

arnold holstein

Accessories

for the production
of distillates and fruit juice



arnold
holstein
— est. 1958 —



**We are happy to share our knowledge.
Take a look at our webpage, where you will find
information on the following topics:**

- Mashing Williams pears and stone fruit, cereals, potatoes and Jerusalem artichokes
- Fermentation
- Distillation
- Production of herbal schnapps and spirits
- Hydrometer handling
- Reduce distillates to drinking strength
- Filtration
- Cleaning the distillation plant
- Severance applications for download
- Fruit juice production

ACCESSORIES FOR THE PRODUCTION OF DISTILLATES AND FRUIT JUICE

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STIRRING

Agitators RW 300, 1000 and 3000:
for fermented fruit mashes, non-fermented Williams
and grain mashes and fermented stone fruit mashes

RW 300 · holstein

Type RW 300 with motor

Type RW without motor for use in drilling machines

- Light hand mixer
- Stainless steel agitator shaft
- For stirring in yeast and acid
- With stone fruit mashes, the fruit flesh is gently loosened from the stones
- The stones are not damaged



Type RW 300
with motor



Type RW 300
without motor

Agitator RW 1000 holstein

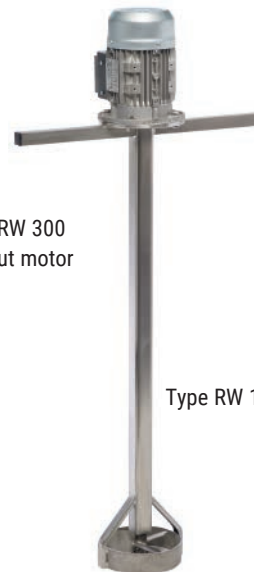
- All parts in contact with the raw materials are made of stainless steel

Agitator RW 3000 holstein

- All parts in contact with the raw materials are made of stainless steel

Type RW 3000 for small container opening from 150 mm Ø (not shown)

- Removable basket guard



Type RW 1000



Type RW 3000

Type	Container	Motor	Drive/motor	Dimensions	Guard ring/	Agitator shaft	Weight approx.
Content	Power		Shaft length	Propeller			
RW 300	up to 300 l	1.8kW/230 V/50 Hz	2-speed	800 mm	Ø 200 mm	800 mm	9 kg
		0 - 580 rpm.				Thread M14	
						or shaft Ø 13 mm	
RW 1000	100 - 1,000 l	0.75kW/400 V/50 Hz	with reversing switch	1,000 mm	Ø 210 mm		22 kg
		1,400 rpm.	Forward and reverse operation				
RW 3000	500 - 3,000 l	1.5 kW/400 V/50 Hz	with reversing switch	1,000 mm	Ø 270 mm		28 kg
		1,400 rpm.	Forward and reverse op.	1,200 mm	Ø 270 mm		30 kg
				1,500 mm	Ø 270 mm		32 kg

MASHING

Single mash and fermentation tanks stainless steel · holstein for the production of whisky and grain brandy

In the mash preparation of raw materials containing starch, the fermentable starch must be thermally gelatinised and broken down into fermentable sugar by adding enzymes.

These containers enable safe and reliable maceration for this process.

- Electrical heating by means of temperature-controlled heating rods
- Double-walled design in the shell and base enables fast, energy-efficient heating and cooling of the mash
- Mash spout with 2 ½" ball valve
- highly polished inside - thus easy and convenient cleaning guaranteed
- Sturdy design with dipping rim cover
- Material: Stainless steel 1.4301

Capacity	Ø	Height with feet	height with agitator	Filling
750 l	950 mm	1,700 mm	2,050 mm	600 l
980 l	1,050 mm	1,780 mm	2,070 mm	800 l

- Agitator with two speeds 1.5 kW · 400 V · 4 A
- Electric heater ~ 18 kW · 400 V · 27 A
- Electronic temperature control for electric heating

- 1/3 of the cover firmly welded on, provided for agitator mounting
- 2/3 of the lid removable



Single mash and fermentation tank stainless steel · holstein

(without electrical heating)

optional:

- Stainless steel feet
- Thermometer
- Agitator with swivel device – motor: 400 V, 1.5 kW
- Agitator fixed

Capacity	Ø	Height without feet	Height with feet
510 l	850 mm	1,060 mm	1,410 mm
600 l	950 mm	1,060 mm	1,410 mm
750 l	1,050 mm	1,060 mm	1,410 mm
950 l	1,050 mm	1,300 mm	1,650 mm



PUMPS

Self-priming eccentric screw pumps for conveying liquids and mashes

with solid content such as cherries, prune plums, grapes, berries, wheat, maize, malt. We have the right pumps for every application with flow rates between 4,500 and 40,000 l/h.

Eccentric screw pumps are the most frequently used positive displacement pumps in the beverage industry.

The gentle handling of the products, the near-pulsation-free, controllable flow rate, its self-priming capacity and the application possibilities for conveying liquid, non-homogeneous and highly viscous products are the reasons for the triumphant success of this type of pump.

SMH series – for the fruit and whisky distillery

These pumps are specially designed for distilleries. Due to the extremely high eccentricity of the rotor, the conveying spaces between the rotor and stator are particularly large, so that the stone fruit mashes are handled extremely gently.

All rotors are equipped with a threaded connection for the attachment of a feed screw.

The input width of the pump can be equipped with a 90 mash thread from type SMH 50 onwards, so that a single mash funnel can be easily attached.

Dimensions of fruit funnel: L/W/H: 550/460/470 mm

Advantages:

- Large self-priming capacity up to 6 m Ws
- Extremely gentle conveying
- No damage to the cores or stones
- Conveying of whole stone fruit
- Conveying hot stillage (up to 100 °C)
- Compact, mobile design
- Vibration-free operation due to special hollow rotor
- Shaft sealing by stuffing box packing
- All pumps from SMH 50 with reversing pole motor protection switch
- *optional*: Frequency converter for speed regulation



Type SMH 50
in combination with
fruit knife p.18



Type	Medium	Conveying capacity	Motor power	Connection
SMH 20	liquids, pome fruit, wine yeast, hot water	2,500 and 5,000 l/h (water)	0.7 / 1.1 kW / 400 V / 50 Hz forward and reverse operation	NW 32/32
SMH 50	liquids, pome fruit, cherries with 2 speeds 700 u. 1,400 rpm.	5,000 and 10,000 l/h (water)	1.0 / 1.9 kW / 400 V / 50 Hz forward and reverse operation with motor protection switch	NW 65/65 or 65/90
SMH 100	liquids, pome fruit, stone fruit (also prune plums) with 2 speeds 700 and 1,400 rpm.	10,000 and 20,000 l/h (water)	2.3 / 3.5 kW / 400 V / 50 Hz forward and reverse with motor protection switch	NW 65/65 or 65/90
SMH 200	liquids, pome fruit, stone fruit	15,000 and 30,000 l/h (water)	3 / 4 kW / 400 V / 50 Hz forward and reverse operation with motor protection switch	NW 65/65 or 65/90
SMH 380	liquids, pome fruit, stone fruit	20,000 and 40,000 l/h (water)	4 / 5 kW / 400 V / 50 Hz forward and reverse operation with motor protection switch	NW 65/65 or 65/90



SZH series

Pumps with large rectangular hopper opening and feed screw.

