



FOOD INDUSTRY



 MEMBER OF
INTERPUMP GROUP

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INOXPA provides each project with a customised solution, ranging from a complete plant, skid or upgrading of an existing plant.









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

EXPERTS IN SOLUTIONS FOR THE FOOD INDUSTRY

INOXPA is a large business group specialising in the manufacture and sale of stainless steel components, in addition to providing solutions for processes and services for different sectors, including the food industry.

With over fifty years' experience, we are experts in solutions for the sector, and specialise in designing comprehensive or specific solutions for every step involved with food production and processing.

APPLICATIONS

-  Bakery
-  Pasta
-  Confectionary
-  Food ingredients
-  Pet food
-  Meat and poultry
-  Sauces
-  Fruits and vegetables



SOLUTIONS FOR LIQUIDS IN THE FOOD INDUSTRY

INOXPA look after every process phase from raw material storage, to the end product, including mixing processes, heat treatment, and dosing.

As a manufacturer of pumps, valves, mixing systems and other components, it means we have the necessary know-how to handle any liquid correctly, no matter how viscous or delicate. An exclusive service and a guarantee for our customers that only a large engineering group can offer.

INOXPA's expertise covers comprehensive solutions for sauces, creams, and other liquid food products. We provide skids for hot and cold processes that require dispersions, liquid-solid mixing and homogenisation. Our pilot plant is available for the industrial scale testing of every process in order to validate the applied technology.



SOLUTIONS FOR SOLIDS IN THE FOOD INDUSTRY

INOXPA also provides comprehensive solutions for storage, transfer and dosing of solids. This includes from manufacturing silos, big-bags, bag dump stations and micro dosing stations for any type of raw material, through to diluted or dense phase pneumatic transportation, sieving and precise dosing.

We have extensive experience in the bakery sector in particular, working alongside the leading companies worldwide, creating complete highly efficient installations. Installations can be automated to produce recipes and integrated into the production line, ensuring repeatability, traceability and food safety during the process.

