

Documentation

MattMill Impeller RWIP



The MattMill impeller stirrer is a component of the modular MattMill impeller stirrer.



It is used for mixing and continuous movement of the mash in the hobby brewing process.
 Suitable container size: up to approx. 45cm diameter.
 Mash ratio up to approx. 3:1 malt grast/water.
 Recommended speed approx. 40-80/min.

Due to the special shape, a radial outward flow is achieved above the tank bottom. This creates a continuous volume flow from the lower centre to the outside, upwards at the tank wall and back to the impeller downwards in the centre. Shear forces are reduced as far as possible, deposits are avoided as far as possible.

The illustration shows the arrangement for a conventional left-hand drive as seen from above.

The operating direction and thus the volume flow can be reversed by turning the impeller.

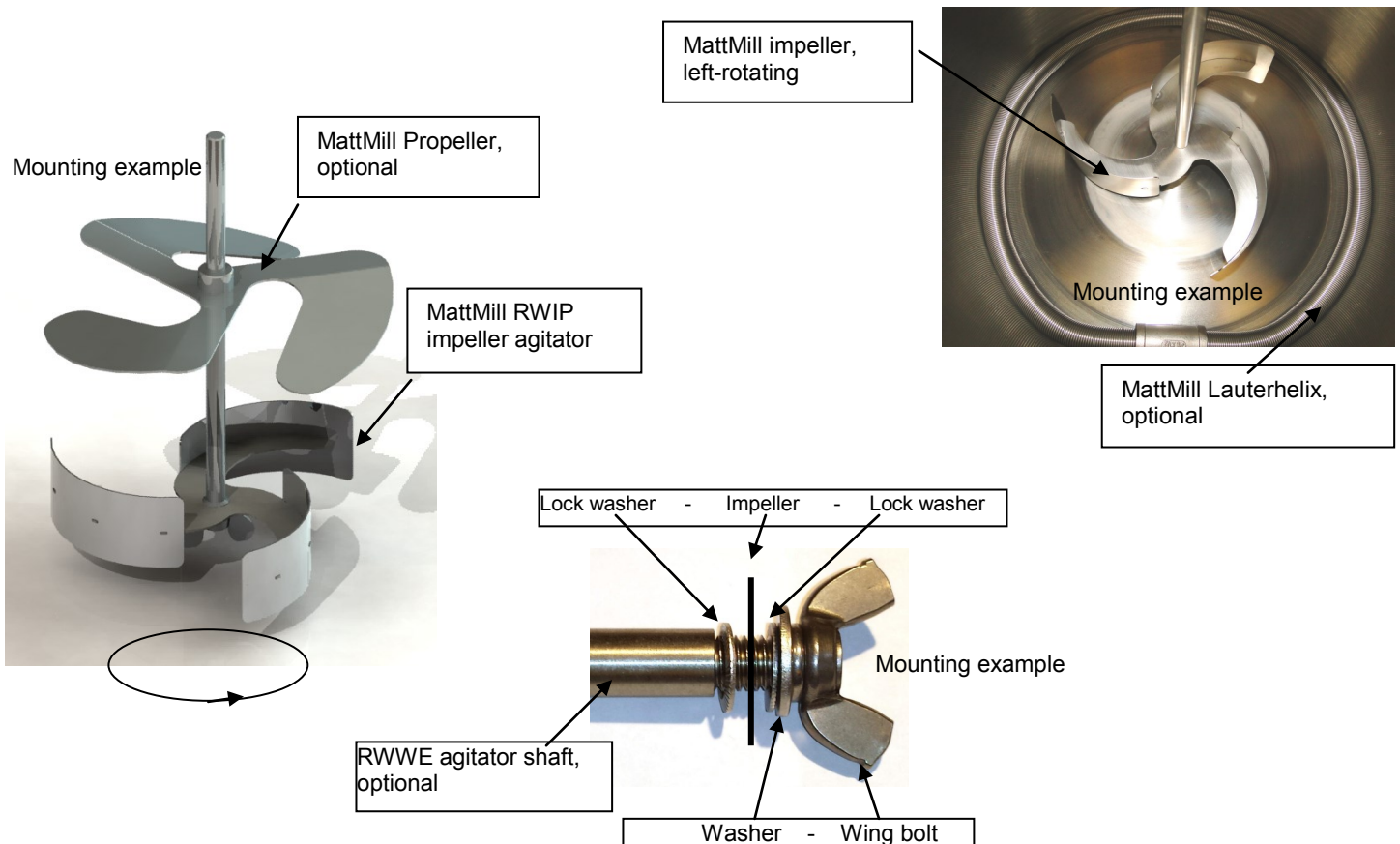
The optional agitator propeller is recommended for thick mashes and/or large vessels.

Shipment list.

TIG-welded impeller. Outer diameter approx. 220mm, blade height 50mm, centric bore 10.5mm.

Flush before first use to remove any production residues. The cleaning can take place in the dishwasher. Resistant to common cleaning agents and disinfectants, boil-proof and made of corrosion-resistant stainless steel. After use, clean with normal household detergents. All components are manufactured in Germany.

Mounting: screw firmly onto the agitator shaft (optional). Observe the screwing sequence!



Kirkel, 15.03.2018

Further information: www.MattMill.de

MattMill, Matthias Hoßfeld, Eibenweg 4, 66459 Kirkel, hossfeld@CADin3D.de