



PROFESSIONAL 120

Invented, developed and
manufactured in Germany



www.pro.MattMill.de

MattMill PROFESSIONAL 120

for (craft) breweries with brew batches from 1-10hl.

Completely new development: contemporary and away from all compromises. Innovative and efficient. User-friendly and reliable.

Construction: Clear, modern design, dust-free housing, made of 100% hygienic stainless steel (except E-components), can be opened without tools, easy to clean, safe, clean and food-safe.

Standard equipment: large, sturdy feed hopper as standard 55L made of stainless steel with intervention protection and magnetic separator, easily removable, electrically secured, gate valve.

Hygienically encapsulated direct drive: powerful, wear-free, maintenance-free.

Start-up from all starting and operating conditions, even with problematic shot and finest setting. Very quiet operation and silky smooth running.

Solid rollers made of INOX knife steel: highly wear-resistant, robust, fully synchronised, *Newly cannulated roller surface:* clean, no shearing forces, no rubbing, no chopping, sensationally well preserved husks even with minimal roller gaps! Outstandingly well-balanced, repeatable, certified grist quality for easy lautering without husk bitterness!

Quick adjustment: The roller gap can be adjusted and fixed in 19 exact steps from 0.15mm to 1.5mm. Tool-free with two fingers within one second, even when filled or during operation: Reproducible again and again without experimenting, without unintentional adjustment.

Outlet connection: with Tri-Clamp connection. Tamper-proof, dust-free, practical and hygienic.

Stable wall brackets: for easy assembly and ergonomic set-up.



Standard equipment

Perfect for small breweries looking for efficiency and quality.

Our malt mill combines the best of innovation and craftsmanship. **Made of high-quality stainless steel.** It is a robust, durable and sustainable device that meets even the most demanding requirements and also fits harmoniously into modern microbreweries in terms of design.

Electrical performance: 0.75kW 3~AC 400V, energy efficiency class 3, S1

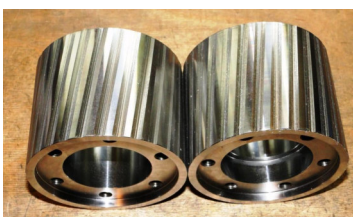
Safety features: motor starter, intervention protection, motor protection, low-voltage protection, electrical fuse protection (no start-up when components are dismantled), CEE

Grist output e.g. Pilsener malt: from approx. 80kg/h with finest setting to approx. 160kg/h with coarse setting. Wheat malt up to >200kg/h.

Total weight in standard equipment approx. 60kg

Optional additional equipment on request:

- Stands: made of stainless steel, solid and stable, also mobile on request.
- Bag clamping device: innovative one-hand operation, low dust and practical.
- Special hopper: with even larger volume, e.g. 110L
- Table console according to desire



<https://pro.mattmill.de/>

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