

Used complete 10hl craft brewery line

Machine type:	Complete Bottling Line
Ref:	LC681
Year:	2019
Speed:	480 Liters/hour
Condition:	Ready for Operation
Containers:	Glass
Products:	Beer

Technical details

Fill type:	Gravity/light depression	Safety features:	Yes
Manuals:	No	Width:	3100 mm
Length:	5300 mm	Height:	2500 mm
Power:	1.5 kW	Voltage:	400 V

Description

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Technical Specifications & Performance Data

This complete 10 hl craft brewery and bottling line is built around a BBC INOX Essential 1000 steam-heated, two-vessel brewhouse. Designed for bottle-conditioned beer production, the plant combines brewing, fermentation, glycol cooling, gravity filling, labeling, crown capping, cold storage, cleaning and handling equipment in one integrated industrial packaging installation.

- **Brew length:** 10 hl / 1,000 L per brew
- **Brewhouse:** BBC INOX Essential 1000, two vessels, AISI 304 stainless steel, steam heated
- **Hot liquor tank:** 2,000 L AISI 304 tank with internal steam coil
- **Fermentation:** 3 x 18 hl gross-volume cylindro-conical fermenters, approximately 15 hl working volume each
- **Filling system:** six-head linear gravity bottle filler, 480 L/h
- **Bottle formats:** compatible with 0.33L, 0.5L and 0.75L bottles
- **Wort cooling:** Kelvion plate heat exchanger, 2,000 L/h
- **Cellar output:** approximately 700–800 hl/year with the installed fermentation capacity

Advanced Automation & Control Systems

The brewhouse is equipped with a digital control panel featuring recipe programming, with capacity for 15 stored recipes, brewing-temperature display and control, and management of the wort pump and lauter rake. Individual temperature controllers on the fermenters support controlled glycol cooling across cone and shell zones.

The semi-automatic OMB labeling machine uses an electric drive, label photocell and micrometric adjustments for accurate front and back label application on round bottles. The bottling section includes quick couplings and supply hoses, while the pneumatic AIR-MATIC crown capper requires compressed air for operation.

- Power supply: 380–400 V, three-phase
- OMB labeling machine: 230 V
- Malt mill motor: 1.5 kW
- Glycol operation down to -5 °C

Production Line Integration Capabilities

This used bottling line forms part of a complete brewing and beverage production plant. The process moves from malt milling and wort production through cooling and fermentation, followed by priming, gravity filling, labeling, crown capping and cold-room bottle conditioning. It is suited to craft beer operations requiring a compact, coordinated production line with packaging machinery for glass bottles.

Machine type	Manufacturer / model	Year
Various Equipment BBC INOX Essential 1000 Brewhouse 2019		
Chiller	Monobloc glycol chiller	
Filling Machine	Linear gravity bottle filler	
Labeling Machine	OMB semi-automatic labeller	2019
Capping Machine	AIR-MATIC crown capper	

The packaging equipment is configured for round glass bottles in 0.33L, 0.5L and 0.75L formats. The gravity filler is intended for bottle-conditioned beer and is not a counter-pressure filling system.

Machine Condition & Maintenance History

Installed around 2019, the complete plant is offered as one turnkey package. The installation includes brewing, fermentation, bottling, cooling, handling and cleaning assets, providing a practical second hand solution for a new brewery or an expanding brewpub. Individual equipment manufacturing years are not uniformly stated.

Operational Performance & Versatility

The brewery is designed for craft beer production, including bottle-conditioned beer. The two-vessel brewhouse combines a mash/boil kettle and lauter tun, while the fermentation cellar uses atmospheric AISI 316 cylindro-conical

vessels with dual-zone glycol jackets, yeast-removal cones, CIP spray balls, sampling valves and individual temperature control.

For industrial packaging, the six-head gravity filler, OMB front-and-back labeler and pneumatic crown capper create a compact bottling station. The crown capper handles 26 mm and 29 mm crown caps. A walk-in cold room supports controlled bottle conditioning and refrigerated storage at +2 to +10 °C.

Installation Requirements & Site Preparation

Installation requires three-phase electrical power, process steam for the brewhouse and hot liquor tank, water treatment, glycol cooling, compressed air for the pneumatic capper and sufficient space for the brewing, fermentation, packaging and cold-storage sections. The walk-in cold room measures 5.30 x 3.10 x H 2.50 m and uses modular insulated panels designed for disassembly.

The plant includes food-grade hoses with stainless steel DIN fittings, a water softener, a steam generator, material-handling stackers and cleaning equipment. Site planning should allow safe access around the brewhouse platform, tanks, cold room, bottling station and handling areas.

Safety Standards & Compliance Certification

The brewery uses stainless steel process-contact construction, including AISI 304 and AISI 316 components, supporting hygienic beverage production. The process equipment includes CIP spray balls, inspectable drainage points, temperature probes, level gauges and controlled heating and cooling functions. The steam generator documentation includes CE/PED documentation availability on request. Safe operation also requires appropriate management of steam, glycol, compressed air, electrical connections and material-handling equipment.