

SEPE CURING ROOMS - CUSTOMIZATION

	T [°C]	RH [%]	Products	Benefits	
AIR CONDITIONING SYSTEM	50°-60°	-	Starch based jellies	Curing	NEW
	50°-60°	-	Gum arabic based jellies	Curing	
	25°	50%	Pectin candies	Curing	
	25°-30°	30%	Gelatin based candies	Curing	
	30°	50%	Toffee candies	Crystalization	
	18°	50%	Chewing gums	Wrapping efficiency increment	
	0°	65%	Refrigerated products	Fast cool down	
LAMINAR FLOW DIFFUSERS	Air flow	Type of diffuser		Benefits	NEW
	Laminar	Open type std		Resistance	
	Laminar	Stainless steel 304		Hygiene + Resistance	
	Laminar	Stainless steel 316		Hygiene + Resistance	
	Laminar	Polyester antibacteria treat.		High Hygiene	
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EXTERNAL CASE	Thickness [mm]	Type of panel		Benefits	
	60	Sandwich panel AL-PU-AL		Cost saving	
	80	Sandwich panel AL-PU-AL		Low temperature	
	100	Sandwich panel AL-PU-AL		Low temperature	
	60	Sandwich panel 304-PU-304		Cost saving High Hygiene	
	80	Sandwich panel 304-PU-304		High Hygiene	
	100	Sandwich panel 304-PU-304		High Hygiene	
OPERATOR INTERFACE		Type of control		Benefits	
		Touch screen + PLC		Cost saving	
		WEBSERVER control - Touch screen PC, internet explorer website access		Remote control via internet, no pre loaded software on PC, just internet	

CURING ROOMS FOR CONFECTIONERY

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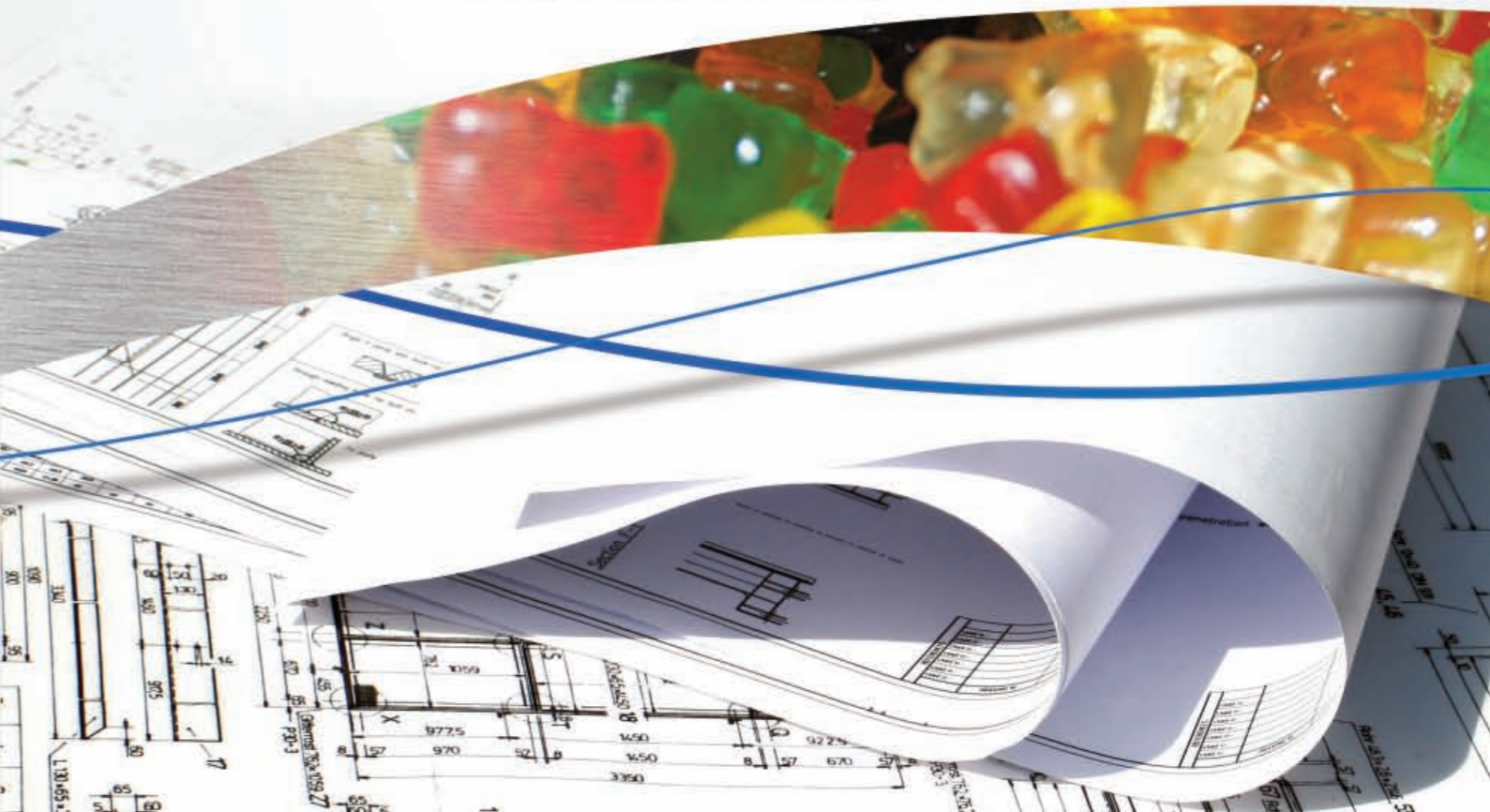
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ABOUT US

