



Our history

1981

1981

Inoxstahlbau is founded

2007

2007

Production of a mega-chandelier for a mosque in Abu Dhabi

2013

2013

Specialisation in plants and machines for the food industry

2017

2017

The next generation takes over the family business

2021

2021

Our 40th anniversary!

2024

2024

Present at the Anuga FoodTec trade fair in Cologne, together with Elpo

Our company
Inoxstahlbau, a family-run business based in Innichen, has been operating for 43 years. It was founded by Hans Schäfer in 1981 as a one-man business. His unwavering diligence and dedication were instrumental to its development. In 2017, he passed the baton to his son, Andreas Schäfer, marking the transition to the second generation. Over the years, the company has experienced steady growth. With its entry into the food industry, Inoxstahlbau established itself as a leading food technology company. Living up to the promise of “You wish for it, we build it”, approximately 20 devoted employees dedicate their daily efforts to crafting innovative solutions that surpass traditional expectations.

Our mission
Hygienic. Rustproof. Innovative. Thanks to in-house production oversight and certified quality and safety management, Inoxstahlbau offers its customers bespoke and innovative solutions from one trusted provider.

Our vision
Good, better, best! In recent years, Inoxstahlbau has specialised primarily in the cheese sector. The company aims to become the market leader in cheese washers.

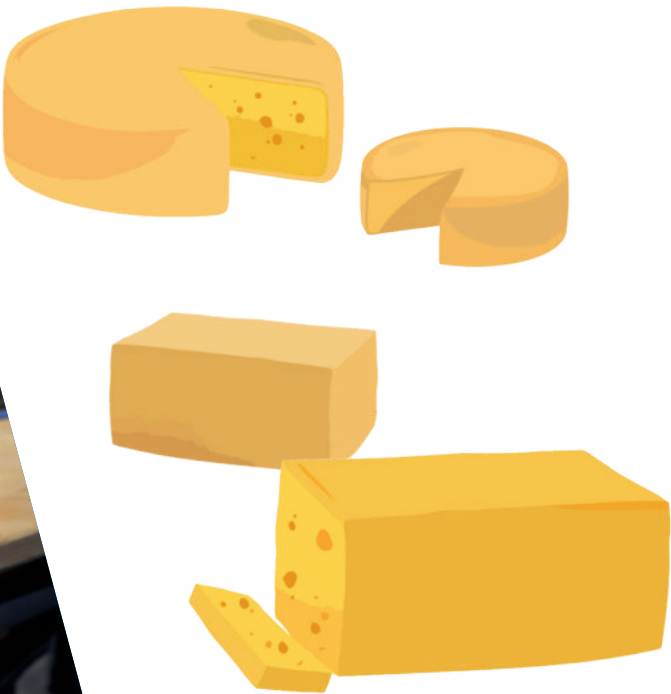
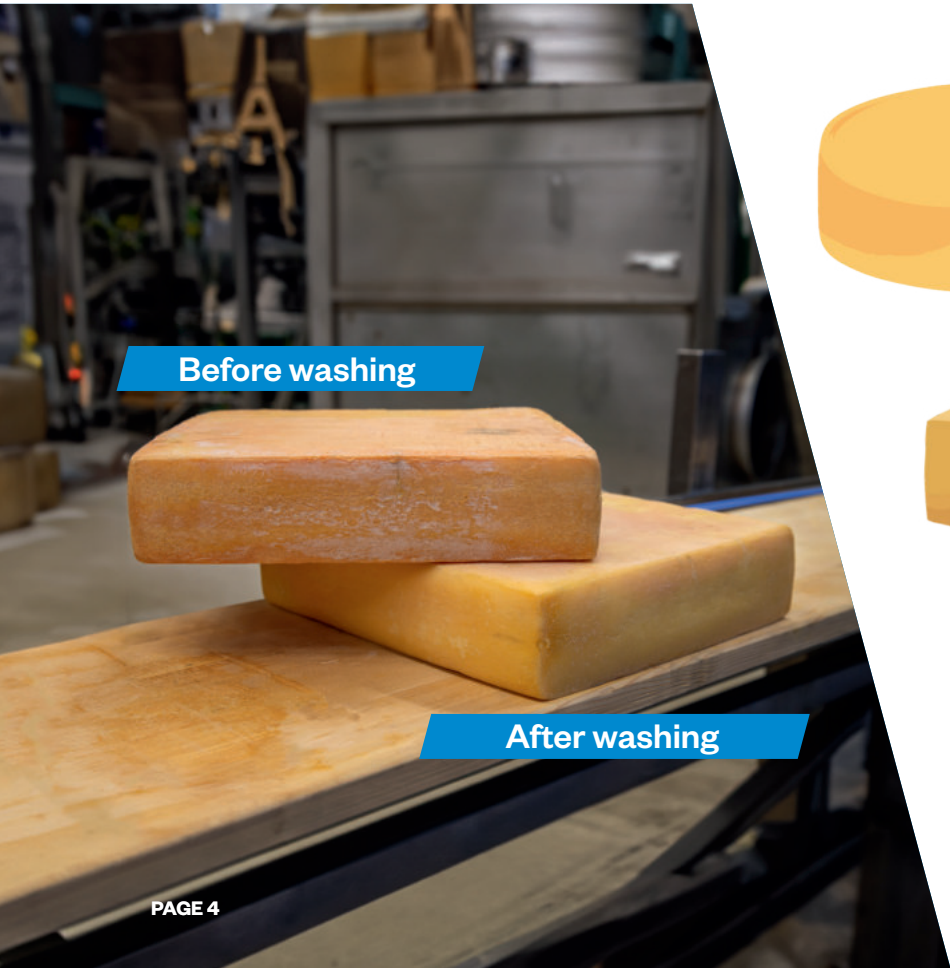
Our philosophy
Trust is paramount in all our relationships – with customers, suppliers and team members. Integrity is our guiding principle!

