

CATALOGUE

2022



LIQUID PROCESSING EQUIPMENT LIMITED

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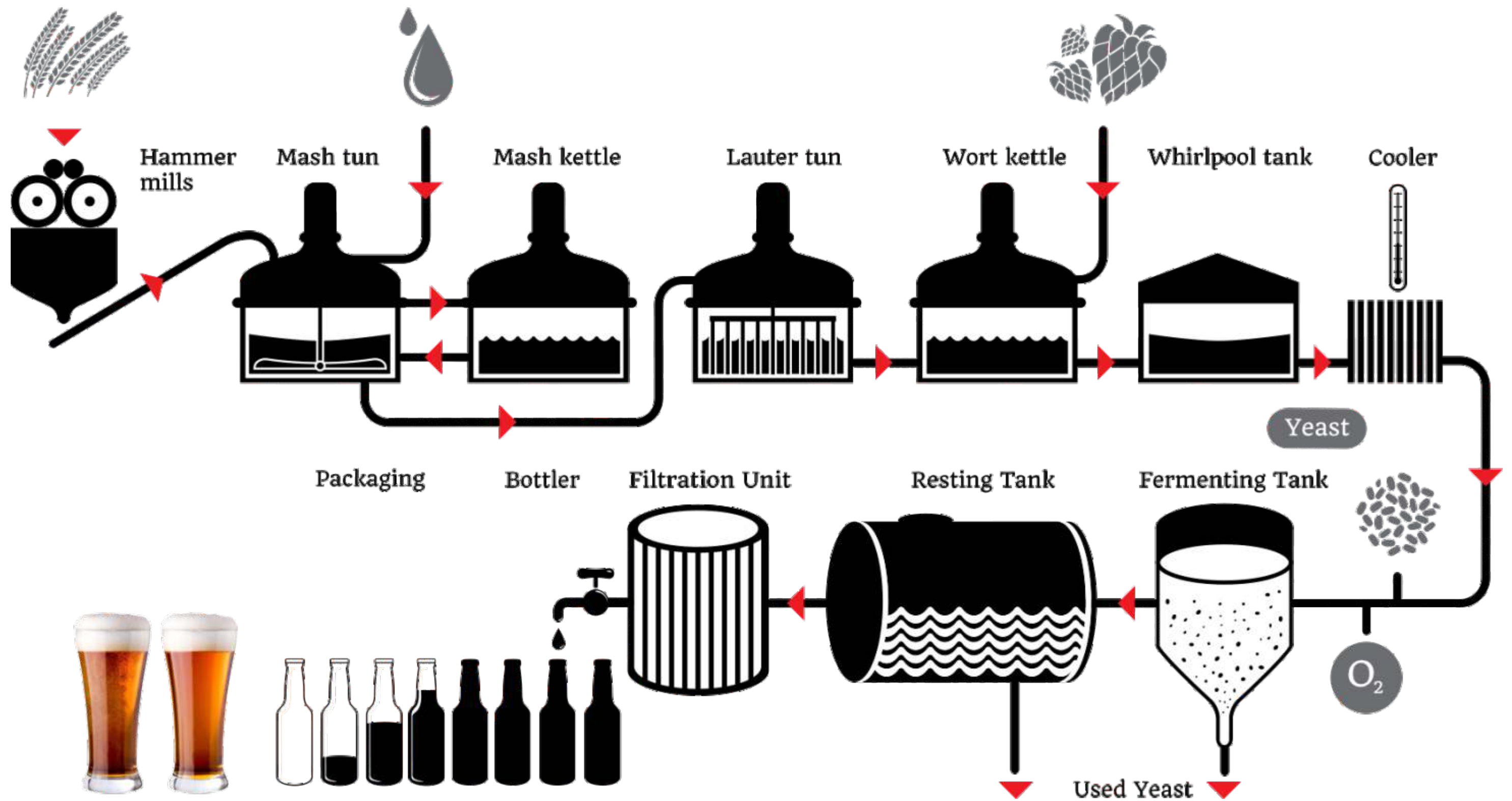
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BEER BREWING

EQUIPMENT SUPPLIER

LIQUID PROCESSING EQUIPMENT LIMITED

CRAFT BEER BREWING PROCESS



ABOUT LIQUID PROCESSING EQUIPMENT

LPE is a leading Food & Beverage Manufacturing Equipment supplier.

