

# ~Whisky wort production~ Mashed tun type-RT



Type RT-3000 Mashed tun

The optimal usage method can be selected according to the application ! In addition to malt, rice flour, sake lees, steamed rice and koji can be used !

It is possible to freely change the structure (type of stirring blade, agitator capacity, heat retention of the heater at night, etc.) according to the purpose.

The main material is SUS304 stainless steel (can be changed to SUS316L, etc.), which has excellent corrosion resistance. The structure can be freely changed, from a fully enclosed type (pressure-resistant structure) to an open type, with an emphasis on workability and safety.

By equipping the sides and bottom with a double jacket for heating and cooling, hygienic cooling with cooling water (tap water, cooling tower, well water, etc. depending on the temperature zone) can be freely performed.

Equipped with an electric heater to keep warm at night. It does not use steam and can maintain a safe temperature.

Automatic stakeout of prepared water by flow meter : the desired amount of stakeout is possible automatically.

It is equipped with a CIP (stationary) cleaning pump and can circulate chemical spraying from the upper shower nozzle.

In addition, all of this is automated. It is a touch panel type and easy to operate.

## An example

- ① Stakeout a predetermined amount of water (automatic)
- ② Stirring temperature increase by jacket steam injection
- ③ Raw materials (malt, rice, sake meal, koji, etc.) are put in a quantitative amount
- ④ If necessary, a predetermined amount of enzyme agent is added
- ⑤ Resumption of stirring temperature rise
- ⑥ The temperature is maintained, saccharification process
- ⑦ Temperature rises to the highest point, enzyme deactivation
- ⑧ Cooling water is poured through the jacket to cool it down
- ⑨ Pumped to the brewing tank
- ⑩ Washing: with cleaning nozzle

## Versatile options

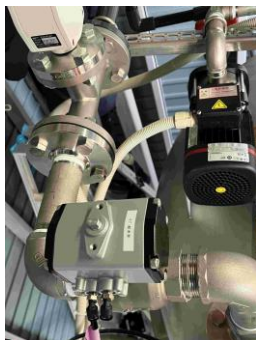
- Pressure-resistant structure (Pneumatic conveying possible)
- Changing the body material (SUS316L and other corrosion resistant materials)
- Mixing method (High-speed, medium-speed, low-speed, stirring blade shape, etc.)
- Inner polished finish
- Internal cleaning nozzle installation
- Automatic heating/cooling (Program control of liquid temperature by automatic control of automatic valves)
- Equipped with a CIP (stationary) cleaning pump that can circulate chemical spraying from the upper shower nozzle