Our progress
We are continuously advancing and optimising our cheese-washing systems. Our latest innovations allow for a modular system design.



Cheese compatibility

The cheese washer can be used to wash a wide variety of cheeses. The machine can be adjusted to the shape of the cheese, and its particularly gentle cleaning process can remove mould, dirt particles and sticky red smears from both round and square cheeses.



Cheese washing machine

The cheese washer, exclusively designed by Inoxstahlbau, is a fully automated cheese-cleaning system. It employs an extremely gentle cleaning technique to preserve the integrity of the cheese's shape for further processing steps. Its throughput speed is adjustable, catering to the specific cleanliness level required. The machine cleans

extremely effectively and can process up to 500 pieces of cheese per hour, requiring no more than two operators, depending on the level of automation. The sophisticated water recovery concept and energy savings are additional proven advantages of our machine.

DESIGN

- Material: stainless steel 1.4307
- Surface: pickled – product-contact surfaces are electropolished
- No corners or edges
- FDA-approved plastics

OPTIONS

- Customisable washing programmes
- Cheese drying feature
- Automatic CIP system
- Various water heating systems





Drying tunnel

This continuous drying station for cheese, sausage and other food items can be seamlessly integrated into various stages of your production and processing workflows. It can be utilised post-cheese washing, following a brine

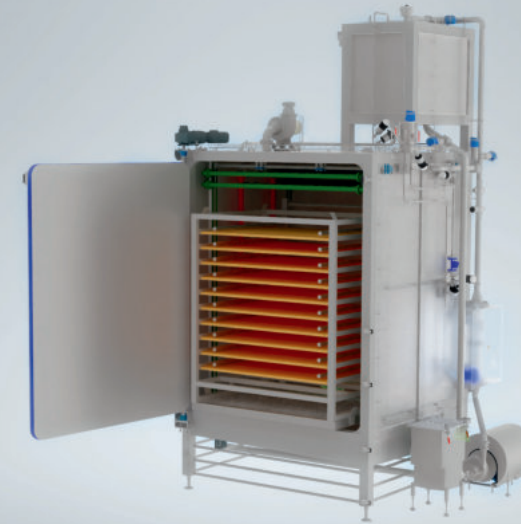
bath or before Foodplast application. Made entirely of stainless steel and featuring a high-pressure fan, this drying station also includes CIP connections for convenient cleaning.

