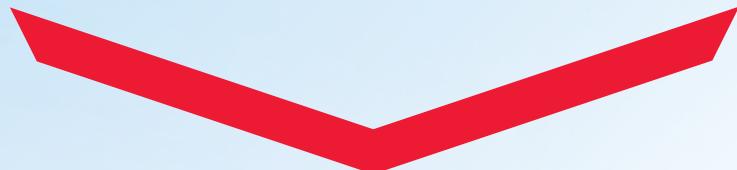


heart of technology

CEPI



Bulk-handling systems for the food industry
since 1985

Company profile 2023



cepisilos.com
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cepisilos 

Cepi designs, manufactures and commissions turn-key systems for the storing, conveying and dosing of raw materials, as well as fully integrated automation and technologies to complete all production processes.

CEPI is based in the Emilia Romagna region in Italy and operates globally, with offices in Malaysia to coordinate operations in the Asian market.

Since 1985, we have built more than 10.000 installations the world over, working with the most important companies from all sectors of food manufacturing.

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Our new home



After the exceptional 87% growth of the past decade, we have built a new facility that tripled our productive area. As we approach the 40th anniversary since our foundation, we designed our new home to be beautiful, but most of all, **green and safe.**

Factory: 13.000 m²

Offices: 2.000 m²

Powered and heated by renewable energy

Designed to completely safeguard worker safety

Automatic vertical warehouse

240 m² testing and prototyping room

Dedicated loading area

Customs approved place

Silo washing department

Large expansion to the tall areas up to 16 mt for the construction of outdoor stainless-steel silos

cepisilos.com/our-new-home



Storing

Indoor and outdoor
Macro, medium and micro ingredients
Powders, granulades, liquids
Stainless steel or Trevira HT fabric
Safe and hygienic



Conveyance

Pneumatic and mechanical
Powders, granulades and liquids
Stainless steel, ATEX components
Sustainable and clean



