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**MADE IN
UK**

Auto Brew Master

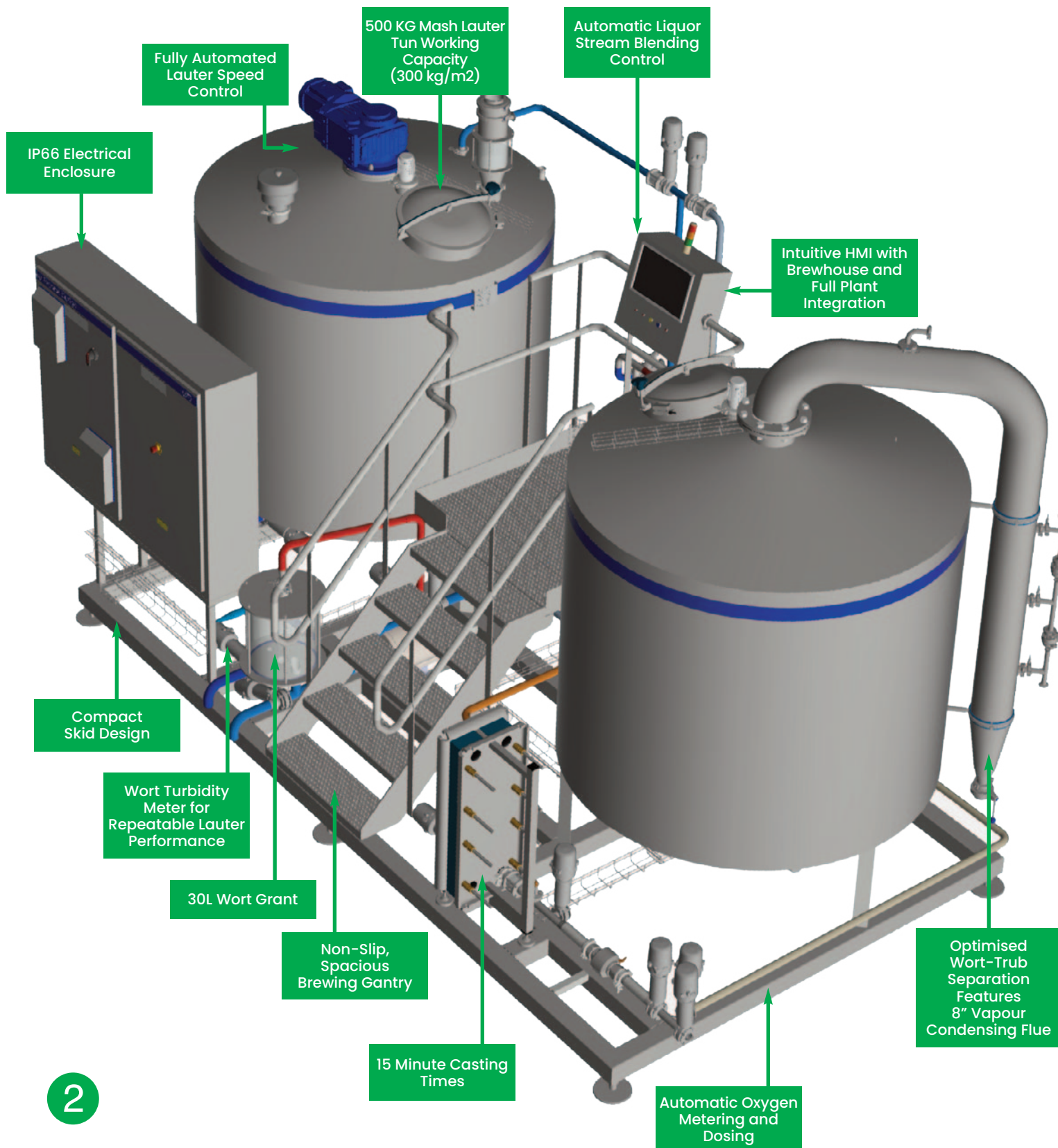


6ix Process Design

**Specialists in Brewing
& Stainless Process Systems**

Auto Brew Master

25HL 2 Tank Brewhouse



Our new, state of the art, Fully Automated Compact Brewing System, combines a mash/lauter combi vessel with a copper/whirlpool combi vessel, making it the pinnacle of efficiency and quality.

The compact design is perfect for any space, optimised installation and commissioning times, giving uncompromised quality and reliability plus less downtime for established companies.

Fully Automated – Simplified brewing and consistent batches with our user-friendly interface, Intuitive, highly flexible operating system with state-of-the-art PLC control with integrated semi-automatic capability to give the brewer full control over the system for individually crafted beers.

Easy Recipe creation, adaptation, and fully sequenced operation – allowing maximum efficiency, minimum operator input and perfect replication of new and existing products.

Our intelligent control system is equipped with a number of unrivalled features, which include self-diagnostics and preventative maintenance alerts, email notifications and warnings together with data logging and remote operation

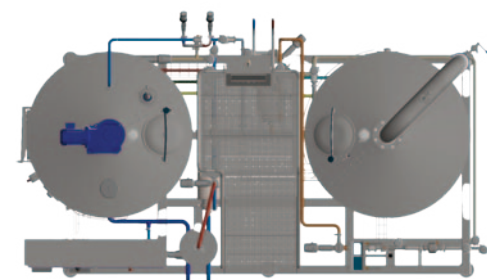
The ability to operate the brewhouse from your smartphone/tablet.



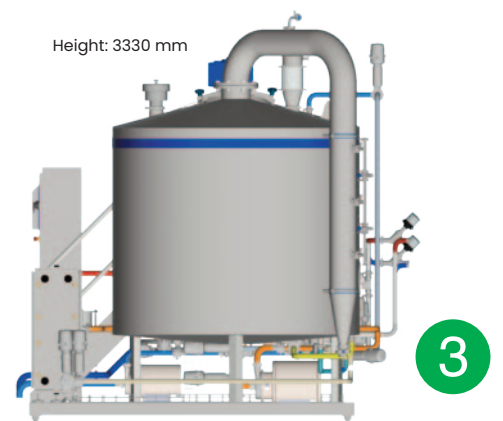
Dimensions
Width 3035mm



Length 5300mm



Height: 3330 mm





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25HL 2 Tank Brewhouse





■ Our Flexible mashing system ensures precise temperature control and consistent grist hydration, aiding higher extract potential.

■ The Intelligent lautering – Monitoring turbidity and differential pressure to generate high lauter efficiency and control.

■ An Efficient boiling system – providing reliable control of wort quality and evaporation.

■ And a Safe boil system – allowing one brewer to manage the cellar and packaging operations safely whilst brewing.

■ Finally with Automated wort aeration – providing continuous and exact control of sterile oxygenation, ensuring a reliable fermentation every batch.

Technical Data

- 32amp 3phase supply required, neutral & Earth.
- 6 Bar of dry air required.
- 250 – 300kg/hr steam required to maximise efficiency.
- 3 Bar water supply required (If using a condensing flue).
- For single & double brewing 60HL HLT & CLT recommended.
- For Triple brewing 90HL HLT & CLT recommended.
- Typical standard brew length 4.5hrs.
- 3 year guarantee on moving parts & instrumentation.
- 10 year guarantee on non-moving parts



MADE IN
UK



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