DESIGN

- Material: stainless steel 1.4307
- Surface: polished
- No corners or edges
- FDA-approved plastics

TECHNICAL SPECIFICATIONS

- Size and weight: customisable
- Power connection: 8 kW
- Adjustable throughput speed
- Fan intensity adjustable via frequency converter



Storage tray/track washer

This fully automated storage tray washer is designed to clean and sanitise trays and boards. It removes dirt and residues from the maturation process by cycling through various cleaning stages within the wash cabin. It continuously monitors the cleaning solution's conductivity and adjusts it as needed, using ProMinent dispensing pumps

with stainless steel heads to ensure precise dispensing. The acidic and alkaline solutions and the rinsing water are collected and reused. The collection tanks are insulated and equipped with the necessary measuring devices and an overflow system. The main wash chamber is also insulated to keep heat radiation to a minimum.

DESIGN

- Material: stainless steel 1.4301/7
- Surface: polished
- No corners or edges
- FDA-approved plastics
- Machine CIP capability

TECHNICAL SPECIFICATIONS

- Compressed air supply: ø 8 mm, min. 6 bars
- Steam connection: 150 kg/h
- Size and weight: customisable
- Water capacity: customisable



Continuous washer

This continuous washer is a fully automatic machine for cleaning and sanitising trays and boards. It removes dirt and residues from the maturation process by cycling through various cleaning stages within the wash cabin. It continuously monitors the cleaning solution's conductivity and adjusts it as needed, using ProMinent dispensing pumps with stainless steel heads to ensure

precise dispensing. The acidic and alkaline solutions and the rinsing water are collected and reused. The collection tanks are insulated and equipped with the necessary measuring devices and an overflow system. The main wash chamber is also insulated to keep heat radiation to a minimum.

DESIGN

- Material: stainless steel 1.4301/7
- Surface: polished
- No corners or edges
- FDA-approved plastics
- Machine CIP capability

TECHNICAL SPECIFICATIONS

- Compressed air supply: ø 8 mm, min. 6 bars
- Steam connection: 150 kg/h
- Size and weight: customisable
- Water capacity: customisable



Board washers

The board washer – developed exclusively by Inoxstahlbau – quickly and effectively cleans the boards used for maturing cheese. At the start of the shift, the machine is filled with a mixture of water and a cleaning agent, with which it can clean several hundred boards, depending on the soil level. This machine offers extensive customisation

options to meet customer needs. For instance, both the reheating and the dispensing of the cleaning agent can be integrated into the control system, allowing it to run completely automatically. The cleaning process ensures the boards are thoroughly washed from all angles in a single cycle without the need for brushes.

DESIGN

- Material: stainless steel 1.4307
- Surface: polished
- No corners or edges
- FDA-approved plastics
- Machine CIP capability
- Pump with automatic ventilation

TECHNICAL SPECIFICATIONS

- Machine dimensions: LxWxH 1200 x 1200 x 1550 mm
- Min. board dimensions: LxW 600 x 15 mm
- Max. board dimensions: WxH 35 x 400 mm
- Machine weight: 500 kg
- Loading height: 930 mm
- Power connection: 8 kW
- Water capacity: 200 l



COMMON APPLICATION AREAS:
Dairy plants,
food processing plants,
the pharmaceutical industry,
fresh water treatment plants

Stainless steel platforms

Excellence in stainless steel! We manufacture work, operating and machine platforms in all formats and sizes, customised to your individual requirements. In production, we focus on minimising edges and corners

to guarantee maximum hygiene and easy cleaning. Stainless steel platforms are perfectly suited for use in food processing and the medical industry.

