

HANDTMANN YEAST MANAGEMENT

Yeast Wrangler & Versa Flex System



YEAST PROP ROOM

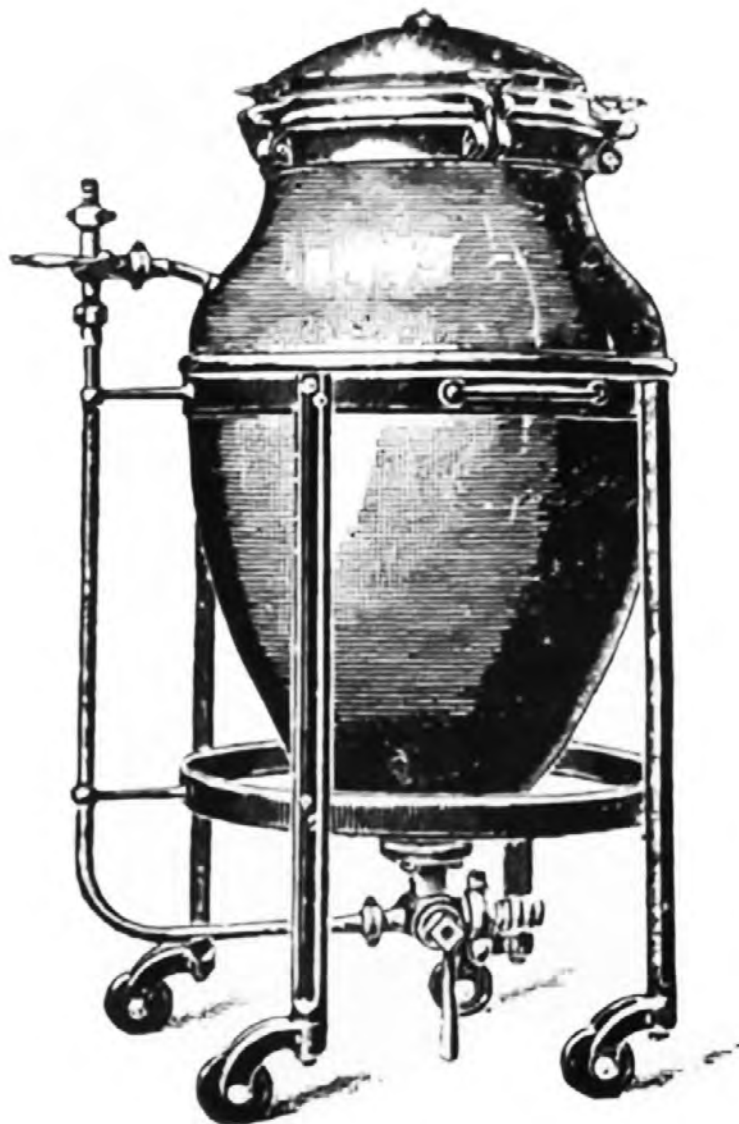
Authorized Personnel Only

FROM THE YEAST EGG TO THE 21ST YEAST MANAGE

History

Handtmann was founded in 1873 and shortly afterwards the copper Yeast Egg had been invented for the yeast propagation and storage in breweries. Admittedly, Handtmann did not start building yeast management systems

right from the start, but we came a long way since then. Tap into the world wide experience in engineering, manufacturing and commissioning of yeast management systems.



MENT SYSTEM

Today

All our yeast management systems; ranging from the smallest YEAST WRANGLER to the fully automated VERSA FLEX system are designed and build while having a close contact with our brewing customers. Brewery-, brewmaster- and yeast strain – preferences are being considered and build into each individual system.

No matter if your brewery requires the YEAST WRANGLER with swing bend execution and manual valves or the larger semi automated VERSA FLEX yeast management with swing bends and automatic valves or already the

fully automated VERSA FLEX yeast management system with EHEDG certified double seat valves, Handtmann will design and build YOUR customized yeast management system.

From single to multiple yeast strain handling, the flexibility and precision in propagation / storage / vitalisation requires an intelligent process design. Each yeast system is tailor made and individually designed for best performance in terms of growing rates, hygienic execution and gentle treatment of the yeastcells.



YEAST WRANGLER

From the Handtmann Yeast Wrangler to our VERSA FLEX system, not only your yeast will propagate

From one small propagator to a full yeast management system – all within reach and with the assurance equipment. A system you can build your success on.



