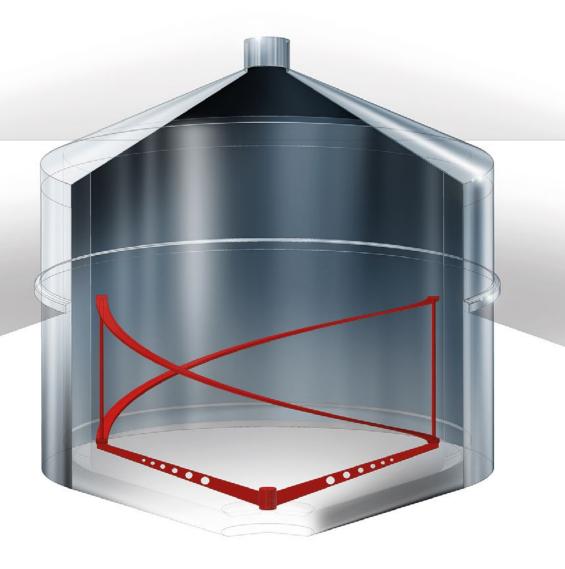
Colibri

The mash agitator







Furthermore, the agitator shall work without higher shear forces since these forces may have negative effects on the filtration of mash and beer. All these criteria must be met with a wide range of concentrations and viscosities – keyword: mashing with adjunct cereals.

New design approach for improved mashing

Mixing instead of Stirring:

- Wing-like profile of the helix agitator blades improve both mixing and heat transfer rates
- Perforated agitator bars above the bottom heating zone ensure flow and mixing
- Alternating inclined transverse bracings intensify

Advantages:

- Highest enzymatic conversion rates
- Most efficient usage of raw materials
- Shorter mashing times
- Perfect heat transfer
- Self-cleaning effect on all heating zones

The mash agitator Colibri is a combination of perforated plates, anchor-type agitator blades and spirals. The perforated plate above the bottom heating zones ensures the required flow and mixing. At the end of the perforated plate two solid bearers are mounted, which pass the shell heating one like an anchor agitator. These bearers have a spiral, which passes through the mash with its wing-like profiles. The homogenizing effect of the Colibri is further intensified by an inclined transvers bracing. Overall, the Colibri ensures the requested turbulences at the boundary layers of all heating zones as well as the horizontal and vertical homogenization of temperature and suspension. The agitator operates with low rotational speed and thus with very low shear forces acting on the mash.

The previously installed Colibri mash agitators work reliably and efficiently in batch sizes from 50 to 500 hl mash volume.





Thank you for your time.

For all enquiries, please contact one of our sales team at a Ziemann Holvrieka office near you.

Scan the QR code or visit www.ziemann-holvrieka.com



