





BEER BREWING

SPRAY NOZZLE SOLUTIONS FOR EVERY STEP IN THE BEER BREWING PROCESS

WE ARE THERE IN EVERY STEP IN THE PROCESS

OPTIMIZE YOUR BEER BREWING PROCESSES AND REDUCE COSTS

SPRAY NOZZLE SOLUTIONS - CRAFTED IN JAPAN



SPRAY NOZZLE SOLUTIONS IN BEER BREWING FROM A TO Z:

- GERMINATION
- BOTTLE STICKERS
- DISINFECTION
- TANK CLEANING
- PASTEURIZATION
- BOTTLE CLEANING

THIS IS IKEUCHI

MADE IN JAPAN
All our products are developed and produced in Japan, which ensures our customers the highest standard in quality.

SINCE 1954:
Ikeuchi has more than 70 years of experience in spray nozzle technology and serving the beer industry.

CLOSE TO YOU:
Ikeuchi Europe is located in the Netherlands, from where we can serve all of Europe.

ADIABATIC COOLING FOR THE GERMINATION PROCESS:
HUMIDIFICATION SPRAYING SYSTEM WITH KB SPRAY NOZZLES

Barley needs ideal growing conditions during the germination process. This means a temperature around 15-20 degrees and constant humidity. Under these conditions, the barley not only germinates faster and more homogenious, but it is also a more energy efficient process. By applying adiabatic cooling in the Ventilation Chamber before the Germination Kiln, you can ensure a constant humidity level.



KB humidification system

- The KB humidification system consist of hydraulic spray nozzles with the finest atomization among hydraulic nozzles (15- 210 µm).
- The whirl chamber is formed by a ceramic orifice and closer, which provides excellent wear resistance.
- A cost and energy efficient solution.

Benefits of KB humidification system in the germination process

- A faster germination process.
- Increased productivity and revenue
- Homogeneous humidification: maintains a better and more even flavor in all batches.
- Lower water consumption.

CIP SOLUTIONS FOR THE BREWERIES:
TANK CLEANING

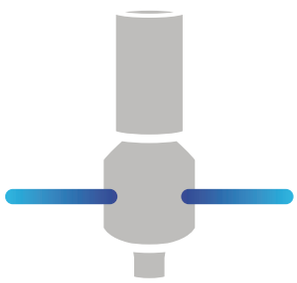
An automatic tank cleaner can save your business hours of manual cleaning and manpower, as well as water and chemicals. At the same time, an automatic tank cleaning is more hygienic and efficient than a manual tank cleaning, and it leaves the same result every time.

Tank cleaners are available in many different types and spraying patterns, depending on what kind of dirt that needs to be removed.

SOLID STREAM PATTERN

This nozzle sprays the cleaning liquid in a straight single stream.

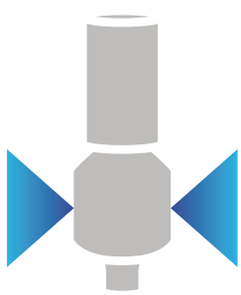
Use for: Clean hard to remove dirt and sticky spots



FLAT SPRAY PATTERN

This nozzle sprays the cleaning liquid in a flat fan shaped pattern.

Use for: Washing large surfaces quickly



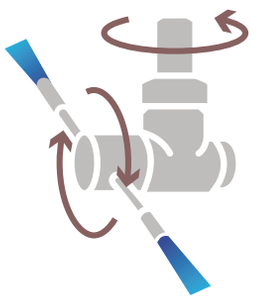


NOZZLE ROTATION OF AUTOMATIC TANK CLEANERS

3D ROTATION

This nozzle uses two rotary drives. It can clean while rotating at 360 degrees.

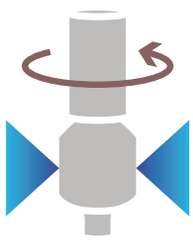
Strong cleaning power



2D ROTATION

This nozzle uses only one rotary drive. It can quickly clean a large area.

