

The **Newlands Malting Drum** is a pneumatic malting unit capable of making all malt varieties other than black and chocolate. Additionally, other grain varieties can be used for malting, including wheat, rye, sorghum, triticale and naked barley. This fully automated system when combined with our process control solutions, can easily integrate grain supply, weighing and malt storage components using a 4" cable-vey delivery system to connect all. The Newlands Malting System is also capable of seamless integration with our Newlands brewing systems. **Newlands** - Built for **Brewers** by **Brewers** 

## **NEWLANDS MALTING SYSTEMS FEATURES AND BENEFITS**

## **FEATURES:**

- Design based on 5 tonnes barley in, 4 tonnes malt out.
- Capacity range of 2 7 tonnes barley depending on grain density.
- All in one Steeping, Germination and Kilning.
- Indirect heating unit for natural gas or propane.
- Siemens Automation platform performs and monitors each task, from steeping in, through to clean out.
- Recipe based programming with manual intervention.
- Malts Produced: Pale, Pilsner, distillers, Munich, Vienna Melanoidin, Bruh, Wheat, Caramel, low roast, rye, triticale, sorghum.

## **BENEFITS:**

- This malt plant is automated and can be integrated into a complete system requiring minimal interaction.
- Mechanically stable and can be certified for use in a seismically active zone.
- Meets safety standards and requirements.
- Ability to produce a wide range of malts allowing for full creativity and flexibility in your production.
- Hermetically sealed processing unit.
- Easy installation, plug and play.
- All-in-one design with low foot print means you require less equipment and less facility space.
- Removable germination screens which allows for different grains to be used in the same unit.

