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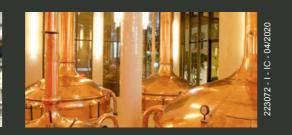


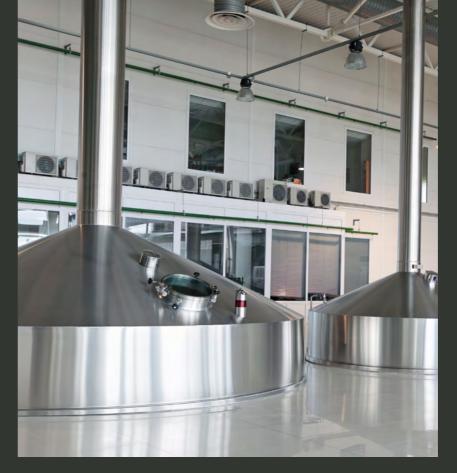


















Brewing Industry

Characteristics of the Sector

Beer manufacturing requires automated, reliable processes to guarantee a standard product that has not been altered during any of the production phases. Using elements that ensure perfect sealing during all the manufacturing phase steps is of vital importance.

In the event of contamination of the must or of the water used in the different parts of the process or in the end product, the production line will be stopped.

It is important to use products made of materials that are chemically resistant (CIP or SIP processes) and which also comply with the different food sector regulations: FDA, CE 1935, NSF, etc.

Our knowledge of the sector and the extensive range of products in our portfolio enables us to cater for every sealing need in the different production phases.



In materials that are resistant to high temperatures (heat exchangers in the different cooling phases).



Gaskets

O-Rings and Clamp Seals

Made of special materials that are resistant to alkaline products and high temperatures.



Bellow Seals

To protect the machines from dirt and from splashing.



Oil seals and Bearings

These are used in malting and grinding operations and in the machinery during the cooking phase.



Belts and Chains

The machinery in the different production areas, and in particular, the machines used to transport pallets, require belts, couplings and chains.



1.Malting. 5. Boiling with hops. 4. Filtering. The must is taken to boiling The barley is germinated The solid part (husk) is (with water) and toasted to point (approx. 1 hour) and separated from the liquid obtain the malt. at that point the hops are part (must) in two filtering added. This component gives the beer its bitterness. 6. Clarifying the must. The husk is a subproduct The must is stirred by centriused for dry feed, fertiliser, fugation (Whirlpool) and the etc... and the must passes hops are separated from the through to the next phase clearer must (boiling). 7. Cooling. The heat exchangers quickly cool the must. 2.Grinding. The malt grains are ground with grinders that have cylindrical 3. Mashing. The aim is to convert the starch in the malt 8. Fermentation. into soluble, fermentable An anaerobic process that comsugars. This is done by mences when yeast is added, mixing the malt with hot transforming the sugars into ethanol and CO₂. Fermentation generates heat, and so the tanks **BEER** must be cooled continuously. 10.Filtering. **PACKING** (111111

Mechanical Seals

Seals installed in centrifugal pumps in diverse CIP processes and mixers and seals with special designs used for filtering processes (elimination of yeast).



Repairing of standard mechanical seals and mechanical seals with special designs. Repairing of pumps and motors in contract workshops, with



Braided Packing

Used in the stirrers during the maceration or mixing phases.



Chemicals

Lubricating greases that are suitable for direct contact with food (NSF H1 and NSF H2). Metal surface cleaners.



Anaerobic Resins

For fastening with all types of bolts and screws.

9. Maturation.

improve its properties.

The beer is "stored" for a period of 3 weeks to



Bolts and Screws

BUMAX 88 and BUMAX 109 quality fixation, equivalent to the 8.8 and 10.9 of steels in terms of resistance.

