

ROLEC DH INDUCTION SYSTEMS

The simplicity of the ROLEC DH means dry hopping just got safer and easier.



The ROLEC DH units utilize the Ampco SBI pump to safely induce dry hop pellets, fruit, spices coffee and more directly into the stream of beer while recirculating the fermenter.

The systems use carbon dioxide (CO₂) to purge oxygen from the hop chamber.

Pellets can be induced into fermenting, finished, or crashed beer. The chopper pump creates a differential pressure for induction from the vessel. The pellets and other media is chopped to maximize the surface area, flavor and aroma.

FEATURES:

- 3 Models DH45/DH90/DH250
- A glass-top manway on the DH90 and DH250 allows the user to ensure the pellets are moving
- Gauges and sight glasses aid the user in monitoring induction and pressures
- Everything needed for pellet induction is contained on the ROLEC DH
- All components are sanitary and CIP-able (no additional CIP pump is required)
- The fully portable DH can be used on many fermenters and fits well in cramped cellars
- Recirculation can be done as long as desired (Ampco recommends 3-4 fermenter turnovers)
- Improved aroma and flavor profile



SBI Blender



Model DH250



Model DH90



Model DH45

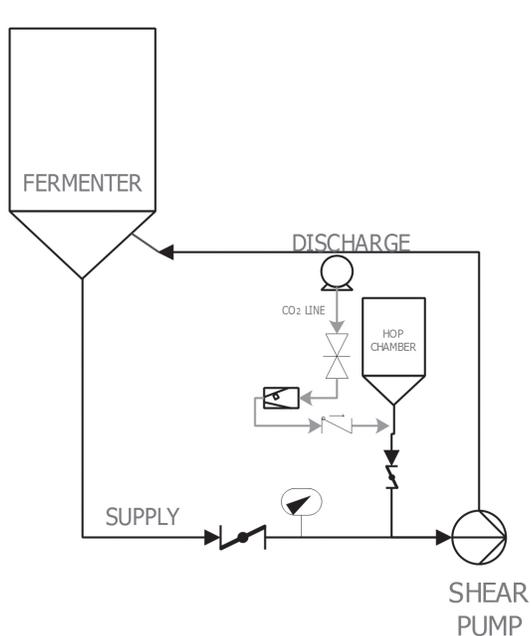
NOT JUST FOR HOPS



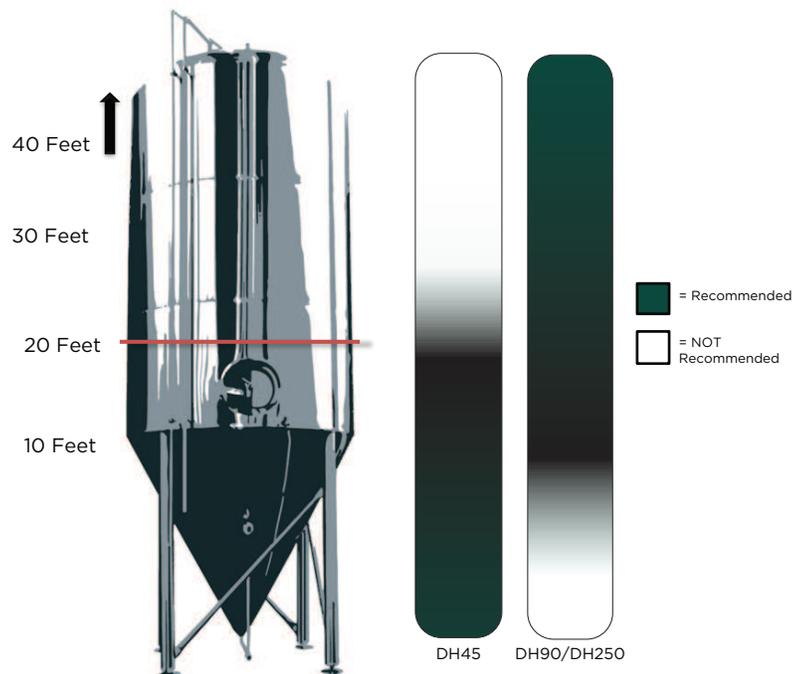
SPECIFICATIONS

	PELLET CAPACITY	PUMP	RECIRCULATION /MIN	PORT SIZE	MOTOR
DH45	44 lbs/20 kg	SBI-R10	2.0 bbls/2.4 hectoliters	1.5"/DIN 40	5 hp/4 kW
DH90	88 lbs/40 kg	SBI-R10	2.9 bbls/3.4 hectoliters	1.5"/DIN 40	5 hp/4 kW
DH250	264 lbs/120 kg	SBI-R20	3.7 bbls/4.3 hectoliters	2"/DIN 50	10 hp/7.5 kW

- Base material 304 stainless steel, wetted parts 316L stainless steel
- All models include VFD or motor starter.
- Stainless steel casters
- The DH90 and DH250 can CIP with or without a sprayball due to its internal whirlpool system. (Sprayball for the hop chamber is optional)
- The DH45 requires a sprayball for CIP.
- Standard 50'/15m cord



Functional design under license of ROLEC PROZESS- UND BRAUTECHNIK GMBH, GERMANY, United States Patent no. 8,875,616



Recommended fermenter heights