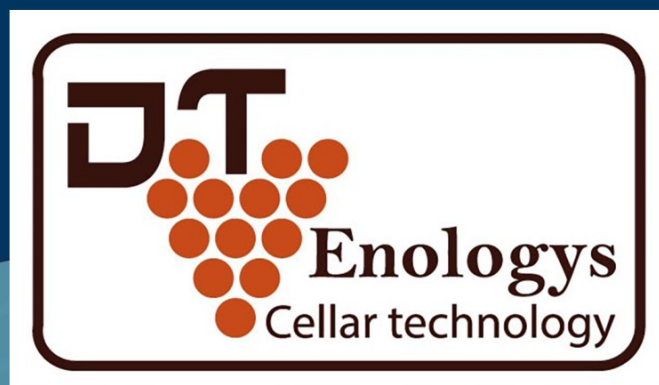






We are an Italian company specializing in the design and manufacture of equipment for the brewing industry.

Our goal is to offer a range of modern products designed around users' actual needs, with outstanding reliability and efficiency.

Our range includes five production lines, allowing customers to select the solution that best meets their production needs. The output capacity of our professional systems ranges from 200 L to 2,500 L.

Our fermentation and storage tanks range from 300 L to 5,000 L.

At the customer's request, we can also supply complete turnkey systems.

Our approach focuses on customer needs, providing advice and assistance from the initial site assessment and optimal system sizing through to production, with experienced and readily available personnel.

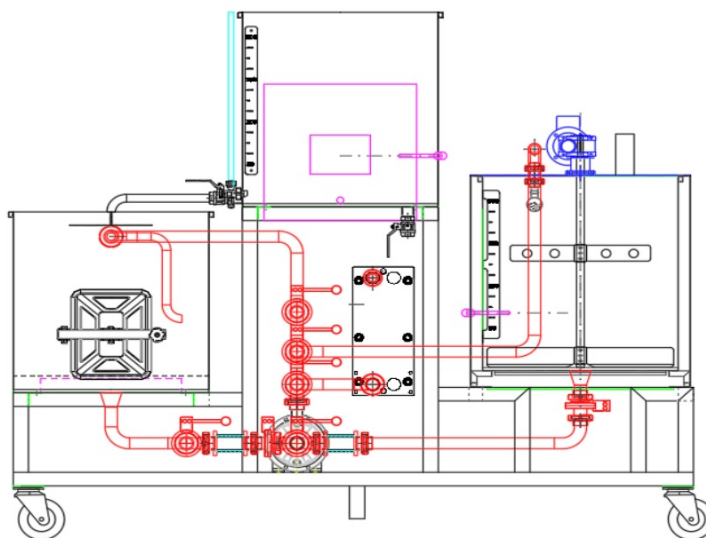
Our motto is "Quality, Professionalism, Service", always combined with competitive costs made possible by synergies with the manufacturing facilities of our partner companies.



LINE NANOS 150 - 250 L

SYSTEM CONFIGURATION

- No. 3 vessels;
- Vessel 1: mashing and boiling;
- Vessel 2: lautering and Whirlpool;
- Vessel 3: storage;
- Heating system: Electric -
Direct flame LPG/natural gas;
- System voltage: 220V-400V three-phase;



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- No. 1 open-impeller stainless-steel centrifugal pump;
- No. 1 stainless-steel control panel for temperature, pump and agitator;
- Safety guard for opening vessel mashing;
- Stainless-steel piping with DIN 11851 fittings.