The SZH series is designed to pump products with high solids content, mash, yeast and filter cake without any problems. This pump series can be used as a thick matter pump with a built-up hopper and as a liquid pump with a closed hopper opening and threaded connection. It also offers great labour savings when mashing and pumping stone fruit. Williams pears can be introduced directly without prior mashing.

Advantages:

- Large self-priming capacity up to 6 m Ws
- Low speed, thus very gentle mashing and conveying of stone fruit
- No damage to the cores or stones
- Conveying hot stillage (up to 100 °C)
- Compact, mobile design
- Vibration-free operation due to special hollow rotor
- Shaft sealing by stuffing box packing
- All pumps with reversing pole motor protection switch

• *optional*: Frequency converter for speed regulation

Type	Conveying capacity
SZH 100	5,000 and 10,000 l/h (water)
SZH 200	7,500 and 15,000 l/h (water)
SZH 380	10,000 and 20,000 l/h (water)
SZH 750	15,000 and 30,000 l/h (water)

Accessories: Fruit funnel

See p.14



Type SZH 100/200



PUMPS

Impeller pumps for winery and distillery technology

These impeller pumps are dry self-priming rotary pumps, portable (up to size IP 3) and mobile available.



- Medium: Liquids with kernels/berry residues and grain mash
- Compact designs, low weight
- Dry self-priming on both sides up to 5 m WS
- All pump parts made of polished stainless steel
- Gentle, almost pulsation-free conveying
- Easy cleaning
- Fast removal
- Pressure up to 5 bar
- Easily adjustable due to bypass
- Drive with 2 speeds or variable speed possible
- Pump sizes from 1 to 30 m³/h

Type	Bypass	Connections	Flow rate	Motor power	Rotational speed
IP 3	✓	IG 1"	5,000 l water/h	0.75 kW	1,400 rpm.
		IG 1"		230 V / 400 V / 50Hz	
IP 10	✓	2 x IG R	10,000 l water/h	1.5 kW	1,400 rpm.
		1 1/4"		400 V / 50 Hz	
IP 15	✓	2 x IG R	15,000 l water/h	2.2 kW	700 / 1,400 rpm.
		1 1/4"		400 V / 50 Hz	



		Ø	Height
Spare impeller	Type IP 1	57 mm	22.5 mm
Spare impeller	Type IP 2	56 mm	31.5 mm
Spare impeller	Type IP 3	64 mm	50 mm
Spare impeller	Type IP 10	92 mm	64 mm

Liquid pump type HP 50 with or without bypass

- Medium: Liquids, pome fruit mashes, wine yeast
- Dry self-priming
- Easy cleaning
- *optional*: with circuit breaker, with flow regulation



Type	Bypass	Flow rate	Motor power	Weight
HP 50	optional	10,000 l/h	1.85 kW/400 V/50 Hz	30 kg
			1,400 rpm.	

Centrifugal immersion pump stainless steel holstein

For stirring stone and pome fruit mash in barrels up to 220 l and quick filling of the still.

- Medium: Stone fruit (also prune plums) and thick pome fruit and grain mash – no damaging of the stones
- Completely in stainless steel
- Very handy and easy to use
- Dry-run safe

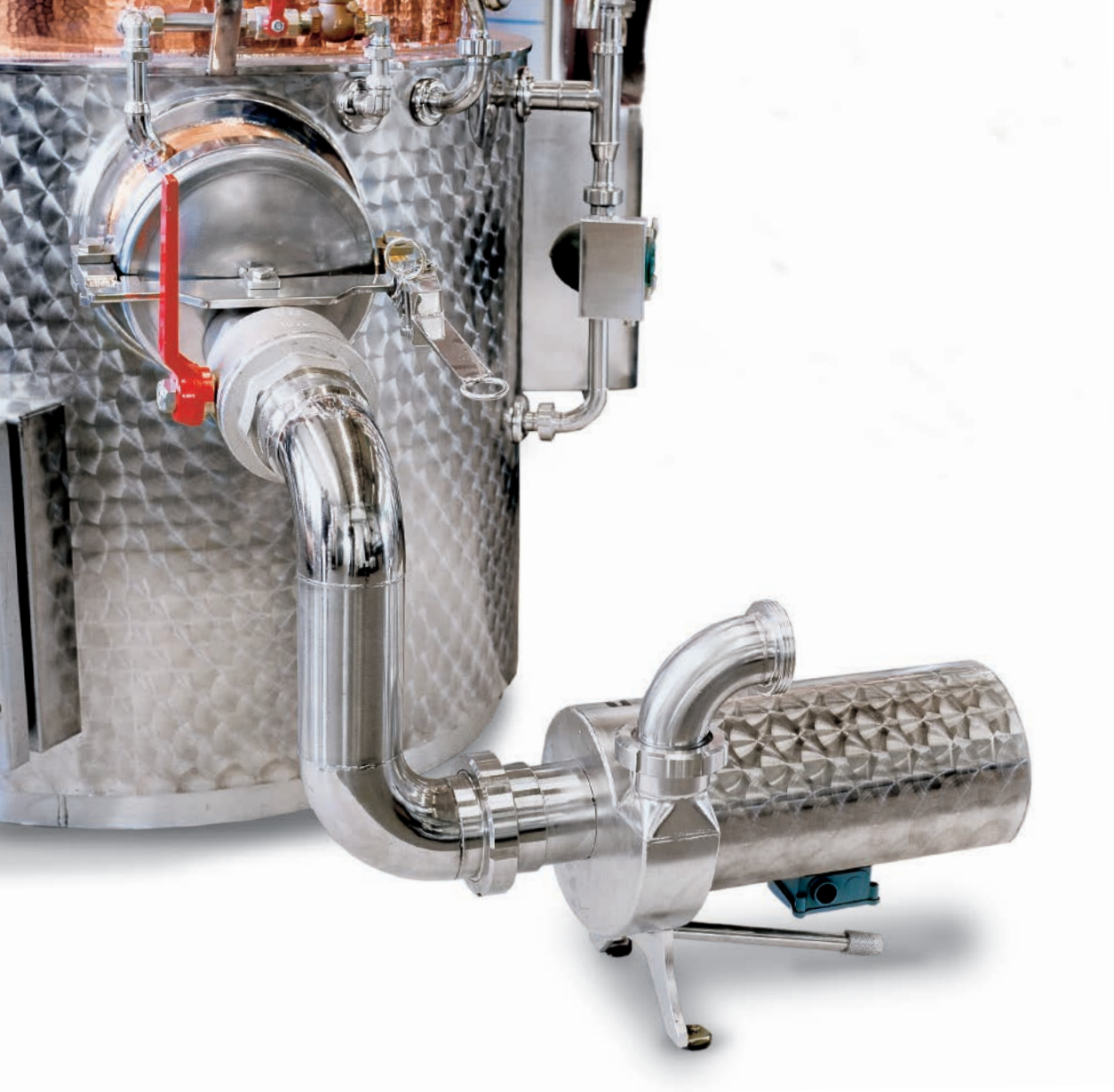
Conveying capacity	Motor power	Height	Mash discharge height	Weight
10,000 l/h	0.55 kW / 400 V / 50 Hz 1,400 rpm.	approx. 1,350 mm	approx. 1,140 mm	approx. 20 kg

