

FOOD & BEVERAGE APPLICATIONS



PHARMA



HOME CARE



COSMETICS



FOOD +
BEVERAGES



INDUSTRIAL

NEOCERAM DESIGNS AND
PRODUCES A WIDE RANGE
OF SOLUTIONS FOR THE
FOOD & BEVERAGE INDUSTRY





THERMAZYL®

Our traditional ceramics, Pharmalox® and Pharmazirc®, have been developed with the objective of delivering outstanding material properties for our dosing devices, including resistance to mechanical stress and guarantee a superior cleanability.

THERMAZYL® maintains these characteristics (for instance, X-Change® and Naked® options available) adding superior mechanical features, such as an extraordinary thermal shock resistance (range $-4\text{ }^{\circ}\text{C} \div 130\text{ }^{\circ}\text{C}$) with very rapid temperature variations (from $140\text{ }^{\circ}\text{C}$ to $10\text{ }^{\circ}\text{C}$ in few seconds).

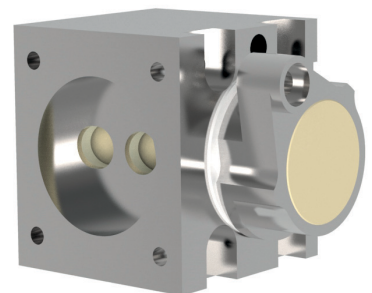
THERMAZYL® has a lower thermal expansion; moreover, it can be X-Ray detectable, ensuring enhanced safety and compliance.

- No lubrication required
- Ideal for fibrous and seed containing foods
- Extreme reduction in both maintenance costs & time
- High accuracy, no dripping
- No sharp edges that can easily break



ROTARY VALVE

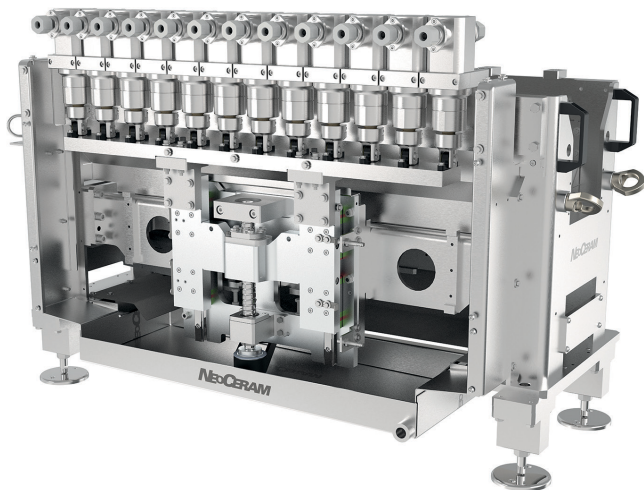
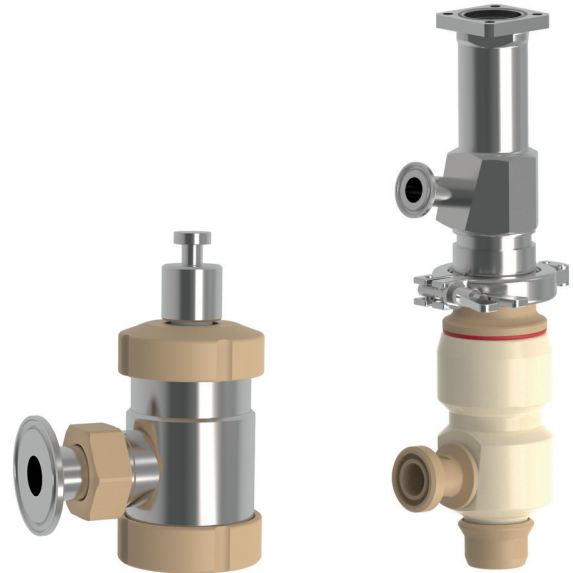
Our R&D can design customized solutions for both linear or rotative machines with the aim to optimize your filling performances with seal-less plug & play components.



PLUNGER VALVE

All our seal-less solutions can be easily adapted to your machine and can be supplied with different piston tip designs depending on product viscosity, presence of solid inclusions, dosing and cleaning conditions.

- Superior process for fibrous food
- Clean cutting of pieces
- No splashes or foams
- CIP/SIP design available
- X-Change® and Naked® solutions (for ceramic parts)



DOSING STATIONS

Compact and modular dispensing units designed for an easier pumps installation/dismounting, with multiple dosing points and structures made in aluminum or in AISI 304 stainless steel.

- Single or double-sided actuation by servo-motors with user friendly HMI for simplified recipes set-up
- Distribution can be made by rotary or check valves
- High speed filling processes
- Wide range of accessories such as mixer, hopper, manifold, heating units, sensors and much more

COMPONENTS FOR HOMOGENIZERS

The ceramic components ensure high operational efficiency and long service life in high-pressure homogenizers, minimizing maintenance intervals. The combination of excellent wear & corrosion resistance enables safe and reliable handling of highly aggressive and abrasive products under severe operating conditions.

- Abrasion resistance
- Maintenance-free components
- Significantly extends life span
- Superior mechanical strength



WE ENGINEER, MANUFACTURE, SUPPLY AND SERVICE PRECISION DISPENSING EQUIPMENT

Building on its expertise of over 40 years in sectors with high hygienic standards (such as pharmaceutical and cosmetics), Neoceram has now developed dedicated seal-less solutions (both in ceramic and stainless-steel) in response to the specific needs of the Food & Beverage industry. All our solutions are plug and play and can be easily adapted to your machine in order to dose from very liquid to viscous products, even with particles.

REPAIR equipment back into your production lines

CUSTOMIZE equipment to your specific requirements

TRAINING rebuild & trouble shoot common issues

UPGRADE & ENGINEERING filling equipment to improve production

TESTING CENTER available onsite to ensure compatibility

DEMO/LOAN equipment is available

AFTER SALES renowned for establishing long term partnerships with our valued Customers

Neoceram Food solutions are ideal for filling various products, including:

- **Yoghurts with fruits**
- **Cheese spreads**
- **Molten cheese**
- **Sauces**
- **Soups**
- **Jams & Marmalades**
- **Milk**
- **Ice Cream**
- **Chocolate**

Neoceram Food solutions offer exceptional product cut and precise dosage.



Quality and
Sustainability
Certificates

See individual product leaflets for technical details

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