PRODUCTION CAPACITY	HEATING TYPE
150 L - NANO BREWERY	DIRECT FLAME
250 L - NANO BREWERY	DIRECT FLAME
150 L - NANO BREWERY	ELECTRIC
250 L - NANO BREWERY	ELECTRIC

OPTIONS:

- DIN fitting with analog thermometer at heat-exchanger outlet



- Door for Vessel of Lautering



- Inline filter



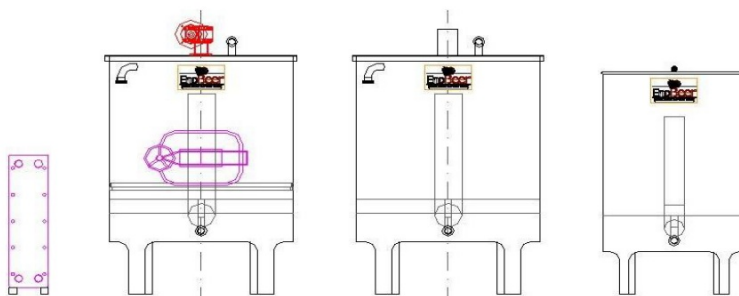
- Automatic control panel, version
• 150 - 250 LT direct flame



LINE START ENO

SYSTEM CONFIGURATION

- No. 3 freestanding vessels;
- Vessel 1: mashing and lautering;
- Vessel 2: boiling and whirlpool;
- Vessel 3: sparging;
- Heating system: Direct flame
LPG/natural gas;
- System voltage: 220V, single-phase;
- System power consumption: 2kW.



STANDARD EQUIPMENT

ENOBRAU 300

No. 3 high-output burner 26 kW;

ENOBRAU 500

- No. 2 high-output burner 35kW;
- No. 1 high-output burner 26kW;
- Plate heat exchanger in stainless steel with EPDM seals;
- Motorized agitator for vessel of mashing;
- Safety guard for opening upper vessel mashing;
- Safety guard for rectangular door vessel mashing;
- High-temperature food-grade rubber hoses;
- AISI 304 stainless-steel graduated volume rod;
- Sight glass for checking wort clarity;
- Enos centrifugal pump 30;
- Euro centrifugal pump 20 with integrated inverter;
- DIN wrench for connecting and disconnecting flexible hoses.



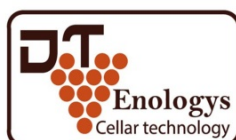
Automatic control unit
with touch-screen panel

Automatic control unit with
pannello Touch Screen

OPTIONS:

- Automatic control unit with touch-screen panel
- Cooling jacket for the boiling vessel for HOP STAND

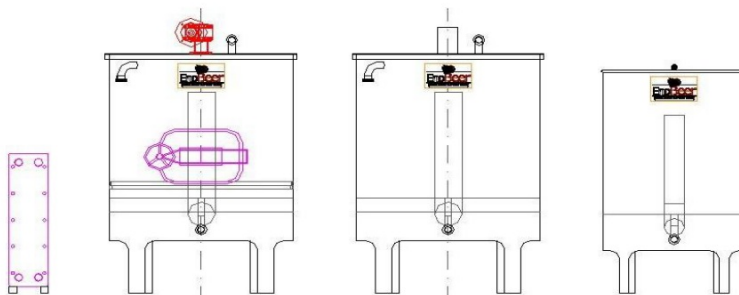
PRODUCTION CAPACITY	HEATING TYPE
ENOBRAU 500	DIRECT FLAME
ENOBRAU 500 INSULATED	DIRECT FLAME



LINE START ENO ELECTRIC

SYSTEM CONFIGURATION

- No. 3 freestanding vessels;
- Vessel 1: mashing and lautering;
- Vessel 2: boiling and whirlpool;
- Vessel 3: sparging;
- Heating system: electric;
- System voltage: 400V, three-phase;
- System power consumption: enobrau 300 27 kW , enobrau 500 37 kW .