Accessories for perfect weight balance:

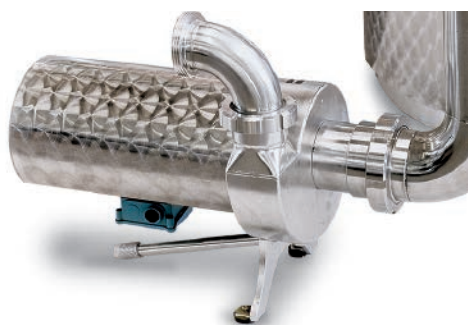
Spring balancer

- for comfortable working with the pump
- length balancer: 520 mm, length stainless steel cable: 2,000 mm
- The weight of the pump is almost entirely borne by the balancer.





PUMPS



Stainless steel stillage pump • Type HZP • holstein

Centrifugal pump for pumping hot fuel stillage

Medium: Pome fruit, stone fruit, whisky mash (barley, rye, corn), liquids (beer, wine)

- Pump housing and impeller made of solid stainless steel
- Shaft sealing: Stuffing box packing
- Stainless steel motor cover

The pump housing with impeller and the great efficiency of the pump guarantee no clogging with hot mash.

Connection: NW 100 DIN 11851 suction side, NW 65 DIN 11851 pressure side

Type	Conveying capacity	Motor power	Weight
HZP 1	20,000 l/h	1.5kW/400 V/50Hz	approx. 32 kg
		1,400 rpm.	
HZP 2	25,000 l/h	2.2kW/400 V/50 Hz	approx. 34 kg
		1,400 rpm.	

Accessories:

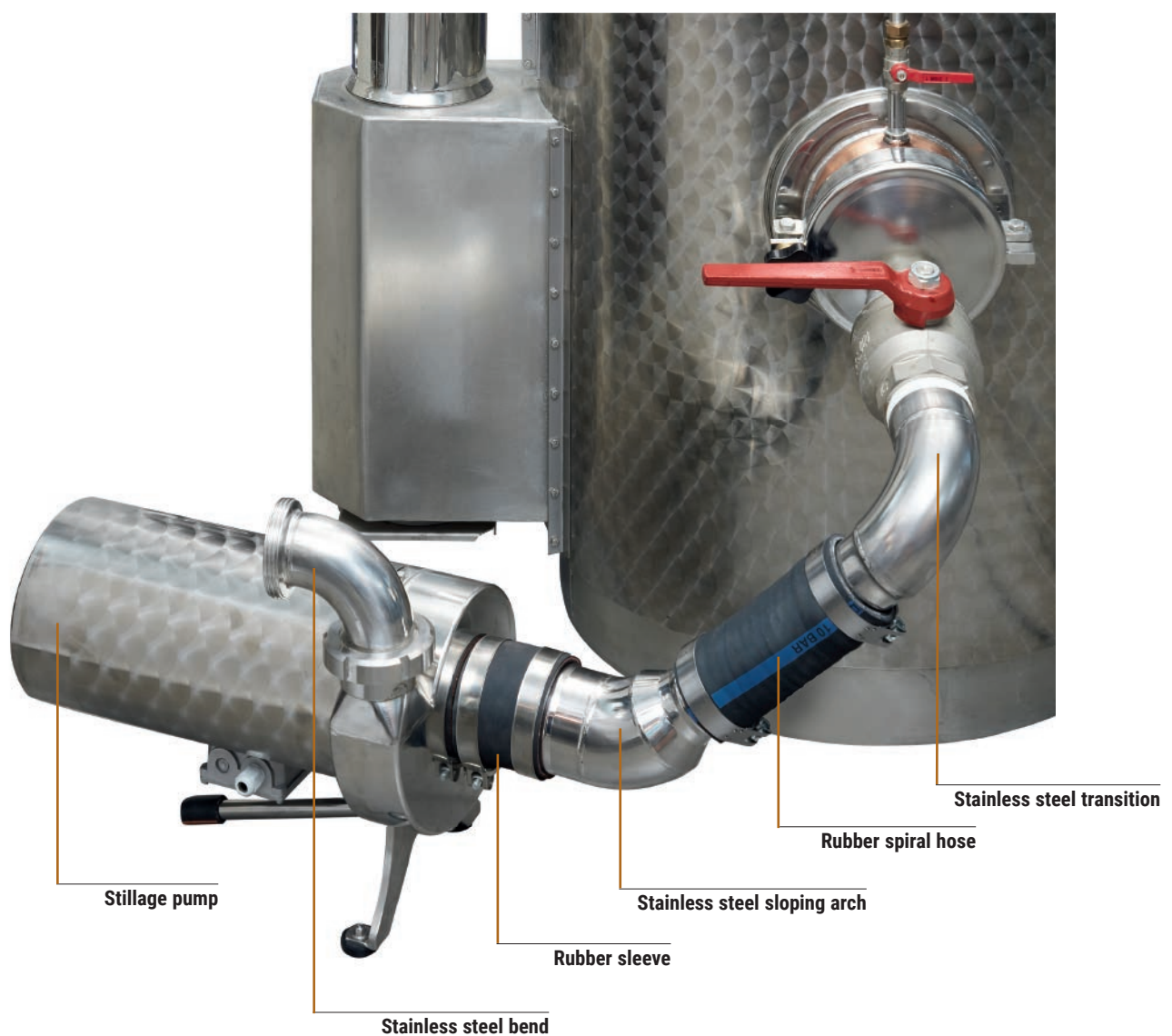
- Stainless steel transition piece 3" / 4" x NW 75
- Heat-resistant rubber hose

