CONTENTS

FOCUS

Focus on Beer Brewing technology

COMMUNICATION

Keep researching, keep communication

ENGINEERING

Build-up equipments according to the advanced engineering acknowledges

TURNKEY SOLUTION

Provide whole project equipments & pipelines from design to on-site installation

LIFETIME SUPPORT

24/7 Service &technic support available anytime you need

KegLand

Configuration

1. BrewZilla 200L system

BrewZilla 200L system

Product Name	BrewZilla 200L system
Components	Right: Mash + LauterTank
	Middle: Hot water Tank
	Left: Kettle + Whirlpool Tank
Dimension	2850mm(L)*1500mm(W)*1805mm(H)
Weight	650kg
Installation Method	Assembled ready to use, Removable
Heating Method	Build-in Electric Elements
Consuming power	25.1kw
Operability	Easy
Control System	PID Control
Application	Lager, Ale, IPA, Creative pilot Craft Beer

Production Technology:

1. Whole system Applied for **380V, 50Hz, 3phases(to be confirmed)**
2. Inner-Jacket (SUS304), TH=3.0mm, pickling&passivating treated;
3. External-Jacket(SUS 304), TH=2.0mm, ink wires drawing plate
4. Atmosphere manual open top lid, TH=3.0mm
5. Tanks' Insulation layer: PU-thickness= 30mm.
6. 100% high precision TIG welded joints
7. Strong universal wheels (with shaft)

Configuration

1. BrewZilla 200L system

1-1 Mash/Lauter Tank

1. Effective volume=200L, max volume=280L

2. Atmospheric manual open top lid

3. Tri-clamp Spary Ring Tube

4. Wort backflow pipeline equip with Sight glass

5. Removable false bottom

6. Grain out door & Grain Chute & Manual rake

7. Temperature Probe&PT-100

8. with 1T/H Wort pump, VFD Control by PID control panel

9. with level mark inside of tank

10. optional: RIMS set-up, 5kw Electric heating elements built inside of the pipe, for multiple-steps mashing requirement, power on/off to be controlled from PID system.

11. optional: Tri-clamp CIP Ball on the lid

1-2 Kettle/Whirlpool Tank

1. Effective volume=200L, max volume=280L

2. Atmospheric manual open top lid

3. 12kw electric element

4. Tangent whirlpool inlet

5. Add baffle near the whirlpool outlet

6. whirlpool outlet to be more outwardly from bottom drain port

7. Tri-clamp CIP Ball on the lid

8. Temperature Probe & PT-100

9. Pipeline shares the same pump with mash/latuer tank

10. with level mark inside of tank

1-3 Hot Water Tank

1. Effective volume=200L, max volume=280L

2. Atmospheric manual open top lid

3. 12kw electric element

4. With 1T/H Hot water pump

5. Temperature Probe&PT-100

6. with level mark inside of tank

Configuration

1.BrewZilla 200L system

1-4 Knocking Out Fittings
1. High precision hops filter, equipped in pipelinebefore PHE
2. 2㎡ single stage plate heat exchanger (Tap water | Hot wort)
3. Temperature Gauge after PHE
4. Tap water outlet from the PHE to be able backflow into Hot water tank
5. Sight glass equip on pipeline after heat exchanger
6. Oxygenation device before wort knocking out port
7. Butterfly valve equip on the end of pipeline, to be able to clamp hoses

1-5 PID Control System
1. SUS 304 Material cabinet
2. Temperature indicator & heating elements on/off control of mash/lauter tun, kettle/whirlpool tank, hot water tank
3. Wort Pump VFD Speed control
4. Hot water pump on/off control
5. With high quality electric components, Schneider brand
6. CE, ISO Certificated

Configuration

1. BrewZilla 200L system- optional configuration

PLC Control System - Programmed, can save mashing temperature for different recipes

RIMS Set-up outside of mash tun - 5kw Electric heating elements built inside of the pipe, for multiple-steps mashing requirement, power on/off to be controlled from PID system

VFD Speed control grain raker - mounted on top of lid of mash tun, with 0.55KW motor & reducer

Yeast adding tank - recommended only if temperature out of PHE can be controlled under 30℃ or less

Configuration

2. 200L Fermentation Tank		
➢ Inner-jacket (SUS304) thickness: 3mm, pickling and passivating treated; ➢ External-Jacket(SUS304) thickness: 2mm, Hairline polishing; ➢ Top flange Manway ➢ Oval head&60°conical bottom, thickness: 3mm. ➢ Insulation layer: PU-thickness= 50mm. ➢ 100% high accuracy TIG welding. ➢ Design pressure 0.3MPa; Working pressure 0.15Mpa.	Dimension &gross weight	200L: Φ 740 (W)*1700mm(H), 150kg
	Installing Method	Assembled ready to use
	Operability	Easy
	Cooling Method	Glycol Water circulation in FV's jacket
Specification		

