



SANI-MATIC

Brewing Industry: Enhance Flavor, Increase Production, Protect Your Brand.



Creating an aromatic flavor and high-quality product is vital to your brand. Doing it with an efficient and sanitary process is crucial to your bottom line. Let Sani-Matic help you with both. Our multi-tank Clean-In-Place (CIP) Systems help breweries reduce cleaning time by up to 60% and water use by as much as 50%. And using Sani-Matic Basket Strainers as a hopback gives brewers another tool for creating just the right flavor.





From hopbacks and trub strainers to Clean-Out-of-Place (COP) Parts Washers and fully automated Clean-In-Place (CIP) Systems, Sani-Matic provides configurable solutions to meet your brewery's needs.

Sani-Matic Strainers

Sani-Matic's full line of strainers can help you ensure product integrity, prevent expensive equipment damage and downtime, as well as create and protect your product's flavor.

Basket Strainer

Creating Your Flavor.

Need a hopback to get just the right flavor?

Use Sani-Matic's Basket Strainer as a pressurized hopback between your kettle pump and the heat exchanger. It also doubles as a trub catch.

Sani-Matic Basket Strainers are specially constructed to strain particulates out of a high-volume process stream. The durable design includes a side-inlet, which allows operators to clean the basket without disconnecting the line.

The wide variety in strainer fitting sizes and its high flow and temperature ratings make it flexible and able to meet your process needs.

Angle-Line Strainer with CO₂ Valving

Protecting Your Flavor.

When brewing, oxygen is both your friend and your foe. Once fermentation is complete, you must protect your product from oxidation and staling.

Placing an Angle-Line Strainer with dual ports and CO₂ valves at the pump discharge allows you to valve off the flow inlet and outlet prior to cleaning the strainer element and then push CO₂ into the strainer while purging oxygen before reopening the flow.

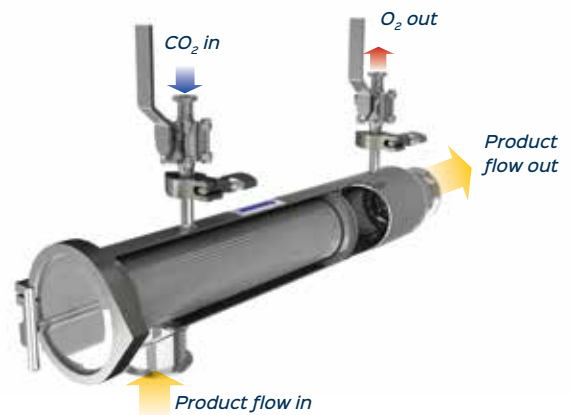
Features

Standard

- 316L stainless steel construction
- Two standard lengths — 37" and 22"
- Available in five fitting sizes
- Wedgewire or perforated strainer elements
- Rated to 100 psi maximum @ 200° F
- Attached lid and hand knob closure is rated for higher pressures than clamp-style covers
- Machined O-ring seat to prevent fluid bypass

Optional

- Disposable filter bags in various media types and sizes
- Long and short strainer strands
- Hot water jacket



Features

Standard

- 316L stainless steel construction
- Five fitting sizes available
- Standard tri-clamp connections
- EPDM tri-clamp gaskets, teflon encapsulated O-ring
- Perforated and wedgewire strainer inserts are interchangeable
- Strainer body has a sanitary finish (32 Ra)

Optional

- Wire mesh overlays for use with perforated insert
- Additional finishes and elastomers
- Dual strainer installation is possible to increase capacity and provide uninterrupted processing
- Hot water jacket

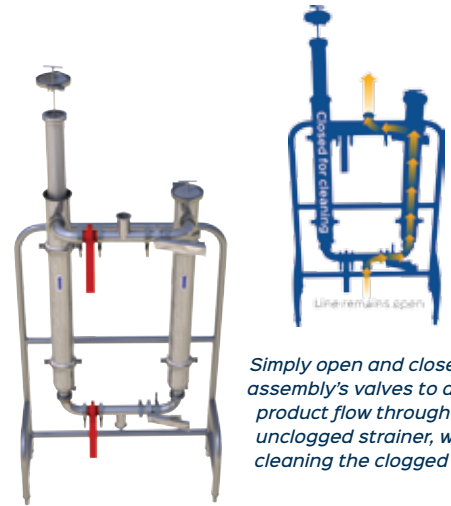
Dual Angle-Line Strainer Assembly

Increasing Your Production.

