



easybräu **VELO**



BEVERAGE AND FOOD TECHNOLOGY



Wine & grape juice
Oil & vinegar
Starch & Sweeteners
Distillates
Cider



Beer
Non-alcoholic beer



Fruit juices
Soft drinks
Hard Seltzer
Kombucha
Nectars & infusions
Dairy
Fruit Puree
Water



Margarine
Gelatin
Cocoa butter
Oils & fats
Shortening
Bakery

HISTORY



1919

Foundation of
Officine Meccaniche
Padovan, specialized
in wine equipment.

1958

Victoria
filter
patent.

1970

Officine Meccaniche
Padovan is
incorporated into AMF,
American Machinery
Foundry.

1977

Presented the first
vacuum filter
Taylo.

1985

TMCI Group enters
the registered capital.
Acquisition of
Chemtech
International Ltd.

1987

Presented the
first Greenfilter.

1989

Presented the first
cross flow filter
Nitor.

2001

Presented the
first
thermovinificator
.

2003

Manufactured the
biggest world
Kristalstop by 60T/h.

2005

Opening of the new
headquarters,
bigger, more
modern and
efficient.

2009

Dynamos patent,
high solids crossflow
filter with ceramic
discs.

2014

Acquisition of
Velo Brand.
Synergo enters
the registered
capital.

2015

Startup project
for remote
assistance and
control by
the customer.

2016

Synergo gets the
full property of
the Company.

2017

Presented of the
IoT-Industry 4.0 project.

2018

Acquisition of
Impiantinox
Easybräu.

2019

TMCI Padovan
celebrates 100 years.

2021

Acquisition of SAP
Italia S.r.l.

