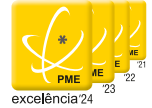




Águinox - Fabrico e Comércio de Produtos Inox, Lda.



BREWING EQUIPMENT

ÁGUEDA - PORTUGAL



WEBSITE

ATMOSPHERIC FERMENTATION TANKS

- Made of stainless steel AISI 304L (DIN 1.4301).
- Consisting in non-pressure cylindrically-conical fermentation tank, with an ATM top manhole and an top/front manhole (optional) for access to the interior.
- A heat exchange jacket (cooling jacket) to cool/heat the stored liquid at the desired temperature.
- Advanced technologies and high quality standards, from the raw materials to the final finish, in compliance with European norms and environment standards.
- 60° degree cone bottom.
- Interior Full polished ($Ra < 0,5 \mu m$)
- Exterior satin brushed finish.
- 100° Tig welded (EN ISO 15613)



- **Accessories included:** CIP arm whit 360° coverage CIP spring ball, analogic thermometer, butterfly valves clamp 1.1/2, disconnectable connection with full discharge, bubbler, sampling, cooling jacket on the cylinder and conical bottom.
- **Extra accessories:** Thermal insulation, adjustable feet, frontal manhole, lifting lugs, indicator level, glossy polished finish (interior and exterior), raking arm, temperature measuring and control system, ladder suport.
- **Note:** Total fermenter volume => 20% of useful volume.
- Others accessories and characteristics, available on request.



ISOBARIC ISOTHERMIC FERMENTATION TANKS



- Made of stainless steel AISI 304L (DIN 1.4301).
- Constructed from high quality materials for pressure.
- Consisting in a cylindrically-conical fermentation tank, isobaric top manhole and an optional top/front manhole for access to the interior.
- A heat exchange jacket (cooling jacket) to cool/heat the stored liquid at the desired temperature.
- Fermentation tanks or maturation designed for pressure are manufactured in accordance with European Standards EN 13445 and PED 2014/68/EU (Pressure Equipment Directive) (option).
- 60° degree cone bottom.
- Interior Full polished ($R_a < 0,5 \mu\text{m}$).
- Exterior satin brushed finish.
- 100° Tig welded (EN ISO 15613).



- **Accessories included:** CIP arm whit 360° coverage CIP spring ball, analogic thermometer, butterfly valves clamp 1.1/2, disconnectable connection with full discharge, sampling, cooling jacket on the cylinder and conical bottom, safety valve (3,0 BAR), pressure regulating valve up to 2,2 BAR with CO2 connector.
- **Extra accessories:** Thermal insulation, adjustable feet, frontal manhole, lifting lugs, indicator level, glossy polished finish (interior and exterior), raking arm, temperature measuring and control system, ladder support, hopdoser, carbonation stone system.
- **Note:** Total fermenter volume = > 20% of useful volume.
- **Option:** With certificate PED 3,0 BAR (Directive 2014/68/UE) or no PED.
- Others accessories and characteristics, available on request.

BBT (BRIGHT BEER TANKS)

- Made of stainless steel AISI 304L (DIN 1.4301)
- Constructed from high quality materials for pressure
- Consisting in a cylindrically tank, isobaric top manhole or front manhole for access to the interior
- Vessel for the storage and conditioning of liquids (beer, cidra, kombucha and so on) designed for pressure are manufactured in accordance with European Standards EN 13445 and PED 2014/68/EU (Pressure Equipment Directive) (option).
- Interior Full polished ($Ra < 0,5 \mu m$)
- Exterior satin brushed finish
- 100° Tig welded (EN ISO 15613)



- **Accessories included:** CIP arm whit 360º coverage CIP spring ball, analogic thermometer, butterfly valves clamp 1.1/2, sampling, safety valve (3,0 BAR).
- **Extra accessories:** Thermal insulation, adjustable feet, frontal manhole, lifting lugs, indicator level, glossy polished finish (interior and exterior), raking arm, temperature measuring and control system, lader suport, carbonation stone system, cooling jacket on the cylinder. Pressure regulating valve up to 2,2BAR with CO2 connector.
- **Option:** With certificate PED 3,0 BAR (Directive 2014/68/UE) or no PED
Others accessories and characteristics, available on request.



