



MALTMAN 400 - MALT MILL FOR BREWERS AND DISTILLERS



Gross price:
24 356 €

Net price:
19 802 €

Maltman® - The malt mill by Sommer for brewers and distillers

Freshly ground malt contributes to the purity and intense flavor when brewing beer and distilling whiskey or spirit.

With the Maltman® by Sommer, the malt kernel is crushed to produce grit, whereby the flour proportion is low and the husk remains largely intact. This enables the ideal preparation of the malt for the brewing or distilling process and also provides a natural filter layer for purifying.

Sommer malt mills are suitable for the ambitious home and hobby brewer as well as for micro- and small breweries for the employment and handling of milling capacities for breweries with up to 3,000 l per brew. Micro-distilleries also opt for the benefits afforded by the high-quality malt mills from Sommer.

If larger portions of unmalted brewing barley or other raw fruits (e.g. corn, rice) are processed, we offer products equipped with highly wear-resistant rollers with the series Maltman® 110 S to Maltman® 1100 S.

FEATURES

- Food-safe coating RAL 9001
- Rollers made of hardened steel
- Variable quick adjustment of roller distance





- infinitely variable for Maltman 110, 150
- finely for Maltman 220 - 550
- Optional: Scale for the determination of crushing gap
- Dosing slider
- Rear panel for wall mounting
- Ammeter
- Hand guard, top and bottom
- Magnetic separator
- Foreign body ejector
- Dosing slider, bulkhead plates, hand guard at top and outlet with hand guard at bottom made of stainless steel
- Central lubrication (for Maltmann 400 and 550).

TECHNICAL DATA		MALTMAN 110	MALTMAN 150	MALTMAN 220	MALTMAN 400	MALTMAN 550
Throughput	kg/h	100-150	150-200	300-400	600-800	900-1100
Engine power	kW	1,1	1,5	2,2	4	5,5
Voltage	V	230 / 400	230 / 400	400	400	400
Weight	kg	64	72	116	144	165
Hopper fill weight	kg	12,5	12,5	20	32	32
Dimensions	mm (h x w x d)	580 x 400 x 330	580 x 400 x 330	600 x 585 x 430	650 x 585 x 530	700 x 585 x 560

GALLERY

