BRITANX

Food, Beverage & Processing

BRITANX

FOOD - BEVERAGE - PROCESSING

MADE IN BRITAIN

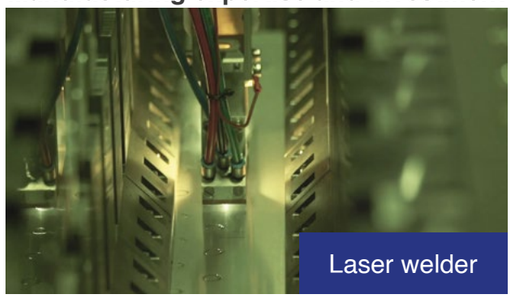
fabdec

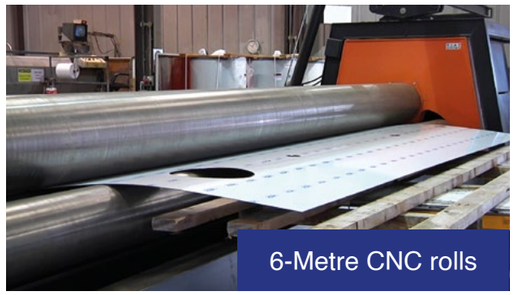
Food - Beverage - Processing

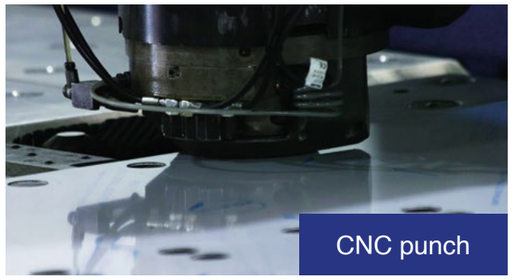
BRITANX from Fabdec offers high quality hygienic stainless steel vessels to the Food, Beverage and Processing industries. With over 60 years' experience, all manufacturing is from our state-of-the-art 65,000sq ft facility in Shropshire, UK.

Specialising in the design and manufacture of bespoke solutions, our in-house design team can tailor to customer requirements by accommodating any onsite layout or restrictions.

Manufacturing expertise and investment


Laser welder


6-Metre CNC rolls


CNC punch


6-Meter Seam Welder & Polisher

We strive to exceed customer expectations in product design, manufacture and performance. To achieve this goal we continue to invest in our resources, staff and of course machinery.

State-of-the-art machinery and a well trained, skilled workforce ensure every Fabdec product is a sound investment.

Beverage Industry

Our tanks are perfectly suitable for use in various applications within the beverage industry.

Whether a start-up or established business, we have supplied hygienic stainless steel vessels to many producers of beverages, including soft drinks, mineral water and even Kombucha.

We can design, manufacture and supply a wide variety of vessels from process storage to mixing vessels to your specification.

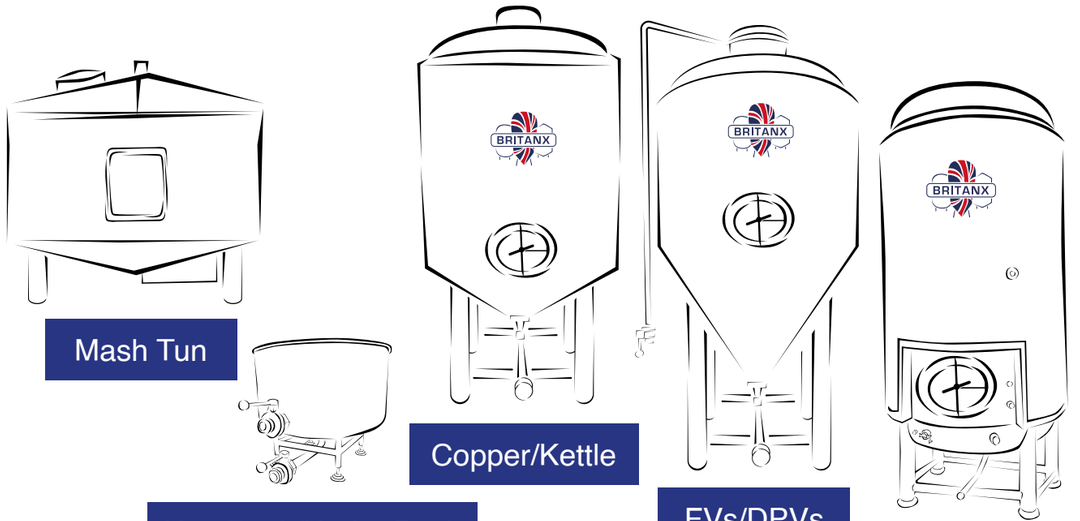
Brewery Industry

As specialists in hygienic and pressure vessels, we design and manufacture all vessels for the brewery industry. From Mash Tuns to DPVs, to Serving tanks, we have our own complete standard range and can also custom design to your specification.

All vessels are expertly produced using the very latest technologies in welding, polishing and testing. This includes our very own and the UK's only laser welding dimple plate machine. This enables us to produce and test our own heating and cooling jackets in house. All claddings are fully welded and 85mm of injected polyurethane insulation comes as standard.

