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Maltmill Catalogue 2008:

For microbreweries



HOW TO PLACE AN ORDER:

+49(0)3379-20 48 54

We take orders over the phone from Monday to Thursday between 09.00h and 12.00 and between 13.00h and 17.30h. On Fridays until 15.30h. Moreover, our staff can provide answers to any queries you may have about our products and services. Please have your client number and item number at hand if possible.



www.mikrobrau.de/shop

Searching, selecting and ordering has never been so easy. Thanks to your electronic shopping basket, you can place your order by a simple click of the mouse. Anyone can order.



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Fill in the order form (page 3) and fax it through to us. Don't forget to provide your full address!



You can also send us your order by regular post mail.

Post-Adresse:

HOYER Brauereitechnik
Lilienthalstr. 44
15831 Mahlow
Deutschland



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Send us your order by e-mail. Don't forget to provide your full address.



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HOYER Brauereitechnik | Lilienthalstr. 44 | D- 15831 Mahlow | Deutschland


Your customer no.:
 Date:
 Your order no.:
 Your VAT.-no.:

BESTELLSCHEIN / ORDERING FORM:

Customer data:

Company name:	
Name, first name:	
Postcode, city:	
Country:	
Phone, Fax-no.:	
E-mail-address:	

Articlename: Artikelbezeichnung:	Price.p.p EURO €net	Piece/ Stck.	EURO € Incl. 19% VAT/MwSt.
Maltmill Piccolo 11	380 V	1,1 kW	
Maltmill Piccolo 11	220 V	1,1 kW	
Maltmill Piccolo 11 S	380 V	1,1 kW	
Maltmill Piccolo 11 S	220 V	1,1 kW	
Maltmill Piccolo 15	380 V	1,5 kW	
Maltmill Piccolo 15	220 V	1,5 kW	
Maltmill Piccolo 15 S	380 V	1,5 kW	
Maltmill Piccolo 15 S	220 V	1,5 kW	
Maltmill Minor	380 V	2,2 kW	
Maltmill Minor S	380 V	2,2 kW	
Maltmill Norma S	380 V	4,0 kW	
Maltmill Plus	380 V	5,5 kW	
Portal Stands:			
Portal Stand Piccolo 11, 15			
Portal Stand Minor			
Portal Stand Norma, Universal			

Ask for current price by fax or e-mail:
 Type the desired machine here:


Our general trade conditions are valid. You accept our general trade conditions with payment.
 Es gelten unsere AGB. Mit Zahungseingang akzeptieren Sie unsere AGB.

Advanced payment/Vorabüberweisung:

Net, with your valid VAT-no.

After we have received your order, we will send you your order confirmation.

Customer:

Place, date, signature: _____

The right cereal crusher for your need.

Maltmills & Cereal Crushers for the requirements of microbreweries:

Cereal crusher "Haferboy".

The best quality for a sensible price - with our "Haferboy" cereal crushers you can master all the requirements of microbrewing.

At a glance: Cereal crusher "Haferboy"



Machine	Cereal requirement
Piccolo 11 (S)	up to 25 kg/day
Piccolo 15 (S)	up to 50 kg/day
Minor (S)	up to 100 kg/day
Norma S	up to 250 kg/day
Plus	up to 500 kg/day

Choose the machine size according to your daily cereal needs.

Performance of the cereal crusher "Haferboy"

Cereal crusher Haferboy

	Piccolo 11 (S)	Piccolo 15 (S)	Minor (S)	Norma S	Plus
Throughput in kg/h (dependant on moisture and degree of crushing)	100-150	150-200	300-400	600-800	900-1100
Motor power in kW (HP) 3 phase 415 V single phase 240 V	1,1 (1,5) 1,1 (1,5)	1,5 (2) 1,5 (2)	2,2 (3) -	4 (5,5) -	5,5 (7,5) -
Weight in kg	62	69	112	156	182
Size in cm (W x H x L)	58 x 40 x 33	58 x 40 x 33	60 x 58,5 x 41	65 x 58,5 x 53	70 x 58,5 x 56

Delivery form: standard with wall mounting bracket - stand as extra

**The best performance to microbrewers:
Cereal crusher "Universal".**

When the cereals used are predominately hard, we recommended the "Universal" cereal crusher with chilled rollers, which give an even better resistance to wear. We make these rollers out of a special alloy . they cope therefore easily with hard grains. The rollers can also, unlike earlier coated rollers, be reground many times.



