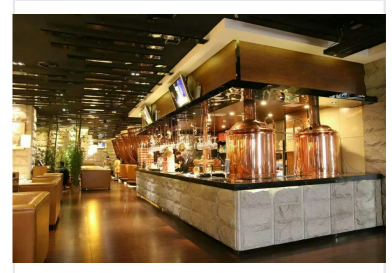


300L Beer Brewing System

This is a professional equipment for beer production with a 300L capacity per day. It utilizes food grade stainless steel SUS 304 for all raw materials.



Overview

Professional 300L Brewing System

This 300L beer brewing system is engineered for consistent, high-quality production, featuring robust construction and sanitary design standards. With double-layer polyurethane insulation and precision TIG welding, it ensures optimal thermal efficiency and durability. The system includes comprehensive sanitary features like CIP ports, pressure relief valves, and internal lighting, making it an ideal choice for craft breweries and brewpubs.

Technical Specifications

Efficiency Volume

300 L

Capacity

Construction Materials

- Stainless steel grinding or mirror polish plate
- Double insulation layer (Polyurethane: 90mm)
- Internal polishing: 0.4 micron

Wall Thickness

Section	Thickness
Inner	2.0-3.0mm
Outer	1.5-2.0mm

Design & Geometry

Manhole Placement

Top Manhole • Side Manhole

Vessel Design

Domed Top, Cone Degree: 70-85°, Adjustable Legs

Operational Features

Sanitation & Safety

- CIP port and exhaust port
- Wash rotating ball
- Pressure relief valves
- Sanitary butterfly valves
- Pressure gauge

Monitoring & Control

- Digital Temperature Thermometer
- Internal vessel lighting

Manufacturing Standards

100% TIG welding with pure argon gas shield