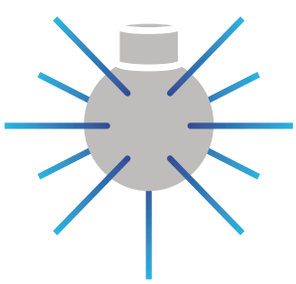
Medium cleaning power

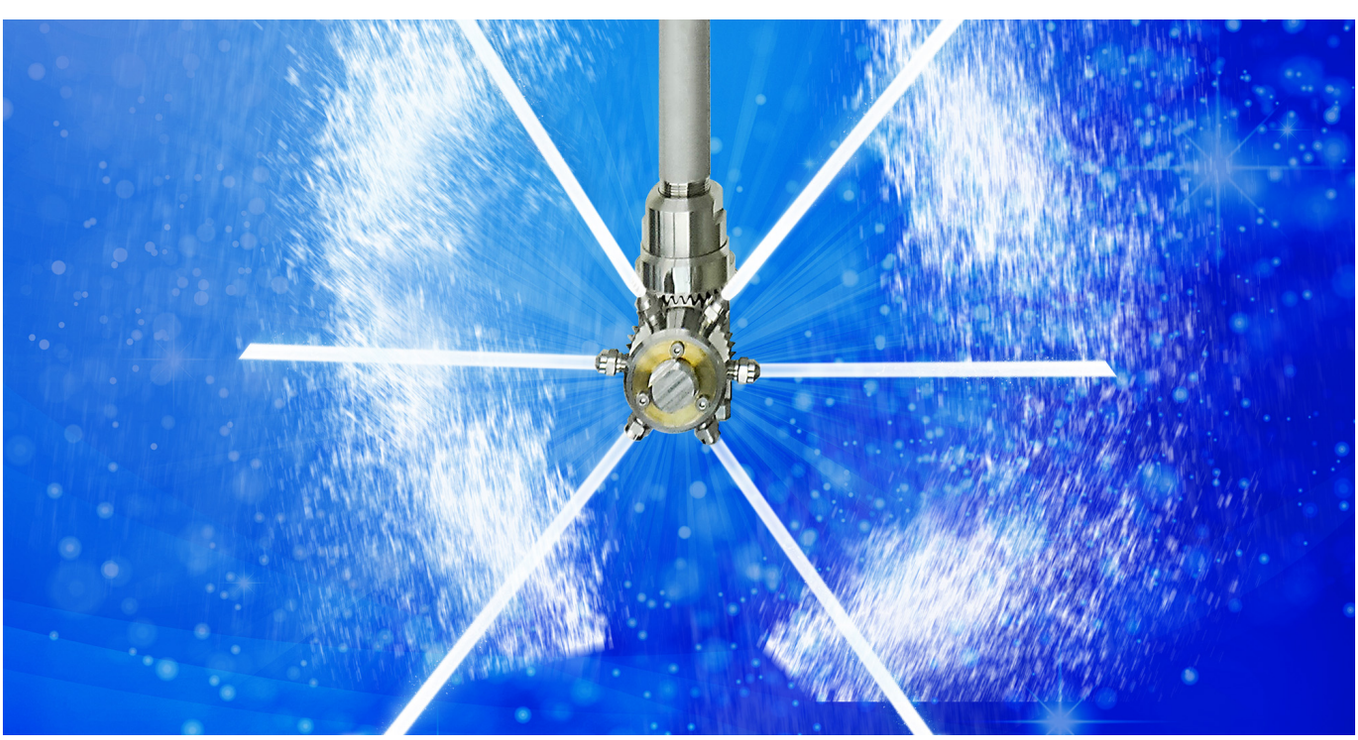


FIXED ROTATION

This nozzle has no rotary drive or moving parts that can fail or cause wear debris.

