Via Incisa 1, 37022
Fumane VR, Italy
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VAT: IT02702580214

Used TM INOX brewery line 70 hl - Year 2014

Machine type:	Complete Bottling Line
Ref:	LC696
Year:	2014
Speed:	1400 Liters/hour
Condition:	Ready for Operation
Products:	Beer

Technical details

Safety features:	Yes	Manuals:	Yes
Width:	12000 mm	Length:	12000 mm
Height:	4500 mm		

Description

Used TM INOX brewery line 70 hl - Year 2014

Technical Specifications & Performance Data

This second hand brewery processing line is configured for beer production, covering key stages from brewhouse operations and yeast handling through fermentation, filtration, cooling, utilities and laboratory control. The equipment inventory combines components manufactured between 2004 and 2014, with a main electrical cabinet dated 2012 and fermentation control equipment dated 2013.

- **Brewhouse vessels:** two 3.5 m3 mash boiling tanks, a 7.8 m3 malt filter tank, a 7 m3 hop boiling tank, a 7.2 m3 buffer tank and a 7.5 m3 whirlpool tank
- **Yeast section:** 2.1 m3 yeast tank and 1.5 m3 sterile tank
- **Utility capacity:** steam generator rated at 1,500 kg/h
- **Filtration:** kieselguhr filter, sterile filtration unit and beer flow metering

Advanced Automation & Control Systems

The brewery includes dedicated electrical and control infrastructure for coordinated process management. A main brewery electrical cabinet, brewhouse command panel with software, pneumatic valve control board, pump control cabinet and mixer motor cabinet support automated process functions. Fermentation is supported by a dedicated command cabinet with software, while K&P heat control electronics manage thermal process control.

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This arrangement is suitable for industrial packaging and beverage production environments where stable control of pumps, valves, heating and cooling functions is essential to repeatable beer processing.

Production Line Integration Capabilities

The installation is arranged as an integrated brewery process plant rather than a bottle filling and packaging line. It supports the upstream preparation of beer prior to transfer to compatible downstream bottling, canning or kegging equipment. Process pumps, stainless steel piping, steam distribution and glycol installation provide the essential connections between brewing, fermentation, filtration and cooling stages.

Machine Type	Manufacturer / Model	Year
Various Equipment	VELO yeast mill	2004
Tank	TM INOX hot water tank, 10 m3	2014
Tank	Mash boiling tanks, 3.5 m3	2004
Filter	TM INOX malt filter tank, 7.8 m3	2014
Tank	TM INOX hop boiling tank, 7 m3	2014
Tank	TM INOX buffer tank, 7.2 m3	2014
Tank	TM INOX whirlpool tank, 7.5 m3	2014
Tank	TM INOX yeast tank, 2.1 m3	2014
Tank	Sterile tank, 1.5 m3	2004
Filter	BUCHER Filtrox kieselguhr filter	2014
Filter	PALL sterile filtration	2014
Chiller	MTA chiller	2004

The modular configuration allows a buyer to evaluate integration with existing industrial packaging machinery, including transfer systems and downstream beer filling equipment, according to the required package format and production layout.

Machine Condition & Maintenance History

The listed equipment includes manufacturing years from 2004 to 2014. The inventory identifies individual vessels, filtration systems, controls, cooling equipment, pumps and utility installations, enabling a structured assessment of each processing area during inspection. The line is presented as a complete brewery equipment inventory for beer production.

Operational Performance & Versatility

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The process configuration supports core beer production stages: mash processing, wort boiling with hops, whirlpool separation, yeast preparation, fermentation control, kieselguhr filtration and sterile filtration. Beer flow measurement is included after filtration, supporting process monitoring of filtered beer transfer.

Stainless steel process piping and dedicated steam and glycol installations support hygienic product handling and thermal management. The combination of hot-water storage, steam generation, chilling and process pumping provides a practical utility backbone for a brewery production line.

Installation Requirements & Site Preparation

Installation requires a suitable industrial site capable of supporting brewhouse vessels, fermentation and filtration equipment, electrical control cabinets, steam distribution, glycol cooling and stainless steel process piping. The 1,500 kg/h steam generator requires an appropriate steam-system installation, while the chiller requires process cooling connections for fermentation and cooling duties.

Site planning should include access for vessel positioning, process pipe routing, drainage, electrical supply, utility connections and safe servicing access around pumps, filters and control panels. Integration with downstream bottling equipment should be planned around filtered beer transfer and packaging line demand.

Safety Standards & Compliance Certification

The line includes electrical cabinets, command panels and a pneumatic valve control board for organized process operation. Safe installation should provide suitable guarding, emergency isolation, pressure and temperature protection, controlled steam-system operation and hygienic process connections. Electrical, steam, glycol and process-piping systems should be commissioned in accordance with applicable site safety and food-production requirements.