Connection material for stillage pump on suction side:

Rubber sleeve	NW 100	with 2 hose bands
Stainless steel sloping bend	NW 100 x NW 75	
Rubber spiral hose	NW 75 heat-resistant	
		Connecting hose from outlet to sloping bend
Stainless steel transition piece	2 1/2" x NW 75	With handles
	3" x NW 75	
	4" x NW 75	
Stainless steel transition bend	2 1/2" x NW 75	
	3" x NW 75	
	4" x NW 75	

Connection material for stillage pump on pressure side:

Stainless steel bend 1/3 and 2/3 screw connection NW 65	
Stainless steel-2/3-connection fitting	NW 65 / NW 65 or NW 65 / NW 50
Rubber spiral hose	NW 65 and NW 50



PUMPS



Stillage pump type ZPG

- Centrifugal pump for pumping hot stillage
- Medium: Pome fruit, stone fruit, whisky mash (barley, rye, corn), liquids (beer, wine)
- Cast iron pump housing
- Shaft sealing: Stuffing box packing

Type	Conveying rate	Motor power	Connection
ZPG	20,000 l/h	1.3 kW / 400 V / 50 Hz 1,400 rpm.	Bayonet

Accessories

- Stainless steel transition piece 3" / 4" x NW 75
- Heat-resistant rubber spiral hose on suction and pressure side
- Suction and discharge connections



Stillage pump type HSP

- Centrifugal pump for pumping hot stillage
- Medium: Pome fruit, whisky mash (barley, rye, corn), liquids (beer, wine)
- Pump housing, shaft and impellers made of stainless steel
- Shaft sealing: Slide ring

Type	Conveying rate	Motor power	Connection
HSP	9,000 l/h	1,1 kW / 400 V / 50 Hz 2,900 rpm	NW 65 DIN 11851 suction and pressure side



Rod pump

- for low-viscosity media
- Industrial version with universal motor with on/off switch and speed controller
- Viscosity: max. 300 mPa s
- Conveying height: max. 7 m WS
- Polypropylene pumping station 41
- Drive shaft stainless steel 1.4571
- Suction tube: Polypropylene or stainless steel
- Special design: Stainless steel version with explosion protection

Conveying capacity	Motor power	Pipe length	Ø	connections
0 - 5,220 l/h	500 W / 230 V / 50 Hz	1,000 mm 1,200 mm	41 mm	discharge connection 1 1/4" hose connection: 19 mm

PUMPS



Centrifugal pump stainless steel

- Self-priming
- Design: mobile, lacquered frame, with motor protection switch
- Material: all parts in contact with the medium polished in stainless steel 1.4301
- Shaft sealing: Mechanical seal
- Drive: Three-phase motor
- Electronic frequency control for adjusting the speed and the output

Conveying capacity	Motor power	Connection
5,000 l/h	1.1 kW / 230/400 V / 50 Hz 2,800 rpm.	DN 25 DIN 11851
12,000 l/h	3.0 kW / 230/400 V / 50 Hz 1,400 rpm.	DN 40 DIN 11851

Centrifugal pump stainless steel for alcohol

- Self-priming
- Medium: Alcohol
- Execution: ATEX
- Mobile, stainless steel frame, with motor protection switch
- Material: all parts in contact with the medium polished in stainless steel 1.4301
- Shaft sealing: Mechanical seal
- Drive: Three-phase motor



Conveying capacity	Motor power	Connection
2,000 l/h	0.55 kW / 400 V / 50 Hz 2,900 rpm.	DN 15 DIN 11851
3,000 l/h	0.75 kW / 400 V / 50 Hz 1,450 rpm.	DN 32 DIN 11851
5,000 l/h	1.35 kW / 400 V / 50 Hz 1,450 rpm.	DN 40 DIN 11851

ACCESSORIES FOR



Mash transport trolley · holstein

- Completely made of stainless steel
- With large balloon tyres
- With extendable dividers, prevents spillage during transport
- Max. filling capacity: 240 litres
- Low design, fits under any mash outlet

ACCESSORIES FOR MASH PUMPS

Fruit hoppers in different sizes depending on the pump type (see p. 6-7)



Complete spare parts programme

- Repairs of the pump brands Holstein, Allweiler, Netzsch, Kiesel
- e. g. stators, rotors and joints

Hoses

- Plastic spiral hose for mash for higher operational requirements
- Heat-resistant rubber spiral hose with wire spiral for hot stillage
- Various rubber hoses for water, must, grain stillage in high quality

Connection fittings:

- Threaded hose nozzle: Stainless steel -1/3 screw fitting, NW 65, NW 50
- Hose nozzle with union nut:
Stainless steel -2/3 screw fitting, NW 65/NW 65, NW 65/NW 50
- Transition piece: Brass, NW 65/90 mash thread
- Elbow fitting: made of stainless steel, NW 65
- Mash bow: made of stainless steel, matching the mash hose, for hanging on the filling opening

Suction tube stainless steel

- Length 1,000 mm – Connection thread NW 65

Fruit funnel for SMH 50 and SMH 100

- Completely made of stainless steel with protective grille and feed screw
- Is connected directly to the eccentric screw pump (screw connection MG 90 brass). This ensures direct mashing or the onward transport of crushed material.





WASHING, CONVEYING, CRUSHING

As a manufacturer of fruit processing machines, we see our competence in the entire production process of fruit juice production. You can expect innovative solutions in uncompromising quality and durability.

Optimise the processes and benefit from more efficiency in the individual production steps.

We use only high-quality materials and create the basis for hygienically flawless production processes – from the first step in fruit processing, to the flawless end product.



Fruit washer stainless steel · holstein

In this fruit washing plant produced in-house, the fruit is conveyed from the washing container via a screw conveyor into the attached mill. It is absolutely reliable and hygienic, and is particularly suitable for apples and pears. Quick change of cutting sieves / knives ensures high flexibility when switching from coarse to fine grinding.