**At a glance:
Cereal crusher "Universal"**



*Legs are standard on the
Universal 75
and up*

Machine	Cereal requirement
Universal 11	up to 30 kg/day
Universal 15	up to 50 kg/day
Universal 22	up to 100 kg/day
Universal 40	up to 250 kg/day
Universal 55	up to 500 kg/day
Universal 75	up to 750 kg/day
Universal 110	up to 1000 kg/day
Universal 150/220/300	for large concerns, machine sharing, toll-crushing

Choose the machine size according to your daily cereal needs.

Performance of the cereal crusher Universal 11 - 55

**Cereal crusher
Universal 11 - 55**

	Universal 11	Universal 15	Universal 22	Universal 40	Universal 55
Throughput in kg/h (dependant on moisture and degree of crushing)	100-150	150-200	300-400	600-800	900-1100
Motor power in kW (HP) 3 phase 415 V single phase 240 V	1,1 (1,5) 1,1 (1,5)	1,5 (2) 1,5 (2)	2,2 (3) -	4 (5,5) -	5,5 (7,5) -
Weight in kg	62	69	112	156	182
Size in cm (W x H x L)	58 x 40 x 33	58 x 40 x 33	60 x 58,5 x 41	65 x 58,5 x 53	70 x 58,5 x 56

Delivery form: standard with wall mounting bracket - stand as extra

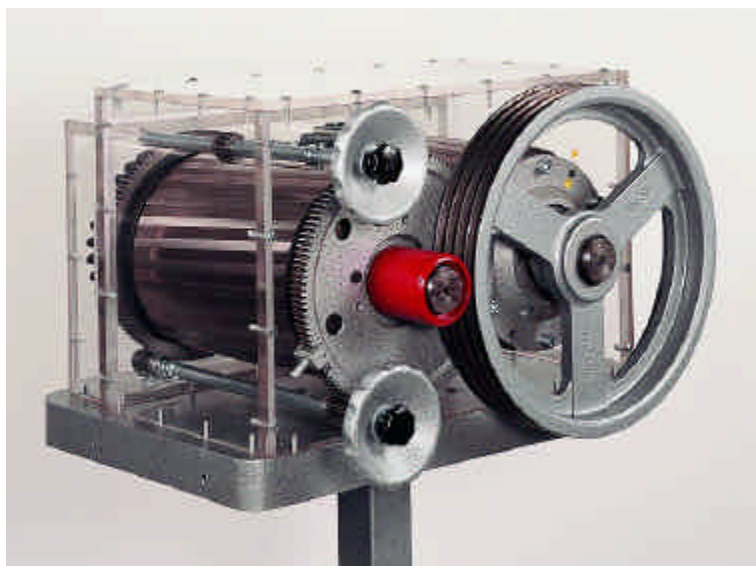


Photo above: function model of the maltmills

Performance of the cereal crusher Universal 75 - 300

**Cereal crusher
Universal 75 - 300**

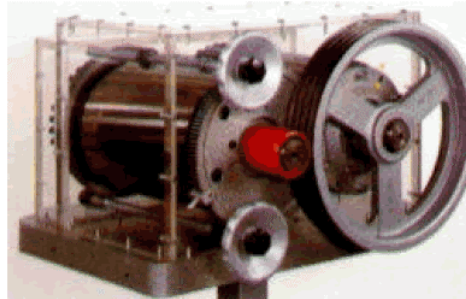
	Universal 75	Universal 110	Universal 150	Universal 220	Universal 300
Throughput in kg/h (dependant on moisture and degree of crushing)	1250-1500	1650-2000	2500-3000	3750-4500	5000-6000
Motor power in kW (HP) (3 phase 415 V)	7,5 (10)	11 (15)	15 (20)	22 (30)	30 (40)
Weight in kg	330	410	520	690	1100
Size in cm (W x H x L)	90 x 68 x	90 x 68 x	100 x 80 x	120 x 80 x	140 x 80 x
Height with stand in cm	65	73	75	90	115
Outlet height with stand in cm	163	163	175	175	175
	95	95	95	95	95

Delivery form: standard with legs

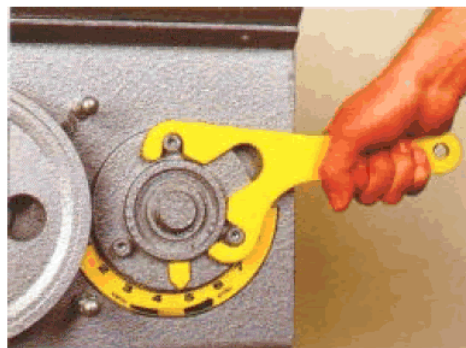
Outstanding top technology:

More comfort and safety.