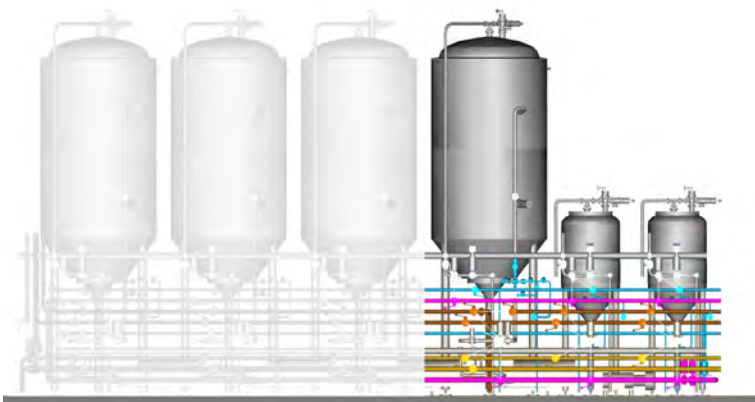
- 1 yeast propagation tank
- Vario bottom aeration
- Option: circulation pump with vario air
- 1 yeast strain in 48 hours

„Start up“ propagation – brewery size: < 5.000 bbl/a



- 2nd yeast propagation tank
- Vario bottom aeration
- Option: circulation pump with vario air
- 2 yeast strains in 48 hours

1st propagation expansion – brewery size < 5.000 bbl/a



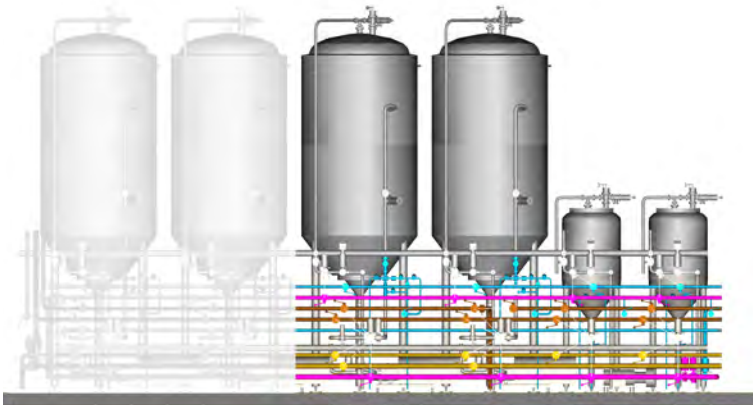
- 1 multipurpose tank + 2 yeast propagation tank
- Vario bottom aeration
- Circulation pump with vario air
- 3 yeast strains per week

Yeast management expansion – brewery size 25.000 bbl/a

VERSA FLEX

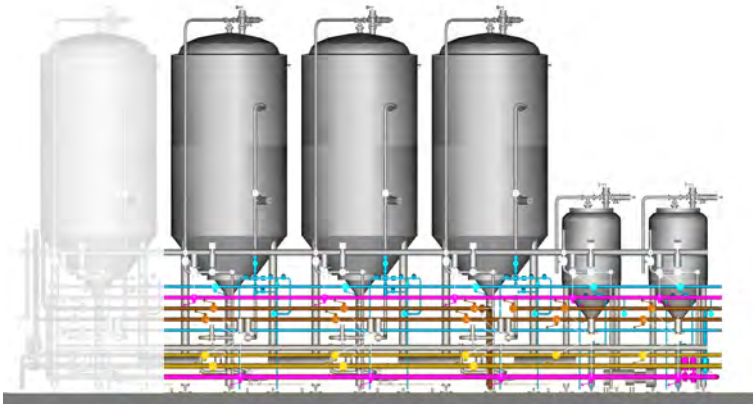
efficiently and healthy, but also your yeast management equipment will be able to grow.

that future growth of the brewery has already been designed into each of the Handtmann yeast propagation