- The vessels are made entirely of AISI 304L stainless steel and can fulfil the most diverse requirements (from those of the hobbyist to those of the professional clientele) gas flame-fuelled
- Brushed finish
- 100% TIG welded
- Structure stainless steel for placing vessels
- CIP Spring Ball
- HLT – To heating water or liquids
- Mash/Lauter tun - equipped with the mixer for maceration and filtration (false bottom / filter).
- This device is designed for mixing and homogenizing liquids, or solids in liquids.
- Kettle/Boil tun – Single tun for boiling wort or other liquids
Tangential whirlpool inlet
- Gas stove / nozzle and installation not included
- Others accessories and characteristics, available on request.

ALL-IN-ONE BREWING SYSTEM



STRUCTURE
TO VOLUME $\leq 250\text{L}$



STRUCTURE
TO VOLUME $\geq 500\text{L}$

- Made of AISI 304L (EN 1.4301) brushed stainless steel.
- Pump stainless steel 110^º for wort recirculation (with by pass to control the flow).
- Basket with 2 grids for placing cereal.
- Electrical resistances Trifase 400V (monofase 220V until 200L of capacity).
- Analog thermometer (temperature).
- Butterfly valves clamp 1, 1/2.
- Tangential whirlpool inlet.
- Control panel integrated into the structure.
- Control and display of the set temperature from the panel.
- All accessories are removable. They are connected to the frame by a clamp system.
- Manufactured using quality technologies and standards, from the material to the final finish, in compliance with European and environmental standards.
- 100% TIG welded.
- Winch for lifting the basket.
- Extras: PLC controller 7" to work automatically (temperature ramps, and so on), thermal insulation, plate exchanger → 30 plates (500x200mm) or 22 plates (760x200mm), cooling jacket, spiral coil for cooling wort.
- Others accessories and characteristics, available on request.



- Made of AISI 304L (EN 1.4301) brushed stainless steel.
- Single tun for heat water or liquids.
- Control panel integrated into the structure.
- Control and display of the set temperature from the panel.
- Integrated CIP Rotary Spray Ball.
- All accessories are removable. They are connected to the frame by a clamp system.
- Manufactured using quality technologies and standards, from the material to the final finish, in compliance with European and environmental standards.
- 100% TIG welded.
- Trifase 400V (Monofase 220V until 300L of capacity). Resistences or thermo-oil (no resistance).
- Others accessories and characteristics, available on request.

- 
- The image shows a large, vertical, cylindrical stainless steel Mash/Lauter Tun. It has a top access point with a lid and a handle. A control panel is mounted on the side, featuring a digital display and several buttons. The unit is supported by four legs. To the right of the main unit is a smaller, vertical cylindrical tank on wheels, also made of stainless steel, with a lid and a handle. The background is white with a repeating watermark of the word 'ÁGUINOX'.
- Made of AISI 304L (EN 1.4301) brushed stainless steel.
 - Control panel integrated into the structure.
 - Control and display of the set temperature from the panel.
 - Integrated CIP Rotary Spray Balls.
 - All accessories are removable. They are connected to the frame by a clamp system.
 - Manufactured using quality technologies and standards, from the material to the final finish, in compliance with European and environmental standards.
 - 100% TIG welded.
 - 25% head space.
 - Trifase 400V (monofase 220V until 300L of capacity). Resistences or thermo-oil (no resistance)
 - Mash/Lauter tun equipped with the mixer, filling level indicator, false bottom / filter and sparging system.
 - This device is designed for cereal brewing, maceration and filtration, mixing and homogenizing liquids, or solids in liquids.
 - Extra: PLC controller, Cereal extraction/evacuation, system with Electronic speed variator, Thermal insulation of the pump flow variator, buffer tank with filter.
 - Others accessories and characteristics, available on request.



- Made of AISI 304L (EN 1.4301) brushed stainless steel.
- Single tun for boiling wort or other liquids.
- Tangencial whirlpool inlet.
- Conical top to facilitate the scape of steam and gases.
- 25% head space.
- Control panel integrated into the structure.
- Control and display of the set temperature from the panel.
- Integrated CIP Rotary Spray Ball.
- All accessories are removable. They are connected to the frame by a clamp system.
- Manufactured using quality technologies and standards, from the material to the final finish, in compliance with European and environmental standards.
- 100% TIG welded.
- Trifase 400V (Monofase 220V until 300L of capacity). Resistences or thermo-oil (no resistance).
- Extra: PLC controller, hop filter.
- Others accessories and characteristics, available on request.

