



SHOW PREVIEW

January 2012

SPX Showcasing Robust Portfolio of Innovative Process Technologies at Anuga FoodTec 2012

SPX's portfolio of products and services for the Food & Beverage industries is helping manufacturers around the globe increase process yields, enhance sustainability and receive rapid return on investment. The company's highly engineered solutions are playing an important role in helping to meet rising global demand for innovative and sustainable products and processes.

Considered to be a major process systems and components supplier, SPX has brought together a collection of world class brands to serve the food and beverage marketplace including Anhydro, APV, Bran+Luebbe, Gerstenberg Schröder, Johnson Pump, Lightnin, Plenty, Waukesha Cherry-Burrell and e&e. All of these brands will be represented at SPX's stand A11/B28 and A31/B38 in hall 5.1 at Anuga FoodTec 2012.

SPX will present several new, cost and energy-saving solutions for food and beverage processing. SafeWater, for example, is a new eco-friendly technology that revolutionises cleaning procedures. Also on display will be the new APV Cavitator which harnesses the power of cavitation for heating liquids without scaled build up and/or the mixing of liquids with other liquids, gasses or solids at the microscopic level to improve product quality and functional performance. The SPX Gerstenberg Schroder brand Nexus scraped surface heat exchanger is another innovative technology that uses CO₂ as a cooling medium. SPX will also showcase their new FX Systems™ (Factory Xpress) pre-engineered, self-contained skidded process plant units that make a wide range of process technologies and applications available on ultra-short delivery times for fast time to production, all with comprehensive automation options.

A team of process engineering experts from around the world, including scientists from our Innovation Centres will be on the stand to share ideas with visitors and help them find solutions quickly and effectively.

Come and learn about our latest addition to the SPX family - e&e and see how the company's many years of experience in extraction, evaporation, vacuum and freeze drying for the food, pharmaceutical, cosmetics and coffee industry can be the key to your success.

Best in class solutions

With a strong synergy between brands as well as a solid process knowledge and innovation platform, SPX offers customers in the food, beverage and pharmaceutical industries a broad range of best-in-class products, turnkey systems and innovative solutions. One of the company's main objectives is to give customers maximum value for their money with innovative products and solutions.

SPX Innovation Centres

SPX Flow Technology Innovation Centres are well equipped with test facilities. Our dairy and food specialists are working closely with customers' food designers to develop new systems and solutions that meet the demands of the industry and the consumers.

For more information on SPX, please visit www.spx.com



Nexus (Gerstenberg Schroeder):



FX Systems SafeWater(APV):