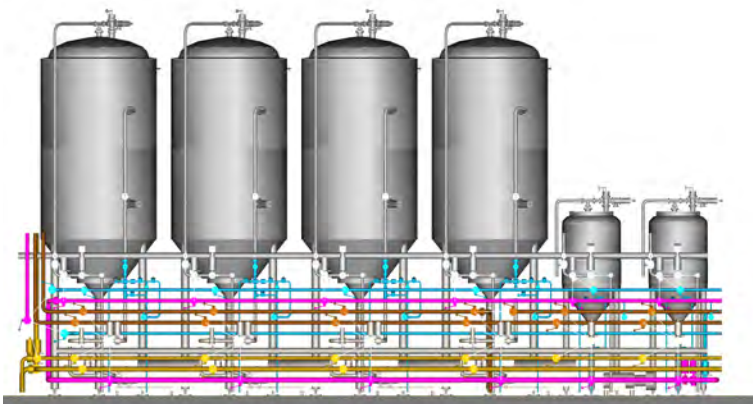
- 2 multipurpose tank + 2 yeast propagation tank
- Vario bottom aeration
- Circulation pump with vario air
- 4 yeast strains per week

2nd yeast management expansion – brewery size > 50.000 bbl/a



- 3 multipurpose tank + 2 yeast propagation tank
- Vario bottom aeration
- Circulation pump with vario air
- 5 yeast strains per week

3rd yeast management expansion – brewery size <100.000 bbl/a



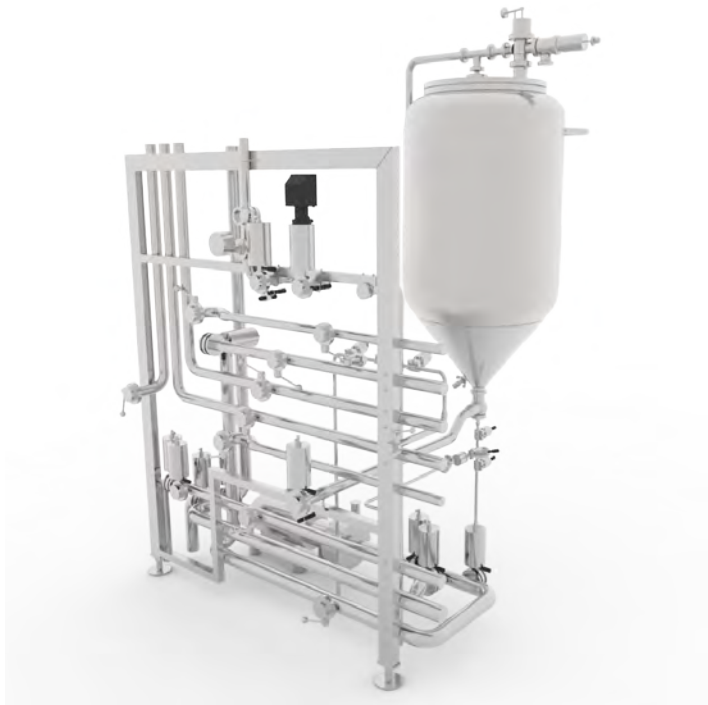
- 4 multipurpose tank + 2 yeast propagation tank
- Vario bottom aeration
- Circulation pump with vario air
- 6 yeast strains per week

