

# KAESER

## SUCCESS STORY

### Quality with Tradition

The Kaiserdom private brewery and Weyermann Waitings rely on KAESER compressors.



Bamberg and the Kaiserdom (left), the New Residence and the former Michelsberg Monastery in which a brewery museum is housed.

The university city of Bamberg with its mighty Kaiserdom [Imperial Cathedral], Old Town Hall and other historical buildings draws countless visitors all year round. Part of Bamberg's unmistakable flair is the many relaxing pubs and beer gardens, so it's no wonder that so much dedicated care and attention is given to brewing beer. We would like to introduce two Bamberg enterprises in which the highest standards of beer brewing and malting are found.

Bamberg itself dates from the 7th Century but was placed in the historical limelight by Emperor Heinrich II, who established the diocese and built the first cathedral. The present cathedral dates from about 1215 when it replaced the original building after it burned down for the second time. Who the sandstone statue of a knight on horseback, dating back to 1235 and world-renowned as the "Bamberg Rider" is meant to represent is still not known to this very day, but whatever its origins, it is certainly considered as a typical image of the mediaeval king or knight.

### The "Bamberg Rider" is also the trademark of the Kaiserdom brewery

The company chose him as their trade mark in 1718 to symbolize their origins and fastidious brewing art. Prince Heinrich III. von Trockau, Bishop of Bamberg, decreed in 1489, "Take nothing more than hops, malt and water", so setting the standard of beer purity that was adopted by Bavarian law 27 years later. This tradition of excellence has been upheld by the Kaiserdom brewery for over three centuries. The production of premium beers for all tastes ranges from Pilsen and Export, to Wheat beer and White beer, Old Bamberg Dark, Malt beer and Bock (extra strong), non-alcoholic beer and mixes. The bottom-fermented Kaiserdom Extra Dry appeals to those with a taste for dry beers and even Techno fans can enjoy Kaiserdom Pils through a straw from the mat-black bottle. The range is rounded off by lemonade and other fruit drinks

### World-wide exports

Not only the people of Bamberg appreciate the Kaiserdom beers. "We export to more than 25 countries on all five continents and have licensed producers in Sweden and China", reports managing director Georg Worner. "Further projects are under way in Egypt, Saudi-Arabia and India, and for some time we have had our own office in Moscow".



### Quality without compromise



In the Kaiserdom brewery compressed air is an indispensable energy medium as Brewmaster Torsten Günnel explains: "Like other modern production facilities we have a high air demand. Compressed air is used to control numerous operations such as clearing empties, in the filling line, for packing and unpacking and loading crates onto pallets. For these applications we need oil-free air and we consider this our standard." The quality requirements are even higher when compressed air comes into contact with the product. "Beer is sensitive," says Torsten Günnel, "even the slightest lack of cleanliness can cause a reduction in quality. We must be able to depend on absolutely clean air for aerating the wort and hops, as well as emptying tanks and vats. In short, we could not function without a reliable, sterile compressed air supply." Faced with such demands for quality and dependability over a wide range of applications, the Kaiserdom brewery decided to place their trust in KAESER compressors some years ago. Their central air supply system is now operating two BS and two SM screw compressors. A further SM unit is in operation in a decentralized system providing air for valve control. Air treatment equipment includes particle and sterile filters as well as refrigeration dryers.

Brewmaster Günnel is not only satisfied with the air system but comments: "The training given by KAESER to our maintenance department has proven most helpful. Their tips and pointers on preventive maintenance and energy saving have brought notable reductions in compressed air costs."

Brewmaster Torsten Günnel is fully satisfied with his compressors.

Some typical compressed air applications:  
cleaning and filling of casks (centre left),  
loading; disposable packs I into containers;  
(centre right), clearing empties (left).