SEPE ENGINEERING SRL is a multi skills Engineering Company, a leading Company in the field of air conditioning and air treatment systems and special industrial plants and Tailor made installations. We are based in Seregno, in the Milan Industrial area, we take care of the design and production of special machines for food industry.

The experience gained over the years in Confectionery brought us in develop a new concept of curing/drying rooms based on laminar flow coming out from HYGH HYGIENE fabric from our diffusers.

The transversal laminar flow created in our tunnels by our diffusers allow to have homogeneous conditions in every point of the tunnel.

We propose to the Customer our Tailor made solutions in order to meet every needs of his product, from jellies to chewing gums.

CURING ROOMS

Curing rooms are equipped with a dedicated air conditioning system to heat up or cool down the products until its ideal conditions (see scheme on last page of the brochure).

Our curing rooms are ideal for treating:

- > **Jelly and soft candies products:** curing cycle, homogeneity of products
- > **Chewing gums strips and dragee:** increasing wrapping efficiency, homogeneity of products
- > **Refrigeration:** fast cool down of different products



Following the products needs the air can be dehumidified or only heated (for high temperature process).

Curing rooms most important features are:

- > Dedicated air handling unit
- > Laminar flow diffusers
- > Insulated panels cabin
- > Sized on customer's need

Optional:

- > **Tex laminar flow diffusers:** stainless steel fabric or polyester fabric made (NEW)
- > External lining in stainless steel
- > PC control with Internet web access to the system
- > **Transport system:** linear pallet transport, linear belt, spiral belt



NEW TEX LAMINAR FLOW DIFFUSERS

We have developed a new type of diffuser based on the permeability of different materials; in particular for our laminar diffusers we are using:

- > **Polyester fabric diffusers:** for high hygiene application with high pressure drop
- > **Stainless steel fabric diffusers:** AISI 304 or AISI 316 on request for high hygiene application when higher flows are required.

Benefits of the new diffusers:

- > **Obtain a perfect laminar flow** with same conditions of temperature and humidity inside the whole room
- > **Easy cleaning:** in industrial washing machine (for polyester fabric), or with hydro jet cleaning (for stainless steel fabric)
- > **High hygienic materials** suitable for **PHARMA and FOOD** usage with the possibility to have special anti bacteria treatment

STANDARD CURING ROOM DIMENSION

- > Length: 6000mm
- > Width: 2500mm
- > High: 2000mm

STANDARD CURING ROOM CAPACITY

- > 8 tons per cycle

AIR FLOW

- > From 12000 m3/h

TEMPERATURE RANGE

- > 15÷60 °C

HUMIDITY RANGE

- > 35÷50 RH

AN OPEN MIND:
THE REASON
OF A SUCCESSFUL
BUSINESS



Stainless steel AISI 304 Diffusers



Polyester fabric diffuser