Brewery size > 100.000 bbl/a

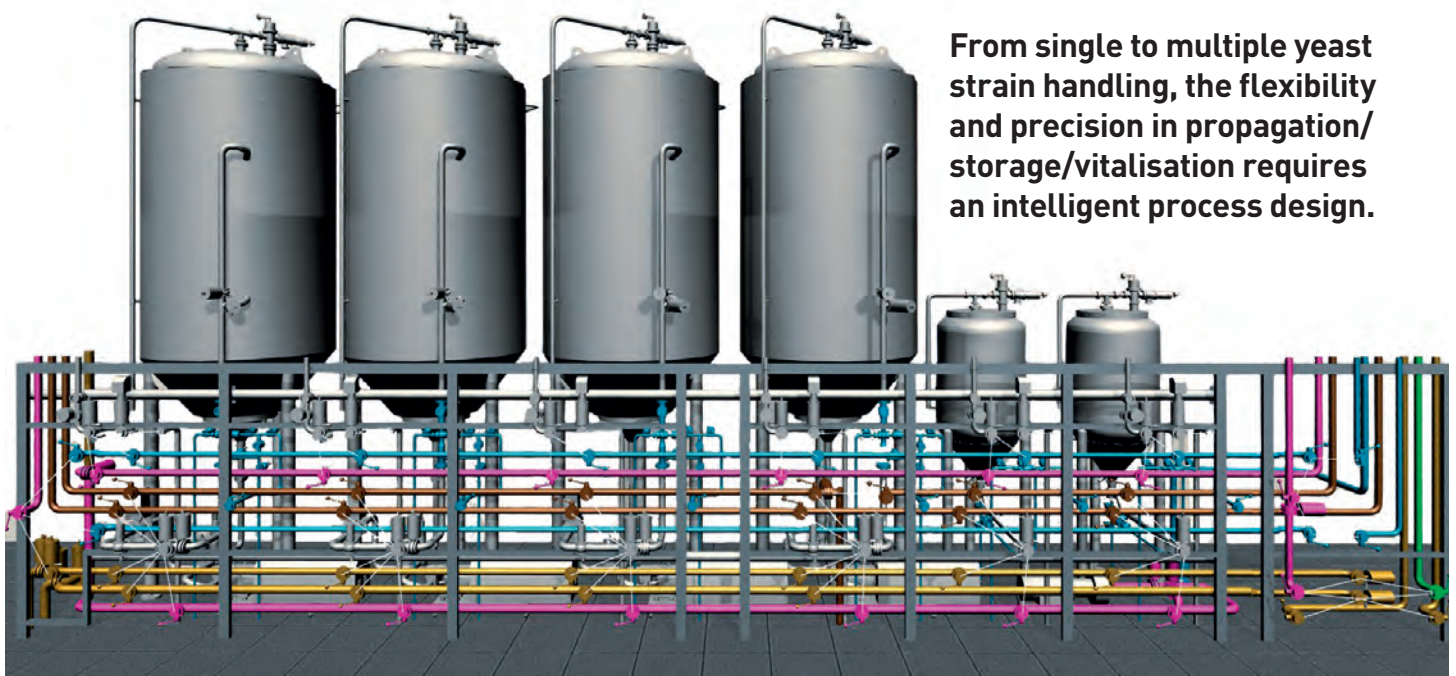
AVERY BREWING COMPANY



„Start up“ Yeast Wrangler in 2012 ...