- With large wash tank
- Available with or without integrated knife mill / grater mill
- *Optional:* with large crate hopper

With knife mill/grater mill

- Especially suitable for washing, conveying, crushing apples and pears
- Operation optionally from the left or right
- Easy cleaning due to hinged central lid
- Quick change of knives / cutting sieves for coarse and fine mash consistency
- Rotatable
- *Optional:* with overflow protection and dosing tray

Type	Motor power Screw conveyor	Motor power Knife mill	L x W x H	Weight with mill
H2000	1.8 kW / 400 V / 50 Hz	4.5 kW / 400 V / 50 Hz	1,800/660/2,600 mm	approx. 260 kg

Fruit washing plant with screw conveyor and grating mill Fig. left

- Direct insertion onto the packing press
- Fast and efficient production processes without intermediate storage
- Optimise production processes and combine proven technology



Without mill Fig. right
The fruit is conveyed via the elevator into the masher and by means of a mash pump.



WASHING, CONVEYING, CRUSHING

Inclined conveyor with washing system Stainless steel · holstein

The solid and reliable inclined conveyor for washing and conveying apples and pears.

The conveying speed is infinitely variable.

- Particularly suitable for the gentle conveying of fully ripe Williams pears, apples, stone fruit and berries
- The washed fruit is transported directly to the straining machine or the masher
- Stainless steel driver
- Mobile
- With infinitely variable speed regulation
- Fresh water rinse connection on the conveyor belt
- *optional*: Extension on the ejector



	Motor power	Conveying capacity	Size L x W x H
Inclined conveyor	0.75 kW / 400 V / 50 Hz	1,500 kg/h	2,500 x 660 x 2,250 / 2,400 mm
Fruit masher	1.50 kW / 400 V / 50 Hz		

Fruit masher stainless steel · holstein

A **fruit masher** can be ideally integrated into the **inclined conveyor**. This is precisely integrated into the production process, with high-performance motor power and adapted to the technology.



- Optimal pulp fineness in pome fruit for burning purposes, as well as for juice production
- The washed and chopped fruit is conveyed directly to the hydropress, belt press or pump
- Easy disassembly of the fruit mash



WASHING, CONVEYING, CRUSHING



Pit-passing machine · holstein

The classic from our own production in stainless steel. The straining machine is highly flexible and suitable for a wide range of applications. For pitting stone fruit such as prune plums, mirabelle plums or cherries, and for preparing the production of jam, marmalade and fruit juice, as well as for straining berries and tomatoes.

Pome fruit: Separate the flesh from the seeds and stalks –

e.g. Apples, pears (especially Williams pears), tomatoes and berries

Stone fruit: Separate the flesh from the stones and stalks

e.g. Cherries, mirabelle plums, prune plums, damsons, apricots, peaches

Advantages:

- **For distilleries:** clean mash, thus aroma-intensive distillates
- Robust design in stainless steel
- Mash pumps can be connected directly to the de-stoning plant
- Plug-in compact unit
- Solid workmanship
- The easiest handling
- Quick replacement of the sieve drums
- Adjustable rotor
- Easy cleaning
- Universal use for many types of fruit
- Excellent de-stoning and straining results
- High throughput
- Sieve drum in different hole sizes
- Powerful motor unit with functionally reliable belt drive – continuous use guaranteed
- Low maintenance
- Connection for mash pump DN 65 AG



Type	Motor power	De-stoning capacity*	Size L x W x H	Weight
Straining machine 1	5.5 kW / 400 V / 50 Hz	2,000 kg/h	1,690 x 770 x 1,600 mm	130 kg
Straining machine 2	7.5 kW / 400 V / 50 Hz	4,000 kg/h	1,690 x 770 x 1,600 mm	190 kg

*depending on fruit type and degree of ripeness

Packing press with stainless steel rotating bed · holstein

More power for more juice. It's not just the powerful motor performance, but above all the sophisticated technology with our rotating area, the simple operation and the easy cleaning. The result is a maximum juice yield with high efficiency – the aroma substances are almost completely retained.

- For apples, pears, grapes, berries and vegetables
- High yield and efficiency (up to 75 %)
- Low trub content
- High aroma yield
- With press inserts (65 x 65 cm) made of special food-safe plastic and, therefore, hygienic and easy to clean
- With press cloths (100 x 100 cm)
- With turning area for rational working
- Central collection tank
- Electromechanical piston stroke limitation



Type	Motor power	Power	Size L x W x H
H65	2.5 kW	1,200 kg/h	2,330 x 840 x 2,060 mm

CRUSHING



Stainless steel fruit masher

- professional design

The stainless steel fruit crusher for professional use. Its design makes it easy to clean, hygienic, robust and durable.

- For apples, pears and quinces
- High performance even in continuous operation
- Slices pome fruit to the desired degree of crushing
- Infinitely adjustable degree of crushing for juice production in combination with hydropresses
- Easy cleaning

Power	Motor power	Speed of rotation	Ejection height	Hight	Weight
4,000 - 5,000 kg/h	5.5 kW/400 V/50 Hz	1,500 rpm.	580 mm	1,360 mm	45 kg



Pome fruit slicing mill

The perfect alternative for semi-professional use.

High functionality and efficiency characterise the pome fruit slicing mill.

- Cuts pome fruit into coarse pieces
- Ideal degree of crushing for juice production in combination with hydropresses
- Suitable for apples, pears and quinces
- Easy to clean and transport
- Funnel and lower part made of indestructible PE plastic
- Cutting mechanism made of stainless steel, re-sharpenable reversible knives made of hardened stainless steel

Power	Motor power	Speed of rotation	Ejection height	Hight	Weight
1,000 kg/h	2.2 kW/230 V/50 Hz	2,800 rpm.	380 mm	1,250 mm	25 kg



Hydro water pressure presses

The hydro-press enables easy squeezing of crushed fruit, grapes, berries and other fruits by means of water pressure. The pressure is built up via the normal pipeline network at 2.5 to 3 bar (pressing pressure up to 20 tonnes). The crushed fruit (mash) is pressed evenly against the perforated stainless steel basket fitted with a press cloth by means of a rubber membrane. The juice drains off via an all-round collecting channel.

Pressing pressure and duration can be regulated via the tap.