We supply stainless steel storage tanks, stainless steel brewing equipment, stainless steel wine making equipment, copper distilling equipment, UV sterilization system, honey mixing tank, liquid sugar SS tank and many other. We provide advanced engineering design, quality with these affordable and high quality SS equipment along with energy recovery and reduced water & chemical usage for the food and beverage industry for over 40 years.

We focus on the R&D and manufacturing of beer brewing equipment



CATALOGUE



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BREWEHOUSE SYSTEM

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FERMENTATION TANKS

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BRIGHT BEER TANKS

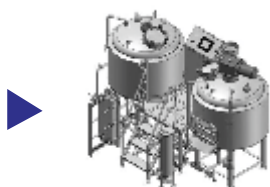
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STAINLESS STEEL TANKS

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BREWING AUXILIARY





TWO VESSELS BREWHOUSE SYSTEM



An efficient and consistent **brewhouse** is the heart of any brewery. Our two vessels brewhouse system basically contains mash / lauter tun, kettle/ whirlpool tun, plate heat exchanger, pump and hot liquor tank use in the creation of hopped wort for fermentation.



Specification

Combination	Mash/Lauter Tun + Boiling Kettle/Whirlpool Tun
	Mash/Lauter Tun/Hot Liquor Tank Combination vessel + Boiling Kettle/Whirlpool Tun
	Mash/Lauter Tun, Boiling/Whirlpool Tun or Customized
Material	Interior: Stainless steel 304, thickness 3.0mm
	Exterior: Stainless steel 304, thickness 2.0mm
Heating Type	Steam Heating
	Direct Fire Heating
	Electric Heating
Capacity	2HL-30T , 1BBL-100BBL or Customized
Control Mode	Semi-automatic/ Full Automatic





TWO VESSELS BREWHOUSE SYSTEM



Features:

- 1, Manual, Semi-Automatic, or Fully Automated
- 2, Siemens PLC Control system
- 3, Continuously welded, heavy-duty type 304 stainless-steel construction
- 4, Slip resistant stainless-steel stairs and platforms
- 5, Manual or automatic stainless-steel rakes and plow systems
- 6, A Mash out manway and true Vee-Wire False Bottom for rapid and efficient clean up.
- 7, Lauter machine arm utilize a pneumatically operated spent grain plow
- 8, Integrated and Internal CIP
- 9, High-gravity brewing capabilities
- 10, Tangential inlet velocity inductor enabling optimum wort handling
- 11, Fully insulated mash tun and brew kettle mounted on a modular, radius edge stainless steel under-frame, designed for easy and efficient installation in almost any structure



**2-Vessels Brewhouse System
(500L)**



TWO VESSELS BREWHOUSE SYSTEM



**2-Vessels Brewhouse System
(10BBL/12HL)**

**2-Vessels Brewhouse System
(15BBL/15HL)**





TWO VESSELS BREWHOUSE SYSTEM

**2-Vessels Brewhouse System
(15BBL/15HL)**



**2-Vessels Brewhouse System
(10BBL/12HL)**



THREE VESSELS BREWHOUSE SYSTEM



Combination	Mash/Lauter Tun + Boiling Kettle+ Whirlpool Tun
	MashTun + Lauter Tun + Boiling Kettle/Whirlpool Tun
Material	Interior: Stainless steel 304, thickness 3.0mm
	Exterior: Stainless steel 304, thickness 2.0mm
Heating Type	Steam / Direct Fire/ Electric Heating
Capacity	2HL-30T , 1BBL-100BBL or Customized
Control Mode	Semi-automatic/ Full Automatic