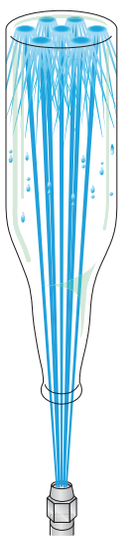
Easy cleaning power





CIP SOLUTIONS FOR THE BREWERIES:
BOTTLE CLEANING

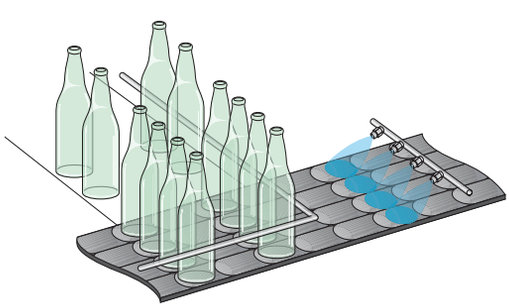
CIP (clean in place) cleaning is a method to increase the automation of cleaning processes without having to disassemble the system before cleaning. Factors such as mechanics, temperature, chemistry and time has an effect on the efficiency of the cleaning processes. Ikeuchi offers several CIP solutions for the brewing industry to increase the productivity and hygiene.



7-CP SERIES BOTTLE CLEANER

The rinsing of bottles and cans before filling them is an important measure to avoid any hygiene incidents, and to increase the shelf life. Furthermore, the recycling of bottles can be an easy way to save costs for smaller breweries.

The 7-CP-series is a strong bottle cleaner with seven solid streams with a high impact force. The spray nozzle has a compact design, and is an easy and cost-efficient bottle cleaner to implement.



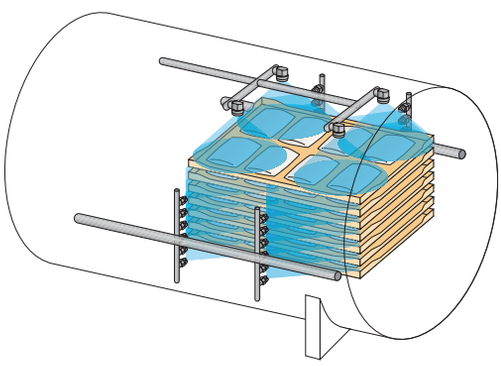
BOTTLE DISINFECTION

Disinfection of beer bottles is crucial to maintain the quality of the beer. Proper sanitization prevents contamination that could affect the taste, quality, and safety of the beer.

Our KB misting system is ideal for bottle disinfection. The spraying system sprays a fine mist which does not wet the conveyor belt. The KB spray nozzles are equipped with ceramic orifices, which means that they have an outstanding wear resistance and resistance to chemicals.. They last 20-30 times longer than stainless steel nozzles.

OTHER SPRAY NOZZLE SOLUTIONS FOR BEER BREWERIES

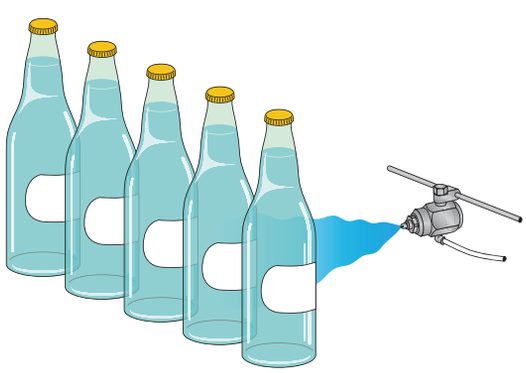
Ikeuchi offers several other spray nozzle solutions for beer breweries, including pasteurization, mist for label attachement and many others. We also offer air nozzle solutions for drying and blowing after cleaning. We also offer tailor-made solutions for the unique problems you may encounter in your brewery.



PASTEURIZATION

Rapidly pasteurize beer with our AJP spray nozzle system. This is a cost-efficient system suitable for microbreweries due to the low liquid pressure requirements.

