



... Benoît Rivard Equipment

The partner that
gets you far ahead





Our enterprise

EBR is a leader in the development and the manufacturing of complete equipments for the food industry.

Whatever you produce - dairies, cooked meats, cosmetics, pharmaceutical products, pastries, candies, beers or alcohols - EBR has the technologies and the expertise to optimize your production with its durable machineries and highly effective processes.

Since its foundation in 1976, EBR kept taking expansion: the enterprise is well known everywhere in America, up to the extreme south of the continent.

Thanks to its high production capacity and the agreements of distribution of European products, EBR's quality now spreads everywhere in the world.

Moreover, EBR have the capabilities to assist you in developing your recipes and processes. The addition of an experience food technician specialist to EBR team will greatly help you in this matter.



Our products

Customized results

No matter which sector of the food industry you are in and independently of your final product, EBR commits itself to build the customized solution, adapted to your needs, and create the best equipment for output and quality. In addition to our permanent products line, we can modify and even create unique food equipments, perfectly adapted to your processes.

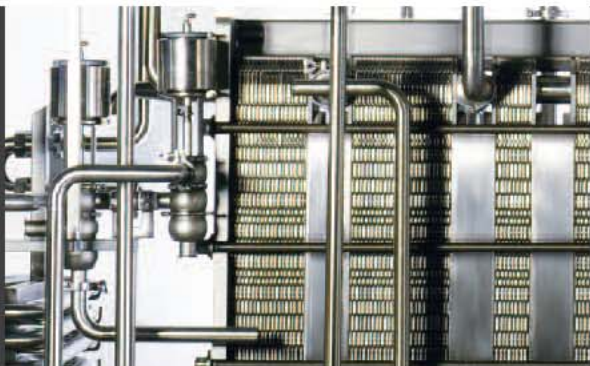
A complete after-sale service

EBR has a parts service with a very complete inventory, as well as a technical support adapted to your equipments. These two departments ensure you a unique follow-up after your machinery purchase. Our technicians are available to answer your questions and guide you towards the best solution.

In-house productivity

With its sophisticated informatics systems, specialized technicians and great experience, EBR is the all-inclusive equipment manufacturer. Our engineering department develops complete, guaranteed equipments.

EBR uses very advanced techniques and the most powerful tools: orbital welding (spectroscopy) and ASME (MIG-TIG high pressure), shear, laser, plasma and water cutting, folding by mechanical pressure, steel sheet rolling, glass bead sandblasting, mechanical polishing.



Production

Type

Capacity

Fluid separation	centrifugal with decanter filtration	(from 40 to 40,000 liters/hour from 0,1 to 1,000 microns)
Filler	juice, milk, yogurt soft drinks beverages plastic containers (liquid-solid-viscous) plastic and metal cups cardboard containers (gable top) tube containers glass containers	(from 200 to 20,000 liters/hour)
Mixer	ribbon tilting-turbine emulsifying homogenizing static	(non-stop: from 1,000 to 25,000 liters/hour) (batches: from 400 to 10,000 liters/hour)
Cooking systems	atmospheric pressure vacuum	(from 100 to 6,000 liters)
Fluid pumping	centrifugal by positive motion cavity piston high pressure	(from 8 to 400 liters/minute)
Meter	electromagnetic positive piston mass gear volume	(from 4 to 1,200 liters/minute)
Storage	vertical container (silo) horizontal container heat cooking buffer cooling	(from 200 to 200,000 liters)
Piping	valve : manual, automated bypass, mix proof miscellaneous valves	(from 0.25 to 6.0625 foot)
Control system	temperature pressure pasteurization automation level	
Heat exchanger	thermal plate thermal triple tubing thermale "Shell and tubing" induction scraped surface	(continuous: from 2,000 to 20,000 liters/hour) (batches: from 8 to 4,000 liters/hour)
Evaporation	falling film plate vacuum tubular	(from 100 to 50,000 liters/hour)
Dryer	double barrel vacuum double barrel pulverizing fluid bed	(from 100 to 8,500 pounds of powder/hour)

Installation: piping - complete system - complete plant - training on equipment - marketing - supervision (project manager)



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