



SCANDI BREW® Hygienic agitator/Yeast mixer Central type

Yeast storage

Application

Conditioning and mixing of yeast in storage tanks obtaining a homogeneous slurry with uniform temperature and consistency. Optional facility to aerate or acid wash through propeller nozzles.

Construction

The mixer comprises gear motor, combined gear console/CIP entry, CIP pipe with spray ball penetrated by the hollow mixer shaft ending in propellers with CIP nozzles.

For shaft lengths above 1.5 meters a sanitary tripod support is welded into the tank bottom. This support is fully cleaned by the bottom CIP facility.

During cleaning there are no CIP shadow areas caused by the propeller shaft or propeller blades as these parts are integrated in the cleaning.

Materials: Stainless steel AISI 316 (standard).
All other parts in contact with product are non-toxic foodgrade.

Standard
propeller speed: 45 - 75 rpm
(or acc. to customer specification)

Power supply: 380 V, 50 Hz (standard)

CIP supply: Capacity and inlet pressure:

For mixers with aeration facility:
20 m³ at 3 bar (44 psi)

For mixers without aeration facility:
20 m³ at 2 bar (29 psi)

Operation

Optimal mixing efficiency is obtained by interval agitation. In order to minimize damage of the yeast cells, the agitation should normally be restricted to the cooling period and prior to pitching.

If equipped with the optional aeration valve, it is possible to aerate through the CIP nozzles when agitating. Due to the efficient agitation, this facility may also be employed for pH lowering through acid washing.

Please observe that the mixer must never run dry i.e. without yeast or CIP liquid.



Benefits

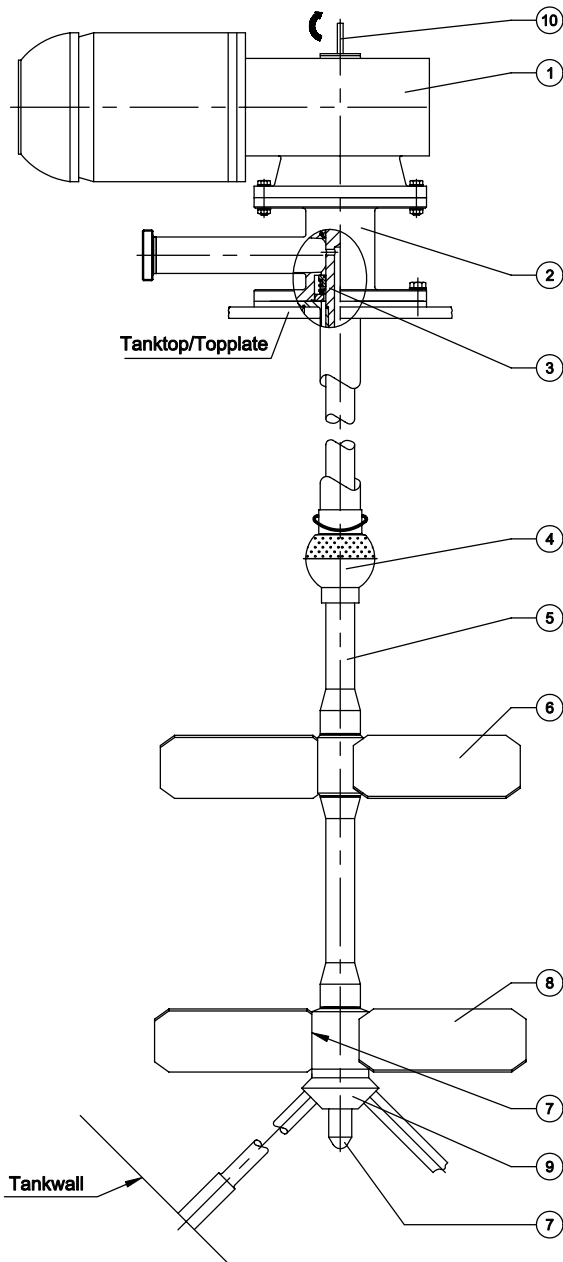
- Integrated cleaning of mixer with no CIP shadow areas
- Individual mixer design as per tank details
- Propeller blade designed for optimal mixing
- Low rotation speed ensuring careful and non-destructive treatment of the yeast slurry
- Increased vitality of the yeast cells by aeration
- Acid washing through propeller nozzles
- Improved cooling-efficiency

Mounting

The SCANDI BREW® top-entry mixer is mounted either as a separate part on the tank top or alternatively as an integrated part of the top plate.

At the tank bottom the mixer shaft is supported by a bottom console welded onto the tank cone. For smaller tanks a special version of the yeast mixer can be mounted without bottom console.

Detailed mounting instructions and installation tools for leveling of bottom console are required for correct mounting.



Cleaning/Sterilization

Hot cleaning is recommended. During cleaning the main part of liquid is lead through the CIP-pipe to the spray ball while a smaller amount is lead through the hollow shaft to the spraying nozzles below the propeller blades and at the shaft end. The shaft is cleaned outside from a slot in the spray ball bearing. In this way a proper cleaning of the mixer shaft in- and outside as well as the propeller and the bottom console is ensured.

The mixer should always run during CIP. If required, the arrangement is steam sterilisable as well, during this procedure the mixer should stand still.

Maintenance

Periodic check of bottom bearing can take place by controlling length of red detector pin (Pos. 10) as per separate instructions.

Replace mechanical seal if leakage is detected from the drainage channel of the gear console.

Visual check of the spray ball is recommended.

Special Versions

- A) Built-in aeration valve for aeration/acid washing
- B) Propeller shaft with extra propeller blades for larger tanks
- C) Special propeller design
- D) Split coupling for detachable propeller shaft in case of insufficient free height
- E) Top supported mixer without bottom console for smaller tanks

Extra equipment / executions

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| POS. 1 | Gearmotor |
| POS. 2 | Gear console |
| POS. 3 | CIP entry and aeration valve |
| POS. 4 | Spray ball with shaft bearing |
| POS. 5 | Hollow mixer shaft |
| POS. 6 | Extra propeller included if necessary |
| POS. 7 | Spray nozzles for CIP, air or acid |
| POS. 8 | Propeller blades |
| POS. 9 | Mixer support (Bottom console with legs welded into the tank cone) |
| POS. 10 | Detector for wear and tear of the bottom bearing |

How to contact Alfa Laval

Contact details for all countries are continually updated on our website. Please visit www.alfalaval.com to access the information direct.