



BEHRIZ
MOBADEL



BEVERAGE AND FOOD INDUSTRY

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We have over 20 years experience in Food and Beverage equipment manufacturing. My personal commitment is to offer the best stable and reliable service and change the standard of your order requirement according to your personal needs with high quality and best price!

Bahman Babakhani, CEO.

Behriz Company was established in the year 1998 as Private Joint Stock Company, placed in Parand industrial zone ,Iran.we are keep improving the equipment to achieve a more efficient and higher quality for designing and manufacturing production of food and beverage machineries such as brewing process, carbonated soft drinks, sugar syrup, juices, concentrates, sport and energy drinks, non-alcoholic beverages and dairy products and we were pioneer in this field. Behriz Mobadel is a member of Iran Food Machinery Manufacturers' Association, we are working in compliance with standards for every product and the certification of ISO 9001, ISO 14001, ISO 4500



→ INNOVATION

In the Innovation area, this company has succeeded in producing pasteurized tunnel in spiral form for pasteurizing various types of metal pack, glass pet. which has been patented as well. Effective methods for pasteurizing liquids.

In food machinery industry innovation is the creation and subsequent introduction of a good service that is either new, or an improved version of previous goods.

Bahman Babakhani planned to realize spiral pasteurizer tunnel from an idea to practical design by innovation and novelty.

How can this innovation help this field of industry?

1. Spiral tunnel pasteurizer can reduce space by vertical shape design

2. Energy saving and Energy recovery

In this innovation water steam consumption has dropped incredibly and can result in energy saving.

3. Cut your cost

Electric motors has dropped in this innovation and we attempted to cut the cost of making a product and accompany could lower the manufacturing costs and increase profitability.



FILTER

→ ECO-CANDLE FILTER

For the entire beverage spectrum

Capacity Up to 400 Hectoliter/h

Used to filter drinking beer, juice and syrup in order to removes turbidity, suspended materials and pathogens. Removal takes place by physical process such as mechanical trapping on the Stainless Steel candles, which have micro-scale slots.



→ KIESELGUHR FILTER

Classic method not only for filtering beer, but also for filtering wine and other beverages and liquids. It has a wide application in the food industry. The most economical solution for filtering larger quantities of wine, beer, juice, etc.
Capacity : 40-200 Hectoliter/h



→ THREE STAGE FILTER OIL-HONEY

Capacity : 2000-5000 Lit/h

Power : 4-11 KW

Voltage: 220V / 380 V



STAINLESS STEEL PUMPS

CENTRIFUGAL PUMPS

Suitable for variety of applications low viscosity in the food and beverage industries

Capacity : 200-400 Hectoliter/h



PROGRESSIVE CAVITY PUMPS

Self priming and reversible pump Transfer products of low and high viscosity They are also recommended for use with edible oils, syrup, concentrates and beverage in general , doughs, cream, pastes and liquid with suspended particles. Capacity: 1000-30000 Lit/h

130 SD/145 SD/165 SD/195 SD



POSITIVE DISPLACEMENT PUMPS / SANITARY ROTARY LOBE PUMP SLR

Suitable for use in the dairy, food -processing, beverage Perfect for managing all kinds of fluid, of either low or high viscosity. Stainless steel AISI 316L /Mechanical seal: Rotary part Silicon carbide (SiC) Stationary part Carbon (C) /Gasket EPDM /Surface finish: Internal Ra<0,8 µm /Gaskets: FPM or PTFE. Relief valve on the front

cover or external by-pass. /Connections: Clamp, SMS, RJT



HOMOGENIZATION PUMP

Suitable for use in the dairy, , beverage Perfect for managing all kinds of fluid, of either low or high viscosity.

Capacity:100-400 Hectoliter/h Stainless steel AISI 304L/ 316L /Power: 15KW/22KW



DIAPHRAGM DOSING PUMP

Suitable for use in the beverage Perfect for managing all kinds of fluid, of either low or high viscosity.

Capacity: 130Lit/h ,500 Lit/h /Stainless steel AISI 304L/ 316L



→ WATER DEAERATOR

Beverage and brewery industry

Deaeration can be performed by two different systems - cold or hot deaeration. Derox cold deaeration achieves low oxygen levels with low capital outlay and running costs.

Capacity: 30 - 1500 Hectoliter/h



→ CIP SYSTEMS

Full automated unite

Controlled cleaning and sterilization of all elements required in a reliable and verifiable manner without having to disassemble the entire process plants.

Capacity: 20-300 Hectoliter/h



← TANKS →

→ KETTLE/WHIRLPOOL TANK

used for boiling and whirlpool of the wort

Stainless steel material 304/316 L

Interior thickness: 2.5mm-3.0mm

Stainless steel heating jacket, both on the bottom and around the side

Flange&dish head

Spray cleaning ball

Temperature sensor

Equip with agitator

Condenser device

Separate kettle, whirlpool tank



→ MASH/LAUTER TUN TANK

used for mashing in, lauter, recirculation, and sparging.