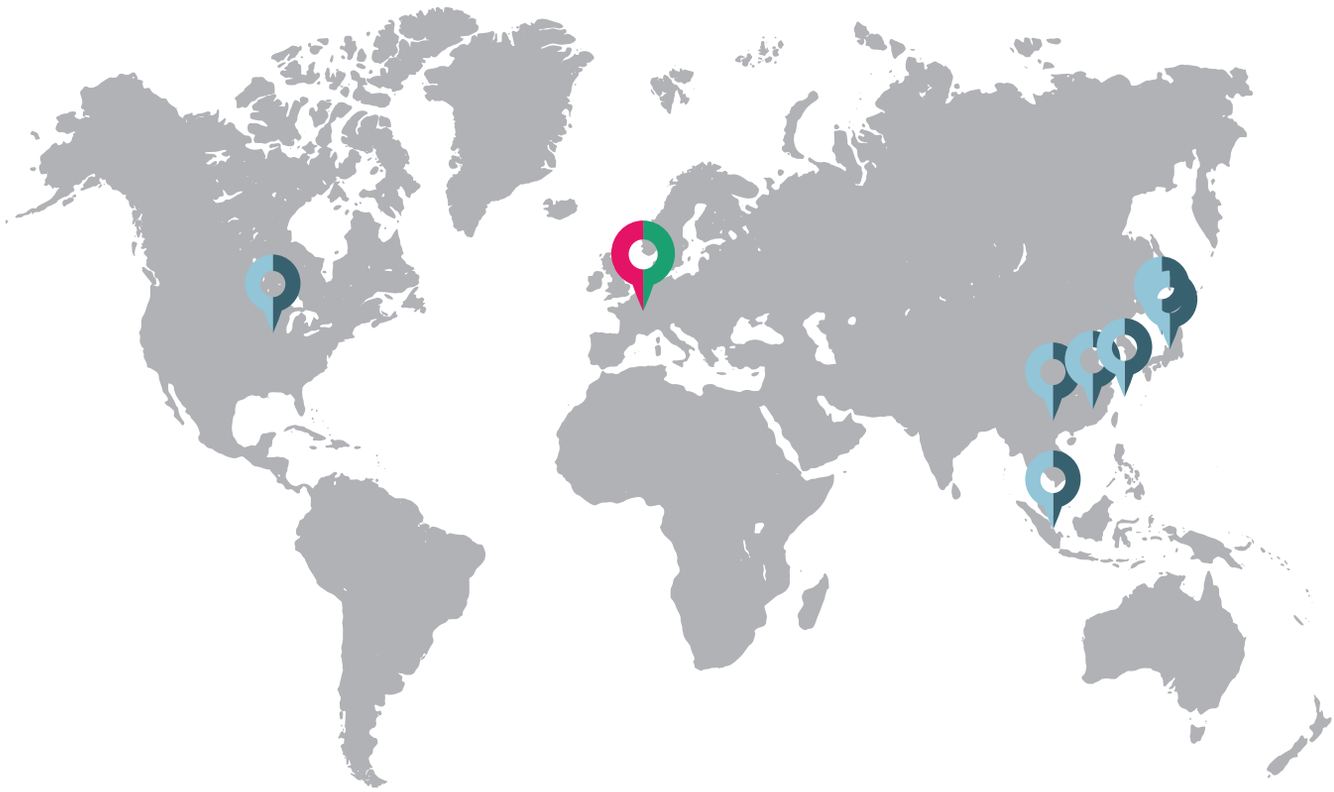
The spray system can withstand up to 170°C and has a high wear resistance. It is also highly clog resistant and requires minimum maintenance and replacement.



BOTTLE LABEL MIST

Adding a fine mist to your bottle lable process can ensure that it sticks properly and avoid wrinkles, bubbles, or smear.

Our BIM spray nozzles are suitable for this application due to its fine atomization with a mean droplet diameter of 100 µm or less.



Ikeuchi is a Japanese company with branches all over the world. It was founded in 1954 in Osaka and has since then expanded across Asia, North america and Europe.

For inquiries / information requests / quotations related this product, please contact us

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The fog engineers

"Taking the path less traveled"

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