Product Details





THREE VESSELS BREWHOUSE SYSTEM

Features:

- 1, Every Weld Blended and Finished to a Smooth Sanitary Finish
- 2, Stainless steel brewing platform & integrated stairs or ladder with adjustable foot pads for platform leveling
- 3, Stainless steel hard piping and brewhouse manifold with butterfly valves, Sight glass and all required clamps and gaskets to hook tanks together
- 4, Stainless steel steam condensation stacks. Sanitary centrifugal pump for mash, wort or hot water transfer
- 5, Fixed speed or various speed agitator and rake for efficient lautering and spend grain removing
- 6, High Efficiency multi-pass plate type heat exchanger with thermometer and oxygenate aeration stone port (stone not included)
- 7, Control panel in stainless steel with digital control and readout to programmable optimized water temperature
- 8, V-Wire False Floor Included in Mash/Lauter Tun – virtually guarantees consistent wort flow
- 9, Standard Thermometers and Thermawell Adapters
- 10, Semi automatic or automatic control with electronic or pneumatic butterfly valves



**3-Vessels Brewhouse System
(10BBL/12HL)**

02



THREE VESSELS BREWHOUSE SYSTEM



3-Vessels Brewhouse System (10BBL/12HL)

02



01



3-Vessels Brewhouse System (10BBL/12HL)



THREE VESSELS BREWHOUSE SYSTEM

3-Vessels Brewhouse System (15BBL/15HL)



3-Vessels Brewhouse System (10BBL/12HL)





FOUR VESSELS BREWHOUSE SYSTEM



Combination	Mash Tun + Lauter Tun + Boiling Kettle+ Whirlpool Tun
Material	Interior: Stainless steel 304, thickness 3.0mm
	Exterior: Stainless steel 304, thickness 2.0mm
Heating Type	Steam / Direct Fire/ Electric Heating
Capacity	2HL-30T , 1BBL-100BBL or Customized
Control Mode	Semi-automatic/ Full Automatic

Product Details





FOUR VESSELS BREWHOUSE SYSTEM

Features:

- 1, Every Weld Blended and Finished to a Smooth Sanitary Finish
- 2, Stainless steel brewing platform & integrated stairs or ladder with adjustable foot pads for platform leveling
- 3, Stainless steel hard piping and brewhouse manifold with butterfly valves, Sight glass and all required clamps and gaskets to hook tanks together
- 4, Stainless steel steam condensation stacks. Sanitary centrifugal pump for mash, wort or hot water transfer
- 5, Fixed speed or various speed agitator and rake for efficient lautering and spend grain removing
- 6, High Efficiency multi-pass plate type heat exchanger with thermometer and oxygenate aeration stone port (stone not included)
- 7, Control panel in stainless steel with digital control and readout to programmable optimized water temperature
- 8, V-Wire False Floor Included in Mash/Lauter Tun – virtually guarantees consistent wort flow
- 9, Standard Thermometers and Thermawell Adapters
- 10, Semi automatic or automatic control with electronic or pneumatic butterfly valves



**4-Vessels Brewhouse System
(10BBL/12HL)**



FOUR VESSELS BREWHOUSE SYSTEM

4-Vessels Brewhouse System (10BBL/12HL)



4-Vessels Brewhouse System (10BBL/12HL)



FOUR VESSELS BREWHOUSE SYSTEM



4-Vessels Brewhouse System (10BBL/12HL)



4-Vessels Brewhouse System (10BBL/12HL)



FERMENTATION TANKS

UNITANKS



The capacity we can do:

