



MALTMAN 750 S, 400V - MALT MILL FOR BREWERS AND DISTILLERS



Gross price:
57 975 €

Net price:
47 134 €

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.

STANDARD FEATURES

- Food-safe coating RAL 9001
- Infinitely variable quick adjustment of roller distance
- Optional: Scale for the determination of crushing gap
- Central lubrication



- Dosing slider
- Foldable hopper
- Hand guard, top and bottom
- Magnetic separator
- Ammeter
- Dosing slider, bulkhead plates, hand guard at top and outlet with hand guard at bottom made of stainless steel
- Rollers made of high-alloy steel - fully through-hardened and regrindable.

TECHNICAL DATA

MALTMAN 750 S

Throughput*	kg/h	1250-1500
Engine power	kW	7,5
Voltage	V	400
Weight	kg	342
Dimensions	mm (h x w x d)	685 x 620 x 1010
Hopper fill weight	kg	38
* approx. amounts for malt		

GALLERY

