

# Amazake production, rice shochu production, wort production, etc.

## Amazake saccharification equipment type-ST



ST-1000 Amazake saccharification device

The best way to use it according to the application!

In addition to steamed rice and koji, rice flour, sake lees, and malt available!

It is hermetically sealed and hygienic, and the inside of the can can be steam sterilized. In addition, the structure can be freely changed upon request.

By equipping the sides and bottom with a double jacket for heating and cooling, it is possible to freely raise the temperature by indirect heating with steam and hygienic cooling with cooling water. It is also possible to automate these tasks.

By reducing the volume inside the jacket to 1/5 of the conventional volume, the fluid flow rate during heating and cooling has been greatly increased, and thermal efficiency has been increased by more than 10% (productivity improvement equipment).

The stirring shaft has a more hygienic structure by adopting a new hollow mounting system in the reducer and improving it to an integrated type that eliminates the intermediate connection of the shaft.

The temperature during saccharification can always be maintained at a predetermined temperature with the included electric heater and hot water circulation pump (: sake mother brewing can be used).



Since the liquid outlet is in the center, it is difficult for liquid to remain until the end



Side: Piping Part

### Short description

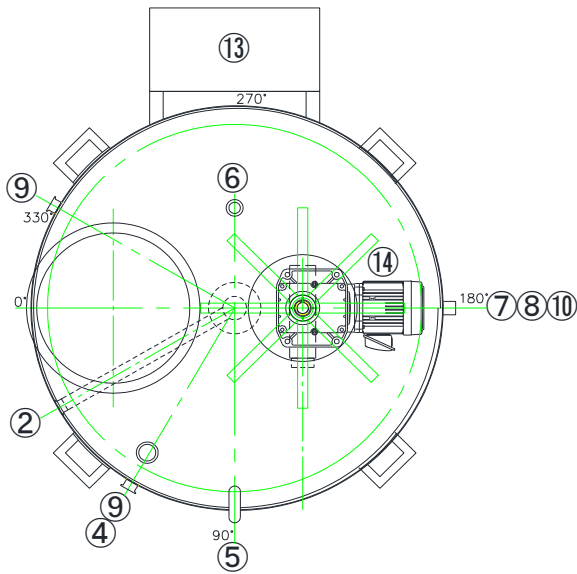
- ① Staked in a predetermined amount of water
- ② Stirring temperature increase by jacket steam injection
- ③ Raw materials (rice, sake lee, koji, etc.) are put in a certain amount
- ④ Enzyme agent (\*if necessary) is added in a predetermined amount.
- ⑤ Resumption of stirring temperature rise
- ⑥ The temperature is maintained, saccharification process
- ⑦ Cooling water is poured through the jacket to cool it down.
- ⑧ Pumped to the preparation tank
- ⑨ Clean with the included cleaning nozzle

### Versatile options

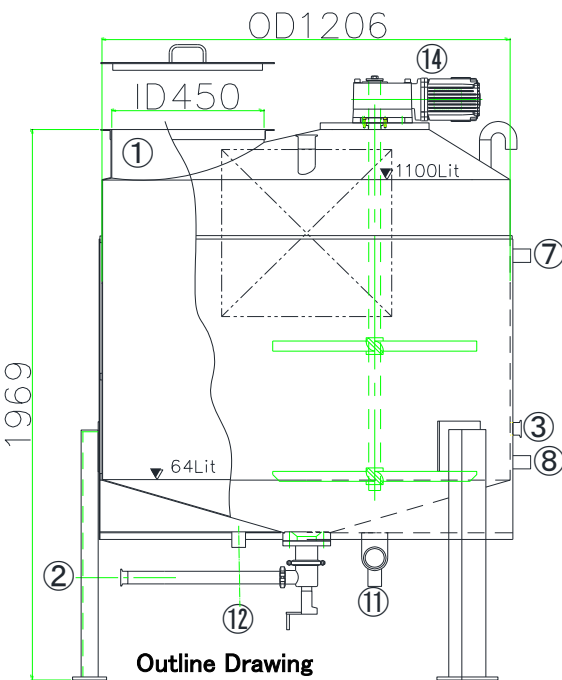
- Pressure-resistant structure (Pneumatic conveying possible)
- Body material can be changed (Corrosion-resistant material, etc.)
- Stirring method (high, medium, low-speed, stirring blade shape, etc.)
- Internally polished finish
- Internal cleaning nozzle installation
- Automatic heating/cooling (liquid temperature program control by automatic control of automatic valves)
- Side manhole and Reuter (filtration) plate mounting
- Other

# Amazake saccharification equipment: type-ST

- \* We will make it to order even for models other than the standard size
- \* The main body and jacket are made of SUS-304, it has good corrosion resistance and cleanability
- \* A wide variety of mixers can be installed
- \* Automation and unitization (cooling equipment, heating/heat insulation equipment, liquid transfer pumps, etc.) are possible
- \* We can also respond to special specifications (material, heating/cooling method, nighttime heat retention, etc.)



**type ST-25000**



**Outline Drawing**

type ST- 1000

No.	Name	No.	Name
①	Manhole(φ 400)	⑧	Overflow
②	Product Outlet	⑨	Temperature sensor mounting port
③	Thermometer mounting port	⑩	Stirrer mounting port
④	Spare	⑪	Jacket water Inlet
⑤	Vent	⑫	Drain Outlet
⑥	Spare	⑬	the Control panel
⑦	Jacket water Outlet	⑭	the Stirrer

### ◆ Summary

Specifications/Model	ST-1000
Throughput(L/1time)	1000
Power Consumption(kW 200V)	2.85
External dimensions	2000*1650*1220
Jacket volume	130L
Required Boiler Capacity	150kg/h (Raw materials 250 kg, water temperature 10 → 60 degrees Celsius)

●Due to product improvement, there is a possibility of specification change without notice.

● Design/Production/Distributor

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● Agency