STANDARD EQUIPMENT

ENOBRAU 300

No. 5 heating elements, each 5 KW;

ENOBRAU 500

No. 7 heating elements, each 5 KW;

- Plate heat exchanger in stainless steel with EPDM seals;
- Motorized agitator for vessel of mashing;
- Safety guard for opening upper vessel mashing;
- Safety guard for rectangular door vessel mashing;
- High-temperature food-grade rubber hoses;
- AISI 304 stainless-steel graduated volume rod;
- Sight glass for checking wort clarity;
- Enos centrifugal pump 30;
- Euro centrifugal pump 20 with integrated inverter;



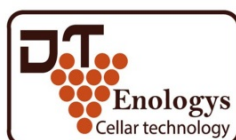
Automatic control unit
with touch-screen panel

Automatic control unit with
pannello Touch Screen

OPTIONS:

- Automatic control unit with touch-screen panel
- Cooling jacket for the boiling vessel for HOP STAND

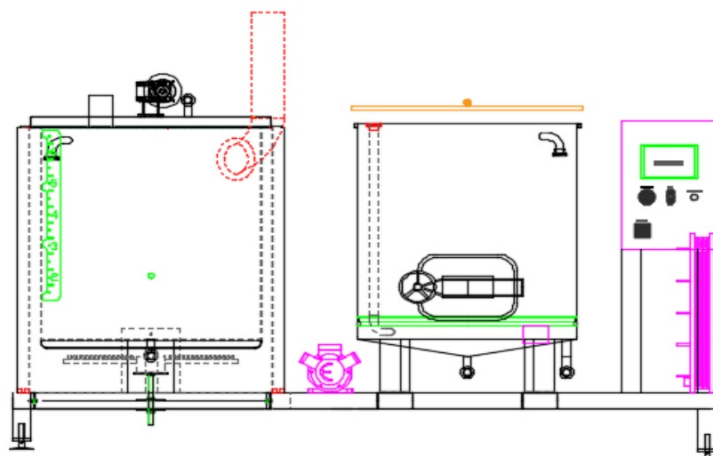
PRODUCTION CAPACITY	HEATING TYPE
ENOBRAU 300	ELECTRIC
ENOBRAU 300 INSULATED	ELECTRIC
ENOBRAU 500	ELECTRIC
ENOBRAU 500 INSULATED	ELECTRIC



LINE START DIRECT FLAME 2 - 10 hL

SYSTEM CONFIGURATION

- No. 2 vessels;
- Vessel 1: mashing and boiling (200 - 500 L);
- Vessel 2: lautering and whirlpool (200 - 500 L);
- Vessel 1: mashing, boiling and whirlpool (1000 L);
- Vessel 2: lautering (1000 L);
- Heating system: Direct flame LPG/natural gas;
- System voltage: 400V, three-phase (single-phase on request);



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seals;
- Self-priming pump with EPDM rubber impeller;
- No. 1 variatore electric for control of velocità process pump;
- Motorized agitator for vessel of mashing;
- No. 1 stainless-steel system control panel;
- Automatic temperature control;
- Safety guard for opening vessel mashing;
- No. 2 tubazioni in gomma alimentare alta temperatura;
- Sight glass for checking wort clarity;
- DIN wrench for connecting and disconnecting flexible hoses.

OPTIONS:

- Insulation of vessel of boiling:
 - Start 250
 - Start 500
- Automatic control unit with touch-screen panel (price on request);
- Tank of storage ECO for sparging, heating electric
- Tank of storage PRO for sparging, heating electric

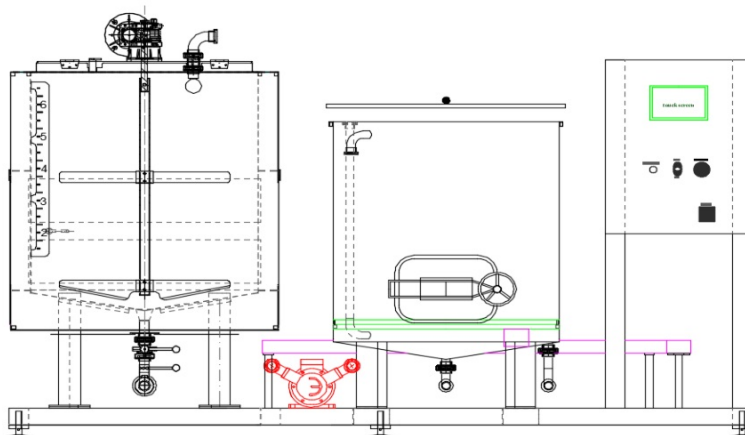
PRODUCTION CAPACITY	HEATING TYPE
START 200	DIRECT FLAME
START 250	DIRECT FLAME
START 500	DIRECT FLAME
START 1000	DIRECT FLAME



