Fine grinding, carried out with a hammermill and associated with the Meura 2001 mash filter, leads to the production of a clear wort with low fatty acid content and with an extract yield equal to the laboratory yield.

The CLASSICMILL is a ventilated hammermill with horizontal shaft.
MAIN ASSETS

• During milling there is a forced ventilation inside the milling chamber which limits the temperature increase observed with other hammermills (vertical shaft type).

• Because it limits the temperature increase, the CLASSICMILL is the ideal equipment for milling adjuncts with a moisture content up to 15% (for example barley).

• Breaking-plates in the upper part of the mill protect the sieves against early wearing. Consequently a destoner is not mandatory.

• Wide range of sieve mesh from 1.8 to 4 mm, suitable for malt and adjuncts.

• The hammers and sieves are easy to replace. Symmetrical construction allows running clock and counter-clock wise, which increases the service life of the hammers.

• Low initial and maintenance costs.

• Can be integrated easily into an existing dry goods line.

TECHNICAL DESCRIPTION

The CLASSICMILL consists of steel hammers fixed on a rotor, projecting the dropping malt against the breaking plates at high velocity. As a result, a fine grist is obtained.

A feeding rotary lock equipped with steel blades driven by a frequency converter automatically controls the feeding of the hammermill, according to the nominal power of the motor. The mill has a symmetrically constructed milling-chamber. During milling air is blown through the milling chamber in order to avoid heating the malt grist. Under this milling-chamber a bin equipped with an automatic filter and a suction ventilator separates the air from the grist.

SOME REFERENCES

• Alaskan Breweries, United States (CLM3)
• Angarsk, Russia (CLM5)
• Balaji, India (CLM3)
• Bavaria, Columbia (CLM4 and CLM5)
• Blossom Brewery, India (CLM1)
• Bracongo, Congo (CLM1 and CLM3)
• Brasimba, Congo (CLM1)
• Cabinda, Angola (CLM1)
• Carlsberg Fredericia, Denmark (CLM6)
• Craiova, Romania (CLM3)
• Faxe brewery, Denmark (CLM3)
• FEIZ, China (CLM3)
• Florida Bebidas, Costa Rica (CLM4)
• Huambo, Angola (CLM1)
• Jagarit, India (CLM3)
• Lvivska, Ukraine (CLM4)
• NLDG - Martens Brewery, Belgium (CLM3)
• Nocalbo, Angola (CLM3)
• Novosibirsk, Russia (CLM3)
• Perm Brewery, Russia (CLM3)
• Shymkentpivo, Kazakhstan (CLM4)

<table>
<thead>
<tr>
<th>Types</th>
<th>Motor power (kW)</th>
<th>Rpm</th>
<th>Capacity (tons malt/hour)</th>
</tr>
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<tbody>
<tr>
<td>CLM 1</td>
<td>37</td>
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<tr>
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<td>1500</td>
<td>30</td>
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