

Handtmann process technology



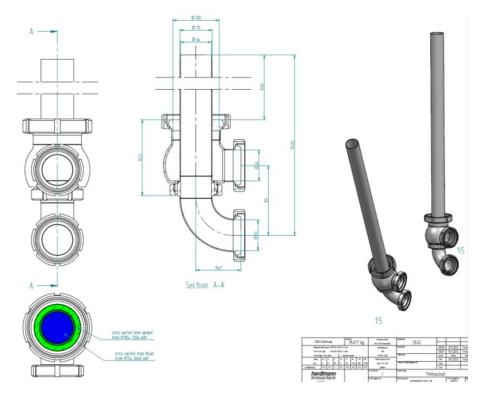






Your Benefits compared to racking arm

- → No oxygen pick up
- → No dead leg
- →Easy to clean













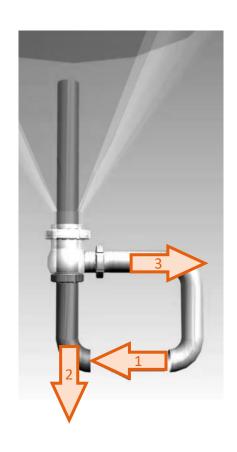
Handtmann Double Tank Outlet for separation of beer from yeast/hops and for circulation within same tank

Your Benefits

- → Hygienic ball housing
- → Variable lengths of standpipe
- → To separate clear beer from yeast and hops
- → Recirculation from the bottom outlet into same tank thru the stand-pipe
- → Backwash cleaning of the standpipe is considered







Basic process:

- 1. Recirculation into same tank
- 2. Outlet of clear beer
- 3. Outlet of yeast/hop slurry

CIP process:

Backwash cleaning of the standpipe with various flowrates:

- 4. High flowrate to clean the inside of standpipe
- 5. Low flowrate to ensure proper cleaning of the outer edge of the standpipe





Homogenization Unit – Benefits





The Handtmann Homogenization Unit allows gentle mixing and homogenization of the tank content – for dry hopped beers and other applications.

Your Benefits:

- → Recirculation from the bottom outlet back thru the standpipe
- → Standpipe with jet nozzle for great homogenization
- → Allows drainage of slurry prior to circulation
- → Integration into main pipe fence with automated butterfly valve for beer in & out and harvest yeast
- → Push-out of slurry to drain based on time for minimized losses

Options:

→ Fully automated push-out of slurry to drain based on turbidity