SEMI-AUTOMATIC BREWHOUSE (2 VESSELS)



- Brewhouse made of AISI 304 (EN 1.4301) brushed stainless steel, using quality technologies and criteria, from the raw material to the final finish, in compliance with European standards and the environment.
- Mash/Lauter tun: equipped with mixer for maceration and filtration of the wort. With false bottom and sparging system, cereal brewing.
- Kettle / whirlpool tun: designed for the wort boiling phase. The accessories included in this tank allow the creation of the tangential whirlpool effect.
- Tanks heated by electric resistances inserted in stainless steel ovens or thermo-oil (no resistance).
- The design of the piping that connects the tanks makes it easy and intuitive to transfer liquid from one tank to another.
- 25% Headspace.
- 100% TIG welded.
- Centralized control panel with temperature display (Mash tun, kettle, and plate heat exchanger out) rotating 180° to work above and below the brewhouse
- Extra accessories for greater productivity and wort quality: insulation, gearmotor with speed variator, cereal extraction / evacuation system, electronic speed variator (pump), power variator in resistors, PLC controller 7".
- Others accessories and characteristics, available on request.



- Brewhouse built on an AISI 304 (EN 1.4301) brushed stainless steel, using quality technologies and criteria, from the raw material to the final finish, in compliance with European standards and the environment.
- This equipment consists of three vessels: Mash/Lauter tun , Kettle/whirlpool tun , Hot liqueur tank
- Mash/Lauter tun: equipped with mixer for maceration and filtration of the wort. (With false bottom and sparging system), cereal brewing.
- Kettle / whirlpool tun: designed for the wort boiling phase. The accessories included in this tank allow the creation of the tangential whirlpool effect.
- Tanks heated by electric trifase 400V resistances inserted in stainless steel ovens or thermo-oil (no resistance).
- Production operations are controlled by the 7" touch panel: the management software allows you to carry out several operations automatically and save recipes
- Internet connection interface: allows you to connect the machine with the factory technician for software updates or any troubleshooting
- **This model includes:** 1" rotating spring ball (Mash/Lauter tun, Kettle tun, Hot liqueur tank), Buffer tank, Whirlpool (Hot liqueur tank), 1.5" clamp butterfly valves, Liquid sight glass at pump inlet, Internal filter (Mash/Lauter), IP66 electrical panel, Cereal discharge aid scraper, Level sight glass, 2 stainless steel 110°C pumps (1 pump with manual bypass), walkway, stairs. Stirrer with paddle blades and cutters, temperature measurement by probe, common filter (buffer tank and hop basket in Kettle tun), temperature measurement of the wort at the outlet of the plate exchanger. Steam pipe in kettle with exchanger for condensation.

CEREAL / HOP
FILTER



FALSE BOTTOM/
FILTER AND CEREAL
EXTRACTING SYSTEM



PLATE
HEAT EXCHANGER



GLASS MANHOLE

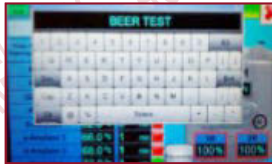


- **Included Touch Panel:** It is possible to store up to 50 recipes (Mash/Lauter tun, Kettle tun); resistance power variator; Precisely controls time and temperature (automatically sets times and temperature ramps); After starting the process, it automatically and continuously performs each recipe; Controls hop times – (kettle tun); Can be programmed to start heating water (in advance) in the 3 pots, Final Report (Graph) to view what was programmed/performed; Router - Remote connection via the internet to update/change the software or monitor the system; Parameters for fine-tuning the desired temperature accuracy; Data entry for temperature and time control at each stage of brewing; Audible cycle end warnings, alerts and reminders (mash in, iodine, mash out, hop addition, end of process and so on); Programming of boiling time and temperature; Possibility of manually operating each vessel.
- **Language:** Portuguese, French, English (other languages available on request).

