

## Bath Ales 12/12/1 Bottling Line

Bath Ales have installed a Moravek Beer bottling line to meet increasing demands for their range of bottle beers.

The turnkey supplied line runs at 2,400BPH x 500ml bottles and includes an inline Moravek BC gas atomise beer carbonator which gives the final bottled product a smooth natural finish.

The Moravek BC15 beer carbonator incorporates Moravek BF sterile filtration system and is designed to operate in conjunction with the Moravek 12/12/1 rinser/filler/crowner Triblok. Automatic prime and run out function of the integral system dramatically reduces potential beer losses

The Moravek 5SA CIP system ensures repeatable product sterility through repeatable sterility of all the process and filling components.

The line also includes a Harlands Proteus SA labeller and Cheops Termopak 300A automatic shrinkwrapper.

Bath Ales MD Roger Jones says "We have been delighted with the performance of the line which has delivered a consistent high quality bottled product reliably from day one"

## Heriot Watt install Moravek CW250G Carbonator/Filler

The prestigious Herriot Watt International Centre for Brewing and Distilling (ICBD) has installed a Moravek CW250G Twin Head Carbonating and Filling System in their brewing pilot plant R&D department.

The Moravek System will be used to examine the affect of oxygen pick up on the taste bottled beers. Variable multi stage pre evacuation facility and de-aeration affect by gas stripping which occurs with Moravek's gas atomiser carbonation system allows the system to achieve ultra low oxygen content within the final bottled beers, were measured as follows:

Oxygen content + pickup/- reduction

- 2 stage pre evacuation +0,095 ppm
- 4 stage pre evacuation +0,015 ppm
- 5 stage pre evacuation -0,008 ppm  
(= oxygen drop across the carbonator)

## The Perfect Pint – from a Bottle

You're passionate about the quality of your beers you produce, so why compromise on the quality of your bottled beers?

Improved taste and quality of the final bottles product.

Moravek's Gas atomised beer carbonation system gives the beer an enhanced smooth and natural characteristic.

- Product sterility through repeatable system
- Proven reduction in beer losses by up to 16%.
- Low energy and space requirements compared to tunnel pasteurisation.
- Improved filler performance – designed to eliminate fobbing on the snift cycle.
- Reduced Oxygen content pick up as a result of deaerating effect.
- Process can achieve the same results with kegging.

## Cropton Brewery install a Moravek Beer Carbonator

The Cropton Brewery at Cropton near Pickering have installed a Moravek BC05 Beer Carbonator into their existing bottling line. The unit was installed by Cropton to give their bottled beers a more naturally carbonated finish.

Cropton Brewery MD and owner Phil Lee stated; "We saw an instant improvement in the finish of our bottled beers after the Moravek Carbonator had been insalled. Previously we had been carbonating in tank and were achieving varying carbonation levels with the beer frequently being under or over carbonated. This meant the beer was either to flat or too fizzy at times. The Moravek beer carbonator maintains accurate carbonation levels whilst the smooth tiny CO<sup>2</sup> bubbles it produces gives just the right condition for our range of bottle beers.

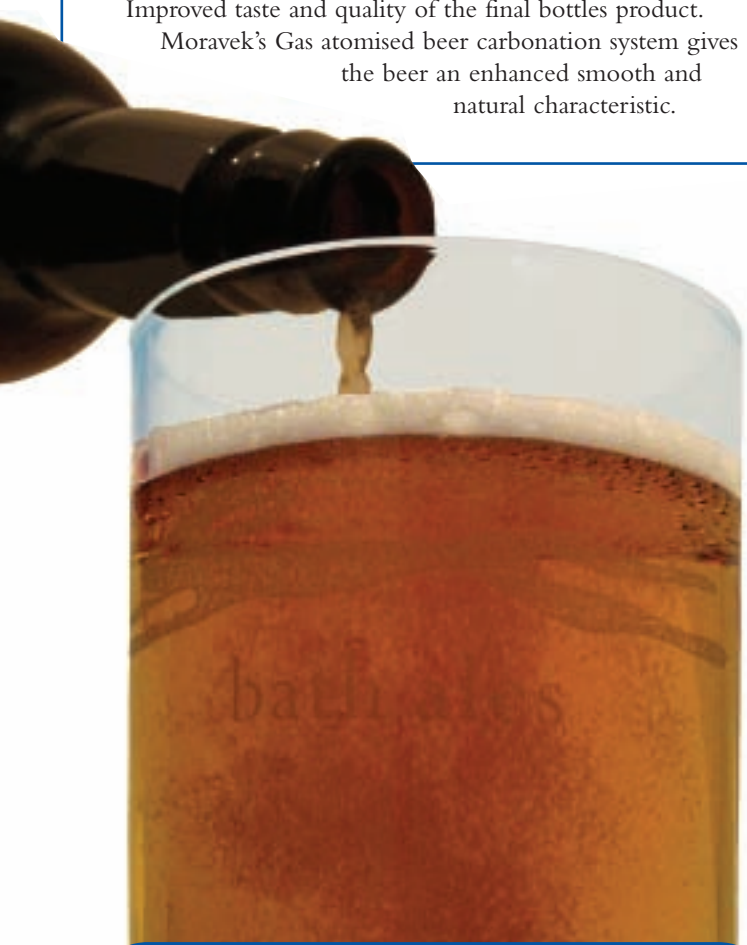
Process and preperation time has also been reduced as the system operates inline with the bottle filler.

We have been very pleased with the installation by Moravek and the final resultings product quality".

## Moravek CW250 spares and servicing

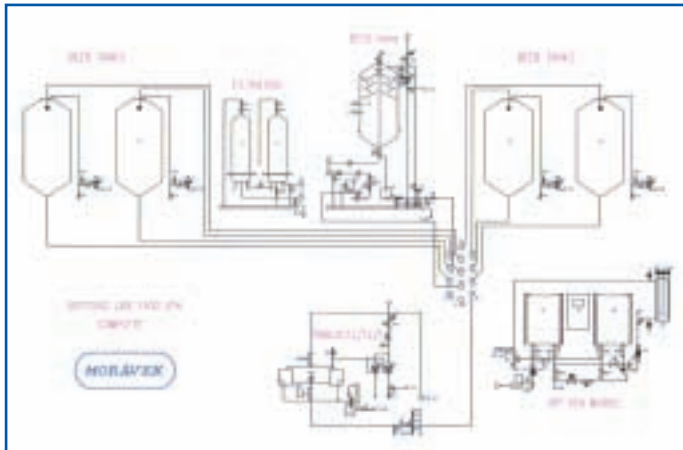
Servicing and spares support for all existing CW250 machines has been transferred from ABUK to Moravek International.

For all CW250 spares and service requirements please contact Moravek on 01427 890098 or email [info@moravek.co.uk](mailto:info@moravek.co.uk).



Don't just take our word for this – taste the results yourself! Contact Moravek and we'll provide you with a free sample.

## Integrated Sterile Fill system for Beer



### Benefits

- Gas atomised carbonation enhances bottled beer quality.
- Guaranteed product sterility through repeatable system sterility.
- Reduction in beer losses by up to 16%.
- Low energy and space requirements compared to tunnel pasteurisation.
- Automatic full system CIP function.
- Automatic filler prime and purge run out.
- Reduced Oxygen content pick up as a result of deaerating effect.
- Process can achieve the same results with kegging.