Lambrechts continuously develops new machines and adjacent equipment. At the same time, we also invest in our office and factory to become optimal working places for our employees and workforce. Ergonomics and state-of-the-art sustainable entrepreneurship help to contribute towards quality products where attention for service to our customers is the drive for all our investments.

Brouwerij Martens | Bocholt Belgium

Brouwerij Martens, a family-run company with a brewing tradition for over 255 years! As well as brewing and kegging a variety of its own brands, the brewery also acts as a major contract brewer. As a consequence they have multiple small production runs with different packaging styles. This was one of the reasons for choosing the automated but still flexible kegging line from Lambrechts with fully programmable robots.

Odell Brewery | Fort Collins USA

"In 2014 we began researching keg line manufacturers that met our standards for keg cleanliness, robustness of design and service support. Lambrechts commitment to quality, support and overall systems design was very thorough, and demonstrated a long history of understanding effective keg sterilization. The more we grow to know the team at Lambrechts, the more we trust their leadership. Overall, I could not be more pleased with our keg line, the partnership and cultural fit between Odell Brewing Co. and Lambrechts."

— John Baise, Packaging manager, Odell Brewing Co.
**Beavertown Brewery | London UK**

This young and dynamic downtown London Brewery is on a steep upward trajectory when it comes to growth in the market and investment in plant to meet demand. With the investment in a Lambrechts C Omnipact 235 they enable themselves to deliver both returnable and one way Kegs to the market. The C-Omni-pact 235 is able to fill all types of currently known one way kegs with or without internal bag.

**Harvey’s Brewery | Lewes UK**

Another well-known UK brewer Miles Jenner joint MD at Harveys in Lewes also chose a Lambrechts machine, in this case the Compact 235 when deciding on upgrading their kegging. Established in 1790 with Miles have been head brewer for over thirty years it is no coincidence that both of these vastly experienced brewers chose family owned Lambrechts as a partner.

**Sambrook’s Brewery | London UK**

Uncompromising in brewing quality cask, bottle and keg beer at their brewery in Battersea, since 2008. Using traditional brewing techniques alongside carefully selected ingredients, which their brewers blend to create exceptionally tasting, British beers.

**Coppertail Brewing | Tampa USA**

"Tampa is the heart of Florida’s craft beer movement with over 60 breweries in the area and craft beer giant Cigar City Brewing Company at the helm. Knowing that Tampa had one of the most mature beer markets in Florida, president Kent Bailey of the Coppertail Brewing Company chose to open his brewery at the edge of the city’s most famous neighborhood.” It’s a place where classic beer styles and time-honored brewing techniques mix with rogue experimentation and radical ingredients. This is Coppertail Brewing Company.

*Brewer’s Magazine* _June 2015_
St Austell Brewery | St Austell UK

St Austell Brewery is located on the rugged south-west peninsula of England. It is an established regional brewery that has been in the same family ownership since it was founded in 1851.

St Austell Brewery is famed for producing award winning cask conditioned and bottle conditioned ales. These ales are then distributed across the south-west of England as well as increasingly throughout the UK and beyond. More recently the brewery has expanded its portfolio to include a premium lager beer and it is kegging it’s ales for the growing ‘craft’ beer market and export sales. Their lager is named ‘Korev’ which translates simply as ‘beer’ from the native regional Cornish language. Korev has enjoyed particular success, becoming a firm favourite with locals and visitors alike within its homeland, which is a popular tourist destination.

After a rigorous tendering process, St Austell Brewery selected Lambrechts to supply a new 80 keg per hour monoblock washer and racker to fill 50L and 30L kegs. Brewing Director, Roger Ryman: “We were impressed by the rugged keg washing protocols provided by the Lambrechts machine. This is borne of tradition of kegging live and unfiltered beers in Belgium, a practice that is becoming more widespread with the growing popularity of craft ales. Since installing the machine we have been delighted with its performance. It has operated exceptionally since day 1, with very few electrical or mechanical issues. The consistency of our beer has benefited materially from the robust washing and filling protocols; a feature greatly appreciated by our customers.”

_Roger Ryman_Brewing Director_St Austell

Wye Valley Brewery | Bromyard UK

With its rugged construction complete with 316 titanium process heads and all stainless steel service valves, the Compact 235 is built to last. As a consequence, the machines retain much of their value having a working life of twenty years. As craft brewers expand their production, their existing machines can be exchanged for higher throughput or more automated machines directly through Lambrechts. Delivered and installed to schedule, the head brewer Gareth Bateman was well pleased with the investment and choice of supplier.
Brouwerij Huyghe | Melle Belgium

Huyghe, the brewery which carries the pink elephant "Delirium" in its banner, goes green. The new 240 kegs/h small footprint kegline is, apart from energy friendly, also very flexible to handle their large variety of kegs (28 types!). The 3 independent production cells, each with an "all in one" compact Monobloc 80 washer/filler and a 6-axis robot, are designed for handling, labelling and capping. In combination with a linear transfer shuttle for a common in- and outfeed of the pallets, it is possible to run in a flexible way, 3 different keg packagings at the same time.

