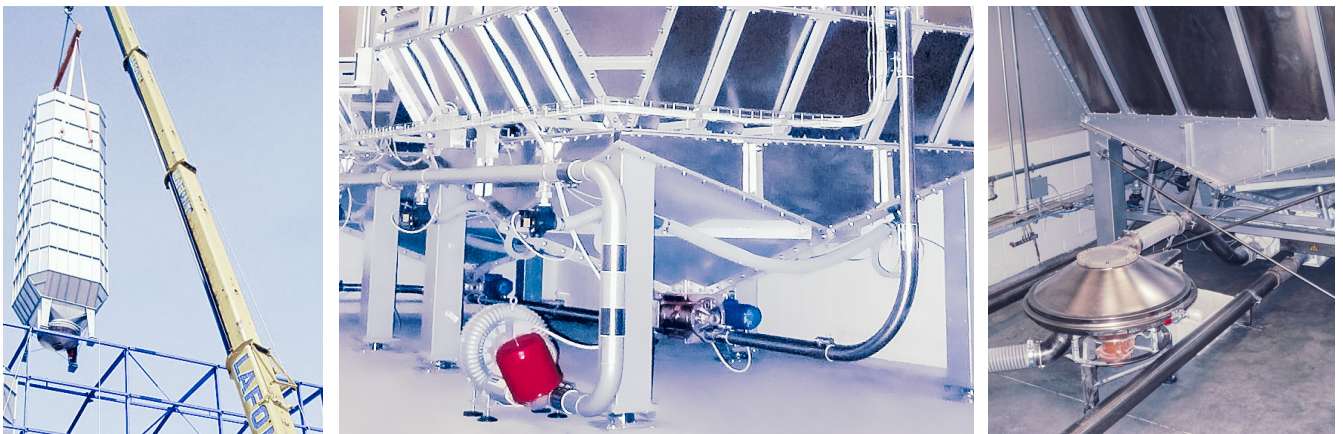




Silbox battery



Modularity and FIFO emptying



From left to right: commissioning; multiple extraction; special extraction



From left to right: installation with silbox silos, microingredients stations and invert sugar system; silos for cous cous

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:

Globosilo Outdoor silos in stainless steel for powdered products

Silbox Indoor silos in stainless or aluminium steel for powdered products

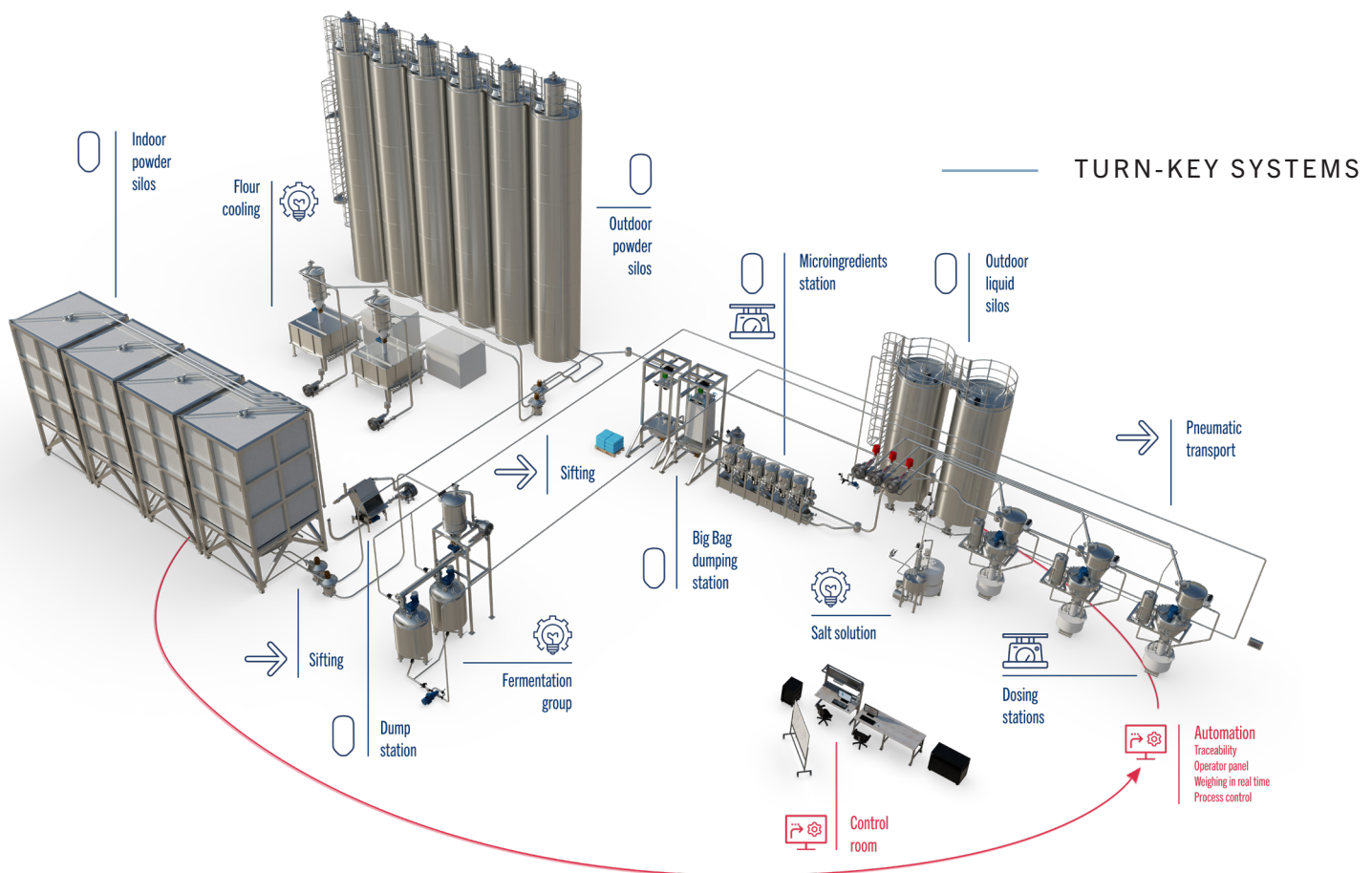
Silsystem Indoor silo in antistatic HT fabric for powdered products

Trevibox Indoor silo in antistatic HT fabric with a fluidized bed

Trimix Stainless steel station for the storing and dosing of micro ingredients

Dump station Bag and big bag dumping stations of variable capacity

Liquid tanks Indoor and outdoor tanks for liquids in stainless steel of variable size



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

