

We can find different kinds of systems in the production process of beer. If it is a gas heating system, the insulation of the equipment will be crucial to improve the efficiency and the quality of the production. When using this system, burners are protected against any possible spills and it contributes to its perfect maintenance and operation.

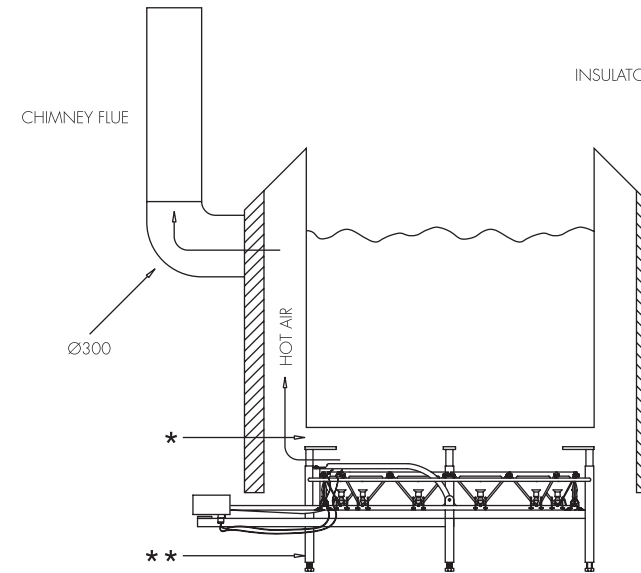
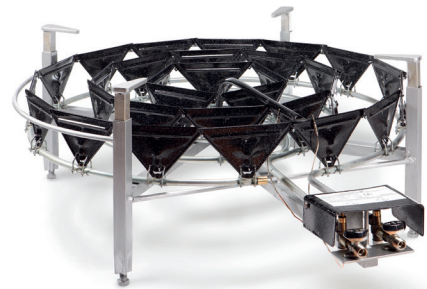
Two of the most common systems are:

1 The stew used is improved with a covering of insulating material which leads the combustion gases towards a chimney flue. This way, the gases impact on the stew sides keeping the same temperature and improving the heating times.

* The distance from the flame to the stew must be that indicated on the burner instructions manual.

** There must be a **primary air** intake, at least 15cm high, to guarantee a good oxygenation and combustion. According to the type of burner boiler, the diameter of the exhaust pipe should be:

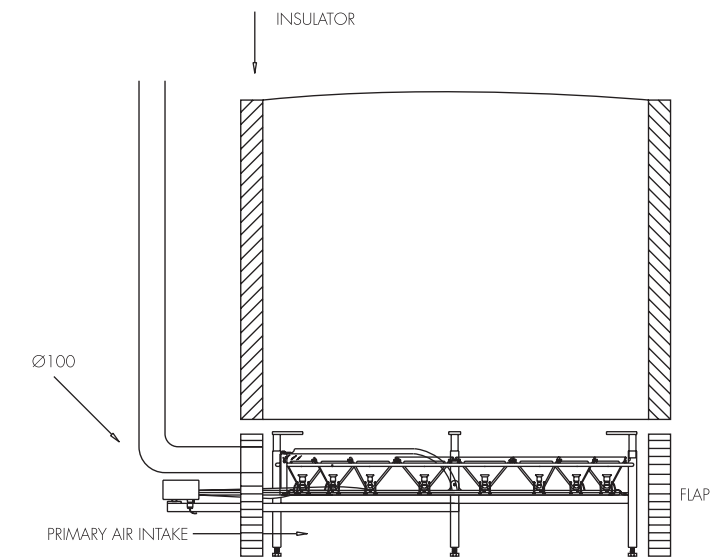
O-1200 (35 cm), O-900 (30 cm) and M-400 (20 cm).



2 Here, the stew has its sides covered with an insulating material which keeps the temperature and improves the heating times.

The flame area of the burner is also protected, but always leaving enough primary air which lets a perfect combustion and the corresponding boiler flue.

Outdoor boiler flue through the rear side.



RECOMMENDATIONS TO IMPROVE THE EFFICIENCY OF THE O AND M SERIES BURNERS IN THE BEER MACERATION AND BREW PROCESS.