Arcadia Brewing | Michigan USA

Arcadia Brewing is happy to beat the Lambrechts drum

I can’t think of a single piece of equipment in any brewery that takes a greater beating than the keging line. The robust construction and ease of operation of our Lambrechts line makes operator training easy and minimizes down time. Lambrechts has routinely applied feedback from Rotech test keg audits, which assures us of the quality and consistency of our keg cleaning and sterilization. Lambrechts commitment to using off-the-shelf parts has made procuring spare parts quick and inexpensive, while their support and documentation are second-to-none. There’s no doubt that the Slimline Monobloc was the right machine for our brewery.

Dave Sippel, Director of Brewing Operations
Arcadia Brewing
**Dogfish Head Brewery | Milton USA**

A tailor-made keg line for an off-centered brewery

As you know, we had a unique application with our keg line being more than 500 meters from our bright beer cellar. This posed some big challenges during the start-up. The Lambrechts commissioning team on site did a really nice job working through the challenges to finally get to the performance guaranteed by Lambrechts. The installation team was also quite knowledgeable and did a really nice job getting the line installed.

_Mike Frank, Project Engineer_Dogfish Head

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**Meantime Brewing | London UK**

Meantime Brewery was founded by Alistair Hook in 2000. Starting from scratch, Meantime can be considered to be one of the most important breweries in downtown London today. Lambrechts is proud to have installed a fully equipped Monobloc 80 in the London Area. The robot handles up to 7,000 pints of beer an hour, in 30 and 50 ltr kegs.
Stone Brewing | Richmond USA

The first beer made at Stone Brewing Co.’s new brewery in Richmond soon will be flowing through taps around the region.

Kegs started rolling off the production line at Stone Brewing’s 220,000-square-foot plant in the Fulton neighborhood east of downtown Richmond.

“It’s a big day for us,” said Peter Wiens, Stone Brewing’s director of East Coast brewing operations, as he watched the first 20 kegs of beer proceed through the kegging line inside the plant.

The brewery’s kegging line, an enormous piece of machinery made by Lambrechts, can fill about 140 kegs per hour. Each keg holds 15.5 gallons of beer.

At the end of the kegging line, a large robotic arm that Stone employees have lovingly named “Travis” lifts each keg and places it on a pallet for shipping.

_Richmond Area Business News_ 08.07.2016

Crate washing | in beverage industries

With our unique concepts and in close collaboration with our partner Mimasa, Lambrechts is also a renowned supplier of cleaning and drying systems for crates, containers, pallets, bins… together with handling and automation.

With the Lambrechts PEBA-series, you forget everything else about crate washing. This machine became the standard for high capacity crate washing in beverage industries. With the soaking bath principle and middle pressure label removal there is no alternative for label free cleaned crates.
**Brouwerij Jopen | Haarlem The Netherlands**

The story of Jopen starts in the 14th century when Haarlem becomes 1 of the greatest brewing cities in The Netherlands. “Jopen” is the original name for a 112 liter barrel. In 1994 the beer tradition is revived for the celebration of 750 years of Haarlem, with a beer now called Jopen Hoppenbier in honour of the famous kegs. Years go by and the need for a brewery grows as does the creativity of the brewers, resulting in other beers (e.g. Jopen Northsea IPA). In 2010 the actual brewery (a converted church) is opened. With a continuous growth, Lambrechts is contacted and the result is the inauguration of a new kegline in 2014. In 2015 and 2016 Jopen won awards at the Dutch Beer Challenge (Jopen Northsea IPA was named as 'The best beer in the Netherlands 2015') thus confirming its eagerness for a global presence.

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**Bavaria | Lieshout The Netherlands**

Founded prior to 1680, and owned by the Swinkels family since 1773. The company, which produces over 6 million hectoliter of beer annually, invested in a high-end 300 kegs/h line. Therefore, Lambrechts worked out a new concept that consists of a robot automated modular washing & filling system. With this new concept we achieve the highest standards in cleaning and filling. On a smooth and gentle way without any noise we make kegs 100 % sterile before filling them.

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**Lambrechts@your service**

*At Lambrechts we value our customer. Our target ‘keeping your production in line’ is inspiring our organization top down.*

*How do we go the extra mile for you?*

*4 services are available to support you, your equipment and your production flow on a daily basis:*

1/ **ONLINE REMOTE SUPPORT**
A dedicated experienced software team is daily at your disposal to remotely diagnostic your equipment enabling immediate support without extra travelling expenses.

2/ **OVERHAUL OF YOUR EQUIPMENT**
Knowledgeable of all new designs, progresses and developments through continuous training, this team guarantees the best possible service on site not only for overhaul but also for local staff training.

3/ **WAREHOUSE**
Over 20.000 parts available from the shelf and a continuous stock of critical parts for immediate shipment all over the world. Spare parts service is our priority!