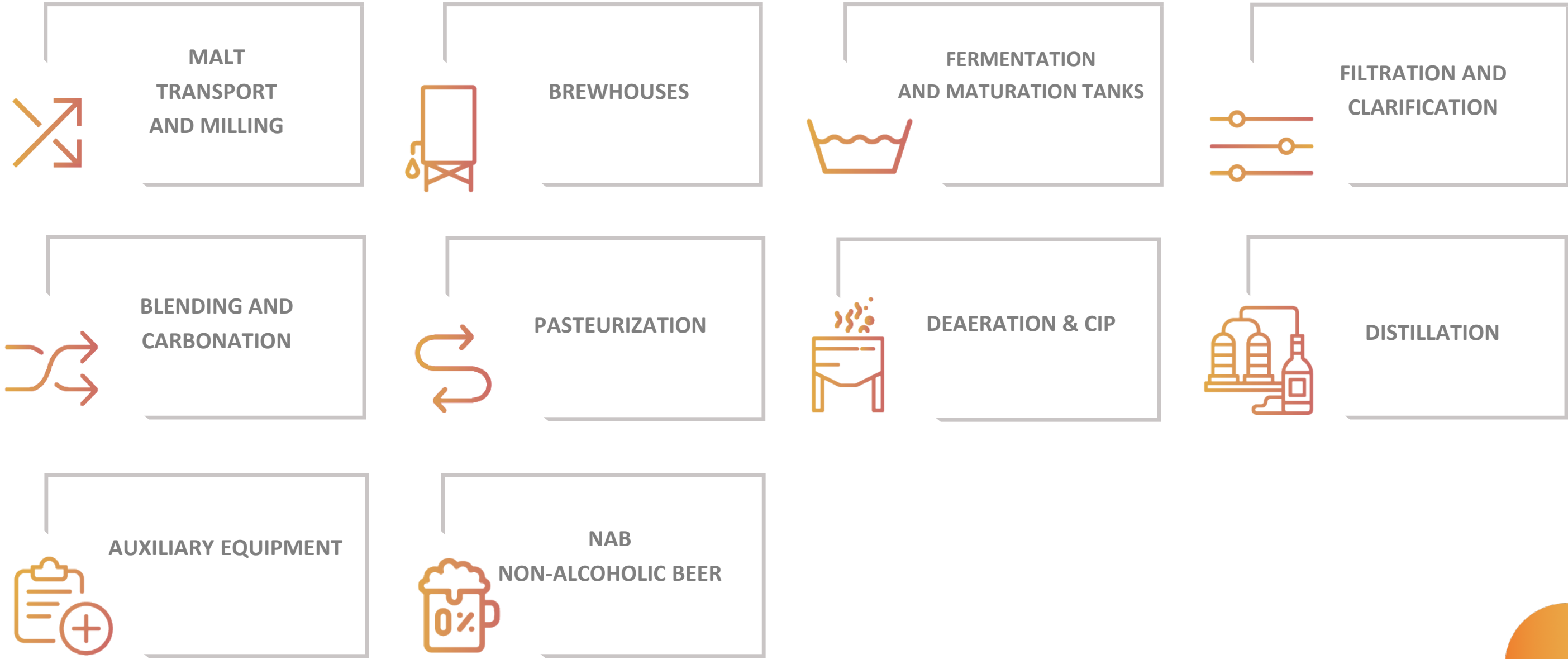


TO BE
CONTINUED...