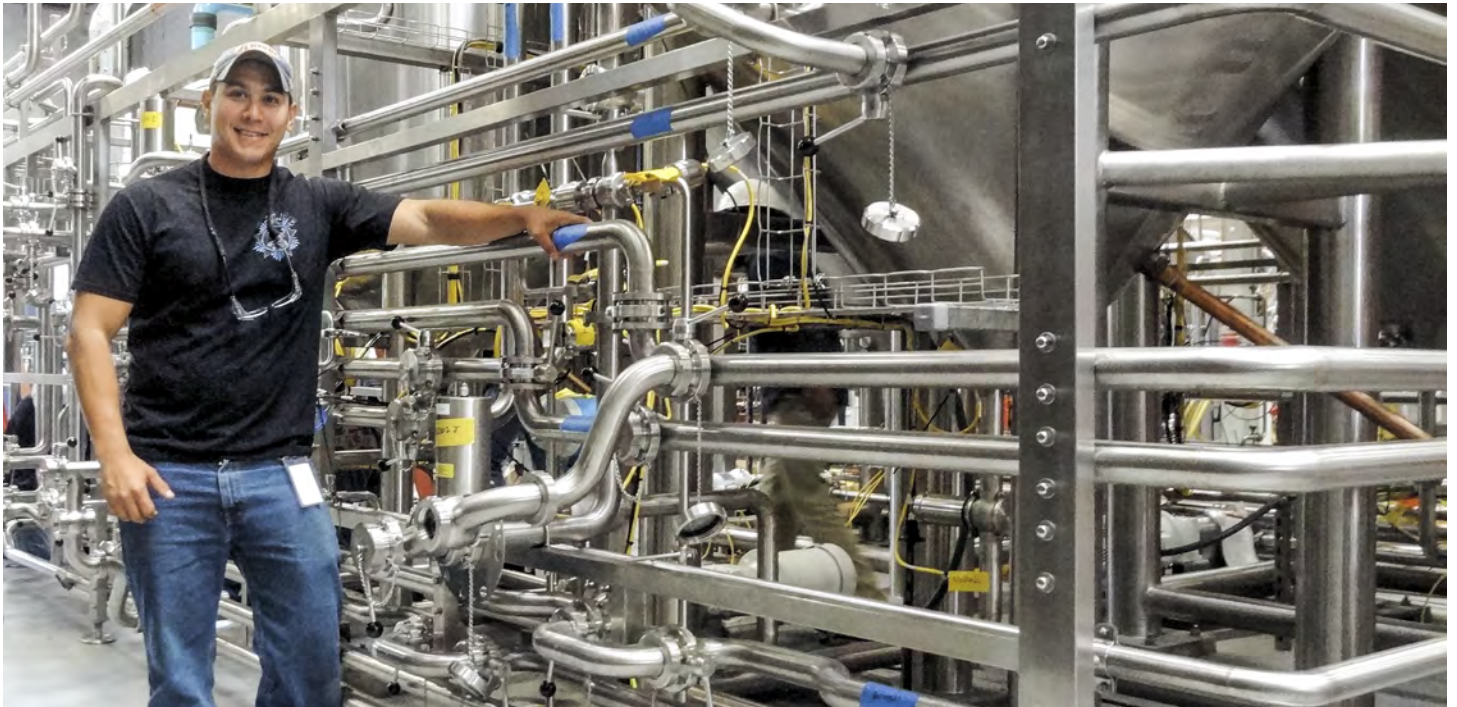


...to Versa Flex in 2015.

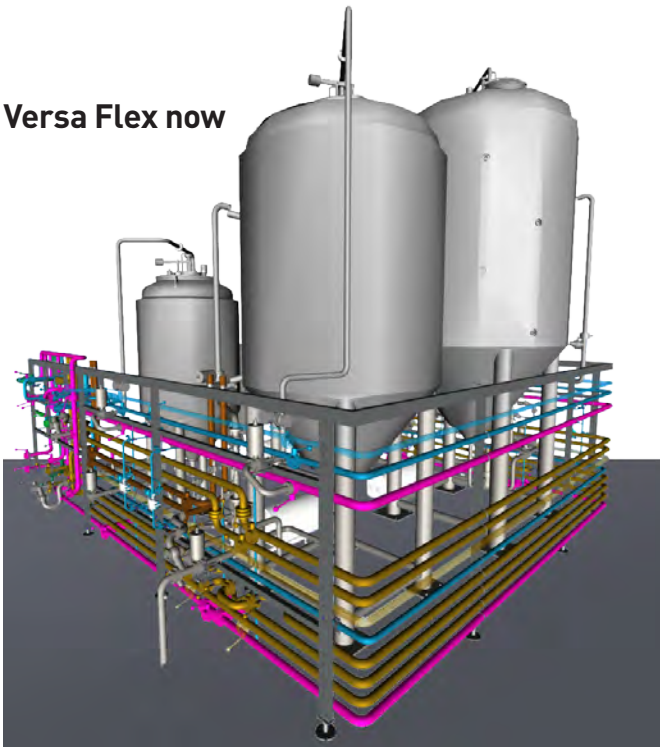


From single to multiple yeast strain handling, the flexibility and precision in propagation/storage/vitalisation requires an intelligent process design.