LINE START ELECTRIC 2,5 - 10 hL

SYSTEM CONFIGURATION

- No. 2 vessels;
- Vessel 1: mashing and boiling (250 - 600 L);
- Vessel 2: lautering and whirlpool (200 - 600 L);
- Vessel 1: mashing, boiling and whirlpool (1000 L);
- Vessel 2: lautering (1000 L);
- Heating system: Electric;
- System voltage: 400V, three-phase (single-phase on request).



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seals;
- Self-priming pump with EPDM rubber impeller;
- No. 1 electronic speed controller for the process pump;
- Motorized agitator for vessel of mashing;
- No. 1 stainless-steel system control panel;
- Automatic temperature control;
- Insulation of the vessel of boiling;
- Safety guard for opening vessel mashing;
- No. 2 tubazioni in gomma alimentare alta temperatura;
- Sight glass for checking wort clarity;
- DIN wrench for connecting and disconnecting flexible hoses.

OPTIONS:

- Automatic control unit with touch-screen panel (price on request);
- Tank of storage ECO for sparging, heating electric
- Tank of storage PRO for sparging, heating electric

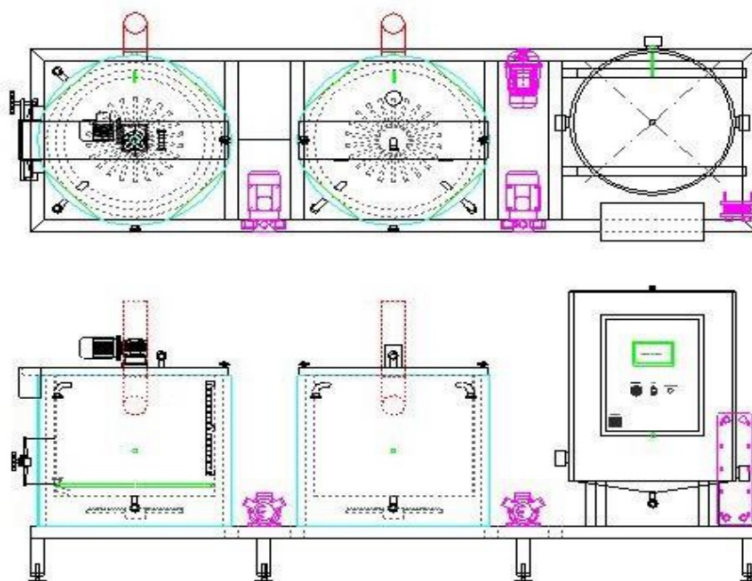
PRODUCTION CAPACITY	HEATING TYPE
START 250	ELECTRIC
START 500	ELECTRIC
START 600	ELECTRIC
START 1000	ELECTRIC



LINE START 400 L DOUBLE BATCH

SYSTEM CONFIGURATION

- No. 3 insulated vessels;
- Vessel 1: mashing and lautering;
- Vessel 2: boiling and whirlpool;
- Vessel 3: storage;
- Heating system: Direct flame
LPG/natural gas , Electric;
- System voltage: 400V, three-phase;
- System power consumption: - 11kW (400 L
Direct flame) - 41kW (400 L electric).



