




BEVERAGE INDUSTRY



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EXPERTS IN SOLUTIONS FOR THE BEVERAGE INDUSTRY








INOXPA offers specialised solutions for the beverage industry and a broad range of high-quality components for agitation, mixing and homogenisation processes of liquids and solids.

Established in 1972, in Banyoles, Spain (Headquarters) and directly present in many countries, the company is characterised in that it designs and carries out all project stages, from the very start to the completion of the custom installation of a plant anywhere in the world. In addition, we have broad-ranging expertise in pumping, dosing and heat treatment.

Our components and solutions are all designed to optimise process effectiveness and efficiency but also to manage circular recovery of products through sustainable energy efficiency.



APPLICATIONS

-  Water
-  Juice
-  Soft drinks
-  Beer
-  Wine
-  Alcoholic drinks
-  Oil



SOLUTIONS FOR ALCOHOLIC BEVERAGES

Whether it is a complete turnkey process line, skid or an extension/renovation of an existing plant/facility, INOXPA offers solutions for the oenological and brewery sectors, various types of spirits (such as brandy, whisky, liqueurs and any food-grade water-alcohol mixture) and other types of fermented or non-fermented beverages (fruit liqueurs, hard seltzers, cider, mead, hard kombucha, etc.).

At INOXPA, we deal with all process stages, from raw material storage and handling at the mashing, mixing, dosing, fermentation, distillation, separation, filtration, stabilisation and homogenisation stages, to heat treatment and CIP cleaning.

Where regulations so require, we will have PED 2014/68/EU and ATEX 2014/34/EU certified components and systems in the relevant category and adhere to the strictest EHEDGH and MOCA standards of hygiene (Regulation (EC) no. 1935/2004).

- **Wine (wine and natural wines)**
- **Beer (industrial and craft)**
- **Spirits (gin, brandy, whisky, liqueurs and food-grade water-alcohol mixtures in general)**
- **Other fermented alcoholic beverages (mead, cider, fruit wine, hard kombucha, hard seltzer, etc.)**



Juices and smoothies •

Soft drinks •

Sugar syrups •

Ready-to-drink beverages (tea and coffee) •

Other non-alcohol fermented beverages (kombucha) •

Mineral water •

SOLUTIONS FOR NON-ALCOHOLIC BEVERAGES

Soft drinks, juices and ready-to-drink beverages usually contain large quantities of sugars (either simple or for maceration) and sweeteners.

INOXPA has mixing, agitation and dispersion components and systems to allow for a homogeneous, lump-free incorporation of solids into the liquid product base.

In addition to all the solutions for liquids, INOXPA offers comprehensive solutions for storage, transportation, dosing and processing of solids.

Ranging from the manufacture of storage silos for raw materials such as sugar, flour and malt, to their mechanical or pneumatic conveying, with accurate and automatic weighing and dosing systems.

Dosing of components is carried out for both main ingredients and microingredients (flavourings, additives, stabilisers or thickeners).

For product heat management we have centrifugal separation and filtration systems, flash or tunnel pasteurisers, UHT sterilisers for aseptic lines and tanks.