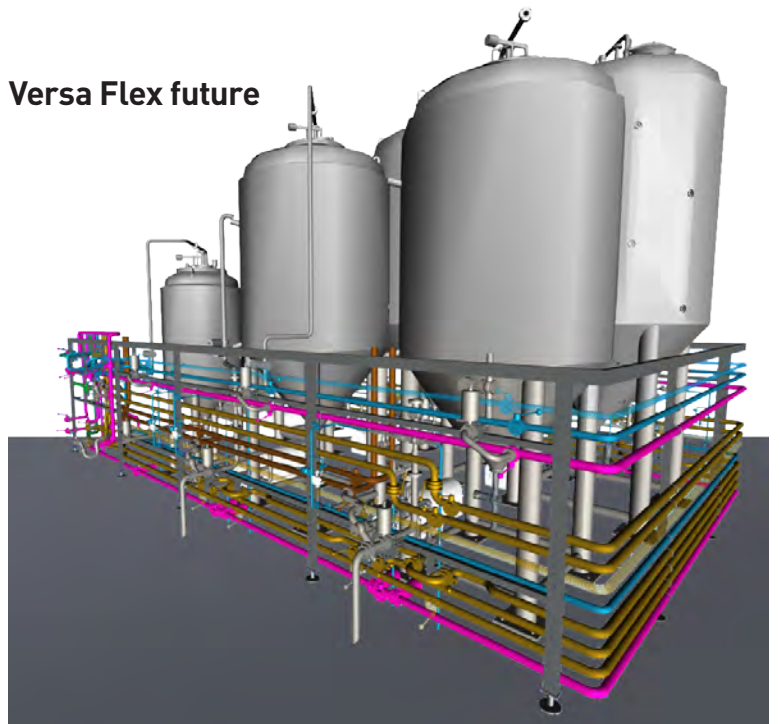
STONE BREWING COMPANY



Versa Flex now



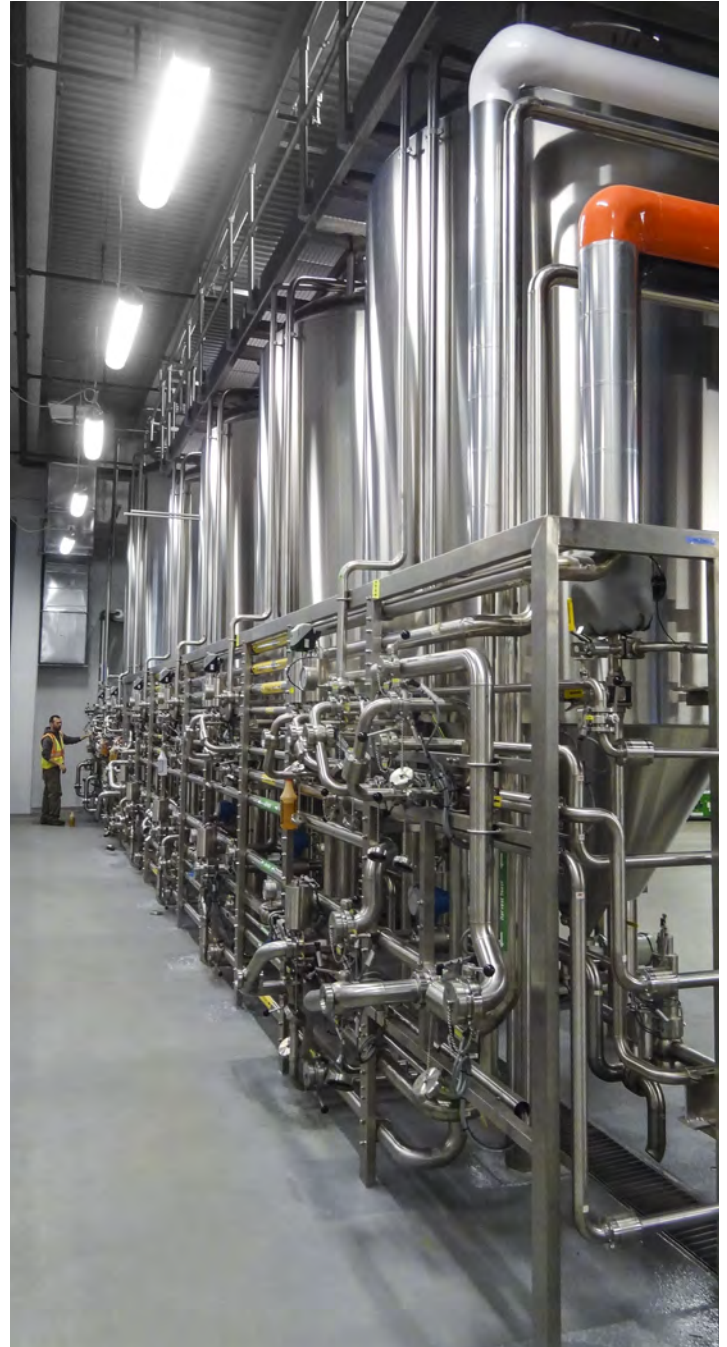
Versa Flex future



NEW BELGIUM BREWING COMPANY



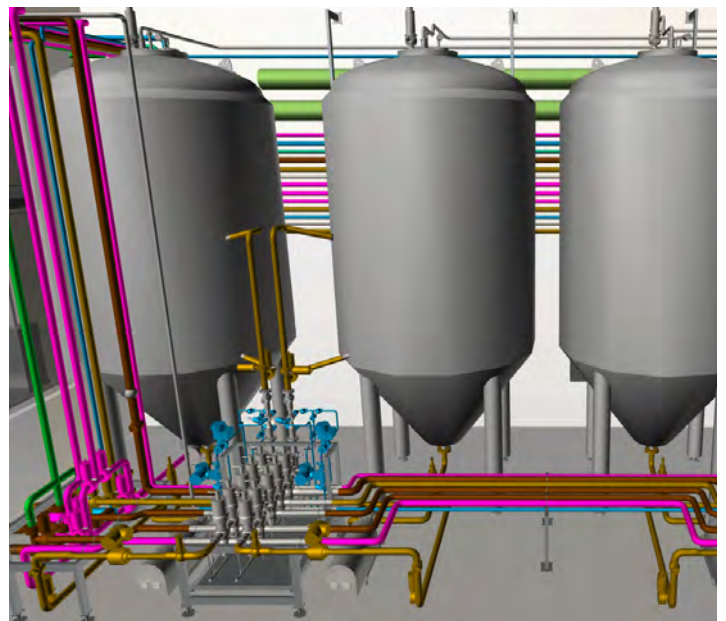
Each yeast system is tailor made and individually designed for best performance in terms of