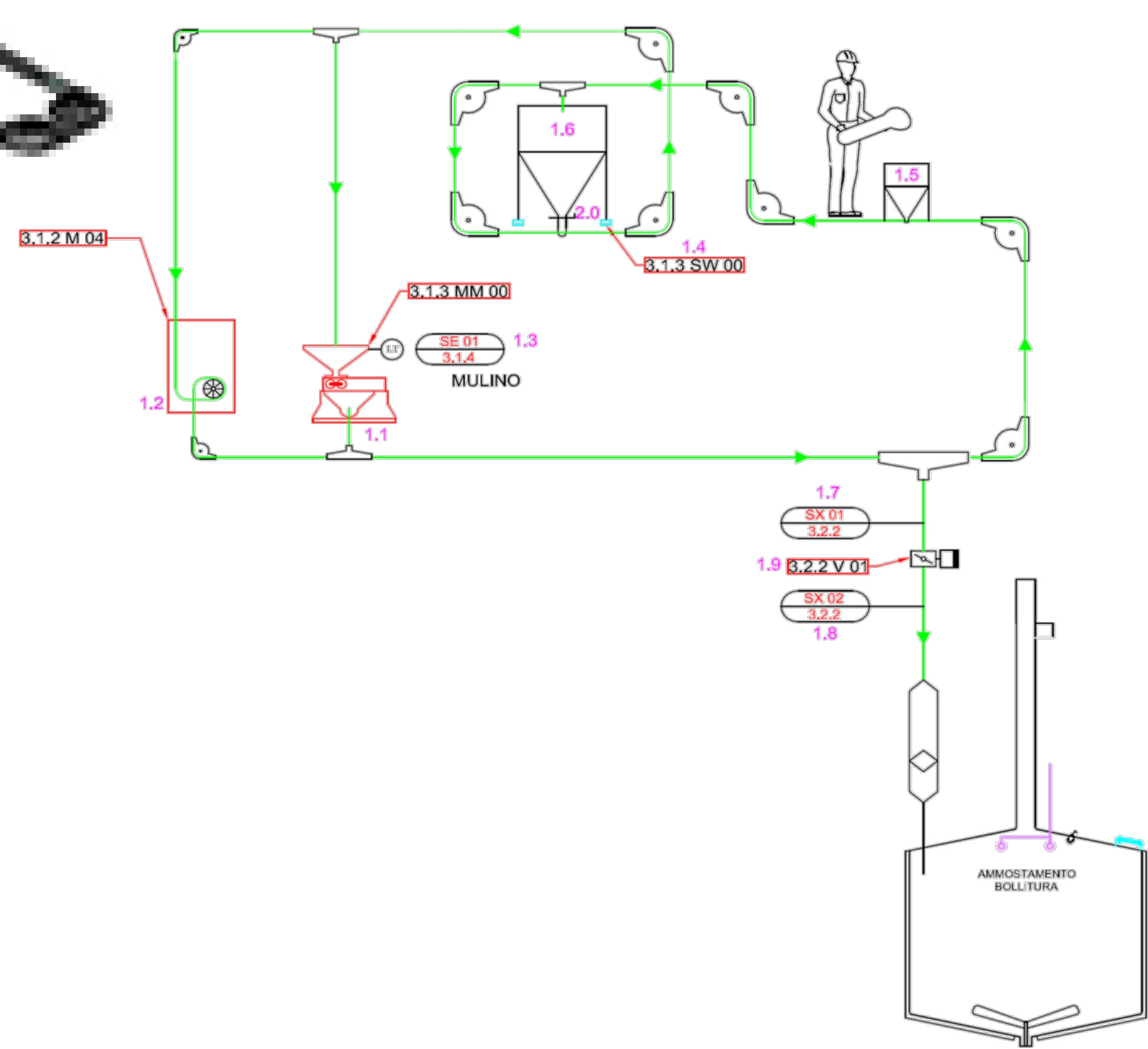
3

TMCI Padovan acquired the brand Velo in 2014, totally dedicated the beer world. Velo has 25 years of experience in this sector. Thanks to its plants, it has seen growing some of the craft breweries more blazoned and famous in the world. Competence, reliability and flexibility are its drivers. Velo cooperates with small and medium breweries, offering a unique mix of management know-how and solidity of its turnkey plants. To bigger realities, Velo dedicates all its design, technical and constructive flexibility; custom plants for recipes and exclusive customers. In 2018 TMCI Padovan acquired Impiantinox-EasyBräu, company established in 1997 by three partners after a long experience and cooperation with other companies in the sector. Impiantinox started its activity in the dairy-sector, by designing and manufacturing of stainless steel processing plants. Thanks to the realization of equipment for the most prestigious national brands, it became famous for the precision and accuracy in the executions, achieving results and orders abroad too. Since 2000 Impiantinox has followed the development of breweries and microbreweries in Italy and abroad. In 2007 it introduced the Easybräu brand, a brand synonymous of strict standards, innovative systems and top technology, reliability and user friendliness. The brand offers brewers the chance to brew a proudly personal and unique beer, tied to the climate, herbs, natural aroma of the region where it is made.