Have you ever shut down production to clean a strainer?

If yes, you know it means lost production – and money out of your pocket.

With a Sani-Matic Dual Angle-Line Strainer Assembly you don't need to stop production to clean a strainer. Simply open and close the assembly's valves to direct product flow through the unclogged strainer, while cleaning the clogged one.



Simply open and close the assembly's valves to direct product flow through the unclogged strainer, while cleaning the clogged one

Features

Standard

- Strainer stand
- Valve Kit: Elbows (4), Tees (2), Valves (4), Clamps (12), Gaskets (12)
- Two strainers

Sani-Matic Process Cleaning Equipment

COP/CIP System

Increased Productivity, Low Capital Investment.

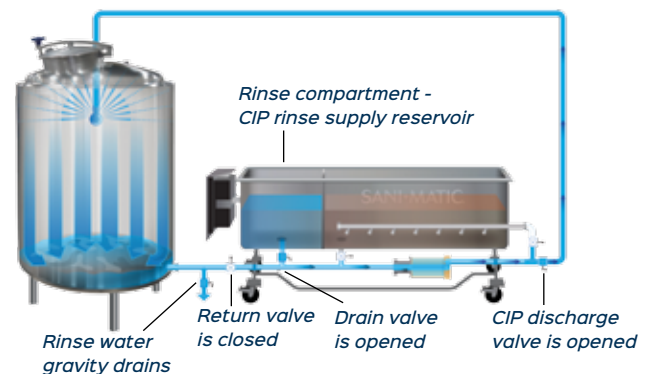
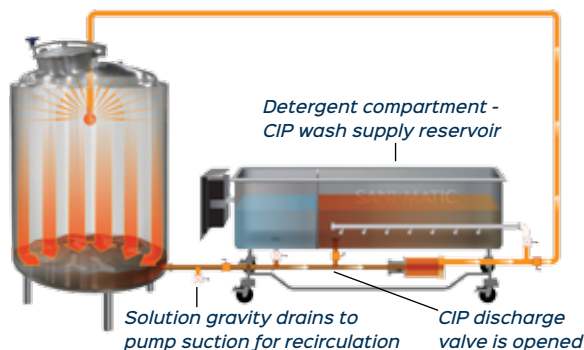
Sani-Matic offers an economical option for smaller breweries to maintain a sanitary process.

The COP/CIP System serves as both a Clean-Out-of-Place (COP) Immersion Parts Washer, intended to clean parts removed from your process equipment, as well as a portable Clean-In-Place (CIP) System ideal for periodic cleaning of lines, tanks, fermenters and lauter tuns.

The washer's dual compartments provide both a CIP wash and CIP rinse supply reservoir allowing once-through use or recirculation.



How it works



Automated CIP System

A Consistent Clean, Labor and Water Savings.

Sani-Matic's automated Clean-In-Place (CIP) Systems thoroughly clean the interior surfaces of beverage process lines, vessels, tanks, equipment and associated fittings, without disassembling the process. The CIP Systems provide repeatable cleaning results that protect product quality, and generate water and labor savings critical to your brewery's bottom line.

Sani-Matic CIP Systems are engineered to your specific brewery application, layout and utility requirements and our in-house programming experts design each CIP program to optimize cycle times that get you back into production faster, while reducing chemicals, water use and operating costs.



Cleaning Confidence.

Repeatable results you can count on every time you clean your process parts and equipment.
That's Cleaning Confidence from Sani-Matic.



SANI-MATIC®

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