100L-35000L 1BBL-300BBL

Material	Interior: Stainless steel 304, thickness 3.0mm
	Exterior: Stainless steel 304, thickness 2.0mm
Insulation	Polyurethane, Thickness: 1.5mm
Glycol Jacket	Dimpled plate on cone and side
Surface	Surface brushed; Polish treatment
Polish	0.4μm
Controlling	Individually temperature controlled by PLC
Cleaning	CIP spray ball in the center of the inside tank
Bottom cone	60-90 degree
Cooling	Dimple plate or glycol cooling jacket around tank
Manway	Top manway or Side manway according to the tank size
Temperature Measurement	Platinum resistance & Direct reading thermometer
	Display temperature from intelligent data meter
Welding	Perfect TIG welding; Ra <=0.4 μm
Pressure	Automatic control electric connected pressure gauge
Tank pressure	Design pressure 0.3MPa; Working pressure 0.2Mpa
Optional Part	Top hop additional port / CO2 stone



FERMENTATION TANKS/UNITANKS



Fermentation tanks is also called CCT (Cylindrical Conical Tank), FV (Fermentation Vessel), primary fermenter or unitank as they are used both for fermenting and sotage,keep wort fermentation or maturation.

Fermentation Tanks can be individually temperature controlled through glycol jackets and are fully equipped with accessories such as pressure relief valve, CIP cleaning ball, sample valve, manhole,etc



Product Details



Sanitary Manway



Pressure Relief Valve



Rotating Racking Arm



Sewage Outlet



Pressure Gauge



Sample Valve



FERMENTATION TANKS/UNITANKS

Application:

Fermenting is the process during which the yeast transforms the wort into beer. Bright beer takes place after fermenting and mainly function is to make the beer more clear and store a longer time.



Pub Brewing

Micro Brewery



Large brewery



BRIGHT BEER TANKS SERVING TANKS



Bright beer tanks, also called brite tank, serve to mature, clarify, and carbonate the beer after fermentation. They are key components in the production of beer which are the final stop in the brewing process after leaving the brewhouse and fermenters. They can also be used for both the storage of finished beer for later canning, bottling, and kegging and as serving vessels allowing unpackaged beer to be poured and served directly from the bright beer tank.

Volume:100L-35000L 1BBL-300BBL

Material	Interior: Stainless steel 304, thickness 3.0mm
	Exterior: Stainless steel 304, thickness 2.0mm
Insulation	Polyurethane, Thickness: 1.5mm
Glycol Jacket	Dimpled plate on cone and side
Surface	Surface brushed; Polish treatment
Polish	0.4μm
Controlling	Individually temperature controlled by PLC
Cleaning	CIP spray ball in the center of the inside tank
Cooling	Dimple plate or glycol cooling jacket around tank
Manway	Side manway
Temperature	Platinum resistance thermometer
Welding	Perfect TIG welding; Ra ≤0.4 μm
Pressure	Automatic control electric connected pressure gauge
Tank pressure	Design pressure 0.3MPa; Working pressure 0.2Mpa
Optional Part	Top hop additional port / CO2 stone



BRIGHT BEER TANKS/SERVING TANKS

Horizontal Bright Beer Tank



Horizontal bright beer tanks
*The advantage is saving place.
In the same area we can place a
greater number of tanks,
several rows one above
another. But it is difficult to
clean the tanks stored too low
or too high.*



Vertical Bright Beer Tank



Vertical bright beer tanks means
tanks “standing”, are standard in
modern breweries Easy for cleaning
and sanitation and also easy access to
the tanks from all sides. But need
enough space both in height and in the
area of beer cellar.





