

C A S E S T U D Y



RESULTS

The pasteurizer tunnel machine was working for full seasons for years (since the installation of the **ScaleBuster** conditioners in summer 1993) without the need to acid-wash it for scale removal. The CIP system was scale-free and the tank (as well as other equipment – pumps, heat exchangers, valves and control sensors) were all scale-free. Back in 2005 the brewery had introduced a membrane (RO) system to supply water for CIP, but had kept the **ScaleBuster** to protect the equipment against corrosion.

ABOUT THE TECHNOLOGY

The patented **ScaleBuster**® technology completely replaces traditional chemical treatment; providing control of scale and corrosion in various water process systems to create an exceptionally clean system. This dramatically reduces energy and water consumption, while reducing or, in certain cases, eliminating toxic water discharge to the environment.

Tempo-Beer Industries Ltd., MACABBEE, GOLDSTAR And NESHER beers Netanya, Israel



OVERVIEW

Tempo-Beer Industries is the oldest brewery in Israel, the company behind the successful **MACABBEE**, **GOLDSTAR** and **NESHER** (lager and Malt) brands.

WATER SYSTEM CHALLENGES

The brewery employees had faced challenges with scale buildup in their systems. In the brewhouse CIP system they had collected the final rinse water and stored it to be used as pre-wash for the following cycle. The storage tank had to be manually cleaned of scale deposits twice a year.

They have installed a new H&K 2-deck pasteurizer for 48,000 bottles/hour in 1993, and the machine was covered with scale deposits in less than a month!

SOLUTION

ScaleBuster® conditioners (4" SB100-EF-16) were installed on the pasteurizer recirculation loops and a 2-1/2" SB65 was installed in the CIP return pipe.