



WWW.TECHNOSILOS.COM

**MIXING SOLUTIONS
FOR THE BEST RESULTS**

HI-TECH, AUTOMATED SOLUTIONS
FOR THE STORAGE, DOSING AND
BLENDING OF INGREDIENTS.

PARTS COMPOSING THE WHOLE MIXING PLANTS



Forty years of experience, continuous R&D and investment in the best human resources are the “ingredients” of our mission: to make your raw material management smarter, safer and simpler.



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COMPLETE MIXING PLANTS

Technosilos' complete mixing plants are meant for any kind of dry and semi-dry powder mix and guarantee performance, homogeneity and stable result even at high flowrates.

Mixing powders and liquids as professionals.



From the receiving of the material in any format, from bulk to bags, the mix recipe is automatically composed by sieving and conveying each ingredient from its source, and dosing precisely the quantity needed.

Manual and liquid insertions are also integrated in the recipe and tracked in the system for full quality control.

The mix ready is then transferred to the packing machine with the best possible result.

These include plants for:

- Baking and pastry mixes
- Chocolate
- Ice cream
- Instant drinks, seasonings, spices etc...

MATERIAL RECEIVING



AUTOMATIC AND SEMI-AUTOMATIC SYSTEMS FOR RECEIVING OF RAW MATERIALS IN ALL THEIR FORMS

Hygienic, simple and safe to use system, including:

- Tanker truck unloaders for powdery or liquid bulk materials
- Big bag emptying stations with dust tight docking system, shaking, bag cutting or closing
- Bag emptying stations with integrated sieving and dust collection, with tilting hood for easy access and change of sieve
- IBC emptying systems for powders or liquids



STORAGE



High quality materials and a range of accessories support significant savings on the purchase of raw materials, as well as boosting the hygiene and safety of handling ingredients.

Real-time monitoring of stocks, full traceability, elimination of waste, saving of space, and reduction of manual labor make our storage solutions an essential part of modern industrial production.

Our range of storage solutions includes:

- Stainless steel silos
- Aluminum silos
- Fiberglass silos
- Indoor polyester fabric silos
- Storage tanks of liquids



DOSING



ACCURATE AND RELIABLE DOSING

Technosilos dosing systems adapt to meet any production requirement for the automatic composition of recipes containing anything from a single solid or liquid ingredient to dozens of them.

Ingredients are dosed in the desired quantity directly from the storage containers, guaranteeing complete traceability.

Dosing includes:

- Accurate dosing of main and minor powdery ingredients from silos or buffer storage, from hundreds of kilos to few grams
- Dosing of liquids, fats in pomate, etc...
- Continuous dosing for processes like pasta making, flour improvements, etc...



SIEVING



In line or static fed with wide range of nets and flowrates.

Vibrating sieves, single or multistage centrifugal sifters down to 500 microns in pressure or vacuum lines, with easy inspection and change of sieve.

Iron magnet 10.000 gauss and metal detectors.



MIXING



Core machine of the system are powder blenders like:

- Ploughshare mixers with or without choppers, liquids injections, integral bottom discharge, shaft quick removal etc...
- Ribbon mixers
- Continuous mixers for improved flours
- Our mixers can be fed statically by gravity or directly by pneumatic conveying by predosing the ingredients or using the mixer on load cells as final metering hopper itself



