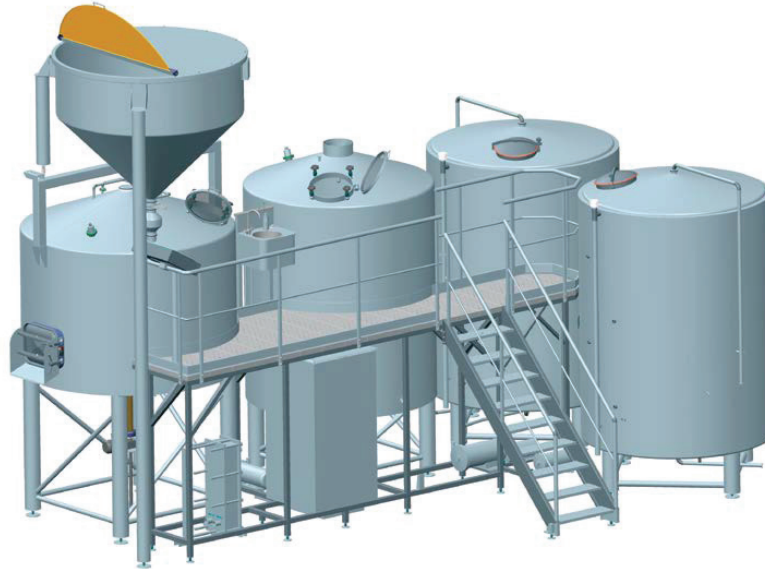


SUPPLIER	ŠKRLJ d.o.o.	MACHINE	MB2 - 30BBL	YEAR	3/2017
CATEGORY	BREWHOUSE	TYPE	MICROBREWERY	SERIE	MB



Comprehensive solutions for small and medium-size breweries

- we plan and design complete medium-sized breweries, all systems can be designed with the client's input for a defined process;
- a variety of different vessel combinations and a number of vessels: multifunctional tanks (mash mixer - lauter, kettle - whirlpool), individual process tanks (mash mixer, lauter, boil kettle, whirlpool, hot/cold water tanks);
- fully piped and wired, including valves and sensors;
- integrated pump system;
- CIP system: separated CIP for individual tanks to prevent cross product interference;
- master brew interface control system (touch screen control panel),
- staircases and platform combine the vessels in a compact unit, perforated and sectional construction of the walk-on surface ensures protection against slipping;
- automated lautering, automated water mixing

MULTI-STEP INFUSION MASHING

Multi-step mashing procedure includes a series of rests at various temperatures in a mash mixer. From one step to the next the temperature is increased to the desired value.

The main advantage of the temperature-programmed mashing is that both specific enzyme activity and fermentability of the wort can be promoted by controlling the temperature and duration of stands at selected points. This method is widely utilized for German and European style beer.

Step mashing programme includes 6 steps with the possibility of time and temperature setting. Wort recirculation (duty cycle and pump speed) and rake rotation (duty cycle and rotation speed) can be set for each step to ensure a homogeneous mash temperature.

IMPLEMENTATION OF CIP CLEANING

Integrated CIP system provides two different cleaning options:

Option 1: rinse the system with water from the hot water tank. Open corresponding valves to create circulation of hot water and set the desired working speed of the pump.

Option 2: rinse the system or individual tank with prepared cleaning sub-stance from external source via drain connection.

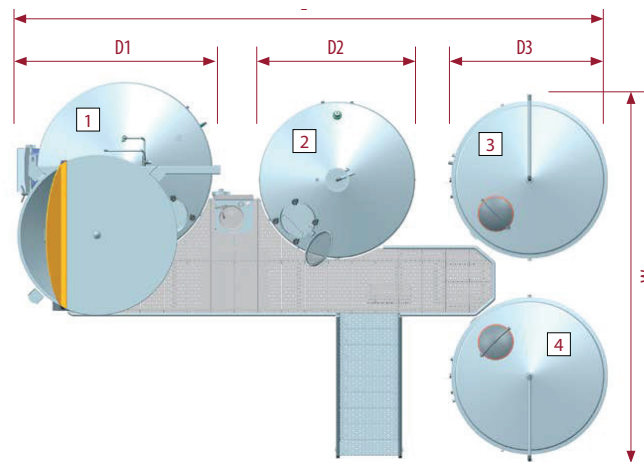
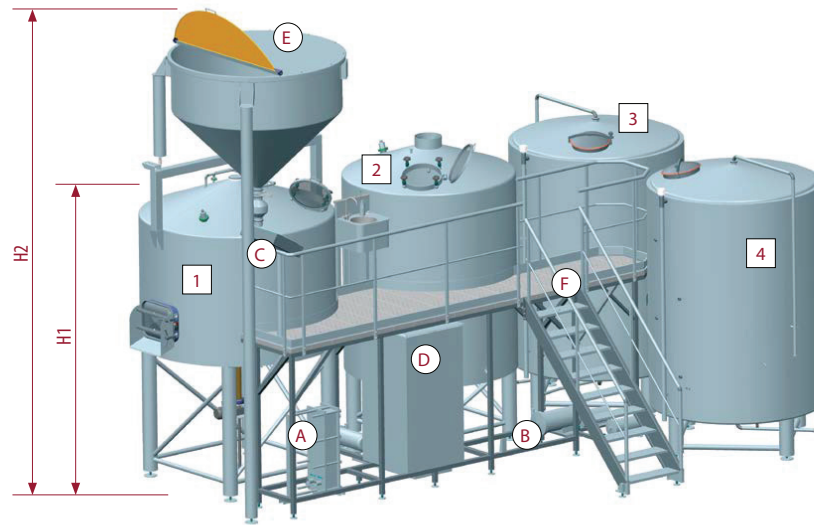
INTEGRATED PUMPS

The system includes several centrifugal sanitary pumps: for hot and cold water tank, for lauter tun, for mash mixer, for kettle and whirlpool. The number of pumps depends on the brewhouse model.

The pumps are suitable for use in food and beverage industry.

They serve to offer an efficient transfer of the product and can also be used for CIP.





MAIN COMPONENTS

- 1** Mash mixer (MM) / Lauter tun (LT)
- 2** Kettle (K) / Whirl pool (W)
- 3** Hot water tank (HWT)
- 4** Cold water tank (CWT)
- A** Heat exchanger
- B** Pumps
- C** Control and operating panel
- D** Control cabinet
- E** Grist case
- F** Platform with stairs and guardrails

2-vessel brewery MB2

- Mash mixer / Lauter tun
- Kettle / Whirlpool

TECHNICAL DATA MB2 30BBL

Mash mixer / Lauter volume (1)	bbl	41.4
Kettle volume (2)	bbl	49.5
Hot water tank volume (3)	bbl	60
Cold water tank volume (4)	bbl	60
Lauter diameter (D1) _ ID / OD	inch	85/88
Tank diameter (D2)	inch	78
Tank diameter (D3)	inch	79
Height without grist case (H1)	inch	11.6
Height with grist case (H2)	ft	19.2
Total length approx. (L)	ft	25
Total width approx. (W)	ft	16

* Dimensions listed in the table are approximate and may vary slightly.

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