- Press basket made of sturdy stainless steel with slotted plate
- Water bag made of highly elastic natural rubber
- Pressure relief valve protects against overload
- Supply line: GEKA quick coupling R³/₄"
- Drain ball valve ³/₄" with hose nozzle
- Scope of delivery: Press, press bag and splash guard



Type	Content	L x W x H	Discharge height	Weight
Hydropress 1	20 l	410 x 410 x 820 mm	300 mm	13 kg
Hydropress 2	40 l	480 x 480 x 900 mm	300 mm	18 kg
Hydropress 3	90 l	590 x 590 x 1.070 mm	300 mm	28 kg
Hydropress 4	180 l	722 x 945 x 1.315 mm	350 mm*	72 kg

*The 180-litre hydropress is mobile and can be tilted to empty the pomace more easily.

PASTEURISE



Professional pasteuriser type Profi PA SH

The special feature of this plant is the 40-metre-long, vertically installed stainless steel juice spiral.

- Very low temperature difference water/fruit juice
- Easy and efficient cleaning possibility of the juice spiral
- Complete and quick emptying of the juice spiral
- Low expenditure for system maintenance
- Special heating kettle: 48 kW, therefore fast heat-up time
- Gas or oil burner
- Automatic temperature control
- Adjusting valve
- Heat exchanger coil made of high-quality acid-resistant stainless steel 1.4571
- Sturdy stainless steel frame for transport with the pallet truck
- *Optional:* Stainless steel juice storage container

Type	Performance	Special kettle	Size H x W x D
Profi PA SH	600 l/h	48 kW	2,100 x 880 x 1,300 mm



PASTEURISE

Container pasteuriser

All in one – the multi-talent in one device.

- Up to 150 or 300 l/h (double pasteuriser)
- 3 functions in one unit: Storage tank, heater and bottler
- Simple, safe operation
- No temperature fluctuations possible
- Work table or mobile frame on request
- Container 150 l, heat insulated
- 13.5 and 18 kW



Double tube filter

The double tube filter has been specially developed to separate solids from liquid media. It consists of two tube screen inserts and four disc valves, which ensure continuous operation through the alternating operation of the tubes.

Two additional butterfly valves are fitted to the residual drain. The pressure gauge indicates the pressure in the tube in use. The more the pressure increases, the more surface area is wetted on the tube.

The solids are removed from the tube by means of the rubber lip attached to the slotted tube screen insert when it is removed.

- Completely made of stainless steel
- Continuous working
- Simple operation and quick cleaning
- Fastest switching between the sieves
- Residual drain
- Various sizes and different sieve sizes available
- Slotted tube screen insert (50 % more screening surface than perforated plates)
- With chassis



BAG-IN-BOX

Bag-in-Box dosing machine

For hot and cold filling of fruit and vegetable juices, designed as a table model with stainless steel substructure, intended for filling bags up to a filling volume of 10 litres.

- Complete stainless steel design
- Ergonomic control panel and clear temperature display (kettle, juice inlet temperature)
- With swivelling filling unit with pneumatic closing valve
- Easy adjustment / change of the filling mass
- Height adjustable bag holder
- Automatic quantity measurement: 3 l, 5 l, 10 l
- Filling capacity up to 600 l/h (with 10 l bags)



Bag-in-Box Dosing Machine Profi

- Performance: 600 l/h
- Stainless steel support with **weighing unit**, thus **precise quantity determination**
- For hot and cold filling of fruit and vegetable juices
- For the filling of bags up to a filling volume of 10 l
- Compact stainless steel design
- Swivelling filling unit with pneumatic closing valve
- Easy adjustment and change of the filling quantity
- Clearly arranged monitoring and display units



PRODUCE AND STORE JUICE



Pressure barrel stainless steel

With this versatile barrel, you can make your own drinks, keep them fresh for months and tap them conveniently every day – without heating, without adding chemical preservatives.

- Fruit juice or juice with any high alcohol content
- Low-alcohol sweet cider
- Fermented beverages (wine, must, beer, sparkling wine)
- Soda water or mild sparkling water
- Advantage: TÜV monitoring for maximum safety
- Scope of delivery: Barrel, stainless steel riser pipe with dispenser and stainless steel ball valve With outlet bend, screw connection with pressure gauge, safety valve and blind plug for gas connection valve

Capacity	Ø	Barrel height	Weight
50 l	395 mm	532 mm	12.5 kg



Stainless steel container with airtight lid

For storing juices and fruit juices without preservatives. Ideal for the production of hot sterile fruit juice.

- With airtight floating oil lid and additional slip lid
- Spout welded, not screwed, for optimum hygiene
- Container for easy cleaning in mirror-smooth surface
- Vents for optimal ventilation
- Accessories: Stainless steel surface immersion heater with thermometer 230 V, 3,200 W for hot sterilisation

Capacity	Ø	Barrel height	Weight
65 l	350 mm	765 mm	8 kg
110 l	440 mm	765 mm	10 kg
170 l	550 mm	765 mm	15 kg



FILTRATION

Filtration:

When reducing high-proof distillates to drinking strength, cloudiness almost always occurs. These are mainly oily, mostly undesirable components. In addition, mineral precipitation can also form if un-softened blended water is used. The speed of unfiltrate formation and the unfiltrate volume depend on time, temperature and alcohol content.

Electric round sheet filter stainless steel

For drip-free filtration of distillates, spirits, liqueurs, wines, must and vinegar. The self-priming stainless steel pump with adjustable inlet ensures continuous performance and consistent flow. The centrifugal pump can also be used as a liquid pump without conversion.

- Operation with two or four filter sheets \varnothing 220 mm
- Motor power: 0.55 kW / 230 V / 50 Hz / 2,800 rpm
- Adjustable conveying rate: 150 - 1000 l/h at 0.5 - 3 bar
- Adjustable filtration capacity: depending on the medium, approx. 130 l/h
- *optional*: Peristaltic pump, pumping capacity: 90 - 360 l/h



Special filter layers:

- \varnothing 140 mm, \varnothing 220 mm
for the treatment of all pome and stone fruit distillates, whisky, gin, liqueur

Layer filter stainless steel

- Layer filter 200 x 200 mm, mobile
- Stainless steel frame, drip tray, end plates, connections, tap and centrifugal pump
- Filter plates made of food-safe plastic
- Performance: 300 - 500 l/h
- Motor power: 0.37 kW / 230 V / 50 Hz



Special filter layers:

- 200 mm x 200 mm
for the treatment of all distillates
of pome and stone fruit, whisky, gin, liqueur