AUTOMATION AND CONTROLS



“MADE BY TECHNOSILOS”
AUTOMATION.
THE TOOLS FOR MONITORING
YOUR INGREDIENTS’ JOURNEY
FROM START TO FINISH

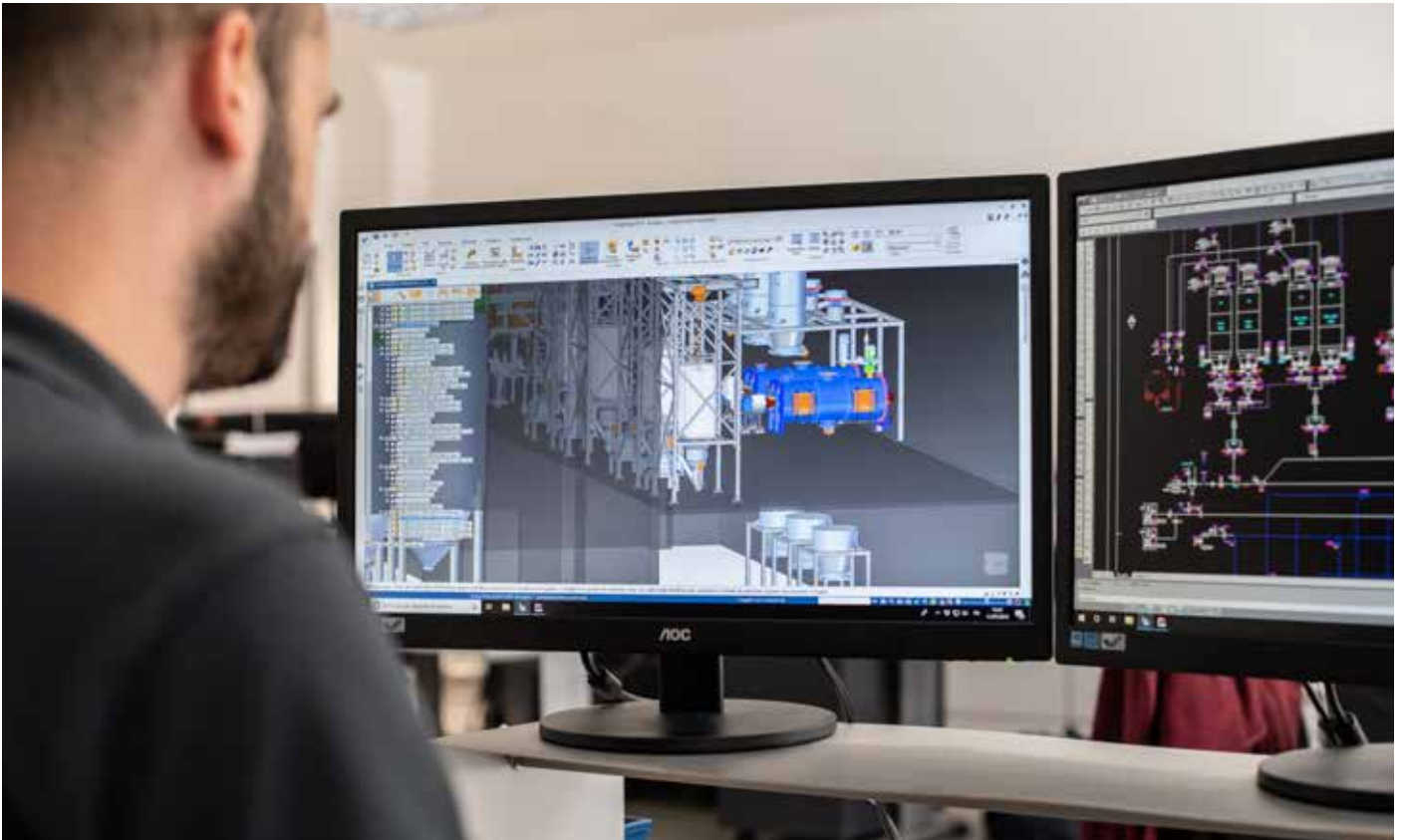
- EASY planning management
- SIMPLE recipe selection
- TOTAL traceability of ingredients
- CONSTANT process measurement
- STRAIGHTFORWARD integration with ERP systems

Innovative technology plays an integral part in every Technosilos solution, from PLC to SCADA to high level industry 4.0 integrations.

Our automation is designed to monitor every phase of the process. It is modular like the rest of the system and it can be tailored to the desired result: enhanced precision, total control, greater efficiency, high product quality.



ENGINEERING AND PROJECT MANAGEMENT



YOUR NEEDS ARE OUR AREA OF EXPERTISE

For both new and existing systems, Technosilos is the proactive partner you will want by your side from the very beginning.

Planning, designing, implementing and installing applicable technical solutions.

Assessing costs and benefits. Reducing risks and issues.

Ensuring deadlines and quality requirements for finished product are met.

Helping to obtain the incentives and tax breaks on investments that can influence strategic decisions.

Staff training, scheduled maintenance plans and supply of spare parts when required.

Responsive support and punctual servicing to prevent the risk of long, costly machine downtime.

A WORK BREAKDOWN STRUCTURE LEAVING NOTHING TO CHANCE

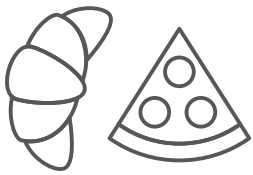
Our project management incorporates everything necessary to correctly implementing your chosen solution and meeting your goals, across a wide range of tasks:

- Administration: scheduling activities, creating and managing documents
- Communication: centralizing information for easy access by our teams and customers
- Meeting management: planning and optimizing the number of meetings
- Risk assessment: analyzing critical issues and solutions
- Supervision: managing feedback during the project activity phases
- Time and cost management: monitoring timeframes and costs at each step
- Organization: co-ordinating each phase from planning to system commissioning

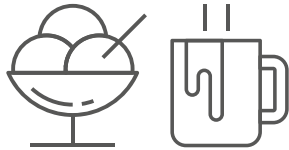
ENTRUSTING YOUR PROJECTS
TO TECHNOSILOS MEANS
BENEFITING FROM OVER
FORTY YEARS OF EXPERIENCE
AND SUCCESS IN INDUSTRIAL
PROCESS MANAGEMENT.

Choose our qualified professionals and innovative tools to smoothly manage projects and guarantee a precise, organized workflow.

Our project management approach, based on experience, knowledge and selected tools, allows to efficiently drive project performance and meet your goals.



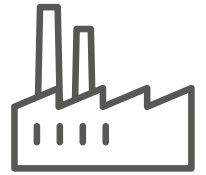
BAKERY



POWDER
MIXES



PASTA



NON FOOD



*The ability to significantly customize
our standard solutions is the competitive
advantage that sets us apart.*

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