




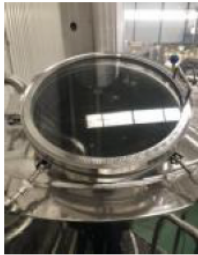




Brewing Equipment for Sale



| No | Equipment | Quantity | Technical Parameters | Picture |
|----|---------------------------------|----------|---|---|
| 01 | Malt miller (UL Certificate) | 1 Set | <ul style="list-style-type: none"> -Crushing Ability: 200kg/h -Model: 3A;Power:1.1KW; -Material: Carbon steel. Rollers material: Alloy -Double rollers, rollersize:φ155*200mm -Rollers distance can be adjustment, roller speed: 700RPM -Temperature of rollers after production:≤56°C. -Dimensions: 800*700*1600mm -Separated control switch |  |

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|----|-----------------|--------|--|--|
| 01 | Mash/Lauter tun | 1 Unit | <ul style="list-style-type: none"> ➤ Total volume: 3.125BBL ➤ Effective working volume: 2.5BBL ➤ Inner-Jacket Material (SUS304), Thickness: 3.0mm ➤ External-Jacket Material (SUS304), Thickness: 2.0mm ➤ Cone thickness: 3.0mm ➤ Insulation layer: Rockwool-thickness: 80mm ➤ Top manhole: 400mm Diameter (round glass manhole) ➤ Grain discharge door on side of vessel, 330 x 430mm (rectangular manhole) ➤ Complete with raking knife system, which can also lift the rake and scrape the bottom plate ➤ Lauter tank motor rated power:1.1kw (UL Certificate) ➤ Easy-clean, detachable Rotating Sparge arms. ➤ Laser machined, T-wire false bottom (filter), perforation width: 0.8mm; Material of construction SUS 304; Removable wedge wire floor segmented into four equal sized plates, all fully supported. ➤ Filter method: Suction filtration by vary-speed-controlled pump system ➤ Flat base, 170-degree angle cone with wort collection tube ➤ Balance tank to protect the grain layer & monitor wort clarity ➤ Bottom with bolt removal and under-flushing system ➤ 360° saturation CIP with rotating spraying ball ➤ Temperature Control Method: PT100 ➤ 100% full penetration TIG welded joints ➤ Interior finish: mirror polishing to 0.4μm without edges ➤ 4 off SUS304 heavy duty legs with leveling pads ➤ Method of recirculating the wort during mash. |    |
|----|-----------------|--------|--|--|


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|----|----------------------|--------|--|---|
| 02 | Kettle/Whirlpool | 1 Unit | <ul style="list-style-type: none"> ➤ Total volume: 3.125BBL ➤ Effective working volume: 2.5BBL ➤ Inner-Jacket Material (SUS304), Thickness: 3.0mm ➤ External-Jacket Material (SUS304), Thickness: 2.0mm ➤ Cone thickness: 3.0mm ➤ Insulation layer: Rockwool-thickness: 80mm ➤ Top manhole: 400mm Diameter (round glass manhole) ➤ Electric heating tube heating; ➤ Steam Exhaust: ϕ133mm Solid Stainless External steam vent to outside; ➤ External liquid level Sight Tube; ➤ Tangential whirlpool inlet; ➤ 360° saturation overage CIP with rotating spraying ball ➤ Thermowell for digital thermometer probe ➤ Temperature Control Method: PT100 ➤ 100% full penetration TIG welded joints ➤ Interior finish: mirror polishing to 0.4μm without edges ➤ 4 off SUS304 heavy duty legs with leveling pads |   |
| 03 | Hot Liquor Tank | 1 Unit | <ul style="list-style-type: none"> ➤ Total volume: 6.25BBL ➤ Effective working volume: 5BBL ➤ Inner-Jacket Material (SUS304), Thickness: 3.0mm ➤ External-Jacket Material (SUS304), Thickness: 2.0mm ➤ Insulation layer: Polyurethane: thickness: 80mm ➤ Top manhole: 400mm Diameter (round manhole) ➤ Thermowell for digital temperature probe; ➤ Electric heating tube heating; ➤ Factory fabricated welded pipework to in-line heater exchanger ➤ External liquid level Sight Tube ➤ Temperature Control Method: PT100 ➤ Interior finish: mirror polishing to 0.4μm without edges ➤ 4 off SUS304 heavy duty legs with leveling pads |  |
| 04 | Plate Heat Exchanger | 1 Unit | <ul style="list-style-type: none"> ➤ SUS304, easily disassembled for cleaning; ➤ Exchange area 4m²; ➤ Tap water inlet/outlet; Glycol inlet/outlet; Wort inlet/outlet; ➤ 2 stages 4 process, hanging type; ➤ Hot water return to HLT for recirculation after exchange |  |

