



FOODLINE PROJECTS

SPECIALISED MECHANICAL
INSTALLATIONS FOR THE FOOD
& BEVERAGE INDUSTRY



BREWING

BREWHOUSE INSTALL & UPGRADE, BOAGS BREWERY

CLIENT: KRONES & LION
LOCATION: TAS
YEAR: 2008-2010

MAJOR PROJECT TEAM

TFG Groups was originally engaged by Kronos to install the new brewhouse, malt handling facilities and cellar upgrade at the brownfield site in Tasmania. TFG's success in this installation prompted brewery owners Lion to engage TFG to complete the rest of the project which included a green beer centrifuge upgrade, fermentation system and filtration system upgrade.

TFG showcased their project management capabilities by completing the four major installations on an existing brownfield site for two different clients without injury or unscheduled lost production time.

BOAG'S EXPANSION

The brewhouse was completed in 18 months and added capacity for another 50-million litres of beer product, which equates to around five-and-a-half million extra cases of Boag's Premium, Boag's Draft and Classic Blonde each year.

PROJECT INNOVATION

FERMENTATION

The fermentation tanks were decommissioned and removed from the former Swan brewery site in Perth, refurbished by TFG's Austline Fabrications in Perth and then transported to Tasmania for installation at the new Boag's brewhouse.

CELLAR UPGRADE

The cellar upgrade posed an initial challenge as some of the walls were more than 2 meters thick requiring specialised machinery to drill holes for the new pipelines.

FILTRATION SYSTEM

TFG installed a candle filtration system at the brewery which included an upgrade to the yeast propagation system to guarantee the integrity of the yeast.

