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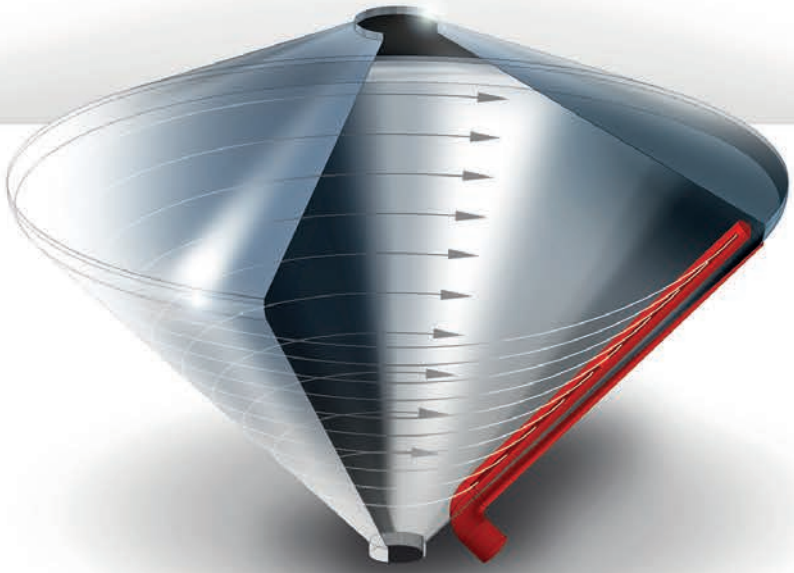

EFFECTIVE & GENTLE

THE CONTI-COOLSHIP DIAMOND

Wort polishing with the DIAMOND: hop aroma and protein content are preserved

With their boiling times and temperatures, modern boiling systems provide the required homogeneity and the desired flavour formation and drive off large part of the undesired volatile substances. If the brewery would install downstream a vacuum evaporator or a stripping column, this would be like cracking a nut with a sledgehammer. Since, with regard to the aromatic profile, it is not goal-oriented to let the content of free DMS to tend to zero. For sensory aspects, this is anything but reasonable.

The DIAMOND consists of two welded cone components. Inlet nozzles direct the wort onto a defined way. Afterwards, the wort runs off in a spiral-shaped flow. The spiral-shaped flow extends the holding time of the wort in the atmospheric evaporation phase. Hereby free DMS is reduced by up to 30 %.

Advantages:

- Protection against too high DMS values caused by raw material fluctuations, without changing the wort composition or the aromatic profile.
- Favourable investment and operating costs: An energy input as when using a vacuum pump or stripping gas is not required.

DIAMOND BY ZIEMANN

www.ziemann-holvrieka.com