3 units


Plus 1x5BBL

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|----|---------------------------|---------|--|---|
| 01 | 2.5BBL Conical Fermenters | 4 Units | <ul style="list-style-type: none"> ➤ Total volume: 3.125BBL ➤ Effective working volume: 2.5BBL ➤ Inner-Jacket Material (SUS304), Thickness: 3.0mm ➤ External-Jacket Material (SUS304), Thickness: 2.0mm ➤ Dish Cover Thickness: 3.0mm ➤ Insulation layer: Polyurethane-thickness: 80mm ➤ 60-degree discharge cone ➤ Single dimpled cooling jacket secured to cone & cylinder wall with independent glycol inlet and outlet; ➤ Cooling media: glycol water or alcoholwater. ➤ ISO Standard jacket leakage test by means of water pressure and pressured gas. ➤ Design pressure 0.4MPa (4 Bar) ➤ Working pressure 0.2Mpa (2 Bar) ➤ Temperature Control Method: PT100 ➤ 360° saturation coverage CIP spraying ball for cleaning ➤ Top shadowless manway 400*200mm; ➤ Full sanitary sample valve ➤ Rotational racking arm on the cone ➤ Carbonation stone for CO₂; ➤ Dry hops insertion port on top ➤ 100% full penetration TIG welded joints ➤ Interior finish: mirror polishing to 0.4μm without edges ➤ 4 off SUS304 heavy legs with levelling pads |   |
| 02 | Yeast adding tank | 1 Unit | <ul style="list-style-type: none"> ➤ 10 Litres working capacity, ➤ Interior Polishing to Ra0.4um. Sanitation polishing. | |

Part 5 CIP Cleaning System

| No | Name | Quantity | Technical Parameters | Picture |
|----|-------------------|----------|---|---|
| 01 | Disinfection Tank | 1 Unit | <ul style="list-style-type: none"> ➤ Gross volume: 65 Litres ➤ Working volume 50 Litres ➤ Tank Wall Thickness: 2.5mm ➤ Flat bottom circular tank design |  |
| 02 | Alkalinity Tank | 1 Unit | <ul style="list-style-type: none"> ➤ Gross volume: 65 Litres ➤ Working volume 50 Litres ➤ Thickness: 2.5mm; Electric element heating ➤ Flat bottom circular tank design | |
| 03 | CIP Process Pump | 1 Unit | <ul style="list-style-type: none"> ➤ Material of Construction: SUS 304 ➤ Flowrate: 3m³/h | |

Part 6 PID Semi-auto Control System

| No | Name | Quantity | Technical Parameters | Picture |
|----|---------------------|----------|---|---|
| 01 | Brewhouse control | 1 Set | <ul style="list-style-type: none"> ➤ Panel Construction: Spraying plastic ➤ Danfoss brand VFD Controller (UL Certificate) ➤ SIEMENS PID digital display control; ➤ Danfoss VFD (UL Certificate) ➤ Wiring diagram will be provided with the panel; ➤ English operation manual will be provided; ➤ All motors have fuse and overload protection |  |
| 02 | Fermenting control | | | |
| 03 | Cooling control | | | |
| 04 | Control/signal line | | | |
| 05 | Installation Tools | 1 set | Necessary tools for installation | |

Technical Notes:

1. All electrical equipment rated for **220 Volts / 60 Hz, 3 Phases**;
2. All Construction SUS 304 food grade stainless steel, all pipes are SUS304;
3. All the welds are full TIG welded by water spray method to ensure uniform weld pattern and are then acid pickled and passivated.
4. All butterfly valves are SUS 304 multiple positioned type
5. All tanks are mirror polishing inside,
6. All Gaskets are manufactured with EPDM