

Beer Cooler

Cooling

Application

Greenbeer cooling

Cooling of greenbeer during transfer from fermentation to storage.

Beer chilling

Chilling of final beer before filtration or transfer to stabilisation tanks.

Working principle

The greenbeer or final beer is cooled in counter-current by means of circulating coolant. An internal coolant recirculation pump is included when required by the application. This will secure the smallest possible temperature difference between coolant and beer at all times.

When for some external reason the beer flow would stop, this is detected by a sanitary flowswitch, and the cooling is stopped immediately.

Control System

The Beer Cooler is supplied with a PID controller and relay panel controlling the plant operation. As an alternative the Beer Cooler can be supplied with PLC.

Relevant process data displayed:

- Beer temperature
- Beer flow in case that a flow transmitter is included in the scope of supply

Basic Unit

The module is pre-assembled on a frame and factory tested with water. In compliance with food industry regulations, all components in contact with the process liquids are made of stainless steel with heat resistant seals. It is designed for CIP and sterilization.



Benefits

- Compact and sanitary design
- PHE with easy-service Clip-On gaskets
- Minimised risk of freezing the beer

Technical Data

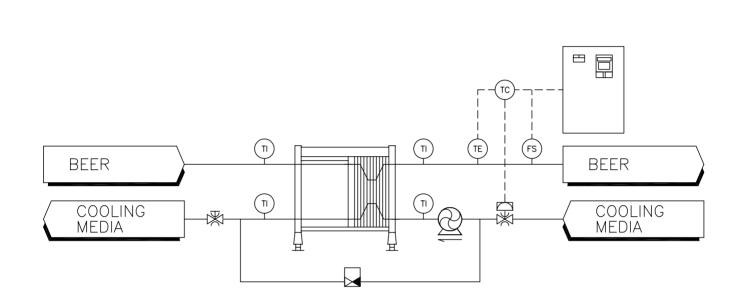
Capacity ranges, hl/h:	: 30, 60, 100, 150, 200, 250, 300,
	400, 500
Cooling program:	$15 \circ C \Rightarrow 4 \circ C$ for greenbeer cooling
	$4 \text{ °C} \implies -1.5 \text{ °C}$ for beer chilling
Coolant availability:	upon customer request

Dimensions

Approximate dimensions and weights depending on capacity range: L = 2.5 m W = 1.5 m H = 2.0 mWeight: approx. 1000 kg

Optional Equipment

- Integrated beer feed pump
- Flow transmitter / beer counter
- Beer flow control by means of frequency converter on beer feed pump
- Coolant filter (strainer)
- PLC controller



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