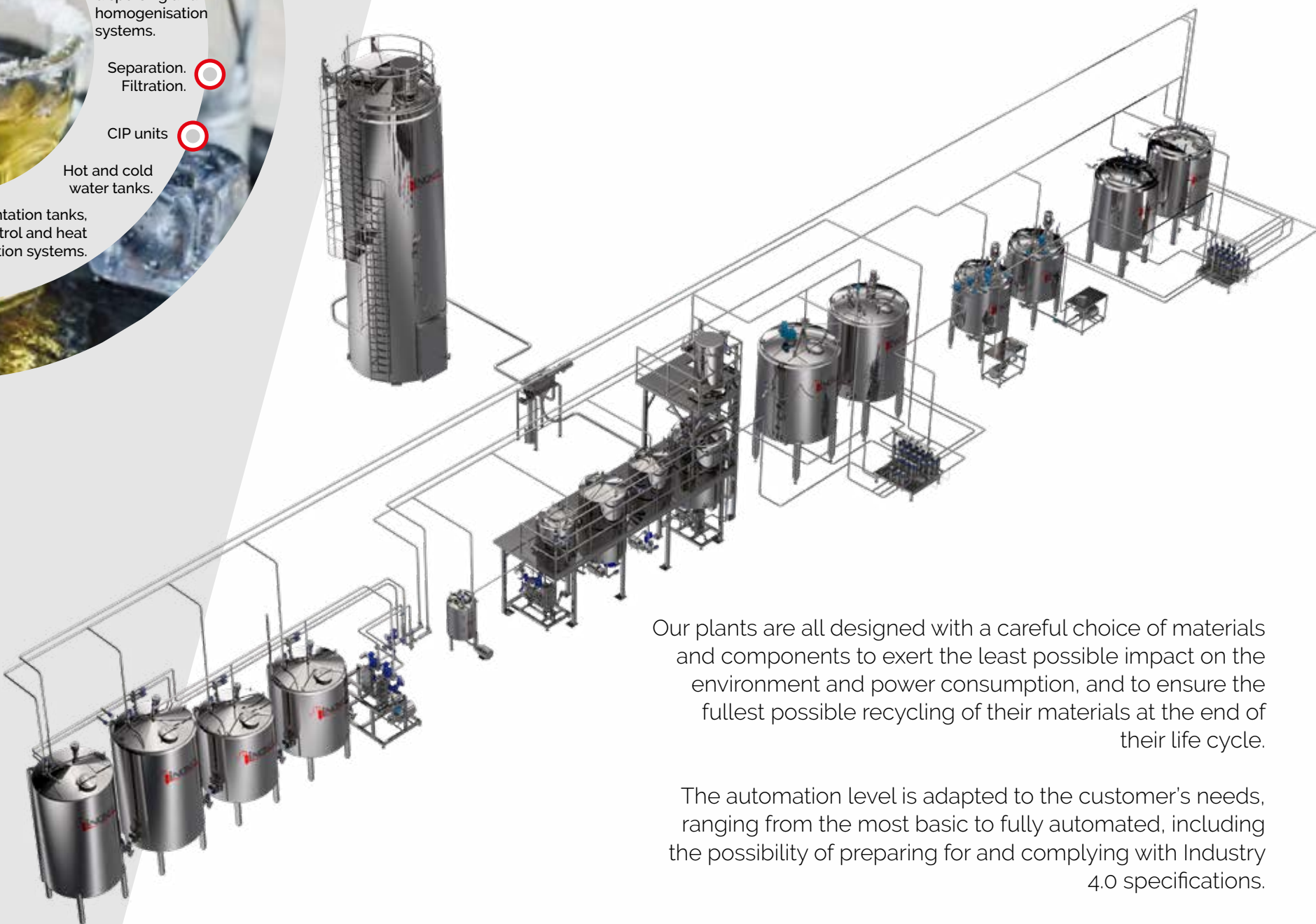


SOLUTIONS AND SYSTEMS FOR ALCOHOLIC BEVERAGES



HIGH-END TECHNOLOGY AND AUTOMATION

We design and build highly-automated state-of-the-art plants to meet the strictest market requirements and operator safety (PED, ASME, ATEX), product safety and food safety and hygiene conformity (MOCA, EHEDG, etc.) certification standards.



Our plants are all designed with a careful choice of materials and components to exert the least possible impact on the environment and power consumption, and to ensure the fullest possible recycling of their materials at the end of their life cycle.

The automation level is adapted to the customer's needs, ranging from the most basic to fully automated, including the possibility of preparing for and complying with Industry 4.0 specifications.