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seals;
- No. 2 self-priming pumps with EPDM rubber impeller;
- No. 2 variatori elettronici for control of velocità process pump;
- No. 1 centrifugal pump dedicated to transferring water from the storage tank;
- Motorized agitator for vessel of mashing, complete with speed controller;
- No. 1 AUTOMATIC stainless-steel control panel for system management;
- 7-inch touch screen;
- Automatic control of temperature, recipes, pumps and agitator;
- Safety guard for opening vessel mashing;
- High-temperature food-grade rubber hoses;
- AISI 304 stainless-steel graduated volume rod;
- Digital food-grade flow meter (not for fiscal use);
- Sight glass for checking wort clarity;
- DIN wrench for connecting and disconnecting flexible hoses.
- **Electric version: immersion heaters for vessel Mashing-lautering**
- **Electric version: immersion heaters for vessel Boiling-Whirlpool**

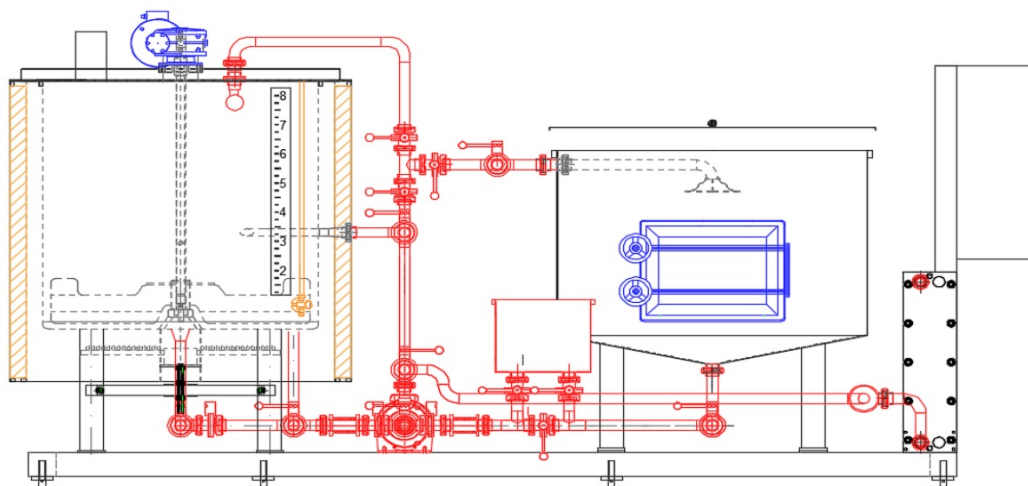
PRODUCTION CAPACITY	HEATING TYPE
400 L DOUBLE BATCH	DIRECT FLAME
400 L DOUBLE BATCH	ELECTRIC



LINE PROFESSIONAL TCI 5 - 10 hL

SYSTEM CONFIGURATION

- No. 2 vessels;
- Vessel 1: mashing and boiling (250 L);
- Vessel 2: lautering and whirlpool (250 L);
- Vessel 1: mashing, boiling and whirlpool (500 - 1000 L);
- Vessel 2: lautering (500 - 1000 L);
- Heating system: Electric - Direct flame - Steam;
- System voltage: 400 V three-phase (single-phase on request).



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- Open-impeller centrifugal pump in stainless steel;
- Stainless-steel connection piping;
- No. 1 electronic speed controller for the process pump;
- Motorized agitator for vessel of mashing;
- No. 1 stainless-steel system control panel;
- Automatic temperature control;
- Insulation of the vessel of boiling;
- Safety guard for opening vessel of mashing;
- No. 1 lauter grant for lautering;
- DIN wrench for connecting and disconnecting flexible hoses.



