



**TEESING**

TEESING  
HAS AN EXTENSIVE  
PRODUCT RANGE  
SPECIAL FOR THE  
FOOD AND  
BEVERAGE  
INDUSTRY.

# FOOD AND BEVERAGE INDUSTRY

THE FOOD AND BEVERAGE INDUSTRY IS ALL ABOUT HYGIENE AND CLEANLINESS TO PREVENT BACTERIAL GROWTH.

Teesing has an extensive product range special for the food and beverage industry.

From coffee roasting to sugar and dairy processing, from breweries to engineering and research institutes, each application has specific quality requirements. Teesing understands this like no other. For example, the Clean in Place components and Serto PVDF couplings are FDA approved.

Whenever possible, we deliver our products with heat pipe codes and certificates 2.1 and 3.1 so they are traceable. In limited installation spaces, Serto couplings' radial mounting and dismantling allows you to work quickly and efficiently.

And did you know that we have an in-house cleanroom, class 100 or 10?

## EXTENSIVE PRODUCT RANGE

In our product range you will find components of all types, sizes and materials, including nickel plated, brass, stainless steel and PVDF.

Are you looking for couplings, manifolds or tube materials with tri-clamp connections? Or Clean in Place components and DIN 11851 couplings? Teesing always finds the best solution for you.

## ENGINEERING

Teesing has its own engineering department that can develop custom parts or assemblies in cooperation with our customers. Some customers require parts that are not available in the standard product range; Teesing can design, develop and manufacture custom parts in small or large quantities on demand.

## WHY TEESING?

- Quality and hygiene
- Extensive product range
- Product and brand independent
- In-house engineering and cleanroom
- Specialised technical support and advice
- Flexibility, high service and responsiveness

Let the Teesing sales engineers advise you to find the right solution for your specific application. Visit our website [www.teesing.com](http://www.teesing.com) for our complete range of products and services.

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**WE ENGINEER FROM SOURCE TO PROCESS**

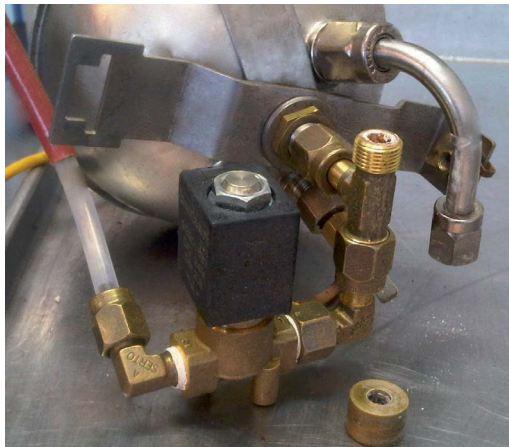
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# LET'S HEAR FROM OUR SPECIALISTS

TEESING HAS AN EXTENSIVE PRODUCT RANGE SPECIAL FOR THE FOOD AND BEVERAGE INDUSTRY.

## ESPRESSO SERVICE, PURMEREND

FULL SERVICE PROVIDER OF ESPRESSO MACHINES FOR CATERING AND BUSINESSES



→ **John Rozeboom**, Technical Services Manager

“TEESING DELIVERS QUICKLY AND WELL. I HAVE RELIED ON THEM FOR MANY YEARS NOW”

“We use Serto brass couplings and plastic tubing from Teesing for our fully automatic coffee machines and classic piston machines. It's all about hygiene. The products Teesing offers are perfectly suitable for hygienic applications.”

That Teesing really works with its customers is something that Rozeboom experiences daily: “We can order our products at Teesing under our own part number, which simplifies our logistics process considerably. We have been satisfied working with Teesing for more than five years now.”



[www.espressoservicedienst.nl](http://www.espressoservicedienst.nl)

## OMVE NETHERLANDS, SCHALKWIJK

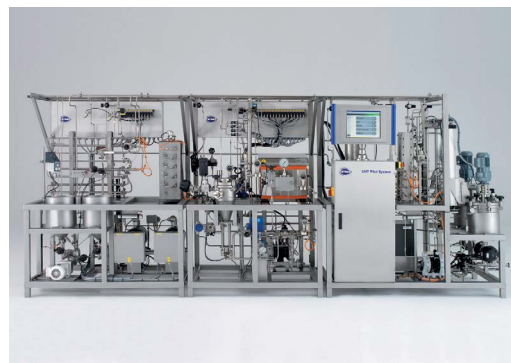
PRODUCER OF LABORATORY EQUIPMENT FOR THE FOOD INDUSTRY

→ **Patrick Hoogendoorn**, Supply Chain Engineer

“FOR QUALITY, YOU ARE AT THE RIGHT PLACE AT TEESING”

“Market leader OMVE develops and delivers high-quality, small-scale laboratory equipment worldwide, which food company product developers can use to quickly and easily test their operations. “Every part of our laboratory equipment must withstand high pressure (up to 25 bar), high temperatures (up to 180°C) and strong pressure and temperature fluctuations.

Teesing offers us this quality. For more than 10 years we have used Serto compression fittings in brass and stainless steel 316 Ti. Because of the radial mounting and dismounting, we can work very accurately and quickly in our limited installation space.”



[www.omve.com](http://www.omve.com)