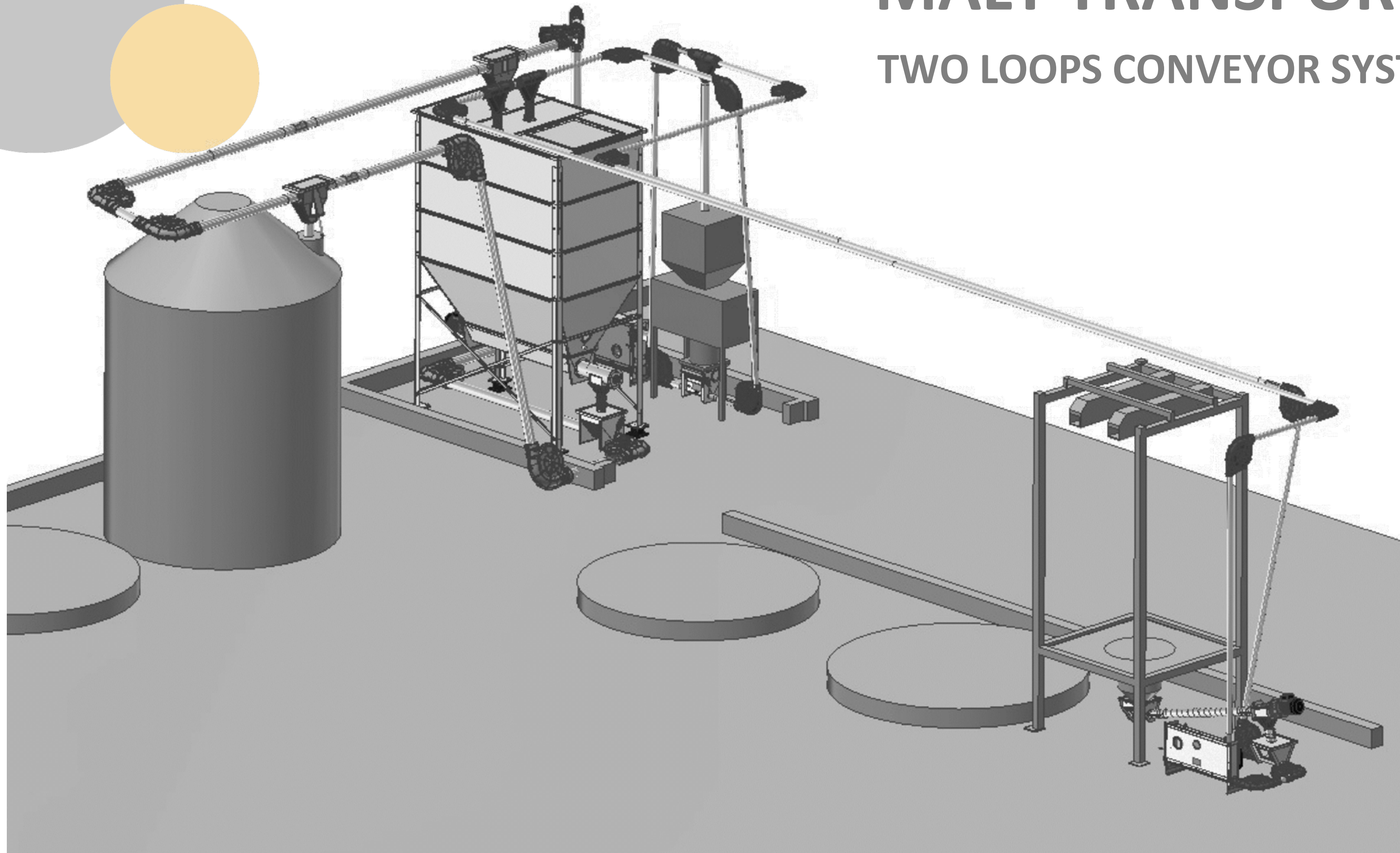
MALT TRANSPORT & MILLING





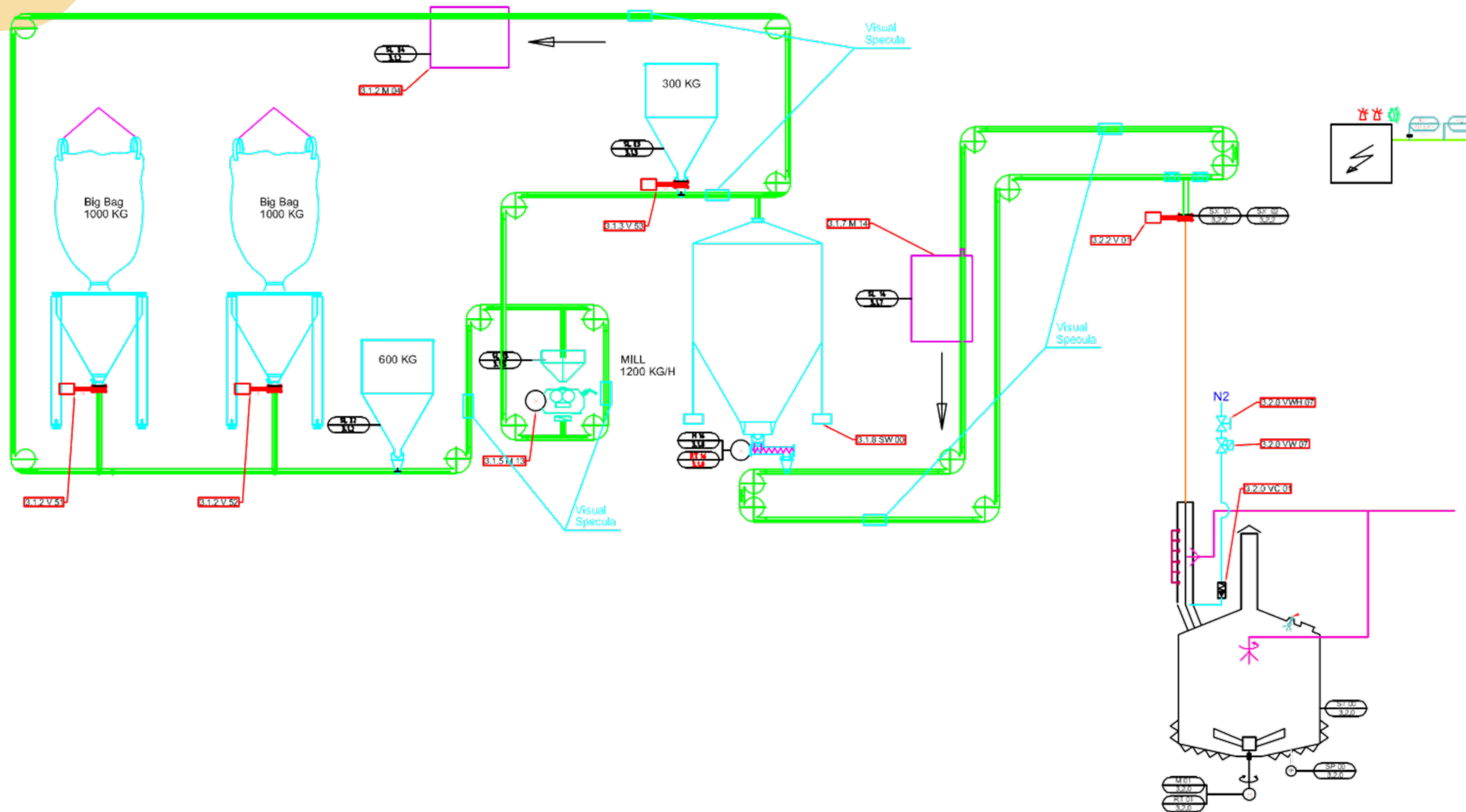
MALT TRANSPORT & MILLING

TWO LOOPS CONVEYOR SYSTEM: EXAMPLES



MALT TRANSPORT & MILLING

TWO LOOPS CONVEYOR SYSTEM: EXAMPLES



BREWHOUSES



«POCKET» series



«COMPACT» series



«OPTIMA» and «FOODING» series



HEAVY DUTY LINES > 20hl



«FLEX» series

«POCKET» series

N. OF VESSEL	2
CONFIGURATION	MK-LW
AVAILABLE CAPACITY	1hl - 2,5hl - 5hl
LEVEL OF AUTOMATION AVAILABLE	Semi-auto
INTEGRATED HOT WATER TANK	YES
HEATING SYSTEM	ELECTRICAL OR STEAM



«COMPACT» series

N. OF VESSEL	2
CONFIGURATION	MKW-L
AVAILABLE CAPACITY	2,5hl - 5hl- 10hl
LEVEL OF AUTOMATION AVAILABLE	Semi-auto
INTEGRATED HOT WATER TANK	YES
HEATING SYSTEM	ELECTRICAL OR STEAM (only steam for 10 hl)



«OPTIMA» series

N. OF VESSEL	3
CONFIGURATION	MK- L-W (L & W combined vessel)