4/ **“TALKING” KEG**
Lambrechts offers an ‘intelligent’ keg that visualizes each and every production step. The charts generated from this keg form the base to optimize your local settings.
State of the market USA

Word has gotten out in the US brewing market that Lambrechts is the premier supplier of keg washers and fillers and that they now have a US based sales and service team to fully support them.

Lambrechts initial major US project was at Victory Brewing (Philadelphia) with the installation of a two lane Chunnel with robot in January 2012. As a result of the great reviews from Victory, many of the highest profile and most respected US craft breweries have subsequently become part of the Lambrechts family.

The list of Lambrechts customers has increased rapidly. It includes some of the most famous names in US brewing, such as Odell, Dogfish Head, Stone, Founders and Deschutes. In the US, much like in many other parts of the world, there is no better sales tool than your customers speaking highly of you to their fellow brewers. Thank you Scott @ Victory and Jeff @ MadTree in Cincinnati, Ohio. MadTree were so pleased with their Lambrechts Compact 235 that they spoke to some of their brewing neighbors and sales followed at Rhinegeist and Tafts Ale House. Taking with him his positive experiences with Lambrechts at Victory, Dave also suggested Arcadia to go with a Lambrechts machine for which we thank him.

The ongoing word of mouth will lead to the addition of some more iconic US breweries to our Lambrechts family within the near future. Our customers know that assured sterilization of kegs, following the most comprehensive washing cycle available, will give their beer the best possibility of getting to market tasting the same as the day it left the brewery.

With great success comes challenges. Our major challenge now, is supplying our growing list of customers with keg lines in the shortest possible timeframe. The Lambrechts name is now so recognized for meaning quality and kegging expertise, that some of our newest customers have agreed to wait a bit longer for our tailor-made machines. Lambrechts is fully committed to serving the US market. With the number of US based breweries now exceeding 4000 we expect to be busy but are looking forward to the challenge. For this, we are extending our team so we can supply the highest possible products in the shortest time.

Our customers are all about quality and so is Lambrechts.

LAMBRECHTS WORLD TOUR 2015-2016

#2015
JANUARY//
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DECEMBER//
BROUWERIJ MOORTGAT //PUURS/BELGIUM
COMPANIA CERVECERA DAMM //BARCELONA/SPAIN
LA VOIE MALTEE MICRO-BRASS. //QUEBEC/CANADA
CASTLE NOUSH BEVERAGE CO. //TEHERAN/IRAN
ASIA PACIFIC BREWERIES //SINGAPORE/SINGAPORE
BRASSERIE 3 FONTAINES //MARQUAIN/BELGIUM
SAMBROOK’S BREWERY //LONDON/UK
ST AUSTELL BREWERY //ST AUSTELL/UK
JOPEN BIER //HAARLEM/THE NETHERLANDS
BROUWERIJ BAVARIA //LIESHOUT/THE NETHERLANDS
WINE VENTURES //BUCelas/PORTUGAL
ODELL BREWING //FORT COLLINS/USA
DOGISH HEAD BREWERY //MILTON/USA
BAIRD BREWING //NUMAZU SHIZUOKA/JAPAN
HARVEY& SON LTD //LEWES/UK
FOURPURE //LONDON/UK
TIVOLI //BLACK HAWK/USA
SIRENCRAFT //FINCHAMPSTEAD/UK
KC BEER //KANSAS CITY/USA
BROUWERIJ HET NEST //OUD-TURNHOUT/BELGIUM

#2016
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BROUWERIJ DE BRABANDERE //HARLEBEKE/BELGIUM
BRASSERIE CAULIER //PERUWELZ/BELGIUM
MAD TREE //CINCINNATI/USA
WYE VALLEY //BROMYARD/UK
LORRAINE //LE LAMENTIN/MARTINIQUE
STONE BREWING //BERLIN/GERMANY
UNITED BREWERIES //MUMBAI/INDIA
BROUWERIJ HUYGHE //MELLE/BELGIUM
CHATEAU DE GRANDVOIR //NEUFCHATEAU/BELGIUM
YEE-HAW BREWING //JOHNSON CITY/USA
STONE //RICHMOND/USA
EAST AUSTIN CIDERS //AUSTIN/USA
ISLE BREWERS GUILD //PAWTUCKET/USA
BROUWERIJ ’T UILTJE //HAARLEM/THE NETHERLANDS
BREWDOG //ELLON/UK
AMBURON //TONGEREN/BELGIUM
KYOTO BREWING //KYOTO/JAPAN
FOUNDERS //GRAND RAPIDS/USA
LE NAUFRAGEUR //CARLETON SUR MER/CANADA
HOWLING HOPS //LONDON/UK
RHINEGEIST //CINCINNATI/USA
VÄSEN //RICHMOND/USA
BRAS. DU PAYS BASQUE //BARDOS/FRANCE
UNITED BREWERIES //MUMBAI/INDIA
SOLIBRA - TREICHVILLE //ABIOAN/IVORY COAST
DESHUTES //BEND/USA

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