Solid and mature construction, wear resistant materials, outstanding roller and drive technology, excellent finish: With our machines, you crush malt, barley, wheat, maize, peas and beans. The safe, comfortable working and the simple operation are convincing. From the appealing design through the compact, space-saving type of construction to the exemplary ease of maintenance, we leave no desire unfulfilled.

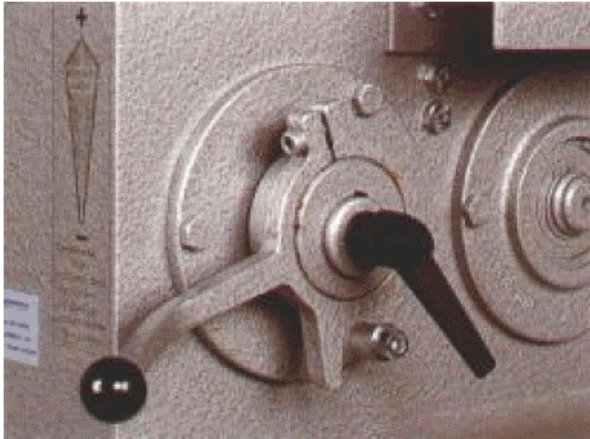


Function model of a crusher



Standard adjustment for Piccolo 11 and 15 and Minor

- ▶ Highly wear resistant, profile ground rollers
- ▶
- ▶ Both rollers driven against each other by cog wheels - therefore running without slipping
- ▶
- ▶ Safe when running empty - no contact between the rollers
- ▶
- ▶ Adjustable crushing gap with patented quick adjuster (Exception: Piccolo and Minor models)
- ▶
- ▶ Through the fixed crushing gap, even at maximum throughput, the rollers don't move - consistent crushing quality
- ▶
- ▶ Robust motors and drivers, matched to the throughput of the machine
- ▶
- ▶ Blockage-preventing feed system with magnetic metal-removers as standard
- ▶
- ▶ Foreign body remover up to machine type Norma S/Universal 40
- ▶
- ▶ Simple access to the rollers through removal of the roller cover plates
- ▶
- ▶ Amperemeter for optimum setting of the feed regulator - motor overload protection with CEE plug



Lever quick adjustment for Piccolo 11 S and 15 S and Universal 11 and 15



Handwheel quick adjustment for Minor S, Norma S, Plus and all Universal models from 2,2 kW upwards



Amperemeter

- ▶ Torsion resistant steel construction, using galvanised steel as well as other forms of corrosion protection
- ▶ As standard, a wall mounting bracket is supplied with machine: up to 5,5 kW, bolt-on legs for bigger machines
- ▶ Available extras include: Automatic shut-down when the machine is empty
- ▶ Available extras include: Automatic cut-out on blocking
- ▶ Available extras include: Roller cleaners for all Universal types for crushing grain with more than 20% water content

Top performance:

Maltmills & Cereal Crushers for the requirements of microbreweries:

In our programme you will find machines of varying performance. Each is matched to particular requirements in microbreweries. "Haferboy" cereal crushers and "Universal " cereal crushers. When you make your choice, you need to take into account your daily cereal requirement and the prevailing types to be crushed. Please make sure that you don't choose too small a machine, it would only be an apparently cheaper solution. Plan rather too much than too little throughput. Think as well about fittings, existing and future extras. In this way you will certainly find your ideal cereal crusher from Sommer.



Meaningful extras complete your cereal crusher.

The clean solution:

Corn cleaner "Staub-Master".

The corn cleaner "Staub-Master" cleans in one stage directly after the crushing operation and removes all light particles out of the cereal, e.g. dust, hairs, weed seeds and ground corn. In this way a dust free fodder is achieved. This prevents dust allergies, as the airways of the animal won't be irritated. The production of dust through the crushing of contaminated cereals belongs to the past, and the fine grinding dust which forms during crushing is also sucked away by this cleaning operation. The clean solution for people and animals.



► **Cleaning after the crushing**

- Infinitely variable cleaning performance
- Space saving installation with standard wall mounting bracket or special arch stand as extra
- Installation of the filter unit left or right of the crusher, please specify when ordering (picture shows right hand model)
- Please specify length of suction hose - standard length 1 m
- Please note the additional height of 25 cm due to the suction head
- Combination of double sack filter and "Staub-Matser" can be delivered
- Simplest fitting, can be mounted under all of our cereal crushers, not even a problem with older Haferboy models

Meaningful extras complete your cereal crusher.

**Useful:
Feed box, Stands, Additional hopper, Sackfiller**

Feed box

- Closed storage container with viewing window (for Piccolo 11 (S) and 15 (S) as well as Universal 11 and 15)