➢ 200L: Effective volume=200L, Total volume=250L

➢ 360° spray ball equip with CIP arm

➢ Pressure Relief Valve & Pressure gauge on CIP arm

➢ NUKATAP series Sample valve

➢ Temperature gauge

➢ Beer outlet

➢ Bottom Drain port

➢ Glycol cooling jacket with Tri-clamp inlet&outlet

➢ Temperature Probe & PT-100

➢ 4 x strong duty legs with leveling pads

photo for reference only

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Configuration

2. 200L Fermentation Tank - optional configuration

Dry hopping port on dish head

Spunding Valve to replace the pressure relief valve

Carbonation Stone to replace the temperature gauge

Dry hopping device to add hops without oxgenation under pressure

Higher quality sample valve with sampling coil

Rotary racking arm together with beer outlet

Configuration

3. 200L Bright Beer Tank		
➢ Inner-jacket (SUS304) thickness: 3mm, pickling and passivating treated; ➢ External-Jacket(SUS304) thickness: 2mm, Hairline polishing; ➢ Top flange Manway ➢ Oval head&160°conical bottom, thickness: 3mm. ➢ Insulation layer: PU-thickness= 50mm. ➢ 100% high accuracy TIG welding. ➢ Design pressure 0.3MPa; Working pressure 0.15Mpa.	Dimension &gross weight	200L: Φ 740 (W)*1350mm(H), 150kg
	Installing Method	Assembled ready to use
	Operability	Easy
	Cooling Method	Glycol Water circulation in Tank's jacket
Specification		
➢ 200L: Effective volume=200L, Total volume=250L ➢ 360° spray ball equip with CIP arm ➢ Pressure Relief Valve & Pressure gauge on CIP arm ➢ NUKATAP series Sample valve ➢ Carbonation stone&fittings ➢ Beer outlet ➢ Glycol cooling jacket with Tri-clamp inlet&outlet ➢ Temperature Probe & PT-100 ➢ Level tube indicator on the tank ➢ 4 x strong duty legs with leveling pads		