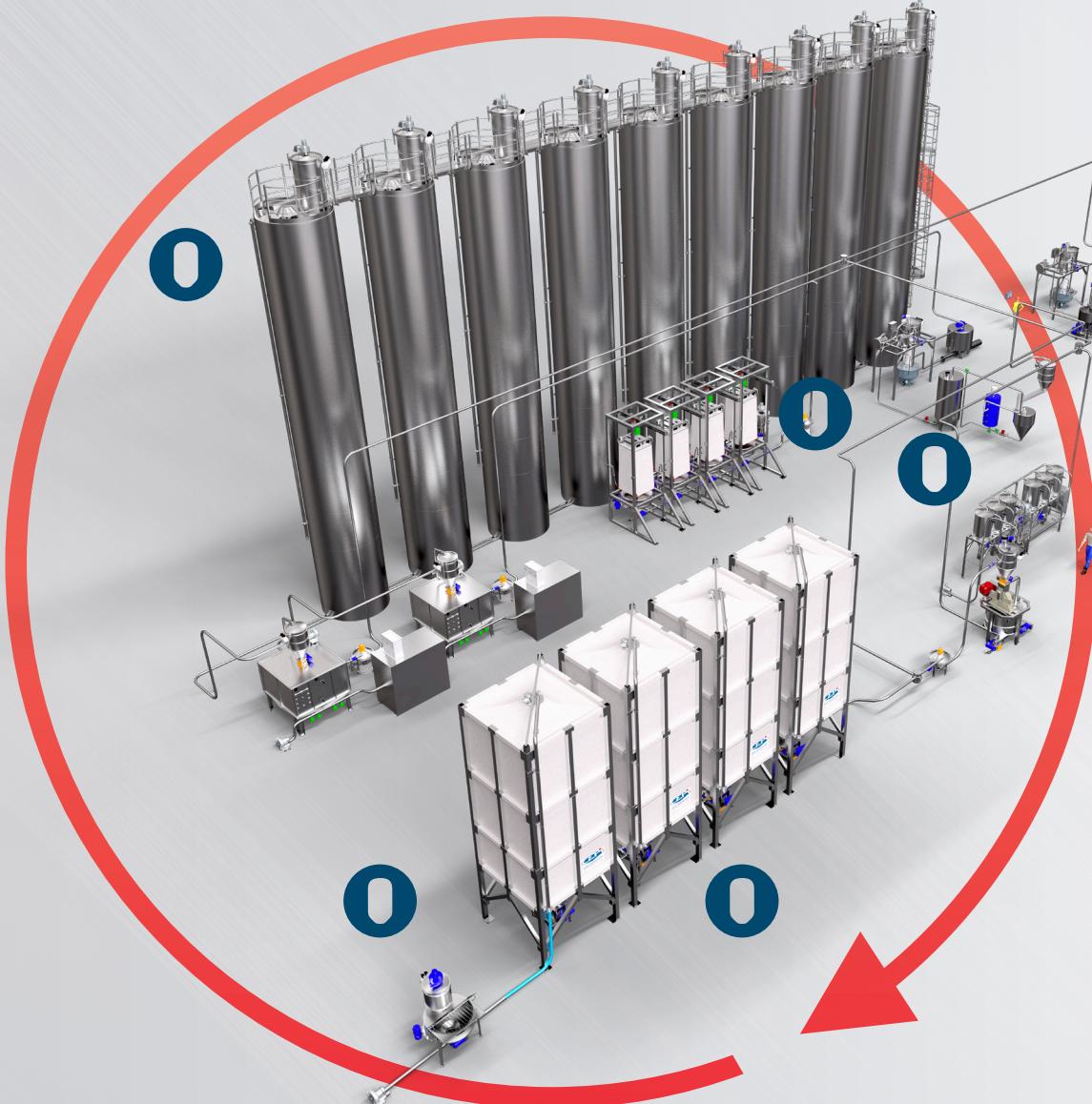
Dosing

Powders, granulades liquids
Hopper and tanks
Stainless steel
Continuous or batch
Macro, medium and micro
Blending and premix



Special apps

Fermentation
Flour cooling
Sugar milling
Cold fat dosing
Invert sugar
Salt solution
Scrap rework



Automation

Integrated automation of all operations
Operator panels
Traceability
Warehouse management
Material flow
Remote control



Storing

Powders and granular products

Macro ingredients

Globosilo

Outdoor silo in stainless steel

Silbox

Indoor silo in aluminium or stainless steel

Silsystem

Indoor silo in antistatic HT Trevira fabric

Trevibox

Silsystem with a fluidized bed

Medium ingredients

Dump station and Big bag discharger

Indoor stations to store or load silos

Minisilo

Indoor minisilos in stainless steel

Micro

Trimix

Broad-range storing and dosing station

Liquids

Tanks

Indoor tanks in stainless steel

Cip

Washing system



Conveyance

Powders and granular products

Conveyance

Pneumatic and mechanical

Extraction

Single and multiple, vibration or fluidization

Sifting

For pneumatic and gravity lines

Components

Atex conform and direct manufacture

Liquids

Conveyance

Centrifugal and volumetric pumps

Extraction

Single and multiple



Dosing

Powders and granular products

Hoppers

Dosing and weighing of powders

3 in 1

Weighing, filtering and blending

Liquids

Hoppers

Dosing and weighing of liquids

cepisilos.com/transport-dosage



Special applications

Fermentation

Flour cooling

Sugar milling

Cold fat dosing

Invert sugar

Salt solution

Scrap rework

cepisilos.com/special-application



Automation

Operator panel

PLC with HMI

Production management / Recipe management
Ingredient and hopper parametrization / Overview

Touch panel 4 - 15" Siemens and Allen Bradley
PC

Mobile device

WP140 LCD Display (Electromechanical automation)

Leonardo 15" (CEPII standardized PLC)

Weight control IRT on local control box with HMI

Control cabinet

Information exchange

Remote support

Traceability software

Traceability, process control, warehouse management

Storing and recipe data history, batch report,
material consumption report with dynamic visualization,
digitalization with barcode

