



Beverage Technology

Liquid Variety

The path from the initial product to the finished beverage is frequently very long, and results in a wide range of requirements. Westfalia Separator Engineering takes you reliably to the end product.

Beer, wine, sparkling wine, fruit juice, coffee and also tea – centrifuges from Westfalia Separator are used for making all of these very different products. This is because, during processing, maximum efficiency is only achieved by customised process control for separation of for instance yeast, lees, extract and cold wort.

Performance according to your taste

Westfalia Separator provides you with the complete functional entity, in other words the separator, as well as the product-specific and customised control unit in accordance with our quality standard ISO 9001:2000 – world-wide. Compliance with all the relevant technical safety requirements provides you with strong benefits, and is the reliable basis for CE certification of the complete machine.



Exemplary and intelligent solutions...

In the process of beer separation, oxygen entrainment must be avoided and product losses must be minimised. In order to meet this requirement, our control facility continuously measures the turbidity values at the discharge of the separator. This is the basis which is then used for calculating the dynamically changing limit values for process control.

Coffee is also a sensitive product. To minimise downtimes and losses, our control unit calculates the precise times spent by the coffee in the bowl and ensures a dynamic comparison of the times for discharge and rinsing sequences.

... for success which is clear as glass

From a simple control right through to extremely dynamic regulation – Westfalia Separator Engineering automates your production process in a customised and efficient manner with process engineering know-how which has been built up over many decades.



Dairy Technology Natural Added Value

From simple reduction of fat content right through to the recovery of lactose or protein - Westfalia Separator Engineering gets the best out of milk for you.

Raw milk is the starting material for a wide range of dairy products – and there is a correspondingly wide range of treatments used for this purpose. The controls which are used must of course also be able to handle this wide range of requirements.

Meaningful solutions

Westfalia Separator Engineering supplies a wide range of control units which are equipped with extensive basic functions for individual machines. At your request, we are also able to integrate the control facility for product and solid valves/pumps, install an in-line fat measuring facility or create a bus connection.

With our Standomat units, we ensure maximum precision for the fat content of the desired



end product, despite varying parameters such as density and temperature. In addition to gentle treatment of your raw material, we enable you to achieve maximum cost effectiveness.

Automatically healthy processes

In addition to individual units, Westfalia Separator also offers complete process lines, for instance for manufacturing quark or also for recovering lactose.

The greater the complexity of the installation, the higher are the demands imposed on automation. We are also your contact for such requirements: We develop customised automation solutions for you, using process, machine, drive and control technology. You can trust our experience – with us, you gain added value from milk.

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