*photo for reference only
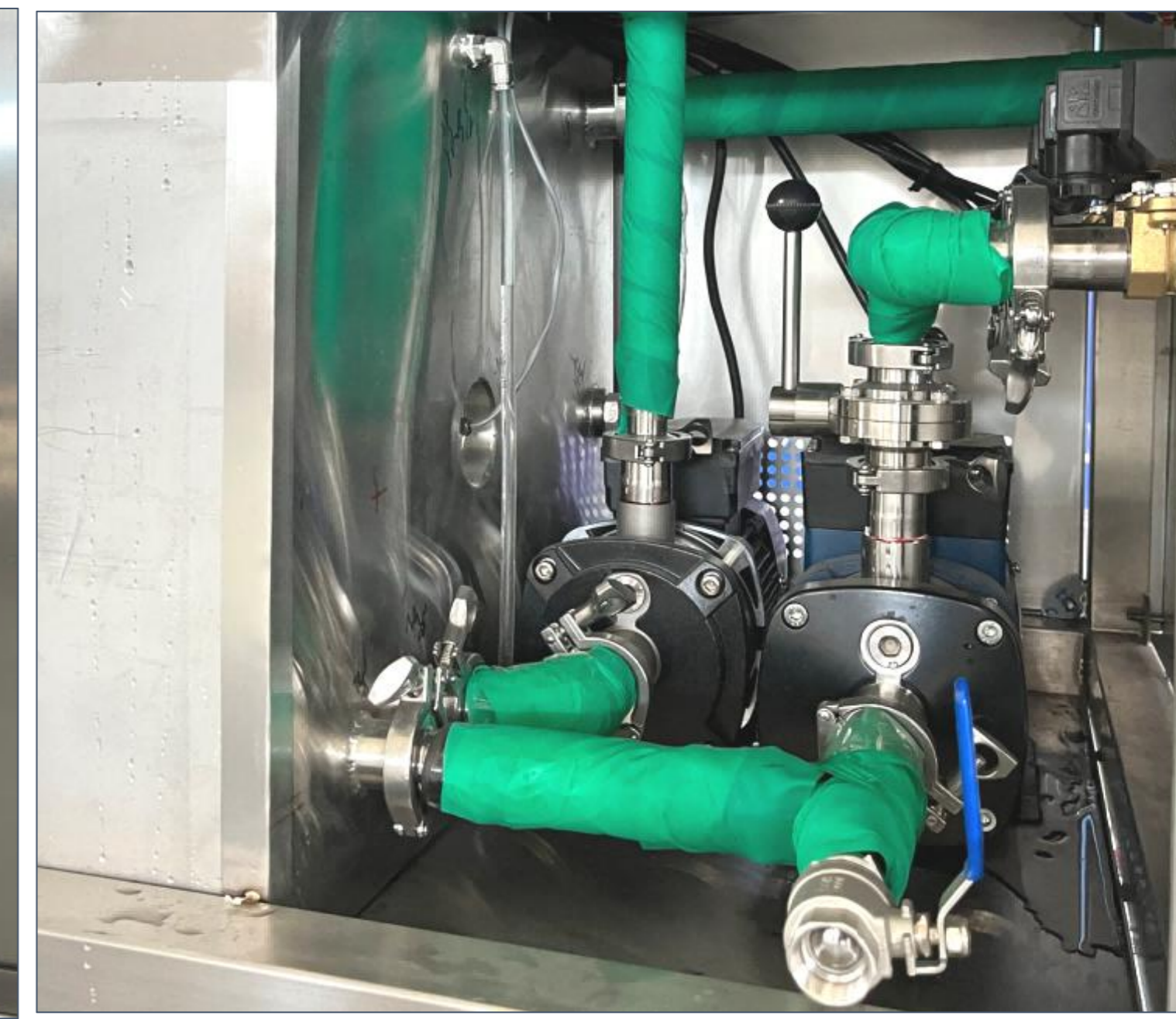
Configuration

4. Industrial Chiller Unit - optional

Product Name	Industrial Glycol Chiller unit
Dimension	1.15m * 0.75 m * 1.35 m
Installing Method	Assembled ready to use, Removable
Operability	Easy
Control System	PID Control
Cooling Method	Glycol Water circulation between water tank&pump & FV's jacket
Consuming power	3 kw

Industrial Glycol Chiller Unit Have your fermenters under temperature control all in one unit	• Build in Glycol Water Tank	➢ Effective volume =120L ➢ Temperature Probe&PT-100 ➢ PU Insulation layer=30mm ➢ with level tube
	• Build in Glycol Water Pump	➢ Flow=1m³/h Lift =8m, 0.55kw
	• Build in Industrial Chiller	➢ Cooling Capacity = 2 HP ➢ CANSA brand ➢ Max control 6 sets x 200L fermenters ➢ Copland vortex compressor, more durable, refrigeration effect is more stable ➢ Medium: Environmental protection refrigerants R407c ➢ with individual panel, indicator of temperature and compressor on/off work status
	• PID temperature Control panel	➢ Fermenters &Glycol water tank Temperature Indicator&control ➢ Glycol water pump on/off control ➢ With high quality electric components ➢ with solenoid valve fittings

Configuration

4. Industrial Chiller Unit - optional

Configuration

5. 500L Glycol Water Tank + Pump & 2HP Chiller - optional

Cooling System	500L Glycol Water Tank	➢ Effective volume =500L ➢ Top mounted manhole ➢ Temperature Probe&PT-100 ➢ Inner-Jacket (SUS304), TH=3.0mm, pickling&passivating treated ➢ External-Jacket(SUS 304), TH=2.0mm, ink wires drawing plate ➢ PU Insulation layer=80mm ➢ with level tube ➢ with glycol water inlet &outlet connection ports ➢ with bottom drain port
	Glycol Water Pump	➢ Flow=2m³/h, Lift =18m, 0.37kw
	Industrial Chiller	➢ Cooling Capacity = 2HP ➢ CANSA brand ➢ Copland vortex compressor, more durable, refrigeration effect is more stable ➢ Medium: Environmental protection refrigerants R407c

Configuration

6. Control panel for fermenting system - optional

This control cabinet will be customized according to project fermenting requirement, picture for reference. Will include temperature showing & adjusting module, temperature indicator module, pump control module, etc.

- Schneider electric components, high quality
- Customized, debugging ready to use

6	1	Stainless steel cabinet, 304 standard
	2	With high quality electronic parts, with CE.
	3	Temperature indicator&Control of fermenters& BBT& Glycol tank&Chiller
	4	Glycol water Pump on/off control
	5	With Emergency Stop button, compatible with EURO standard

Configuration

7. 50L CIP Cart - optional

7-1 50L Disinfection tank
1. Effective volume: 50L
2. Dimensions: Φ 500*700mm
3. SUS304 Material Cone top & bottom Thickness is 2mm
4. Valves and fittings included

7-2 50L Alkali tank
1. Effective volume: 50L
2. Dimensions: Φ 500*700mm
3. Double layers, with 50mm PU insulation
4. SUS304 Material Cone top & bottom Thickness is 2mm
5. Valves and fittings included
6. Heating: 3KW electric heating tubes

7-3 Cleaning Pump
1. Flow 3m3/h, lift is 24m
2. Hose: Reinforced food grade
3. Stainless steel; power is 0.75KW
4. Dimension: 480*200*345mm
5. Complete circulation sanitary piping and fittings

7-4 PID Control panel
1. SUS304 control cabinet
2.Temperature showing of alkali tank
3. Switch control: cleaning pump, electric heating tubes.
4. With sanitary transferring hoses