Information exchange

SQL database

Available for queries from a third party system

ERP / MES

Remote support

www.cepisilos.com/automation/



Direct manufacture
Of all equipment and components in channeled system



Project management
Planning, workflow, problem solving and interface with all partners



Process and product analysis
With hygiene and safety management and food technology support



Logistics, installation commissioning
Delivery, assembling on location, testing and optimization



Engineering and control
21 engineers and 24 developers



Customer service
Remote and local support, spares, repairs, maintenance, training



Our numbers



31M

Turnover
2022



150

Workforce



5

Continents



10K

Installations
worldwide



15Km²

Productive
Area



Every food market

Bakery & biscuits
Confectionery
Pasta & Cereals
Dairy
Premix
Functional food
Baby food
Pet food

Other

Chemical
Plastic Pharmaceutical
Paper

cepisilos.com/markets



heart of technology



Our mission: build, develop, minimize, valorize, grow

To **build** highly customized installations managing the entire production line from storing to dosage

To **develop** specialized technologies that meet diverse and ever evolving needs around the planet

To **minimize** energy and material consumptions and **preserve** the proprieties and taste of the materials managed in our systems

To **valorize** people, ideas, community and territory

To **grow** in a sustainable way innovating the technologies in our sector





Our vision: turn-key, customization and research

We consider the installation our product and customization our service. Our technologies evolve to match each individual demand from the manufacturer side, leading to unparalleled technological range.

We bring to the table a global knowledge of materials, environments and markets as well as the continued research that goes into developing around 300 unique systems every year.

Our systems are based in organic, long-term thinking in order to create flexible solutions that will easily accommodate future developments and expansions. They are very easy to revamp, which contributes to the already high circularity of our product, where equipment have a long life and are mainly built in stainless steel.

240 m² testing & prototyping room

Virtuous research circle

More innovation

More dosing and conveyance tests for our customers

Testing directly on our customers' materials

System wide prototypes

Increasingly wider range of materials

Includes metrological room



Environmental and social sustainability

Circular product with high durability and easy to revamp

Most equipment is in stainless steel with a long life cycle

Waste is traced and disposed in compliance to EU Directive 2018/851

Green headquarters with 430 kw/h solar system, radiant floor heating, total heat recovery, high efficiency heat pumps, increased insulation and high brightness shed

Scrap rework with local non profit operators

Welfare champion according to Welfare Index PMI

BLU DONNA is a conciliation program for our female employees

Psychological support service

All our processes certified to Occupational Health and Safety standard UNI ISO 45001



Training and work placement targeted at vulnerable groups

Apprenticeship and internship opportunities with local schools

Scholarship for vocational students in the metal sector

Partner of the Forlì prison workshops protocol

The 5 Ps of CEPI

CEPI's Ethics Code is built around the 5 Ps of sustainable development in which the objectives of the 2030 Agenda adopted by the 193 UN member countries are grouped.

The 5 Ps reflect the values that have always been implicitly shared in CEPI: People, Planet, Partnership, Prosperity and Peace

Safety of our installations

Compliant with ATEX directive 2014/34/UE, Machinery Directive 2006/42/CE, and all international legislation for food contact materials

Channeled system certified to UNI EN 1090

Multiple ATEX conform systems to safeguard against explosions, flames and contamination

cepisilos.com/sustainable-technology

cepisilos.com/ethics-code



cepisilos.com

All information you need about our technologies, processes, history and values. Extensive multimedia content, news about the trends in food manufacturing and the latest developments in our company

[linkedin.com/company/cepisilos](https://www.linkedin.com/company/cepisilos)

Follow us on social media to stay updated

[youtube.com/cepisilos](https://www.youtube.com/cepisilos)

Videos of our technologies and installations, people, processes and headquarters

Digital tools

Connect

All common internet and smartphone applications, video and web conferencing tools, social networking tools, and online collaboration platforms

cepisilos.com/contact

Discover

Personalized live virtual tours, webinars, simulations and multimedia content inclusive of 3D animations

cepisilos.com/media
cepisilos.com/virtual-tour

Operate

Full remote maintenance, live assistance, remote start-up and training are available at all times

cepisilos.com/customercare