Alfa Laval SCANDI BREW® Closed yeast vibration screen

Yeast storage

Introduction

The SCANDI BREW® Closed yeast vibration screen is used for removing trub, dead yeast cells and other impurities from the harvest yeast and to eliminate carbondioxide from the yeast under aseptic conditions prior to storage.

Application

Yeast management in breweries.

Benefits

- Hygienic and compact design
- Integrated CIP
- Sterile air supply avoiding contamination
- Improved yeast vitality
- No maintenance.

Design

The yeast vibration screen is manufactured in a sanitary and completely closed execution and mounted with two compact electromagnetic vibrating units with IP66 waterproof shielding.

The screen deck is easily changeable and is tightened by a simple handle.

As standard the screen is supplied for 230 - 660 V, 50/60 Hz and 3 phases.

All metallic parts are made of stainless steel AISI 304. On special request AISI 316 is available.

Working principle

The yeast is lead out over the yeast vibration screen at the upper end through a distribution pipe. Due to the inclination angle of the mesh and the vibrations, the yeast will slide downwards. The clean yeast will filter through the mesh for collection and leave trub, dead yeast cells and other impurities for disposal. During operation sterile air is supplied to the inside of the screen securing a positive pressure.

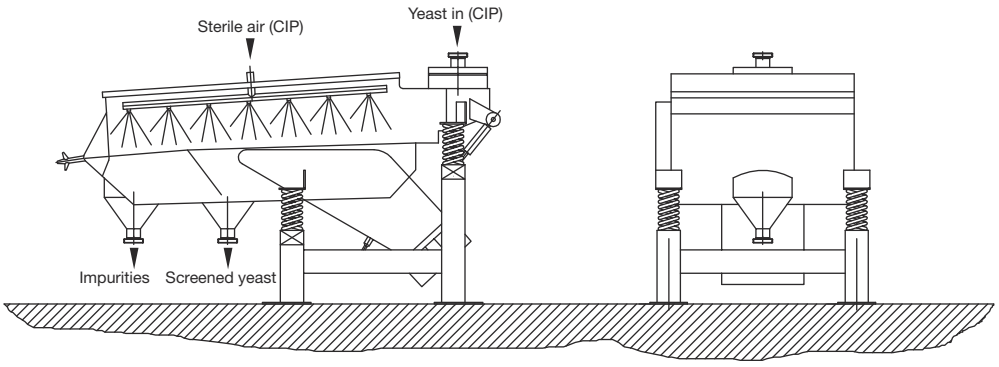
Cleaning: The yeast vibration screen is cleaned in place by spray balls placed inside the screen both above and under the vibration mesh.

Mounting: The screen is supplied ready for floor mounting and connecting to the mains. For correct functioning the yeast vibration screen must be equipped with CIP-valves and yeast transfer / CIP return pump.

Technical data

Size mm (inch)	Capacity[1]	Wattage	Total weight
500 x 1000 (19.7 x 39.4)	60 l/min	500 Watt	250 kg
630 x 1250 (24.8 x 49.2)	100 l/min	400 Watt	350 kg
800 x 1600 (31.5 x 63)	160 l/min	1000 Watt	525 kg

[1] The capacity is based on tests with thick, undiluted yeast. Actual performance may vary depending on yeast strain and yeast consistency and capacities are therefore guiding.



How to contact Alfa Laval

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