Mash stirrer
- to ease the workload during mashing -

Technical informations and instructions for use

Purpose of Application:

The mash stirrer is suitable for stirring mash in smaller fermentation tanks. On the one hand, it enables the convenient, homogeneous introduction of acids, enzymes and yeast during mashing. On the other hand, fermenting mashes can be stirred easily. This is recommended at least once a day during the first days of fermentation. In particular, the blown up marc cap must be stirred in order to extract the fermentable sugars and flavouring substances contained in the fruit peel in the mash liquid.

Handling:

The use of a drill with at least 1000 watts and adjustable speed is recommended as drive.

The drilling machine should only be switched on when the agitator blades are in the mash. The plastic ball at the end of the shaft extending under the cross wing prevents damage to the bottom of the barrel during work. However, the unit must be guided in such a way that the agitator blades do not hit the vessel wall. After use, rinse the mash stirrer with water.

Safety instructions:

- Do not leave the unit unattended to protect children!
- Safety distance to surrounding persons!
- Do not switch on the unit outside the container!

Dimensions:

- total length: 90 cm
- Ø stirring shaft: 9 mm
- Ø cross wings: 14 cm
- Weight: 0.6 kg

All information in this publication corresponds to our current experience and knowledge. Schliessmann Kellerei-Chemie neither warrants that the products can be used without prior diligent testing as described above, nor that patent rights of third parties are not infringed by their use.