

#Braumeister 500-litre

Even with the 500-liter Braumeister, the brewing process remains as simple as with its little brother. The new touchscreen makes it easy to operate, and the sensor in the pressure line now allows the pump to be controlled by pressure in addition to speed. As usual the fully automatic brewing control takes over the brewing of individually set recipes and runs through all brewing phases with time and temperature accuracy. The integrated timer function saves time because, for example, the brewing water can be heated early in the morning.

Despite the increased volume, the system remains mobile, easy to move and takes up minimal space. The lautering is done easily and quickly by lifting out the malt tube with the attached lifting device. Thus you achieve a spill-free and fast lautering process.

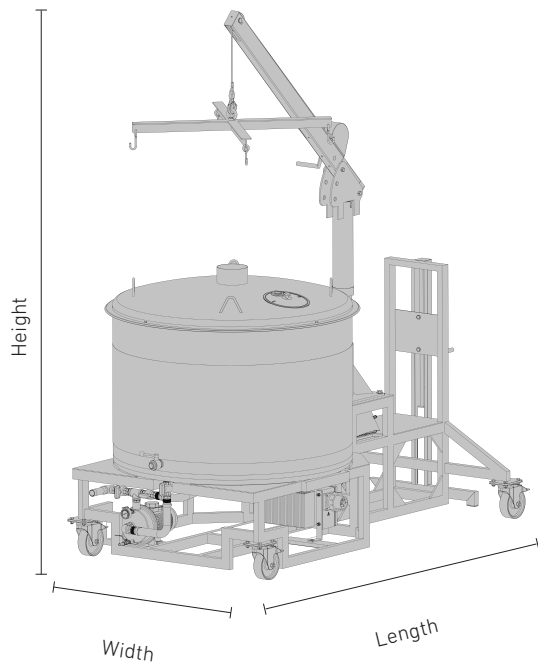
#BRAUMEISTER 500-LITRE

Model l	Item no.	Weight kg	Shipping weight kg
500	46500-20	380	500
500 Additional cooker	46511		





DIMENSIONS OF #BRAUMEISTER 500-LITRE



Model	Length	Width	Height	Wooden crate
l	cm	cm	cm	l x b x h cm
500	253	130	277	245 x 135 x 141

TECHNICAL DETAILS #BRAUMEISTER 500-LITRE

- Heating coil: 6 x 3,000 W output
- Pump: 370 W
- Power supply connection: 400 V
(fuse protection min. 32 A at star, 63 A at delta)
- Total power consumption: 20 kW
- Cooling: 1.8 m² double jacket surface,
with ice water, approximately 2 h to 25 °C
with whirlpool, for shorter times additional
external cooling necessary
- Fully automated brewing regulation
(temperature, time, pump)
- New Braumeister control with touchscreen
- Pressure sensor in the pressure line to control the
pump also via pressure (or speed as before)
- Vaulted top with DN 150 connection piece for
extractor hood and hop delivery opening
- Max. malt quantity: 120 kg

UPGRADE #BRAUMEISTER 500-LITRE

- Additional cooker made of stainless steel
- For the cooking of 500 to 600 l wort in order
for the 500 litre Braumeister to be available anew
for mashing during the second brew