upper portion



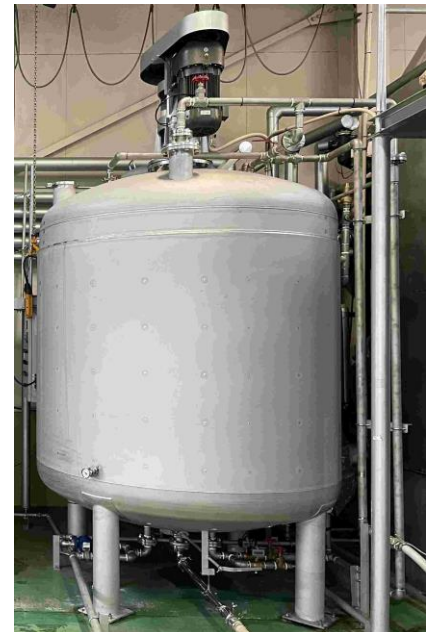
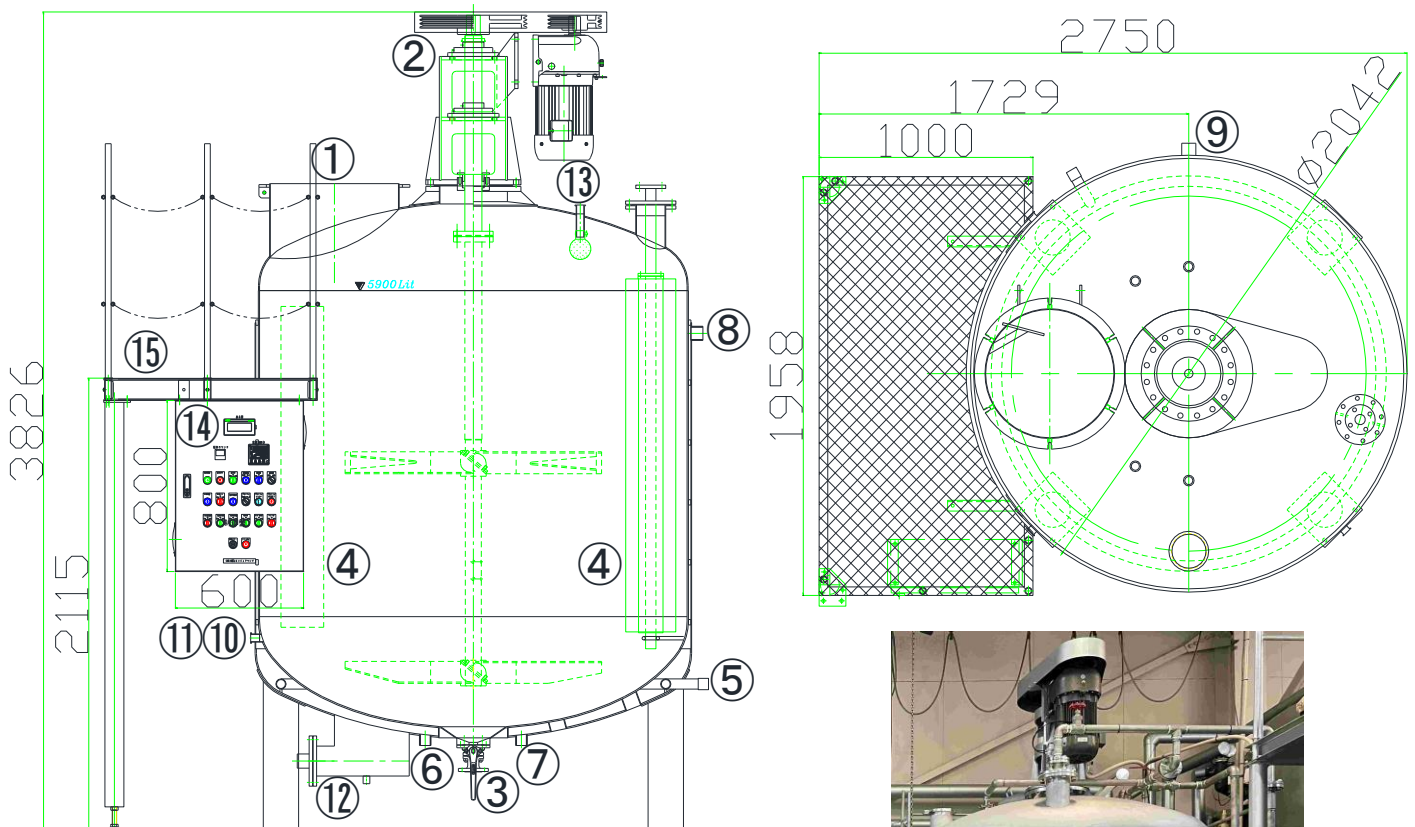
Kiln interior mirror finish



Flow meters, pumps for cleaning

# Malt Saccharification equipment <Mashed tun> : type-RT

- \* We will make it to order even for models other than the standard size.
- \* We will respond to all requests such as nozzle position, direction, number, body orientation, work trestle size, etc.
- \* The main body and jacket are made of SUS-304, which has excellent corrosion resistance and washability.
- \* It is possible to install a wide variety of agitators according to the application.
- \* Automation and unitization (cooling equipment, heating/heat insulation equipment, liquid pumps, etc.) are possible.
- \* We also support special specifications (material, heating/cooling method, nighttime heat retention, etc.).



type RT-2000			
No.	Name	No.	Name
①	Manhole	⑨	Jacket steam/Overflow
②	Agitator	⑩	Thermometer mounting port
③	Product Outlet	⑪	Temperature sensor mounting port
④	Baffle	⑫	Electric Heater
⑤	Jacket steam Inlet	⑬	Shower Nozzle
⑥	Drain Outlet	⑭	the Control panel
⑦	Jacket water Inlet	⑮	Work trestle
⑧	Jacket water Outlet		

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

● Design/Production/Distributor

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● Agency