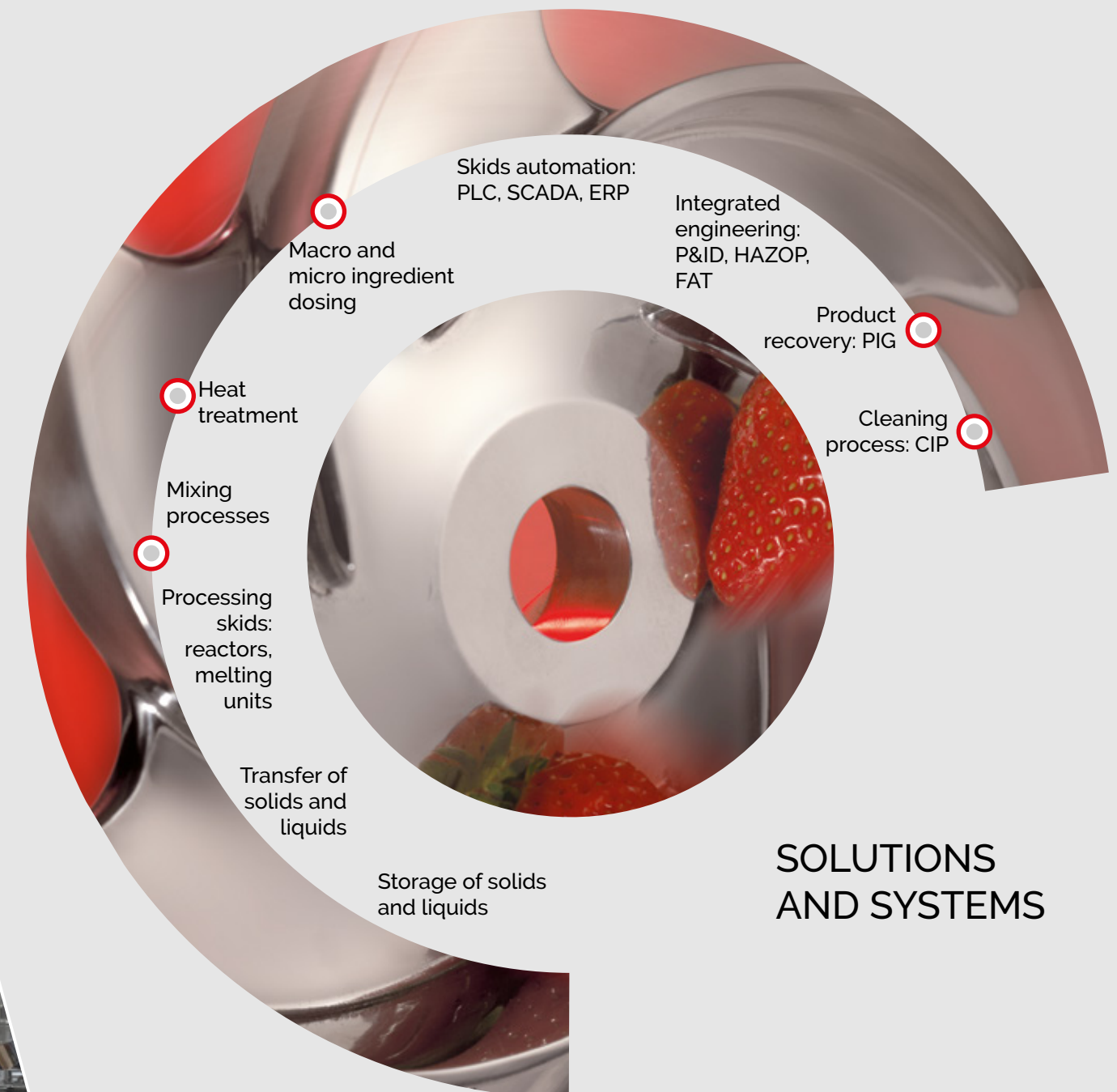


COMMITMENT, RELIABILITY AND SAFETY

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.

As standard, our projects include P&ID, 3D CAD designs as well as performing FAT tests and conducting HAZOP studies prior to delivery and start-up at the customer's facilities to ensure the skid/plant runs optimally.



SOLUTIONS AND SYSTEMS

HIGH QUALITY MANUFACTURING

Our projects are designed and manufactured to meet each country's strictest 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 and SIP systems meet the highest current standards and enable us to achieve highly efficient cleaning times, minimising at the same time the use of water and power.



HIGH-END TECHNOLOGY AND AUTOMATION

We design tailor-made automation systems so that our customers can manage all types of installations.

Our skids, installations and plants always come with high level of automation so they can be validated, including a system of recipes, reports or records, and possibility of SCADA supervision throughout the plant.

The automation systems of INOXPA plants or installations are designed to comply with Industry 4.0 requirements.



EXPERTS IN SOLUTIONS FOR THE BAKERY INDUSTRY

INOXPA has a division specialised in the industrial bakery and pastry processes.

We offer comprehensive, customised hygienic solutions for this sector to cover every production process phase when handling solids or liquids.

Our skids and components are designed for storing, transporting and dosing sugar, flour, and micro ingredients, and for liquids, sourdoughs, yeasts, cold water, oil or chocolate.



BAKERY



SOLUTIONS FOR SOLIDS AND LIQUIDS

We can supply silos for raw material storage, solids dumping systems using big-bags or sacks and dosing skids for minority and micro ingredients. We also have scales, platforms, sieving machines, and vacuum-driven pneumatic transportation systems.

Our skids and installations for sourdough plants also provide solutions for making more traditional style and higher quality products on an industrial scale.

Other skids required for this industry include bread cream plants for bread and biscuit rework to be added to the process as liquid, and plants for storing and dosing liquid yeast.

INOXPA also offers skids for preparing shakes, creams and chocolate, supplying the complete system for transfer, dosing and cleaning (CIP) automatically for these skids.

As such, we can deliver a turnkey project from the raw material up to manufacturing the end product, automating the process and ensuring food safety.

COMPONENTS



Centrifugal pumps:
Prolac HCP, Hyginox



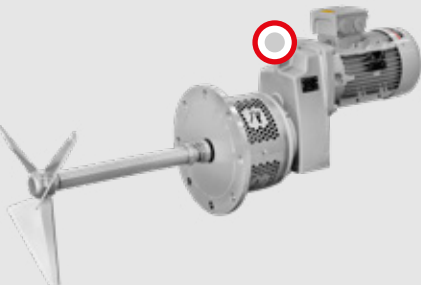
Rotary lobe pumps:
SLR, Utilobe



Progressive cavity pump: Kiber



Tank bottom mixer: ME 6100



Side-entry agitator: DINAMIX SMX



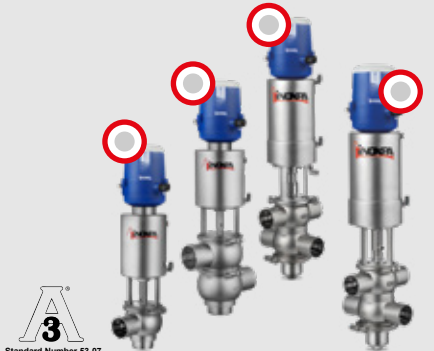
Vertical agitator: BFI



Table blender



Valve manifold



Single and double seat valves



Butterfly and ball valves



Check 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

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