Stainless steel material 304 L

Thickness of insulating layer: 80mm

Thickness of inner body Stainless steel : 3mm

Steam jacket

With liquid level meter

Grain washing round pipe ,CIP rotary spray device

Thermometer and temperature probe ,Bottom

wort collect



→ BOILING / WHIRLPOOL TANK

Stainless steel material 304 L

Thickness of insulating layer: 80mm

Thickness of inner body Stainless steel :

2.5mm-3.0mm Equip with :blender with reduction Gearbox



TUNNEL PASTEURIZATION

IN PREVIOUS AND NEW MODEL (OUR INNOVATION)
SUITABLE FOR USE IN THE FOOD -PROCESSING(PASTE), BEVERAGE

PERVIOUS MODEL

We deliver the tunnel pasteurizer with an operational tunnel length from 8 to 21 metres. The maximum length of the entire plant is 2600 mm longer than the operational tunnel length.

Operational tunnel width	from 2000 to 7000 mm
Maximum plant width	8400 mm
Tunnel height	1700 mm (1 -story)
2450 mm (2-story)	
Maximum plant height	2450 mm
Passage time through tunnel is set for all pasteurisers in the range	from 20 to 120 min
Maximum permitted height of packaging	310 mm
Capacity: 2000-7000 Lit/h	



SPIRAL TUNNEL PASTEURIZER

Food-beverage
Effective method for pasteurizing liquids especially for brewers,
2000-15000Lit/h



DEAERATOR

DEAERATOR WITH AROMATIC CONDENSE RECOVERY WITH AROMA RECOVERY

Voltage: 220V / 380V
Power: 2.2-11kw
Capacity :2000-5000Lit/h



MILK DEAERATOR

Voltage: 220V / 380V
Power: 2.2-11kw
Capacity : 2000-10000 Kg/h



MIXERS PROCESSING EQUIPMENT

ULTRA HIGH SHEAR INLINE MIXER

The units include four stage or greater rotors that turn at speeds to 15,000 feet per minute within a stationary stator. As the rotating blades pass the stator, models supplied in many sizes /Power 2,2-11 KW



Mixer for high-viscosity products

The Inline models are supplied in many sizes
Power 1.5- 11 KW



VERTICAL HOMOGENIZER MIXER

The Inline models are supplied in many sizes
Power 2,2 KW



VACUUM MIXER

The Inline models are supplied in many sizes
Power 1.5- 11 KW



Bottom & Side Entry Agitators Mixer

The Inline models are supplied in many sizes
Power 1.5- 5.5 KW



Batch High Shear Emulsifying Mixer

The Inline models are supplied in many sizes
Power 1.5- 11 KW



SCREW FEEDER-CONVEYOR

This kind screw conveyor can be used to transport series materials of powder, malt, sugar, granular, food and beverage industries

Capacity: 6000-12000 Kg/h

Power option: 220V 3phase

2.2-7,5 KW



• BLENDERS •

→ SHEAR BLENDERS

They are perfect for inline mixing of premixed products, and they can also be used to minimize undissolved particles or achieve the specified final mix.

Processed foods, dairy, beverages, brewery

Casing, Cover & Impeller 316L

Stub Shaft 316L Adapter 304

Fitting Sizes 1½ - 6 inch sanitary ferrule

Motors 1 - 10 hp in 1800 rpm

1 - 100 hp in 3600 rpm



→ HORIZONTAL BLENDER

This type of blender is a compact unit used in the food processing and dairy industries to dissolve solid/powder products into a circulating liquid.

Parts in contact with the product: AISI 316L

Other metal parts: AISI 304

EPDM Gaskets in compliance with FDA (FPM or PTFE options available)



→ VERTICAL BLENDER

It is used to dissolve solid/powder products into a circulating liquid. This blender is a compact unit, it consists of a centrifugal pump with a venturi system on the suction side and a hopper with a butterfly valve above the venturi to add solid product to the pumped liquid. In this blender, the suction and venturi system are set horizontally. It can be used in-line depending on the solid product to add and the required level of dissolution.



→ HORIZONTAL SOLID-LIQUID BLENDER

The table blender is a compact unit, it consists of a centrifugal pump with a venturi system at the suction side and a hopper with a butterfly valve at the upper part to add solid product to the pumped liquid. In this blender, the suction and venturi system are set horizontally.

Centrifugal pump power

In-line mixer power 3 / 7.5 / 18.5 KW

Working flow (m³/h) 4 / 7.5 / 18.5 KW

Powder intake (kg/h) 25 / 40 / 95

Sugar up to 25°brix

Sugar up to 50°brix 1650/3700/12800

Milk powder 20% 1350/2400/8900

Thickener up to 400 cP 950/3300/9200

Hopper capacity (L) 45/45/75 300/450/600