SOLUTIONS AND SYSTEMS FOR NON-ALCOHOLIC BEVERAGES



COMMITMENT, RELIABILITY AND SAFETY

We offer our customers know-how built up over years of working with first-class customers worldwide and our pilot plant to develop new products and optimise processes.

This allows our customers to have effective and efficient plants, i.e. a most suitably devised quality product, and at the same time achieve significant energy and operating costs savings for a quick return on their investment.

We include FAT testing in our projects before delivery and start-up of the skids in the customer's facilities to ensure the skid/plant runs optimally within the shortest possible time complying with best practices and the customer's requirements.

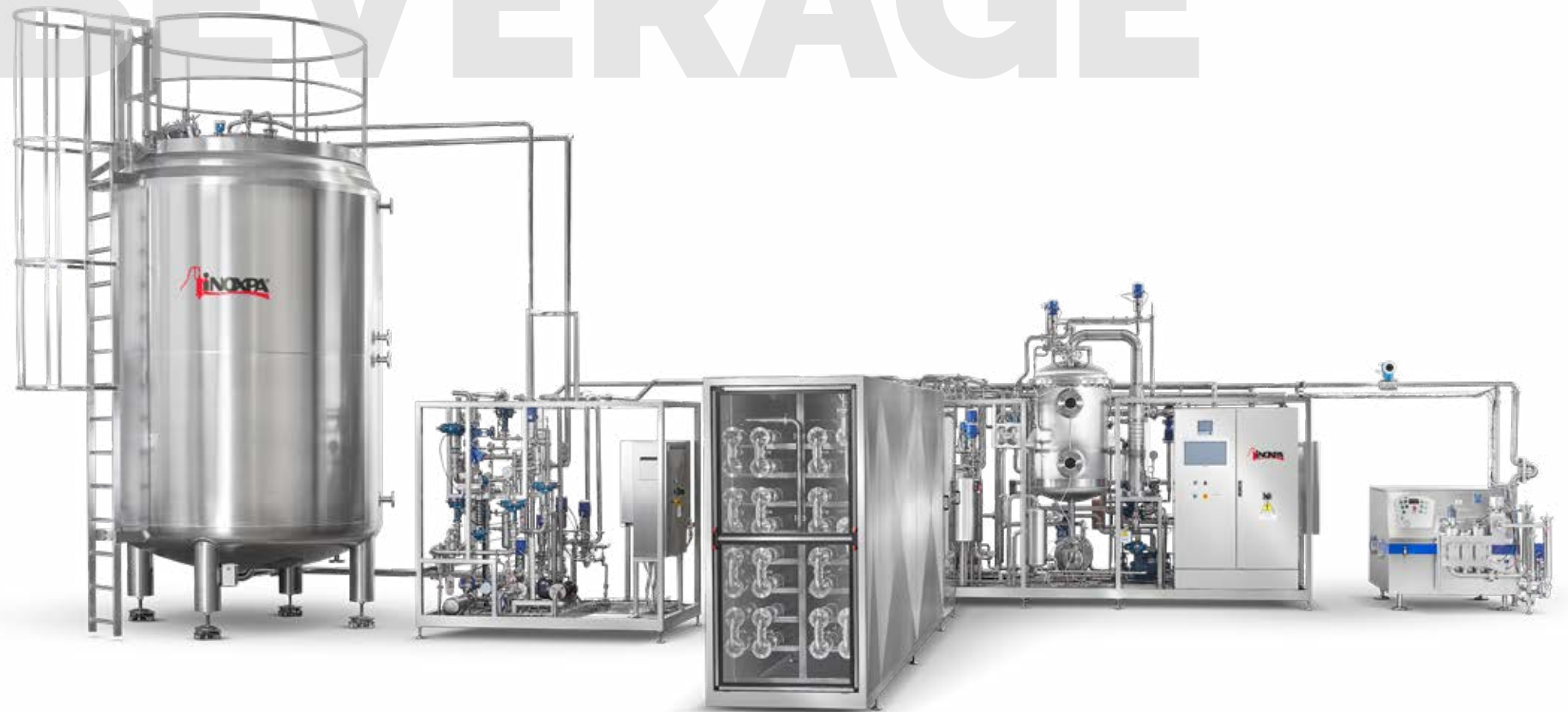
HIGH-QUALITY MANUFACTURING

Our machinery and plants are designed and manufactured to meet the strictest currently applicable regulations.

