WORLD BREWING CONGRESS 2016

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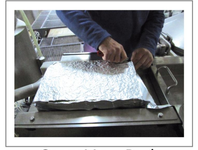
Sheraton Downtown Denver
Denver, CO 80202, U.S.A.

THE HOP DISINTEGRATOR

(Michael Dillenburger, DILLENBURGER GmbH)

FUNCTION PRINCIPLE


Place Vacu Pack on Preparation Table


Open Vacu Pack


Remove Foil


Open Chamber by Pressing Button and Pulling Handle at a Time


Insert Hop Block into Disintegration Chamber


Close Chamber Lid


Press “Emergency Stop” to Revoke Safety Interlock


Press “Machine ON”


Press “Rotor ON-OFF”


Press “Feed FORWARD – STOP”


Collect Disintegrated Hops


Add Disintegrated Hops to Desired Process Step

HOP DISINTEGRATOR AS EFFICIENT AND SECURE METHOD

- Labour Safety Guaranteed
- Design Meets Legal Requirements
- Huge Time Saving Potential
- Constant and Reproducible Particle Size Distribution
- Can Easily Pay Back via Savings in Working Hours
- Massive Work Simplification
- Gain in Yield and Product Quality
- Low Foot Print
- Partial Use of Vacu Pack Enabled Without Risk of Quality Loss During Storage

USE OF NATURE HOPS VACU PACKS

- Highly Compressed
- Seal of Aroma
- Long Lasting Storage Enabled
- Highly Efficient Shipment Due to Box-Shaped Pieces
- Use for Conventional Hopping and Dry Hopping
- Use of Original Unprocessed Hops

STATE-OF-THE-ART METHODS AND THEIR DISADVANTAGES

- Picks ⟶ Time Intensity vs. Particle Size / High Risk of Injuries
- Saws ⟶ Time Intensity vs. Particle Size / High Risk of Injuries
- Hammers ⟶ Highly Time Intense / High Risk of Injuries

FOR ALL ⟶ Either process of disintegration is carried out intensely to realise particle size that allows wetting and extraction or poor yield due to insufficient transfer from hop plant particles into wort

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