

# Product Catalogue



**Laizhou Yingtai Machinery Co., Ltd.**

----- Professional Malting and Roasting System & Service Supplier

## Tank Craft Malting System



BCM500/1000 is an automatic malt production system, which allows the **steeping, germination, kilning and roasting** to be performed in the **same vessel** without intermediate process of material transfer and equipment cleaning. Batch handling capacity is 500kg and 1000kg barley.

The process management and the malting recipe (including process time, temperature programmed etc.) are determined by the operator of the plant. The system will run automatically according to the recipe.

No.	Item	Parameter
1	Model	BCM 500/1000
2	Batch size	500/1000 Kg
4	Max. green malt weight	750/1500 Kg
5	Turning wheat unloading reducer power	3.0 KW
6	Fan motor power	4.0 KW
7	Fan air volume	approx.4240m <sup>3</sup> /h
8	Fan wind pressure	approx.1510Pa
9	Burner-heating capacity	105 KW max./22 kW min.
10	Power of burner	90W
11	Total weight of system equipment	4000kg / 4860Kg

## Drum Craft Malting System

The drum malting system is state-of-the-art and is specifically designed to meet these industries: **Maltsters, Brewers, Distillers, Bakers, Farmers, and Millers**. It will help you to produce highly consistent products allow you to collaborate with brewers/distillers and store specific “recipes” to their requirements.

The kiln has the ability to reach temperatures (266°F or 130°C) , allow you produce some special malts without needing to perform an extra process. Full clean out weekly enabling you to change your batch characteristics quickly and maximize the diversity of your products.



It is very important to pay attention that the system can be enlarged up to three germination-kilning drums and use the same steeping system, kilning ventilation system and automatic system. Investment cost of additional drums will be saved.

	Number of Germination-Kilning Drums And Annual Capacity		
Size of malt house	1	2	3
<b>2 tons barley/batch</b>	110 tons barley; <b>88 tons finished malt;</b>	220 tons barley; <b>176 tons finished malt;</b>	330 tons barley; <b>264 tons finished malt;</b>
<b>5 tons barley/batch</b>	275 tons barley tons; <b>220 tons finished malt;</b>	550 tons barley tons; <b>440 tons finished malt;</b>	825 tons barley tons; <b>660 tons finished malt;</b>
<b>10 tons barley/batch</b>	550 tons barley; <b>440 tons finished malt;</b>	1100 tons barley; <b>880 tons finished malt;</b>	1650 tons barley; <b>1320 tons finished malt;</b>

Note: Annual capacity = (-) tons barley \*0.8 (malt rate) \*batches;

## Steeping System



### Steeping Purpose

- Wash Barley
- Increase the barley water content to make it germination (Barley water content 12%, after Steeping water content will rise up to 43%-48%)

### Characteristics

- Stainless steel vessel
- Pressure aeration with Roots air blower
- Pumping CO2 fan with ventilation pipeline
- Steep tank with pipe connections and access opening for easy cleaning
- Central tube (circulating tube) for washing, aerating and mixing steeped barley
- High automation- complete piping with valves for supply and waste water as well as aeration, CO2-suction and cleaning system
- Adjustable overflow system for floating barley

### Cone Bottom Advantages

- Will bring better evenly ventilation
- Will drain CO2 out more efficiency



## Craft Roasting System



### Short Introduction

The current craft beer boom not only led to the creation of a wide variety of great local beer, but also led to a resurgence in local malt production, especially specialty malts.

With Yingtai innovative roasting facility, it's possible to produce a broad range of specialty malts with exceptional taste and aroma properties. And also allow you to obtain the following advantages of caramelized and roasted malts:

- More color
- More flavour and aroma
- Higher caramelization rate
- Less bitterness and less astringency



### Main Parameters

- 1) Roast products: Barley, wheat, malt, rye, oat, buckwheat, millet, etc.;
- 2) Chroma range: 100-1300EBC;
- 3) With spray water/steam function;
- 4) Italian Riello burner, Siemens PLC and HMI;
- 5) Key components are made of heat-resistant materials;
- 6) With Air-Return function, recycled air could be used for the second time;
- 7) Heating source: Diesel, Propane, or LPG;
- 8) Completely system will be controlled by computer, allows to modify the process parameters in advance. It also could input, store and print your roasting recipes.

Type	GHB50	GHB200	GHB500	GHB1000
Size (Kg/batch)	50	200	500	1000