DESIGN

- Material: stainless steel 1.4307 or 1.4404
- Platform floor:
 - Tear plate type Mandorla or
 - Tear plate type TB1 or
 - Slip-resistant polished sheet metal class R 12
- Surface: stained, polished, blasted or electropolished
- Welding: all welding seams are executed by certified welders following EN287-1 standards

OUR SERVICES FOR YOU

- 3D planning using AUTODESK INVENTOR
- Supply of STEP files
- Static calculation, documentation and certificates
- Manufactured in compliance with EN1090-EXC2
- 2D production schematics
- EXW delivery terms as per INCOTERMS® 2010



Storage and maturing racks

Stainless steel storage and maturing racks. Upgrade your cheese storage facility with customised solutions tailored to your production needs. We design and manufacture storage, maturing and draining racks in stainless steel

with wooden boards, mesh shelves or plastic inserts as required. With a broad array of stacking possibilities, we're committed to delivering the ideal solution for your cheese cellar.

DESIGN

- Material: stainless steel 1.4307 or 1.4404
- Surface: stained, polished, blasted or electropolished
- Welding: all welding seams are executed by certified welders following EN287-1 standards

OPTIONS

- 3D planning using AUTODESK INVENTOR
- Supply of STEP files
- Static calculation, documentation and certificates
- Manufactured in compliance with EN1090-EXC2
- 2D production schematics
- Delivery terms EXW as per INCOTERMS® 2010



Brine bath trays & brine tubs

Stainless steel brine bath trays. We manufacture customised stainless steel folding trays tailored to your specific product dimensions. A simple folding design with a

locking and lifting mechanism, as well as support trolleys, ensures ease of use. The thickness of the perforated shelving is customisable to your unique requirements.

DESIGN

- Material: stainless steel 1.4307 or 1.4404
- Surface: electropolished
- Welding: all welding seams are executed by certified welders following EN287-1 standards

OUR SERVICES FOR YOU

- 3D planning using AUTODESK INVENTOR
- Supply of STEP files
- Static calculation, documentation and certificates
- Manufactured in compliance with EN1090-EXC2
- 2D production schematics



Cheese moulds

We manufacture round, square and rectangular cheese moulds from perforated stainless steel sheets with reinforced edges, all tailored specifically to your requirements.

DESIGN

- aus Edelstahl Werkstoff Nr. 1.4301 oder 1.4404
- Oberfläche: elektropoliert

OUR SERVICES FOR YOU

- 3D planning using AUTODESK INVENTOR
- Supply of STEP files
- Material certificates
- 2D production schematics

Our services

Commissioning

Before your machine is put into operation, we conduct pre-commissioning tests at Inoxstahlbau to ensure that everything will work as desired on-site. It's reassuring to know everything is set to work perfectly!

Inspection & maintenance

Even though stainless steel guarantees a long service life, every system and machine requires proper care. In collaboration with you, we manage inspections and maintenance. You can count on our support long after your initial purchase!

Spare parts

Quick and easy: spare parts for your machinery are just a QR code scan away, minimising downtime and keeping your operations running smoothly.

Education & training

Inoxstahlbau offers training for your operators, either on-site or remotely. This ensures your employees learn how to operate the machinery and systems correctly, enhancing their service life and efficiency.



OUR SERVICE

Customer-focused and solution-oriented! We're with you every step of the way, from initial enquiry to product support. We take the time to consult, analyse, plan and design. Your needs are our starting point; once we understand them, we will find the most effective solution.



INOXSTAHLBAU

HYGIENISCH. ROSTFREI. INNOVATIV.

INOXSTAHLBAU GMBH

Pizachstr. 33 · I-39038 Innichen (BZ)

T +39 0474 916 013 · info@inox.it



www.inox.it



Contact details
Andreas Schäfer