CPE Foodtech Srl

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PE FOODTECH Srl offers complete PET, PVC, aluminum containers etc. format and modular bottling lines suitable from 15 ml up to 20 lt. for countless types of liquids, such as vegetables and mineral oils, water, alcohol, wine, milk, fruit juices, chemicals, gels, etc. The production capacity of CPE FOODTECH lines ranges from 200 bottles min. to 3,000 bottles max. per hour using glass, tin, PE,

Upon request, CPE FOODTECH supplies complete lines for loading bottles, filling, capping, labeling, conveyor belts and loading and unloading tables both rotating and linear.

Filling technology can be volumetric, electronic (mass or electromagnetic), and gravity.

Capping technology

CPE FOODTECH supplies single-head, rotary, Pick & Place capping machines with formats that can be customized upon customer's request.

Are you looking for a partner to develop

CPE FOODTECH's goal is not selling products but offering solutions according to customer's needs. For any clarification, technical information

or simply to share your problem, CPE FOODTECH is at your complete disposal. CPE FOODTECH designs its machines simplifying and optmizing all their components, thus bringing remarkable benefit to maintenance and reliability over

Design is fundamental element, in fact, CPE FOODTECH develops machines that are easy to maintain and manage; components tested over time are great advantage to the production.



The current Coronavirus pandemic requires a change of the health and hygiene management of environments and people.

The high contagiousness of Sars Cov-2 (Covid-19), still lacking vaccine, pharmacological therapies and clear programmes of intervention, makes it essential to re-organize human activities - both in workplace and in society - as to reduce the risk of contagion.

CPE FOODTECH has created the "nebulization tunnel for individual sanitization", made in Italy, that combines three devices, such as:

- 1 thermal scanner that enables controlling access to the company or public places, to read body temperature; 1 hand sanitizer;
- 1 unit to sanitize items and people.

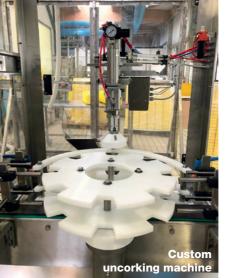
The device operates two crucial procedures to regulate access to the next environment in less than 30 seconds, wearing common face mask.













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