



Process equipment for the food industry

INNOVATION - DRIVEN BY PEOPLE

WILA

Wila contributes to better food production

Wila is guided and inspired by our mission: to contribute to better food production. We strive to make better food production accessible for a larger population by producing more suitable, more innovative, and more sustainable components and units for the food and beverage industry.

Building upon a heritage of innovation

In 1998, Wila was founded by Jette and Lars, and since then Wila has expanded year by year by meeting the customers at eye level. Wila is today recognised as a proud producer of tubular heat exchangers, tanks, complete units for the food processing industry and as one of the world's leading producers of membrane housings.

Innovation is solidly rooted in our company DNA – based on years and years of steady craftsmanship, product development and industry competences and the belief, that only continuous improvement and innovation can enable us to stay at the forefront of our industry and help us create competitive advantages for our customers. Innovation is embedded in our culture. We nurture, motivate, and appreciate innovative behaviour. Our brand promise encapsulates this very nicely – it's all about "innovation driven by people".

We have an entire team of experienced people waiting for an opportunity to help your business.

For more information about how we can help your business, please use our contact form here or contact:



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Creating value

Today, Wila is recognised as being a key supplier and partner within the food and beverage industry. Our customer base consists of the global leaders within this industry. We know their pains and gains, and the increasingly demanding challenges they face. And we create value by helping them overcome these challenges.

We know that there is no room for delays or errors. That's why we focus on ensuring our customers' competitiveness through industry benchmark lead times, delivery accuracy and highest quality standards.

We know that our customers need to get it right the first time. That is why we continuously spar and challenge our customers when co-creating products or discussing product design and product application.

We know that all projects are unique. That's why we make it easy for our customers to make tailor-made solutions in cooperation with us.

Ultimately, we deliver stainless steel components and equipment, but we also provide security. The security, that we will keep our promise and that you can sleep comfortably, knowing we will meet your needs.



Products and services

With our mission: to contribute to better food production, Wila develops and manufactures technical solutions for the food and beverage industry. We are well-known for our solutions, all of which have been developed for specific cases and requirements. We always apply best practice and advanced expertise, and our standards are very high. Our strength is to enter into partnerships with our customers to ensure the most unique, innovative and optimum solutions.

We are experts in the field of membrane housings, tubular heat exchangers, tanks, and complete units. We supply these products for major parts of the food and beverage industry, and we develop solutions for some of the most advanced lines of business. We use state-of-the-art techniques and technologies in our production and are at the cutting edge of innovation and new thinking in terms of the market as well as in terms of our knowledge of products. We have some great facilities at our disposal, and we can match your technical and quality-related requirements when it comes to hygiene and production safety.

“We take pride in every delivery and task. From development and construction to delivery safety and punctuality.”

Steen Nordmark, CCO

Industries

Constantly focusing on innovation, Wila plays an important role in the production of a large range of foods and beverage products. We supply equipment, tanks, or components in stainless steel. We have standard solution, but as mentioned earlier, we also provide tailormade solutions to fit your needs.

Every day we cooperate with the food industry regarding strong and efficient solutions for day-to-day production. That's why we have innovated and developed solutions based on our unique knowledge and know-how about the specific areas in which we operate like:

- Dairy
- Beverage
- Confectionery
- Brewery
- Savory

Ready to be a part of your tasks and solutions

We are experts in complete units for the majority of the food industry and our solutions have been created in close collaboration with some of the most prominent players in the market. We can do so because we have some of the best facilities at our disposal and we can match your technical and quality-oriented demands to hygiene, quality, and production safety.

Our solutions have been tested and are ready to be incorporated in your production. We are more than happy to assist you with your specifications, adjustments, and project design.

“Our solutions have been tested and are ready to be incorporated in your production. We are more than happy to assist you with your specifications, adjustments, and project design.”



“We produce process equipment for the global food and beverage industry. We base our business on local workplaces and networking.”

Steen Nordmark, CCO



Products and solutions

Stainless steel is the starting point for all our products and is included everywhere at Wila. We have a continuous production of finished and semi-finished products in all shapes and sizes, which we mainly supply to the food industry. Wila's machine park ranges from the completely modern, advanced, and highly automated systems to machines that are operated manually and thus require high-quality craftsmanship.

Tubular heat exchangers

Tubular heat exchangers are highly used in the food and beverage industry and in connection with many applications such as CIP units. In the food and beverage industry tubular heat exchangers are often used in systems to reduce or eliminate microbials to make products safe for consumption and to extend their shelf life. A tubular heat exchanger may also be used to heat or cool products prior to filling, drying, concentration or other processes.

Wila's focus on our customers' needs and on optimisation has resulted in a range of heat exchangers in two shell diameters and two pressure ratings under a main category named "THE" (Tubular Heat Exchanger). These heat exchangers are the optimum ones for most projects, but other types of exchangers and exchangers in other sizes are available from us as well.

Wila tubular heat exchangers benefits:

- Top quality and hygienic design
- Flexible customer-specific designs available

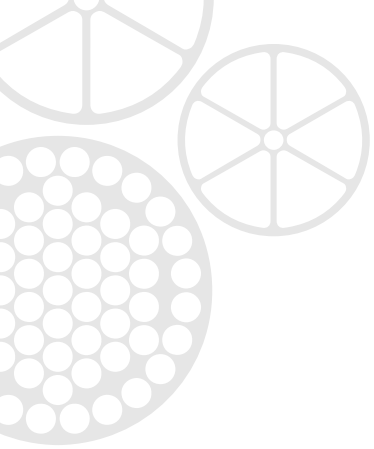
The choice of tubular heat exchanger relates to the particular product for which it is going to be used, and this may revolve around particle size or viscosity. Complex and demanding products require tubular heat exchangers with a more complex design to achieve the correct heat transfer.