MARMALADE KETTLE



Jam / Marmalade Kettle – Copper

- Copper kettle, stainless steel water bath
- Safety fittings 0.5 bar
- 1/3 of the lid as removable grating with contact switch for switching off the agitator when the grating is removed
- Attached stainless steel control cabinet with
 - Main switch
 - Switch with circuit breaker for the heating rod
 - Motor protection switch for the agitator
 - Ready-to-plug-in complete system
- Outlet for marmalade with internal disc valve 2 1/2" – can be operated from the outside, with stainless steel reducer on ball valve 1 1/4" and 90° outlet bend, height from floor to outlet bend 400 mm

Kettle size	Filling capacity	Ø	Heating	CEE plug
40 l	25 l	outside approx. 500 mm	1 heating rod 6.0 kW/400 V/50 Hz	16 A
80 l	60 l	outside approx. 600 mm	2 heating elements à 6.0 kW/400 V/50 Hz	32 A
120 l	80 l	outside approx. 700 mm	2 heating elements à 7.5 kW/400 V/50 Hz	32 A
175 l	130 l	outside approx. 800 mm	3 heating elements à 6.0 kW/400 V/50Hz	32 A

Accessories:

- **Agitator** 400 V, with scraper made of silicone, which brushes along the kettle wall. The agitator can be swung out by opening the lid.
- **Electronic temperature control** with temperature indication in the display with adjustable switch-off temperature
- **Polyamide wheels**, 1 fixed castor, 2 swivel castors with locking brake

Advantages:

- Kettle made of copper, thus more aromatic marmalades/preserves and better heat conduction than with stainless steel
- Very powerful electric heating
- Uniform heating
- Marmalade gels better due to the use of copper
- Simple disassembly of the outlet pipe and thus easy to clean
- Slow speed agitator
- Silicone scraper on the entire kettle wall
- Combination with filling line possible



ACCESSORIES



Water softener (cation exchanger) type Cadurex /contains 3 l Lewatit

The use of blending water with more than 4 °dH causes spirit turbidity, which forms only very slowly and, therefore, often only appears in the storing bottle after bottling if filtration is carried out too early.

- Softened water prevents the clouding of spirits
- Softening capacity: approx. 800 l water with 15 °dH
→ afterwards the resin filling must be regenerated with 2 kg regenerating salt
- Pressureless operated unit made of PVC
- Performance: 1 – 2 l/min
- Accessories: Measuring set for total hardness determination in water



Polyphosphate lock (2 x 3/4" female brass thread)

- to prevent limescale deposits in pipes, cooler and dephlegmator

The tap water is passed through a cylinder filled with polyphosphate, resulting in an exchange of the hardness components magnesium and calcium with sodium.

Attention: Not suitable for water treatment for drinking water.



Test distillation unit

- For the exact determination of alcohol in liqueurs, spirits containing extracts, wine, must and mashes



Alcohol meter

- With different measuring ranges
- With and without temperature correction
- Also in calibrated and calibratable version
- For the determination of the alcohol content of pure alcohol-water mixtures or sugar-containing solutions

Saccharimeter/Oechsle scale

- with and without temperature correction
- for the determination of the extract content of juices or sugar-containing solutions
- for the determination of the final degree of fermentation

ACCESSORIES



Manual refractometer

- for measuring the extract content/sugar of fruits or juices
- 0 – 32 % sucrose (Brix); 0 – 140 °Oechsle
- One drop of liquid is sufficient for determination
- Optical measuring system via refractive index
- Automatic temperature correction

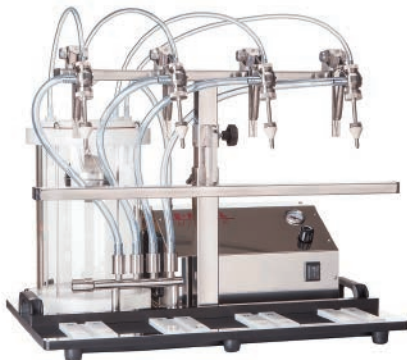


Bottle filler – Type Enolmatic

Enolmatic vacuum filler with polycarbonate container

The Enolmatic is the ideal filler that performs all your filling tasks quickly and cleanly. It sucks the air out of the bottle. The resulting vacuum enables the filling process and the liquid does not come into contact with any mechanical parts.

- *optional:* Extension sets (filling kit) for different bottle sizes with different bottle mouths
- for quick and easy filling of juices, wine, must, distillates, oil and sauces
- Output: up to 120 bottles/h
- Suitable for bottles from 0.2 l - 1.0 l with different neck inside diameters from Ø 18 mm
- Adjustable filling level
- Automatic switch-off



Bottle filler – Type Enolmaster

- Vacuum bottle filler, 4-digit with Pyrex container, stainless steel filling valves, stainless steel housing and plasticiser-free hoses
- Multi-station, universally applicable vacuum filling machine
- Gentle filling, as the medium comes into contact neither with mechanical parts nor with air
- Motor power: 150 W
- Filling performance: 600 bottles/h
- *Optional:* Conversion kit for mini bottles
- L/W/H: 450 / 650 / 470 mm
- Weight approx. 22 kg



Counter-pressure bottle filler stainless steel

Counter-pressure bottle filler

Movable filling valves for easy insertion into the neck of the bottle. The filling process starts automatically when the bottle is pushed under the valve and stops automatically when the set fill level is reached.

- 4-set and 6-set available
- Fills up to approx. 600 bottles/h
- For cold and hot filling
- Fills bottles to the brim
- No suction
- Adjustable to any bottle height 0.5 to 2 l
- Can be combined with bag-in-box filling
- With centrifugal pump



Bottle washer – FWM

It is suitable for semi-automatic washing of the insides and outsides of bottles of various sizes and diameters. The ergonomically designed housing is made of stainless steel, including the frame. The machine consists of two washing units.

The rinse water is collected in a leak-proof tub. The brushes are synchronised and matched to each other, allowing for an optimal workflow.

