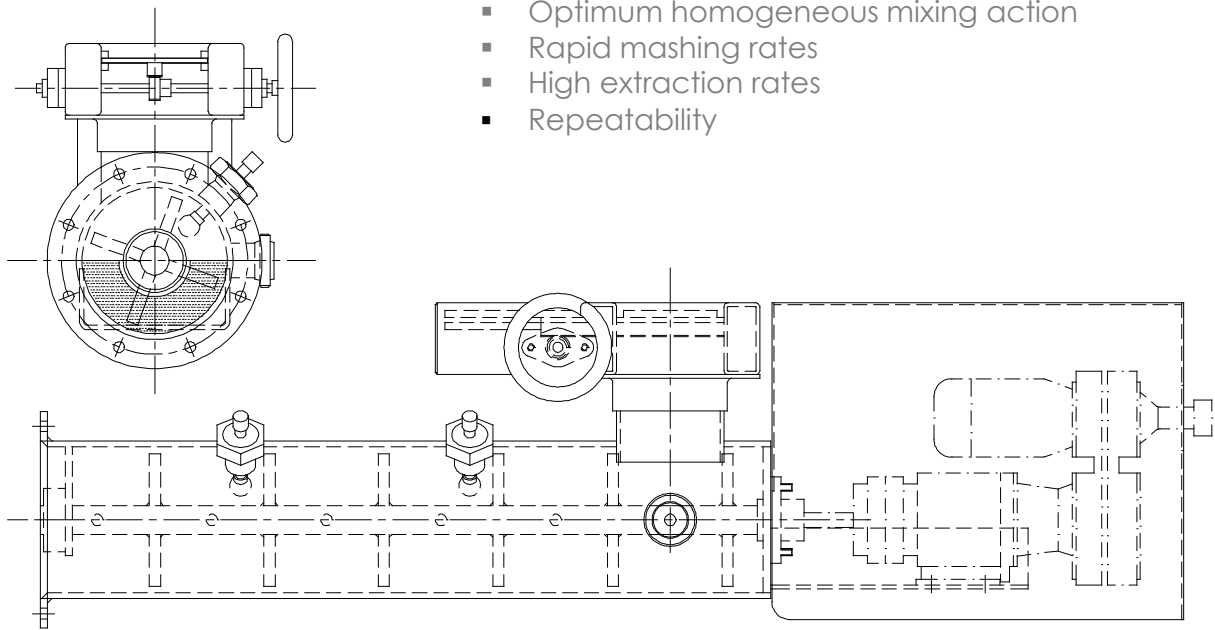


## Mashing equipment

Mashing is a critical operation in the brewing process, Industriel Techniques Ltd, design and manufacture mashing equipment, based on the principles of the proven Steel's masher.

### Advantages

- Optimum homogeneous mixing action
- Rapid mashing rates
- High extraction rates
- Repeatability



### Overview

The masher is connected directly to the grist case, conveyor or chute, grist enters the masher through a vertical port and is mixed/hydrated with liquor, set at strike temperature.

The mash is gently mixed via a series of fingers mounted on the masher shaft, manual regulation of the shaft speed, liquor and grist flow rates allows the brewer complete control of all parameters to achieve optimum mash consistency.

### Contact

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### Key features

- ✓ Variable speed mixing action
- ✓ Mechanical seal (No gland packing)
- ✓ In place cleaning

