

и месопреработвателна

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BREWHOUSE

FOR THE PRODUCTION OF HIGH QUALITY BEER WITH YOUR **OWN TRADE MARK**



Pubs, Inns, Restaurants, Resorts and Breweries

The brewhouse consists of 3 containers. Two simultaneous brewing processes can be performed at the same time in case under some specific conditions. The containers are installed on a common frame with a servicing platform and a control panel. The installation is made out of stainless steel, which includes a pump, pipes, armature and cranes. The filter container is fixed above the centrifugation /spinning/ container in a combined tank with a transitional flat bottom. The standard version includes manual control and a plate cooler with two sections.

A container for mixing and boiling (MKT – Mash Kettle Tank)

- Heating with direct fire under the bottom in the combustion chamber with gas NG or LPG
- The container is equipped with a propeller stirrer with variable speed
- Upper conical bottom with an inspection door, an installed input and a washable spherical top
- Cylinder equipped with watertight, a test tap, insulation wool lining AISI304
- Lower conical bottom equipped with a total drainage output, insulation – wool lining AISI304

A container for filtering (LT – Lauter tun)

- The container is eqipped with a framework stirrer with variable speed
- A special bottom for drainage detachable frame with slots
- Upper conical bottom with an inspection door and fixed input and a washable spherical top
- Cylinder equipped with partial outputs, rectangular hole for unloading, insulation – padding, lining AISI304
- Lower flat bottom equipped with a total drainage output, insulation – wool lining AISI304

A container for spinning /centrifugation/ (Whirlpool)

- Lower flat bottom
- Cylinder equipped with an input product, tangentional inpput, partial output, rectangular inspection hole, washabe spherical top, insulation - wool lining AISI304
- Lower conical bottom equipped with a total drainage output, insulation wool lining AISI304

Control panel

- Equipment with microcontroller for automatic management of the process of mashing and an ability to save programs
- Boiling/ Brewing prograam
- A program for dosing the water with an ability for manual control
- Manual control of the pump

Brewing	Dimesions	Installed Electric Power	Heating
3/6 HL	2950 х 1850 х 2650 мм	3 kW	NG, LPG, steam, hot water
6/12 HL	3200 х 2150 х 3500 мм	3 kW	NG, LPG, steam, hot water
9/18 HL	3600 х 2300 х 3500 мм	5 kW	NG, LPG, steam, hot water
12/24 HL	4000 х 2500 х 3500 мм	7 kW	NG, LPG, steam, hot water

Options:

- Brass, copper or other decoration;
- Sight glasses with LEDlighting;
- Pneumatic cranes with board control – manual or automatic;
- Hot water heating 120°C;
 2bar.
- Steam heaiting open system with maximum pressure of 1,5bar;
- Automatization of the cooling process
- Indication of the level of the mixing and brewing process and report in the control panel
- Software for the control and management of the equipment by a computer
- Others