Connections are as standard for heavy duty SSH clamp rings or stronger, though other types and sizes are available as well.

The following constitutes the various main types:

- THE Concentric product connections with dairy surface finish.
- THEA Concentric product connections with 3A-compliant surface finish.
- THEX Eccentric product connections with dairy surface finish.
- THEXA Eccentric product connections with 3A-compliant surface finish.





Membrane housing

In the food and beverage industry membrane housings are often used in systems to reduce or eliminate microbials to make products safe for consumption and to extend their shelf life. We produce membrane housings for membrane filtration in the food industry for liquid-containing products such as juice, beer, soy, whey, milk, milk powder, chocolate etc.

Wila membrane housings benefits:

- Top quality and hygienic design
- Flexible customer-specific designs available

Our base range membrane housings are designed for 4", 6" and 8" membranes, 1 to 6 elements, with pressure rating up to 64 bar. The 4" and 6" housings' blind and permeate ends consist of standard dairy clamp ferrule connections while a slightly modified aseptic clamp assembly is used for the 8" low pressure housing. Both higher pressure 8" housing versions have O-ring sealed dished ends with a special circlip-like locking ring for easy membrane replacement and cleaning.

The membrane housings' feed and retentate side ports are made by collaring the housing shell, which gives smooth and easy to clean openings. All materials, welds, grinding and other finish is of the highest dairy standards. Optionally, due to their design, optimised manufacturing processes and high quality, the membrane housings can be delivered with a 3A approval.

"Wila has proven to be flexible and capable of delivering in the projects we have had together and will therefore always be a relevant supplier in the future."

ARLA FOODS amba



ATD – Anti Telescopic Device

In membrane filtration systems wheel-like discs with built-in connections are normally used between spiral membrane elements, both to connect the permeate tubes and to prevent membrane-telescopic movement potentially caused by the hydraulic forces exerted on the feed end.

Wila ATDs benefits:

- Strong design to prevent membrane-telescoping
- Maximum flow area to maximise the membrane surface area available for production
- Maximum opening around permeate pipe for effective membrane cleaning

In recent years we have optimised the design of our stainless steel ATDs and we have eliminated any need for welding, thus making the ATDs more uniform and, most importantly, more hygienic and easier to clean. Additionally, a more rounded and open design of the connection tube makes camera inspections, if needed, much easier than on other models on the market.



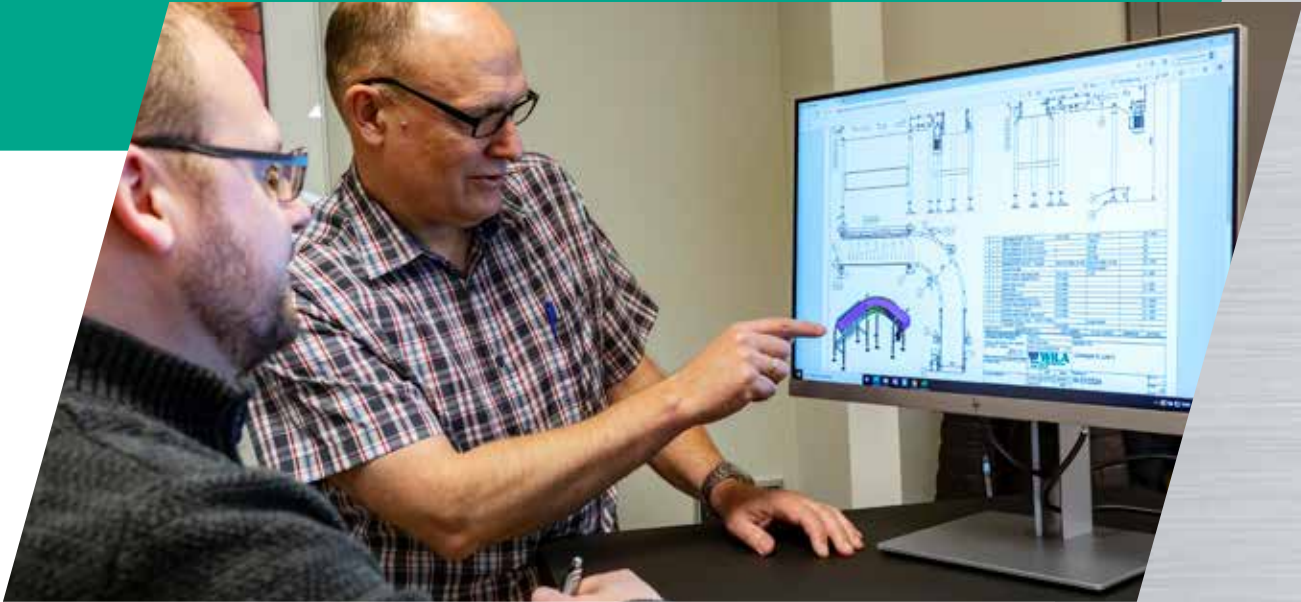
“Our relationship with Wila has grown steadily over the years. Wila has a design department and production facilities that several of our suppliers do not have, and that makes a big difference for us. At the same time, they also take responsibility for their products.”

FF Engineering

Wila's capabilities

Wila's design and engineering services range from complete projects to assisting our customers in achieving their goals. In the last 20 plus years we have been successful in working closely with food manufacturers and leading suppliers of process equipment for the very demanding food industry, which has resulted in highly competitive quality products and solutions with added value for our customers. Our extensive in-house expertise includes innovative manufacturing processes and design deeply rooted in solid engineering.

Contact our sales and construction team
on email: sales@wila.dk



If you involve us early on in your process, we will act as a focused, innovative and solution-oriented sounding board for your ideas. Through a systematic and analytical approach, we will make a value-adding contribution to your project.

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