We have proprietary production centres that manufacture components (mixers, pumps, valves, filters, accessories, etc.) for our systems to achieve the best possible end result in the market with full control over the production chain.

Our CIP systems are compliant with the highest current standards and enable us to achieve high performance with low downtimes, minimising at the same time the use of water and power.

BEVERAGE



BESPOKE PROJECTS, ACCURATE MANUFACTURING PHILOSOPHY

INOXPA also offers complete craft beer production lines thanks to the cooperation and integration of Ricci Engineering brand, which specialises in the design, manufacture and installation of this kind of plants.

INOXPA offers bespoke solutions for beer production projects of different sizes and features, tailoring each project with solutions that are creative, innovative and largely focussed on the needs of the customer and the specific product.

High-quality machinery custom-designed and manufactured to suit the customer's needs and optimised in terms of process, consumption and sustainability, ranging from the most basic with manual or semiautomatic operation to the most complex with fully-automated operation.



BREWERIES AND CRAFT PLANTS

At INOXPA we are worldwide leading specialists in both craft and industrial beer plant.

We are able to offer complete solutions for the production of beer, craft beer, kombucha, cider, spirits, including medium-sized projects for industrial plants, microbreweries or wineries, devising existing plant integrations and upgrades, and supplying solutions and components for the industry.

We cover all process stages, ranging from malt storage, milling and handling, from brew house to fermentation vessels, from the separators to the filtration units and, lastly, from the pasteuriser to the CIP cleaning systems.

COMPONENTS



Centrifugal pumps:
Prolac HCP, Hyginox



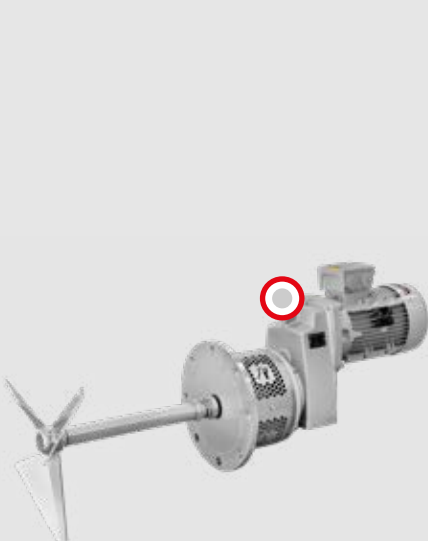
Rotary lobe pumps:
SLR, Utilobe



Progressive cavity pump: Kiber



Tank bottom mixer: ME 6100



Side-entry agitator: DINAMIX SMX



Vertical agitator: BFI



Dry Hop. Dosing system.



PB blender for viscous products



Valve manifold



Single and double
seat valves



Butterfly and ball valves



Check valves
and overflow valves



CASE STUDIES

From its very first moment, INOXPA has had but one objective: to satisfy the needs of its customers. To achieve this goal, INOXPA is committed to bringing a quality service closer to the customers.



PILOT PLANT

We have a fully equipped Pilot Plant in which we can perform any type of test and reproduce recipes on a small scale to validate your manufacturing process using INOXPA equipment.

The results enable our technical team to advise our customers regarding optimisations for their manufacturing processes.





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DISTRIBUTION NETWORK

Our extensive network of branches and distributor partners ensures we are close to our customers to guarantee them a fast and effective service from project development through to implementation and validation, including after-sales phase, and throughout the installation's useful life.