OPTIONS:

- Insulation of vessel of lautering for Professional TCI 5 - 6 hL
- Automatic control unit with touch-screen panel (price on request);
- Gear motor for tank of lautering, system, for 5 - 6 hL
- Gear motor for tank of lautering, system, for 10 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 5 - 6 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 10 hL
- Tank of storage ECO for sparging, heating electric
- Tank of storage PRO for sparging, heating electric

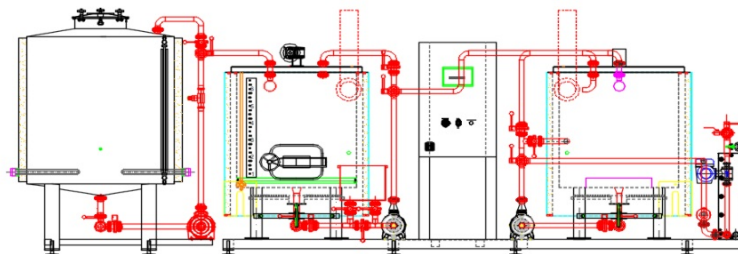
PRODUCTION CAPACITY	HEATING TYPE
PROFESSIONAL TCI 500 L	ELECTRIC
PROFESSIONAL TCI 500 L	DIRECT FLAME
PROFESSIONAL TCI 600 L	ELECTRIC
PROFESSIONAL TCI 600 L	DIRECT FLAME
PROFESSIONAL TCI 1000 L	ELECTRIC
PROFESSIONAL TCI 1000 L	DIRECT FLAME
PROFESSIONAL TCI 1000 L	STEAM



LINE PROFESSIONAL DC-TCI 5 hL

SYSTEM CONFIGURATION

- No. 2 vessels;
- Vessel 1: mashing and lautering;
- Vessel 2: boiling and whirlpool (250 L);
- Vessel 3: hot-water storage;
- Heating system: Electric -
Direct flame LPG/natural gas - Steam;
- System voltage: 400 V three-phase;
- Power consumption, 500 L: Direct flame 12kW -
Electric 40 kW - Steam 4,5kW.



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- No. 2 centrifugal pumps;
- No. 1 centrifugal pump dedicated to transferring water from the storage tank;
- No. 1 AUTOMATIC stainless-steel control panel for system management;
- 7-inch touch screen;
- Insulation of the vessel of boiling;
- Automatic control of temperature, recipes, pumps and agitator;
- AISI 304 stainless-steel piping.
- **Electric version with RIMS system, vessel Mashing-lautering**
- **Electric version: immersion heaters for vessel Boiling-Whirlpool**

PRODUCTION CAPACITY	HEATING TYPE
PROFESSIONAL DC-TCI 500 DC lt	DIRECT FLAME
PROFESSIONAL DC-TCI 500 DC lt	ELECTRIC
PROFESSIONAL DC-TCI 500 DC lt	STEAM

OPTIONS:

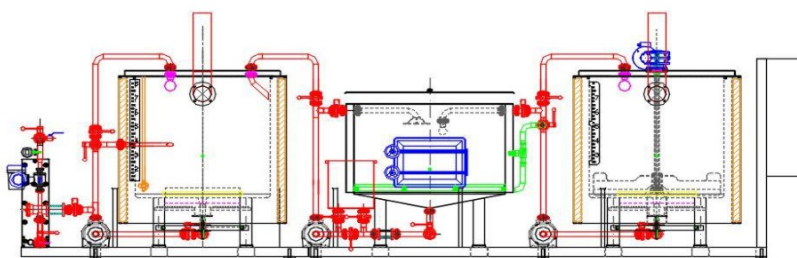
- Upgrade to sanitary centrifugal wort-transfer pump



LINE PROFESSIONAL 3DC - TCI 6 - 10 hL

SYSTEM CONFIGURATION

- No. 3 vessels;
- Vessel 1: mashing;
- Vessel 2: lautering;
- Vessel 3: boiling and whirlpool;
- Vessel 4: hot-water storage;
- Heating system: Electric -
Direct flame LPG/natural gas - Steam;
- System voltage: 400 V three-phase;
- Power consumption, 600 L: (Electric 65kW -
Direct flame 15kW - Steam 6 kW).



