



BreweryPAC

CONFIGURABLE SYSTEM FOR THE FERMENTERS MANAGEMENT

Controls the temperature of the fermenters for beer production.

Configurable with touch screen remote access through Internet .

Expandable up to 32 fermenters per system.

APPLICATION FIELDS

- BEER FERMENTERS
- FOR SMALL/MEDIUM BREWERIES
- EXPO BEER SHOPS



PACKAGE DESCRIPTION

Beer production is centuries old and during its history it has been subject to several modifications and experiments. The industrial beer production is a process that started in the 19th century and has been continuously improved through the present.

The production method is divided in two phases:

- Must preparation, which requires mixing and heating of the raw material (must and hops);
- Fermentation: The main fermentation is made by adding yeast and takes several days, the secondary fermentation requires 3-5 weeks and the working temperature depends on the kind of beer produced. It is normally between 0 and 2°C (32 and 35.60 °F).

After the fermentation, most of the beers are pasteurized and filtered before being consumed.

The BreweryPAC solution provides a reliable and modern alternative to the traditional fermentation control system. In particular it allows accurate control and a continuous monitoring of all the fermenters that can be managed locally, using a centralized touch screen interface, or remotely with a web or intranet connection to the same interface.

BreweryPAC is a ready to use package, it just requires a simple

configuration to select the number and kinds of plants to control. With a few simple operator panel pages, password protected for authorized personnel only, it is possible to select the number of fermenters to manage, the alarm behaviour and to who should receive the information.

This solution has the following advantages:

- Easy to use;
- Information centralization, from a single point it is possible to monitor all the fermenters without moving in the brewery just to look at the temperatures or active alarms;
- Temperature recording in all the process phases
- Real Time alarm indications;
- Means to access and interact with the system remotely, with a PC, tablet or latest generation smartphone.

The BreweryPAC solution is composed of 1 to 4 M81-BP controllers (managing up to 8 fermenters each) and one or more touch screen operator interfaces (7", 10", 12" in size).

The remote monitoring function requires local LAN connection with internet access (VPN- Virtual Private Network is required from outside the brewery) or a UMTS modem/router with dedicated data connection.

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