AVAILABLE CAPACITY	10 hl
LEVEL OF AUTOMATION AVAILABLE	Semi-auto
INTEGRATED HOT WATER TANK	NO
HEATING SYSTEM	STEAM



«FOODING» series

N. OF VESSEL	3
CONFIGURATION	MK-L-W (L & W combined vessel)
AVAILABLE CAPACITY	20 hl
LEVEL OF AUTOMATION AVAILABLE	Automatic
INTEGRATED HOT WATER TANK	NO
HEATING SYSTEM	STEAM



«FLEX» series – ONE HEATED VESSEL VERSION

N. OF VESSEL	2	3	4
CONFIGURATION	MKW- L	MK-L-W	MK-L-B-W
AVAILABLE CAPACITY	20 hl	10-50	10-50
LEVEL OF AUTOMATION AVAILABLE	Semi-auto /AUTO	AUTO	AUTO
INTEGRATED HOT WATER TANK	NO	NO	NO
HEATING SYSTEM	STEAM	STEAM	STEAM



«FLEX» series – TWO HEATED VESSELS VERSION

N. OF VESSEL	3	4	5	6
CONFIGURATION	M-L-KW	M-L-K-W	M-L-B-K-W	2XM-L-B-K-W
AVAILABLE CAPACITY	10-50	10-50	10-50	10-50
LEVEL OF AUTOMATION AVAILABLE	AUTO	AUTO	AUTO	AUTO
INTEGRATED HOT WATER TANK	NO	NO	NO	NO
HEATING SYSTEM	STEAM	STEAM	STEAM	STEAM