growing rates, hygienic execution and gentle treatment of the yeast cells.



VICTORY BREWING COMPANY



Intelligent automation and advanced process technology ensure high performance level.



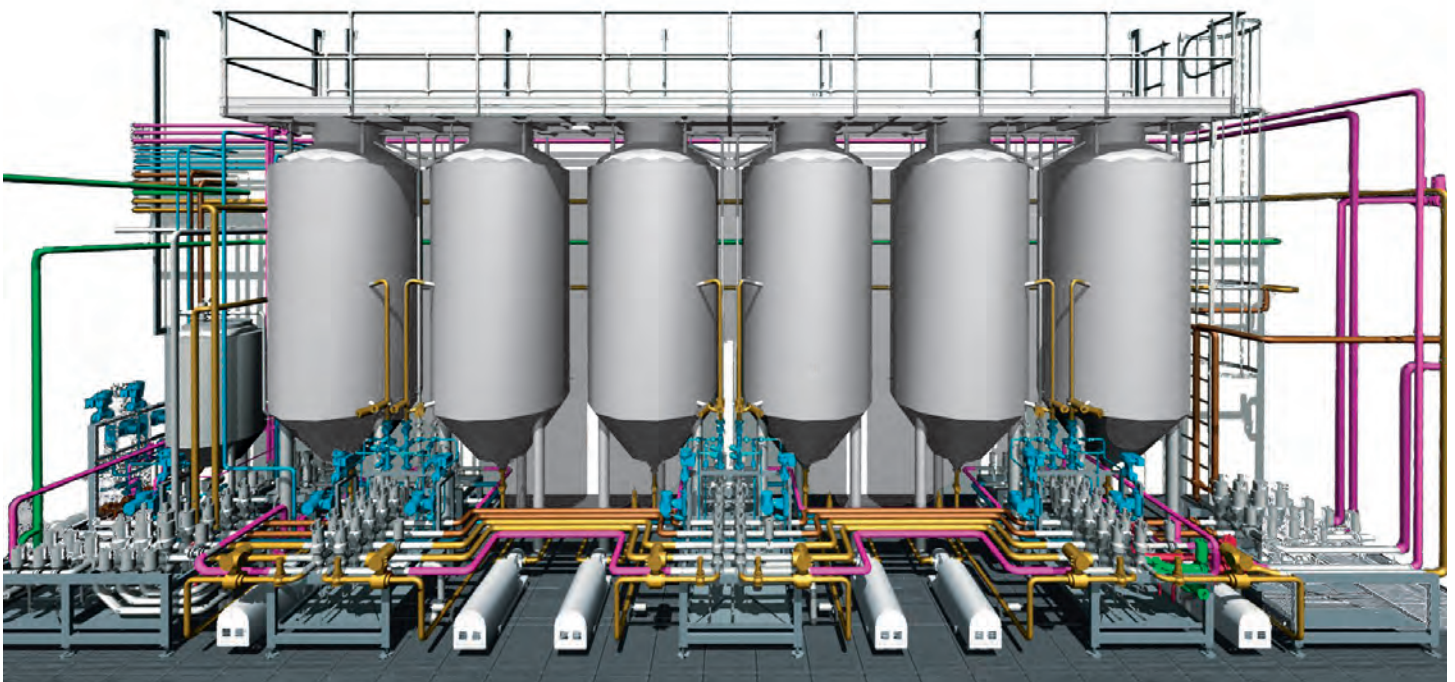
DOGFISH HEAD BREWERY



Fully automated multiple yeast strain management.