BRIGHT BEER TANKS/SERVING TANKS



Product Details

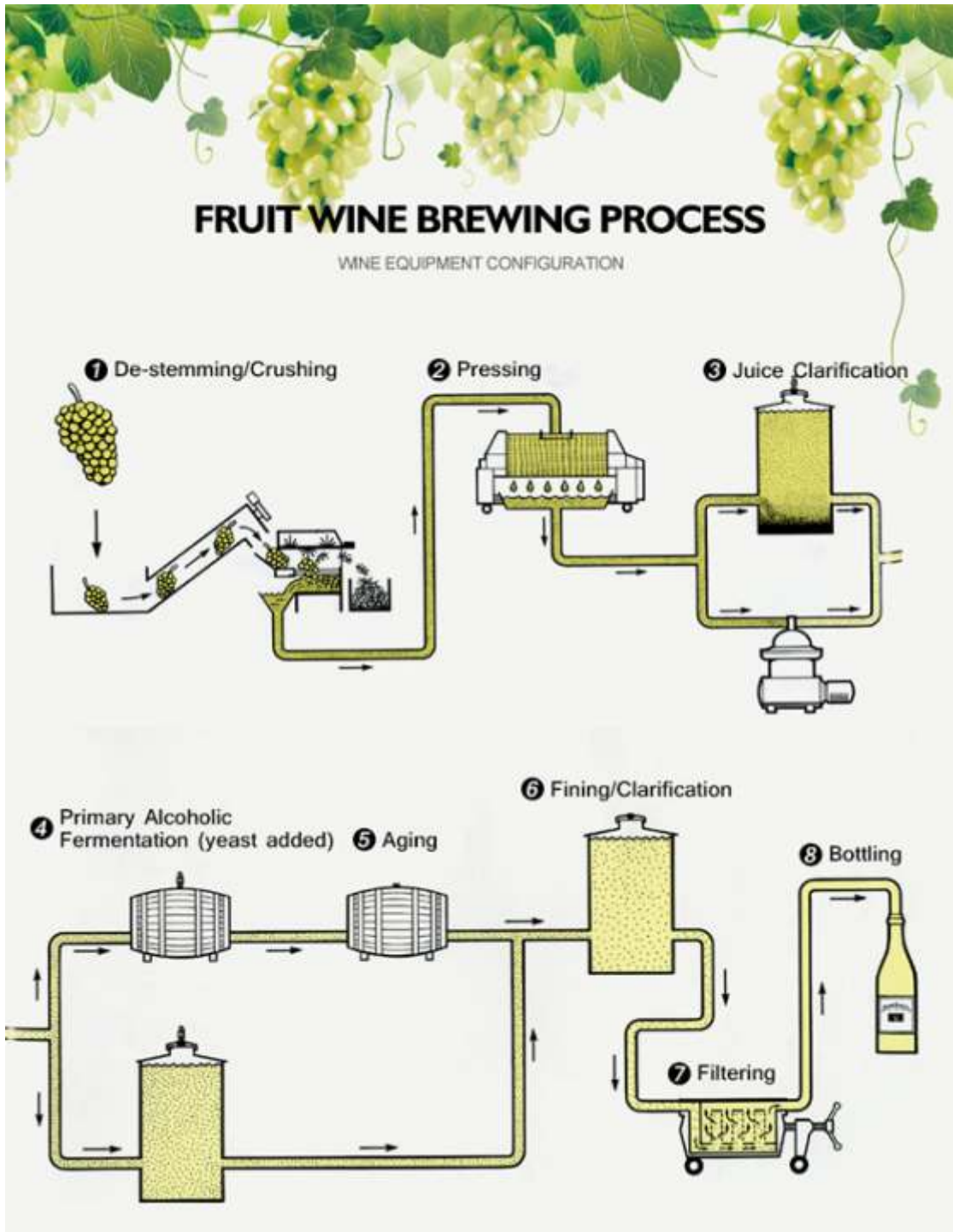


Application:





FRUIT WINE BREWING EQUIPMENT



Fruit wine brewing equipment including wine making machine, wine tank, wine fermentation tank, winery equipment, storage tank. All of them made by 304/316L sanitary stainless steels,TIG welding and nice polished. Customized design is welcomed all the time!