All pressure vessels are designed to PD5500 and both the vessel and jackets come with all pressure test certification.

To complement the brewing process, we manufacture a number of ancillary items, such as Plate Heat Exchangers, in line carbonation, hop dosing and more….



Brewery Vessels

Standard and bespoke stainless steel vessels for new and existing breweries.

DPV
Dual Purpose Vessels

DPVs combine the use of a regular fermenter and brite tank into a single vessel, making it possible to ferment and carbonate in one vessel, saving valuable floorspace.

BBT
Brite Beer Tanks

A dish-bottomed, pressure-rated, temperature-controlled tank used to hold beer in preparation for packaging.

Distilling

Following on from our brewing vessels, we can in turn utilise these designs to accommodate the distilling industry.

As well as the usual mash tuns, hot/cold liquor tanks or fermenters for example, we can manufacture various vessels, insulated or single skin, to suit all applications.

All vessels are designed and manufactured to our usual standards.

- Mashing
- Bunding
- Fermentation
- Storage
- Cooling
- Heating
- CIP
- And more…

Wineries

Combining our expertise from the brewing and beverage industries, we can offer various hygienic vessels for wineries. Here we can manufacture fixed capacity, variable capacity or pressure-rated vessels in various material finishes.

- Process Storage
- Cooling / Heating
- Mixing
- Dual purpose
- Fermenters
- CIP
- And more….

Food & Dairy Vessels

Our vessels are used in the artisan or industrial preparation of food, dairy and other products such as pressure, atmospheric, storage, cooling, heating, mixing and custom designed vessels.

In addition to the overall design of the vessel, we can customise mixing applications for cooking, cooling, heating and other applications for storage/holding vessels.

Ice Cream Cooling & Storage Tanks

Heated Mixing Vessel

Cheese Vat

Chocolate Heating Tanks

Associated & Bespoke Vessels

We also offer our clients the option of contract manufacturing where we fabricate to customers' existing designs.

All of our vessels are made from high-quality stainless steel to pharmaceutical standards and suitable for use in production areas where the highest hygiene standards are required, for example non-food & drink industries including biotech and cosmetic.

Medical Tank

Pharmaceutical Tank

Water Tank

Gel Melting Tank

CIP

Plate Heat Exchangers

Cools high volumes of product quickly

The main use of heat exchangers is to rapidly cool the product after boiling. This process of heat exchange produces warm water, which can in turn be used to then pre-heat the product before boiling again.

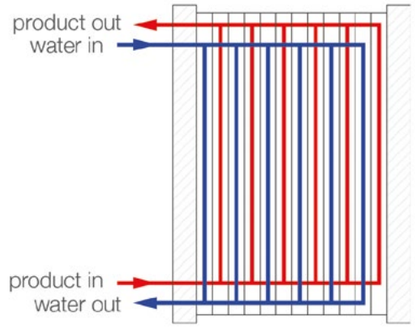
They can also be used for pasteurisation ahead of bottling. Heat exchangers will significantly reduce the amount of wasted heat in the process. We estimate that any investment will pay for itself within 1-2 years.

- High-quality stainless-steel heat exchanger plates with herringbone profile; designed to “roll” the flow of product and water
- Clip on quality food grade rubber gaskets
- Suitable for CIP cleaning up to a temperature of 90°C. Plate coolers for higher temperatures require EPDM gaskets, available upon request

How does it work?

The diagram on the right shows the principle of operation of a plate cooler. Product and water are sent through it, and the plates separate both flows while at the same time ensuring heat exchange between them. The product cools down, the cold water is warmed.

MAGNUS Plate Cooler



Dimensions and Performance

Volume		Plate Quantity	Litres per hour (product & water)
Barrels	HLs		
2	3	9	327
5	8	17	818
10	16	31	1635
15	24	43	2453
20	32	57	3270
25	40	71	4088
30	49	85	4905
35	57	99	5723
40	65	113	6540
45	73	127	7358
50	81	141	8175

Product inlet temperature 98°C.
Product outlet temperature 20°C
(based on water inlet temperature 12°C).

Maximum pressure drop on product and water sides 30kPa.

Maximum water or product pressure - 6 bar

Heat Recovery Solutions

Recovering heat from the refrigeration process can be very cost-effective. All you need is the right choice of system and a reliable product.

Every refrigeration process is effectively a heat pump. During the cooling process, exchanging state from one medium into another, a by-product of waste heat is rejected and wasted into the atmosphere.

Our heat recovery systems capture this waste heat to produce *free hot water*.

SPAR-HEAT

Description

- Stainless steel water vessel with internal double walled coil refrigerant heat exchangers
- Additional connections for immersion heaters
- No moving parts
- Polyurethane CFC-free insulation
- Scratch-resistant Plastisol coating
- Factory fitted with 7bar/90ºC pressure and temperature relief valve
- Indirect heat exchange meeting DIN standard EN12897 and PD5500

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Accreditation:

MADE IN BRITAIN · ISO 9001 Certificate No. GB2005138 · UK CA · PD:5500 BS EN 13445-1/5 · SIBA INDEPENDENT BREWERS · MEMBER OF bfbi STRONGER TOGETHER

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