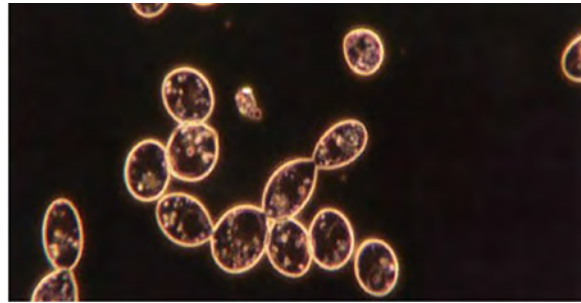
Dedicated yeast management room and system. 100% hygienic and sanitary condition.



YEAST AERATION AND YEAST DOSING



Vario-Bottom Air, the hygienic tank bottom aeration for the 1st step propagator.

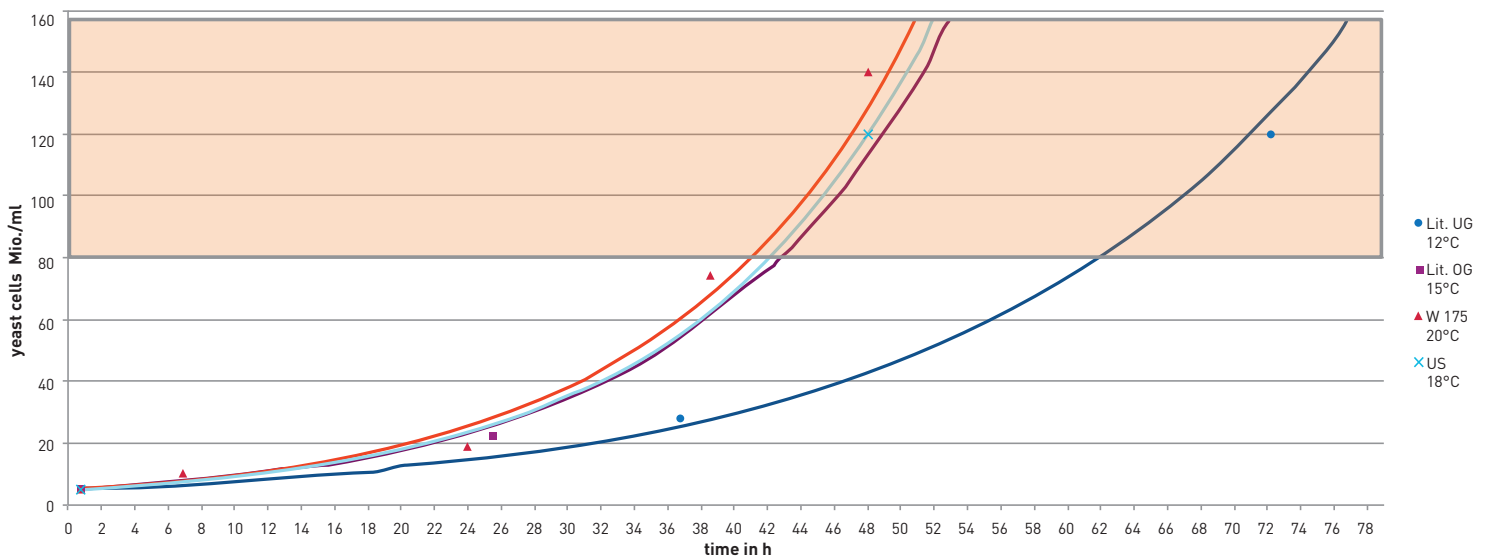


„We take care of each single yeast cell.“



Vario Air, the two stage hygienic aeration device for aeration in multifunctional tanks.

Cell count in propagation



Yeast count and vitality exceeds customers expectations.

YOUR PARTNER.

Made in Germany



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