Brew Your Lifestyle
– Helping to create YOUR passion

Seital® Separation Technology
Your Passion, Your Beer

Create, experiment, perfect your passions: Don’t compromise on quality.

What’s your style?
Create the right beer for every occasion. Let your customers savor the unique combination of your experience and craft. Your passion for quality comes from the right ingredients, a proven process and the best equipment.

Your imagination, Our Ingenuity
Whether you choose tradition, innovation, region or individuality, the imagination used to create your beer should not be constrained by the process technology making it.

Your Process Partner
SPX FLOW helps to enhance your ideas by providing clarity to your process. Our experience will give you the necessary technical support and best-fit technology on your journey towards brewing perfection.

Whatever the brew, whatever the recipe…

SPX FLOW has the process you need

Your beer has a specific personality that speaks about you. Let us help capture the essence of your creation to leave that lasting impression.

Harness the capability to add in your choices to create a unique beer full of personality, be it fruity, delicate, bright, or as dark as you desire.
Why SPX FLOW Clarifiers are the Right Choice

Oriented Around You

SPX FLOW hermetic clarifiers remove residual yeast and other non-soluble solids quickly and efficiently. Thanks to low oxygen pick up, clarification does not impact the flavor and aroma of the beer.

Optimization of design standards, durable construction and strict quality control procedures ensure our customers receive the beer clarifier that is best suited for their specific applications.

How does it work?

Centrifugation is a process that involves the use of centrifugal force for the sedimentation of heterogeneous mixtures. The mixture enters into a rotating bowl through an inlet pipe and is guided into a separation area made of stacked conical disks. The forces generated inside the bowl guide the solids to the bottom of the disk surface and releases them through ejection ports located in the solids chamber. The valuable product remaining in the disk stack rises upwards and is moved by a centrifugal pump to the outlet pipe.

The natural sedimentation of the liquid is accelerated by the centrifugal clarifier allowing for a faster brewing process. Traditional settling process time is reduced allowing your production to be more flexible and ready for the market.

To learn more about how the Seital clarifier works, please visit SPX FLOW’s YouTube channel or www.spxflow.com/seital.
SPX FLOW’s Recipe for Successful Brewing

FLEXIBILITY
SPX FLOW clarification technology provides multiple filtration solutions for applications found within both the hot and cold side of the brewery.

RELIABILITY
Skilled craftsmanship and premium materials result in the highest levels of quality.

EXPERIENCE
Over 30 years of tailor-made solutions installed in breweries around the globe.

SKILL
SPX FLOW Technicians have years of experience in designing, manufacturing, installing and servicing equipment.

SUPPORT
Availability of technical support anywhere, anytime.

EFFICIENCY
Achieve better power efficiencies and lower maintenance costs.

Low CO₂ Losses

Reduced Production Time

Minimal Oxygen Pickup, Typically < 10 ppb

Gentle Product Handling

Plug & Play

Optimized Tank Utilization

Increased Shelf Life

Reduced Product Losses

Sanitary design, fully cleanable (CIP)
SPX FLOW is committed to:

**Efficient clarification**
When it comes to obtaining the required clarity, time counts. Thanks to continuous R&D, innovative designs and robust construction, SPX FLOW clarifiers are able to increase the clarification performances by reducing production times and maintain consistent beer quality.

**Versatility**
Saving cost and time during the installation of the machine can make a big difference. The skid mounted design of our SPX FLOW Seital clarifiers is extremely efficient, compact and easy to install into existing process lines.

**Respect for the product**
SPX FLOW clarifiers, which are equipped with a special soft inlet feeding system to ensure gentle product handling in order to minimize turbulence, keep quality of the product intact. Hermetic sealing minimizes the oxygen pick up and CO₂ loss, avoiding oxidation of the product and changes to the beer’s aromatic and organoleptic characteristics.

