

FERMENTATION

Fermenters, yeast melters and bread re-work dissolvers.

Several sizes double jacket stainless steel tanks **Integrated cooling and temperature control unit for heating** Anchor stirrer with wall and floor scrapers **Inclined extraction** Easy-to-clean design **Optional CIP washing system** Optional weighing system with cells **Loading can be manual or automatic by silos** PLC control with touch panel



Conform to current EU security standards Certified with the University of Bologna







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NATURAL AND FRAGRANT PRODUCT SPACE AND MANPOWER SAVING LONG SHELF LIFE ADDITIVES AND YEAST SAVING

PRODUCTION RATIONALIZATION





APPLICATIONS Bakery, pizza, confectionery...







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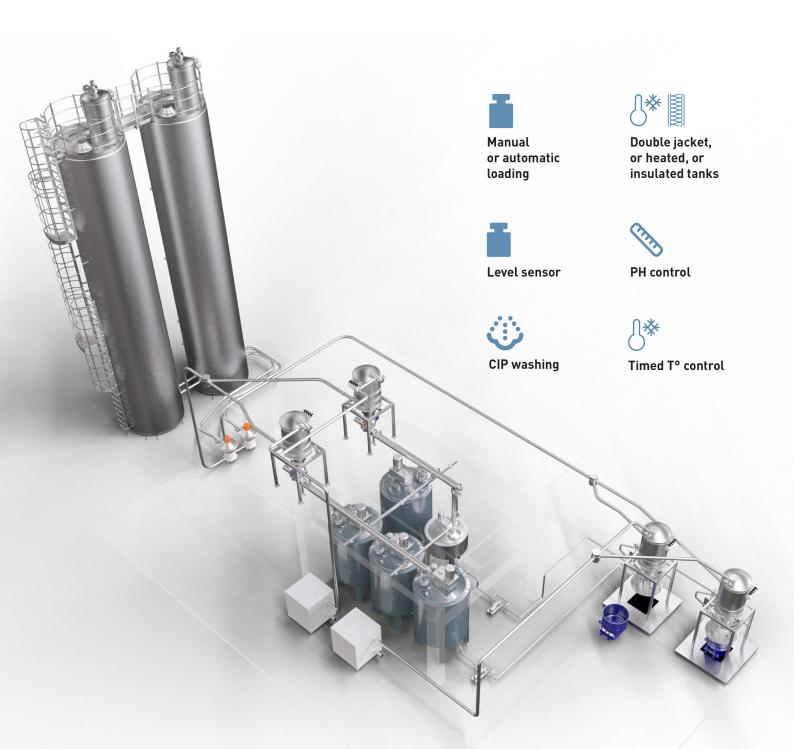
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LIQUID SPONGE RYE AND WHEAT SOURDOUGH PRE-DOUGH







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1 Agitator 2 Metering pump 3 Inclined extraction in dissolver 4 Tank weight control by WP 5, 6, 8, 9 Scraper (details) 7 Bread re-work in liquid form







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