



MALTMAN 55 - MALT MILL FOR BREWERS AND DISTILLERS



Gross price:
7 112 €

Net price:
5 782 €

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.

TECHNICAL DATA

MALTMAN 55

Throughput*	kg/h	75
Engine power	kW	0,55
Voltage	V	400





Weight	kg	41
Dimensions	mm (h x w x d)	600 x 350 x 400
Hopper fill weight	kg	2,5

