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Brennereitechnologie

Cutting and stirring unit

- to simplify the work when mashing in
stone fruit and pulped pome fruit -

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Page 1/1

Technical informations and instructions for use

Purpose of application:

The **cutting and stirring unit** is suitable for cutting berries and stone fruit in barrels with a capacity of up to 200 litres.

On the one hand, it ensures that the fruit skin is torn or scratched to such an extent that yeast cells and enzymes can come into direct contact with the flesh or can leak out fruit juice.

On the other hand, this gentle method of mashing does not destroy the fruit stones. This is the first step on the way to ethylcarbamate-free stone fruit brandies with low cyanic acid content.

Furthermore, the **cutting and stirring unit** is also suitable for transferring pre-pulped pomaceous fruit in order to introduce acids, enzymes and yeast homogeneously and comfortably into the mash.

The protective cage of the **cutting and stirring unit** reliably prevents damage to the container wall at any time during operation.

Handling:

We recommend the use of a powerful drilling machine with at least 1000 watts and speed

control or a paint or mortar mixer drive.

To mash **berries or stone fruit**, the fermentation container is first filled to 1/3 and crushed until no more uninjured fruit is visible. Add more fruit two or three times and stir in the same way.

Pomaceous fruits can only be stirred in the already pulped or milled state.

Fermenting mash, no matter which fruit, should be stirred at least once a day during the first days of fermentation. In particular, stir in the blown up marc cap to extract the fermentable sugars and flavouring substances contained in the fruit peel in the mash liquid.

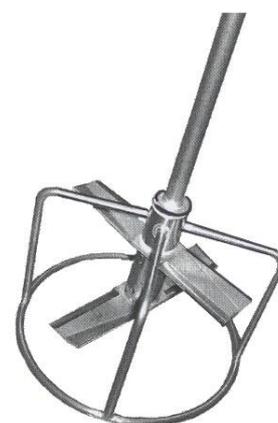
After use, rinse the **cutting and stirring unit** with water.

Safety instructions:

- Wear close-fitting clothing!
- Ensure that the fermentation tank is also secure in place!
- Only connect the drive to the socket after the stirrer has been inserted!
- Avoid leaving the unit unattended to protect children!
- Safety distance to surrounding persons!
- Do not switch on the unit outside the container!

Dimensions:

Total length:	69 cm
Ø Stirring shaft:	12 mm
Ø Protective cage:	17,5 cm
Weight:	1,3 kg



All information in this publication corresponds to our current experience and knowledge.

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