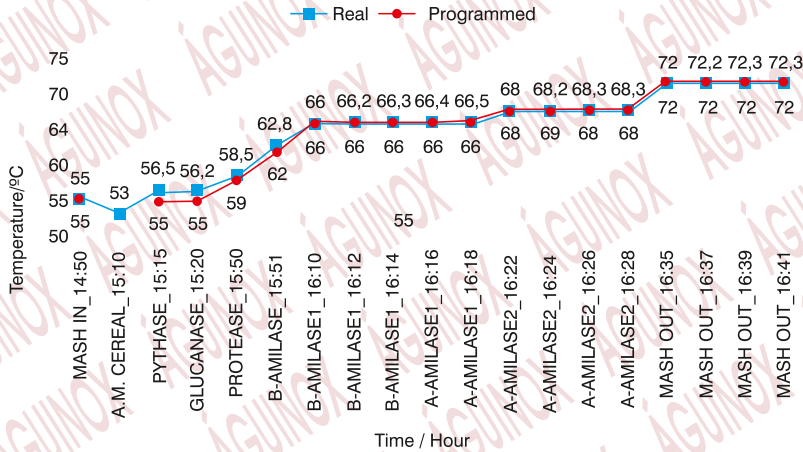
Extras: Motorised valve, Cereal extraction/evacuation system with Electronic speed variator, Thermal insulation, Flow meter for temperatures $\leq 60^{\circ}$ or $\geq 80^{\circ}\text{C}$, Control of the pump flow variator.

- Others accessories and characteristics, available on request.

PLC CONTROLLER



PROGRAMMED / REAL IN MASH/LAUTER TUN



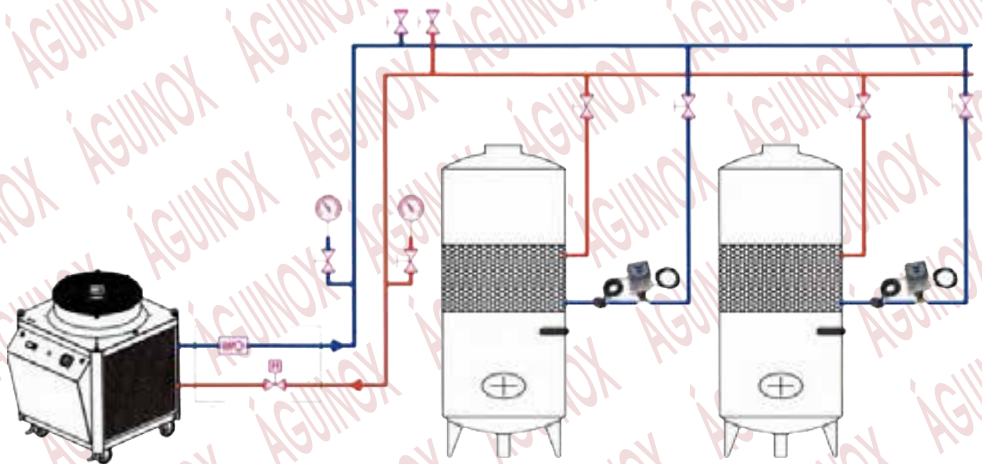
TRAINING AND
TECHNICAL
ASSISTANCE

CIP SYSTEM 60L, 125L, 150L AND 200L



- The CIP system is designed for cleaning tanks / vessels.
- Water and cleaning products are introduced into the tank to be washed through the tube provided, connected to the washing sphere inside the tank.
- 2 ou 3 tanks made of stainless steel AISI304L (DIN 1.4301).
- Equipped with 3 kw (Single-phase voltage (220V)) electric heating resistance
- Complete circulation piping and fittings
- Pump not included
- Others accessories and characteristics, available on request.

REFRIGERATION EQUIPMENT (For all capacities)





“Operation COMPETE 2030 - FEDER -18180 was supported by the Innovation and Digital Transition Program, Portugal 2030, and the European Union. European Funds Closer to You.”



Cofinanciado pela
União Europeia

 3750-862 Águeda | Portugal

 geral@aguinox.com

 Tel. (00351) 234 623 937

www.aguinox.com