FERMENTATION & MATURATION TANKS



FILTRATION AND CLARIFICATION

Dynamos



Greenfilter



Master



Microfiltration



FILTRATION AND CLARIFICATION



Victoria D.E.
Filter



Leaf Filter



Nitor+
EasyMEM

BLENDING & CARBONATION



Carbonator

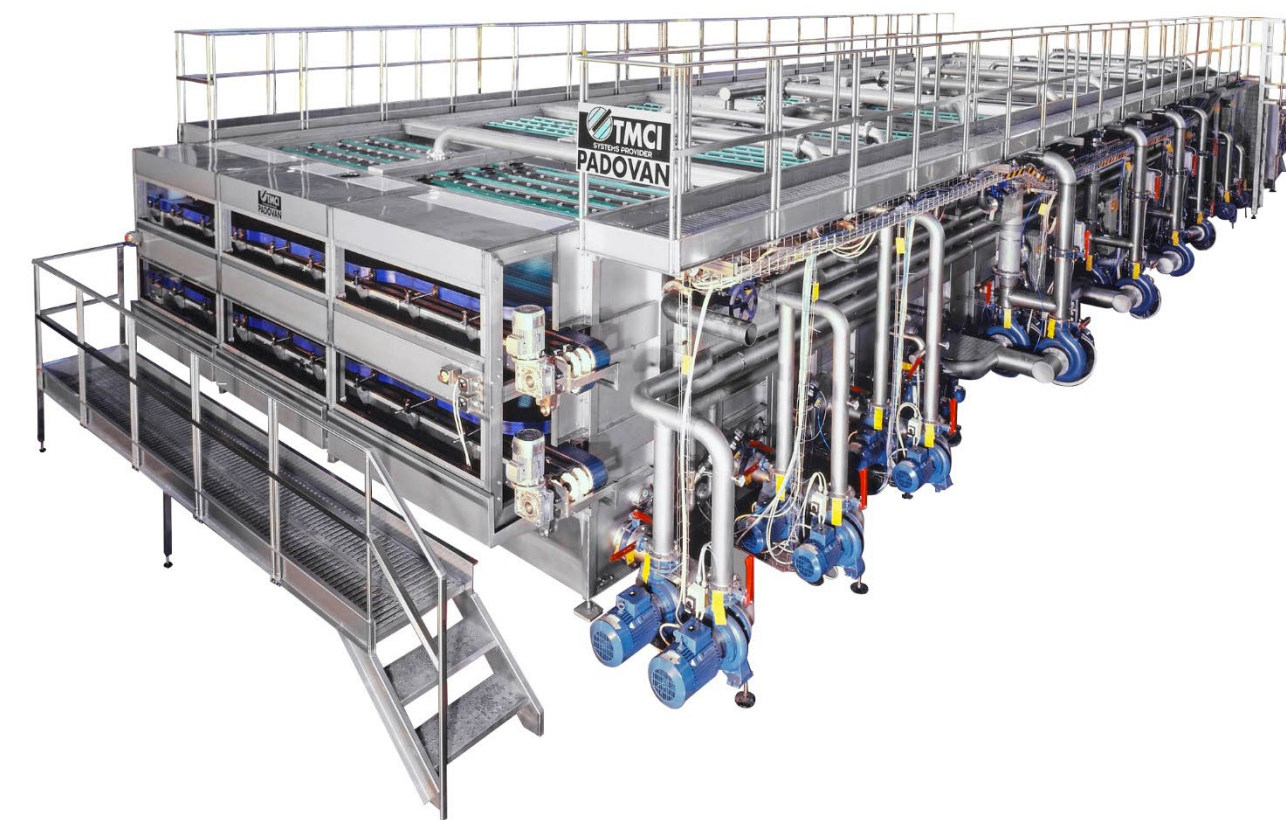


High gravity

PASTEURIZATION



Plate Flash pasteurizer



Tunnel pasteurizer, cooler, warmer

DEAERATION & CIP



Deaeration plant



CIP – cleaning in place





Brewhouse for products to be distilled



Discontinuous distillation plant

NAB – NON ALCOHOLIC BEER



AUXILIARY EQUIPMENT

Dry Hop & Hop Back



Yeast Rehydrator



Yeast propagator



Aroma sugar and yeast dosing





easybräu **VELO**