Specification

Insulation	Polyurethane, Thickness: 1.5mm
Glycol Jacket	Dimpled plate on cone and side
Surface	Surface brushed; Polish treatment
Polish	0.4μm
Controlling	Individually temperature controlled by PLC
Cleaning	CIP spray ball in the center of the inside tank
Bottom cone	60-90 degree
Cooling	Dimple plate or glycol cooling jacket around tank
Manway	Side manway or Side manway according to the tank size
Welding	Perfect TIG welding; Ra <=0.4 μm
Pressure	Automatic control electric connected pressure gauge
Tank pressure	Design pressure 0.3MPa; Working pressure 0.2Mpa



FRUIT WINE BREWING EQUIPMENT



Features:

Wine Tanks with Dimple Cooling Jacket:

- Dimple cooling jacket on the body
- Single stage or double stages cooling
- Top manhole and side manhole
- With thermometer on body
- Wine outlet with clamp connection or thread connection
- Sieve mesh inside for red wine



Wine Fermentation Tanks:

- With cooling jacket
- Top manhole and side manhole
- Oval and rectangular manhole
- Liquid meter
- Cleaning pipes and spray ball
- Temperature probes and gauges
- Racking valves for wine outlet
- Sample valve
- Breath valve on the top
- Sieve mesh inside for red wine
- Customized as your actual space and requirement





FRUIT WINE BREWING EQUIPMENT



Wine Storage Tanks:

- Top and side manhole
- Oval and rectangular manhole
- Liquid meter on the side
- Cleaning pipes and spray ball
- Breathe valve on the top
- Racking valve for wine outlet
- Sample valve
- Drain valve on the bottom
- Customized as your actual space and requirement
- With sanitary connections





MIXING TANK BLENDING TANK



Application:

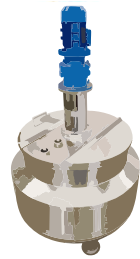
- 1. Used as liquid storage tank, liquid mixing tank, temporary storage tank and water storage tank etc.*
- 2. Ideal in fields such as foods, dairy products, fruit juice beverages, pharmacy, chemical industry and biological*

7500L Insulation Jacketed Mixing Tank.

7500L Single Wall Blending Tank.

- Sanitary 304/316L stainless steel material
- 480V 60Hz 4KW 56RPM 3P reducer (Motor)
- 80mm PU Insulation jacketed
- Fine polished weld on tank body
- Fully TIG welding, Smooth treatment of welds
- Fly and insect resistant sanitary breathing cover.
- Eddy-proof board on bottom
- Ladder with Security ring on the top
- Breathable Cap on the top cover





MIXING TANK BLENDING TANK



Square High Speed Mixing tank.

- 12HL High speed mixing tank.
- Sanitary 304/316L stainless steel material
- 480V 60Hz high speed shear emulsifier
- 80mm PU Insulation jacket
- Fine polished square tank
- Fully TIG welding, Smooth treatment of welds
- High Shear String suit for multi food and bravery making.

Specification:

400L Multi-function Stainless Steel Jacketed Mixing

- Tanks Function:mixing, reconciling, homogenizing
- Total capacityEffective volume:400L
- Surface TreatmentSurface brushed; Polish treatment, 0.4 μ m
- Welding:Perfect argon arc welding; Ra \leq 0.4 μ m
- Legs:3 legs with adjustable feet
- Dimension:Customized as your space and requirement

Features:

- Working condition : Mix and stir 400L materials,
- Material ratio:200:80;
- Stirring time:1-1.5 hours
- Pressure and Temperature: Atmospheric;
- Working temperature: -10-110 degrees Celsius
- Material: 304/316 Stainless Steel
- Reducer: SEW reducer, Rotating speed:40r/m, Power:0.75KW



BREWING AUXILIARY



Sanitary Valves :



Manway/Manhole :



CIP Spray Ball :



Sight Glass :



Stainless fittings :