Motor power	Operating power	Water pressure	L/W/H	Weight
0.5 kW/400 V/50 Hz	400 Bottles/h min.	3 bar	780/550/1,210 mm	approx. 80 kg
Electrical protection: 16 A				



Bottle draining rack

- For 77 bottles
- Made of plastic
- Stable, non-tilting design
- Space-saving
- Optimum dripping



Electric capsule shrink-on device

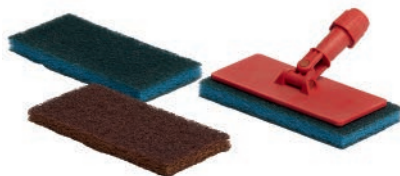
- Ideal for quickly shrinking on shrink-on capsules
- Manual, with handle
- Chrome finish
- Electrical power: 400 W / 220 V
- Output: approx. 800 bottles/h

CLEANING



Still and tank brush

- Still/tank brush, length: 200 mm
- Material: Polyester transparent (heat resistant)
- with metal handle, length: 650 mm



Joint scrubber

- Manual cleaning device for the internal cleaning of still appliances
- Attached joint enables cleaning in all corners
- Heat-resistant, replaceable sponge

Copper cleaner for outside and inside

Copper polish



ACCESSORIES / STORAGE



Bucket stainless steel

- Made of high-quality stainless steel, seamless
- With bottom rim and engraved litre scale

Available in 2 sizes:

Filling content: 10 l and 15 l



Stainless steel jugs

- For storage and transport of distillates, liqueurs, edible oils, wine, juice,...
- Two carrying handles
- Seamlessly welded (not flanged), without dirt joint between container wall and base
- Made of high-quality stainless steel
- With rounded bottom edges
- Easy to clean
- With seal and protective cap with atoxic lid seal
- With welded tap sleeve 1/2"
- Mirror-smooth inside and outside

Capacity	Ø	Height	Lid
5 l with test valve	230 mm	200 mm	120 mm
10 l with blind plug	310 mm	240 mm	180 mm
15 l	310 mm	290 mm	180 mm
30 l	370 mm	350 mm	210 mm
50 l	370 mm	540 mm	210 mm
75 l	425 mm	620 mm	210 mm
100 l	425 mm	820 mm	210 mm

Accessories:

- chrome-plated brass ball valve 1/2"
- Stainless steel ball valve 1/2" with lock nut

Universal drums stainless steel

Ideally suited for storing, mixing and transporting various media such as distillates, wines, liqueurs.

- Surface: IIId/(2R)
- Tight-fitting clamping ring lid with silicone seal
- Outlet IG R 3/4" with plastic blind plug
- Plastic screw fitting with blind cap for fermenter attachment

Content	Ø	Height
15 l	280 mm	350 mm
30 l	350 mm	400 mm
45 l	350 mm	560 mm
60 l	350 mm	690 mm
95 l	440 mm	700 mm

Accessories:

- Stainless steel drain cock with lock nut 3/4" AG





Glass balloons

- Without drain or with drain with hose and pinch cock

Accessories:

- Air filter and stackable wooden racks made of softwood

Wooden frame for glass balloon

Volume	H x W x L
5 l	46 x 25 x 25 cm
10 l	52 x 31 x 31 cm
15 l	53 x 34 x 34 cm
20 l	56 x 37 x 37 cm
25 l	64 x 40 x 40 cm
54 l	82 x 50 x 50 cm



Sealed/Mashing Barrels

- Made of plastic, thick-walled
- Colour: blue
- Food safe HD-PE
- Black lid with foam rubber seal
- Galvanised cover clamping ring
- Smooth inner and outer surfaces without dirt-collecting corners, which facilitates cleaning of the barrel

Content	Height	Ø
30 l	51 cm	31 cm
60 l	64 cm	40 cm
120 l	80 cm	47 cm
220 l	98 cm	60 cm



Pallet container 1.000 l - IBC

Fermentation, storage and transport containers for fruit mashes, juice, fruit wine etc.

- Made of high-molecular low-pressure polyethylene (HD-PE)
- Food safe; natural white
- Filling opening NW 400 mm with screw cap
- Sturdy galvanised tubular steel frame
- Triple stacking for storage, double stacking for transport possible
- Sturdy plastic pallet
- Replaceable outlet valve 2
- Sealed screw cap with sealing ring, with outlet bend

- L/W/H = 120/100/117 cm



ACCESSORIES / STORAGE



Variable capacity container – stainless steel

- For gentle fermentation of must and fruit mashes
- For the gentle storage of wines, fermented musts and liqueurs
- Surface IIId (2R)
- With clear drain and residual drain
- With 3 feet
- All containers with floating and inverted lids
- Protection against dirt and dust due to slip lid
- Marbled outside
- Container open at the top with reinforcing rim
- Surface protection against oxidation and mould formation due to floating lid
- Sealing through inflatable silicone hose

Capacity	Ø	Height	Outlet
220 l	550 mm	1,382 mm	3/4" IG
300 l	630 mm	1,384 mm	1" AG
530 l	820 mm	1,361 mm	1" AG
675 l	820 mm	1,620 mm	1" AG
910 l	820 mm	2,109 mm	1" AG



Stainless steel storage container with 3 feet

- For the storage of distillates, liqueurs and other liquids
- With clear drain
- Vessel roof and base arched
- Filling dome in the container roof: 220 mm
- Surface IIId (2R)
- Order outlet tap separately
- For unpressurised storage
- Marbled outside
- Cover and bore ø 38 mm and removable blind cap to accommodate of fermentation bung and plug
- *optional*: without feet or with feet and residual drain available

Capacity	Ø	Height	Clear outlet	Total outlet
100 l	440 mm	1,141 mm	3/4"	3/4"
240 l	550 mm	1,524 mm	3/4"	3/4"
330 l	630 mm	1,538 mm	1"	1"
525 l	820 mm	1,466 mm	1"	1"
625 l	820 mm	1,661 mm	1"	1"
1,850 l	1,200 mm	2,075 mm	Still mash tank	2 1/2"



ACCESSORIES



Stainless steel tub

Includes carrying handles for placing under the mill and hydropress

Content	Ø	Height	Weight
50 l	550 mm	265 mm	4 kg



Immersion cooler

Immersion cooler

- Motor power: 1.1 kW/400 V/50 Hz
- for cooling the distillate
- Immersion depth: 745 mm
- with gentle agitator
- Electronic temperature controller for the medium temperature (-2 °C to +2 °C pre-selectable)
- Stainless steel bonnet for the refrigeration unit
- Stainless steel bracket for wall mounting
- Condensation water insulation for refrigeration unit

Cooling tray stainless steel

- Motor power: 0.7kW/400 V/50Hz
- for cooling the distillate
- double-walled, insulated
- with gentle agitator
- Electronic temperature controller for the medium temperature (-2 °C to +2 °C pre-selectable)
- Stainless steel bonnet for the refrigeration unit
- Stainless steel bracket for wall mounting



Cooling tray

Distilling mash additives

Special yeasts and enzymes as additives for mashing fruit, grain, potato, whisky, rum

Acid combination

for mash protection

available with filling capacity 20 l and 120 l

Indicator sticks

for pH-value measurement

Digital pH meter 0 - 14 pH

Cyanide test

Rapid test for the determination of free and bound prussic acid in stone fruit distillates

Residual sugar test

Swiss herbs

Gin production

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