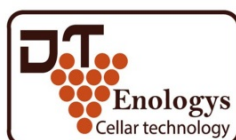
STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- No. 3 centrifugal pumps;
- No. 1 centrifugal pump dedicated to transferring water from the storage tank;
- No. 1 AUTOMATIC stainless-steel control panel for system management;
- 7-inch touch screen;
- Automatic control of temperature, recipes, pumps and agitator;
- AISI 304 stainless-steel piping.

PRODUCTION CAPACITY	HEATING TYPE
PROFESSIONAL 3DC - TCI 6 hL	DIRECT FLAME
PROFESSIONAL 3DC - TCI 6 hL	ELECTRIC
PROFESSIONAL 3DC - TCI 6 hL	STEAM
PROFESSIONAL 3DC - TCI 10 hL	DIRECT FLAME
PROFESSIONAL 3DC - TCI 10 hL	ELECTRIC
PROFESSIONAL 3DC - TCI 10 hL	STEAM

OPTIONS:

- Insulation of vessel of lautering 6 hL
- Gear motor for tank of lautering, system, for 5 - 6 hL
- Gear motor for tank of lautering, system, for 10 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 6 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 10 hL



LINE COMPACT 3 - 5 - 6 - 10 - 15 hL

SYSTEM CONFIGURATION

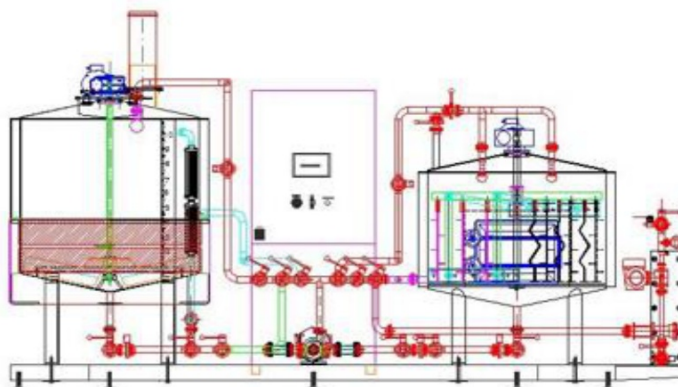
- No. 2 insulated vessels;
- Heating system: Electric - Direct flame
LPG/natural gas;
- System voltage: 400 V three-phase;

COMPACT 3 hL

- Vessel 1: mashing and boiling;
- Vessel 2: lautering and whirlpool;
- Storage;

COMPACT 5 - 6 - 10 - 15 hL

- Vessel 1: mashing, boiling and whirlpool;
- Vessel 2: lautering;
- Storage.



STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- **No. 1 centrifugal pump a girante aperta in acciaio inox;**
- No. 1 centrifugal pump dedicated to transferring water from the storage tank;
- No. 1 AUTOMATIC stainless-steel control panel for system management;
- 7-inch touch screen;
- Automatic control of temperature, recipes, pumps and agitator;
- Safety guard for opening vessel mashing;
- Safety guard for opening vessel Lautering;
- Stainless-steel piping with DIN 11851 fittings;
- Inline filter;
- Grant.

PRODUCTION CAPACITY	HEATING TYPE
3 - COMP/F*	DIRECT FLAME
5 - COMP/F*	DIRECT FLAME
6 - COMP/F*	DIRECT FLAME
10 - COMP/F*	DIRECT FLAME
3 - COMP/E*	ELECTRIC
5 - COMP/E*	ELECTRIC
6 - COMP/E*	ELECTRIC
10 - COMP/E*	ELECTRIC
5 - COMP/V*	STEAM
6 - COMP/V*	STEAM
10 - COMP/V*	STEAM
15 - COMP/V*	STEAM



OPTIONS:

