# **SACCHARIFYING UNITS**

糖化机组

# 设备构成

本机组由麦芽粉碎机/螺旋输送机、糖化锅/过滤槽、煮沸锅/ 沉淀槽、麦汁泵、薄板冷却器、冷热水混合器、管道过滤器、麦汁 充氧器、电气控制柜、管道管件等构成。

#### 技术说明

- ◆本机组可以满足自酿式啤酒吧麦汁生产的需要,完成从原料粉 碎、投料、糖化、麦汁过滤、煮沸、沉淀、冷却、充氧等整个生 产工艺过程。
- ◆全部设备采用优质不锈钢材料制造,符合国际国内食品安全卫 生标准。
- ◆加热方式通过蒸汽加热或电加热两种,供客户选择。
- ◆糖化过滤槽配置有变频调速的搅拌器,可实现从0~50r/min的 转速变化,满足糖化搅拌和过滤洗糟搅拌的转速要求。
- ◆操作与控制均采用计算机工控系统实现自动控制或半自动控
- ◆进出料及自循环采用卫生级物料泵及软管连接,清洗方式采用 移动式CIP清洗车及软管连接进行自循环清洗。
- ◆设备管道连接方式全部采用快装连接,方便生产中清洁保养和
- ◆设计合理、加工精致,外观美观,经久耐用,便于操作和维修 保养。

#### Structure of equipment

The unit is composed by malt grinder/screw conveyor, saccharifying tank/filter tank, boiling boiler/depositing tank, wort pump, sheet condenser, hot and cool water mixture bank, pipeline filter, wort aerating device, electric control cabinet, pipes and pipe fittings.

#### **Technical Specification**

- lacktriangle The unit can meet the wort production requirements of self-made beer bar and can complete the whole process from grinding of raw materials, material feeding, saccharification, wort filtration, boiling, settling and cooling to the final oxygenation.
- ◆The whole equipments are made of high quality stainless steel which meets the international and national food hygiene and safety standards.
- ◆There are two heating methods, steam heating and electrical heating, for client's choice.
- ◆Saccharification filtration tank is equipped with variable frequency mixer which can achieve the change of rotating speed from 0 to 50r/min and meet the requirements of rotating speed for saccharification mixing and filtration tank mixing.
- ◆Operation and control are achieved by automatic control or semiautomatic control with computer industrial control system.
- ◆Input and output of material and self-circulation are connected by Sanitation material pump and hose, and the cleaning adopts CIP cleaning tanker and hose connection to achieve self-circulation cleaning.
- ◆Connection type of pipelines for equipments is quick assembly which is convenient for cleaning, maintenance and repair during production.
- ◆Reasonable design, delicate process, nice appearance, durable service, easy for operation, repair and maintenance.



# **SACCHARIFYING UNITS**

# 生产能力

有50L、100L、200L、300L、500L、800L、1000L等多种 规格,也可根据客户订单生产供货。

#### Structure of equipment

We have specification of 50L, 100L, 200L, 300L, 500L, 800L and 1000L. and can also customize specification according to client's order.

### 工艺流程 processing flowchart