**Hygiene**
Optimal hygienic conditions and the ability to be cleaned easily are fundamental aspects that SPX FLOW clarifiers achieve thanks to their internal process control design and additional CIP spray nozzles fixed into the inside cover of the bowl.

**Performance**
Get the most out of your production by minimizing product losses. Thanks to their fast and precise discharge, SPX FLOW clarifiers help keep product loss to a minimum and maximize the dry solids content in the discharge.

Download the SPX FLOW Virtual Reality app from the App Store or Google Play and take a virtual tour of a modern craft brewery. Learn about key equipment features and benefits to help you discover the best solutions for your toughest application challenges.

SPX FLOW also designs and manufactures high quality pumps, valves and heat exchangers for the brewing industry. Visit www.spxflow.com to learn more about how our portfolio of innovative process technology from our world renowned APV® and Waukesha Cherry-Burrell® brands can help your brewery grow.
Processes

Hot wort clarification process
Available capacities: 15 – 400 hl/h (396-10566 gal/h) *
- No need for a whirlpool or a settling tank
- Increase wort yield
- Control Maillard reaction and color
- Lower wort losses, dryer trub removal

Green beer or FV to BBT clarification process
Available capacities: 25 – 600 hl/h (660-15850 gal/h) *
- Reduction of the yeast content between the fermentation and maturation step
- Shorter maturation time frees up tank resources
- Lower investment costs as fewer conditioning bright tanks are required

Before DE / Kieselguhr or sterile filtration
Available capacities: 25 – 600 hl/h (660-15850 gal/h) *
- Reduction of the high yeast load before the final filtration step
- More efficient final filtration process
- Better performance and lower investment, spare parts and cleaning costs

Special polishing
Available capacities: 20 – 110 hl/h (528-2,905 gal/h) *
- Polishing the beer in one single final filtration step; no need for DE / Kieselguhr or membrane filters
- No powders, floss or membranes to backwash or replace
- Lowers investment costs of centrifuge by removing need for other filtration equipment, media and operation

* Power: 5 kw – 45KW (6 – 60 hp)
Approximate footprint: 1700x800 mm – 3350x2200 mm
Flexibility for the perfect brewing process

The Right Size Clarifier For You

Flexible Options
You can choose from numerous options making it possible to configure into Semi or Fully-automated units, thus supplying what you really need in order to process your beer with your material and staffing levels.

Semi-Automated Clarifiers:
For growing breweries
Installing Seital series centrifuges is easy! Precision and time savings combine to offer you a single solution to keep your beer flowing. The basic model centrifuge from SPX FLOW is designed to support start up breweries with a unit optimized for smaller production. To preserve the craftsmanship of your beer the centrifuge minimizes oxygen intake, which causes taste and olfactory changes.

Fully-Automated Clarifiers:
For breweries aiming for more independence
The totally automated clarifier is intended for breweries with higher yields who want to speed up the production process with a highly independent system. Apart from increased flow control and lower oxygen pick-up thanks to a sophisticated mechanical sealing system, the solids chamber empties automatically with turbidity control at the outlet that can be combined with a recirculation system. The fully automated model can be equipped with a feed pump and a frequency converter for a complete process flow control combination. A solids discharge pump can also be integrated into the unit for easy and effective disposal of yeast, protein and dry hops. The system can be made even more flexible with the addition of pneumatic controlled inlet and constant pressure outlet valves. You can finally take more control of your brewery filtration process!
The right size machine engineered for your brewery – from micro to big beer – adapted with the level of automation to fit your experience, process, budget and growth potential.

Global locations

**SPX FLOW, Inc.**
611 Sugar Creek Road
Delavan, WI 53115
United States of America
1 800-252-5200

**SPX FLOW, Inc. - Italy**
Via delle Prese, 14
36014 Santorso (VI) - Italy
39 0445 540232

**SPX FLOW, Inc. - China**
No. 666 Fengjin Road
Xidu Industrial Park
Shanghai
201401 China
+86 21 6715 8181

Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

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ISSUED 107_01_06_2016_US
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