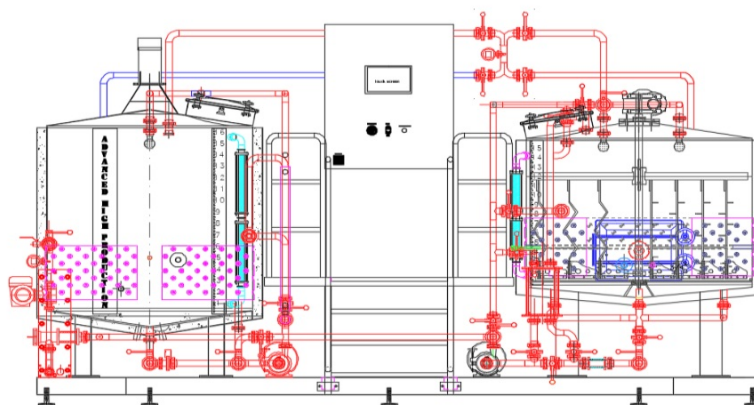
- Gear motor for tank of lautering, system, for 3 hL
- Gear motor for tank of lautering, system, for 5-6 hL
- Storage 10 hL for model Compact 5-6 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 3 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 5-6 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 10 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 15 hL
- Differenza inline filter with sight glass, system, for 10-15 hL



LINE ADVANCED HIGH PRODUCTION 10 - 25 hL DOUBLE BATCH

SYSTEM CONFIGURATION

- No. 3 insulated vessels;
- Vessel 1: mashing and lautering;
- Vessel 2: boiling and whirlpool;
- Vessel 3: hot-water storage;
- Optional vessel 4: water storage refrigerata;
- Heating system: Steam;
- System voltage: 400 V three-phase;
- Assorbimento system 10 hL: 6kW - 15 hL: 7kW - 20 hL: 7,5kW - 25 hL: 7,5kW (tank water storage fredda escluso).



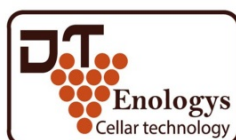
STANDARD EQUIPMENT

- System frame made entirely of AISI 304 stainless steel, with adjustable support feet;
- Stainless-steel plate heat exchanger with EPDM seal;
- No. 2 open-impeller stainless-steel centrifugal pumps;
- No. 1 centrifugal pump dedicated to transferring water from the storage tank;
- No. 1 AUTOMATIC stainless-steel control panel for system management;
- Touch screen or portable tablet;
- Automatic control of temperature, recipes, pumps and agitator;
- Safety guard for opening vessel mashing - lautering;
- Stainless-steel piping with DIN 11851 fittings;
- Inline filter;
- Lauter grant;
- Steam system;
- Service platform;
- DIN wrench.

PRODUCTION CAPACITY	HEATING TYPE
HIGH PRODUCTION 10-V	STEAM
HIGH PRODUCTION 15-V	STEAM
HIGH PRODUCTION 20-V	STEAM
HIGH PRODUCTION 25-V	STEAM

OPTIONS:

- Upgrade to customized glass manway
- Boiling-vapour condenser (price on request)
- Regolazione pneumatica Rek lautering (price on request)
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 10-15 hL
- Upgrade to sanitary centrifugal wort-transfer pump, system, for 20-25 hL
- Differenza inline filter with sight glass



LINE ADVANCED

EVOLUTION 10 - 15 - 20 - 25 hL

SYSTEM CONFIGURATION

- No. 4 insulated vessels;
- Vessel 1: mashing and boiling;
- Vessel 2: lautering;
- Vessel 3: whirlpool;
- Vessel 4: storage;
- Optional vessel 5: chilled-water storage;
- Heating system: Steam;
- System voltage: 400 V three-phase;
- Single-tube support structure.

SYSTEM CONFIGURATION

- No. 4 insulated vessels;
- Vessel 1: mashing;
- Vessel 2: lautering;
- Vessel 3: boiling and whirlpool;
- Vessel 4: storage;
- Options:
 - o vessel 5: chilled-water storage;
 - o Four-vessel brewhouse configuration with independent whirlpool;
- Heating system: Steam;
- System voltage: 380 V three-phase;
- Service platform with walkway for accesso upper tini sala cottura.

