

# LIQUID FERMENT SYSTEMS

## Liquid Brew Systems

A single source for all your liquid processing needs.

**SHICK USA'S** Liquid Fermentation Systems (Liquid Brew Systems/Liquid Sponge) – Design and implementation of the entire system from raw ingredient handling to blending, through fermentation and chilling, to cold storage and metered delivery.



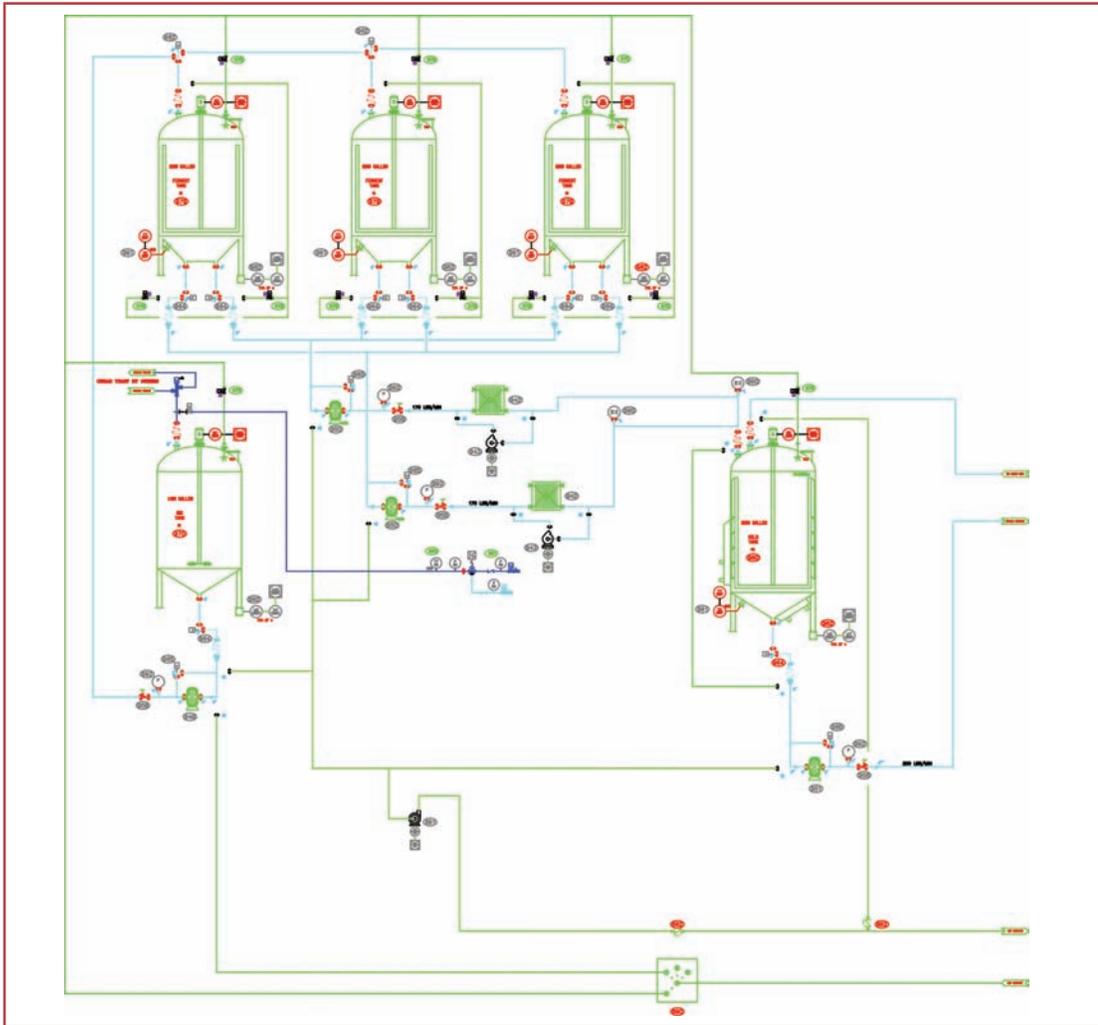
### STANDARD EQUIPMENT

- Flour Scale Hopper
- Blender/Mixer (Batch or Continuous)
- Fermentors
- Chilling Exchanger
- Sanitary Transfer Pumps
- Cold Hold Tank(s)



# LIQUID FERMENT SYSTEMS

## SYSTEM DIAGRAM



### OPTIONAL EQUIPMENT

- CIP System
- Metering Equipment (flow meter or weigh tank)
- Cream Yeast Equipment

### RFQ DATA

- Liquid Sponge Recipe \_\_\_\_\_
  - % Flour
  - Ferment Time
- Batch Size (Min. and Max.) \_\_\_\_\_
- Batches/HR \_\_\_\_\_
- Time to Deliver \_\_\_\_\_
- Distance from Brew System to use point (Maximum) \_\_\_\_\_
- Cooling Media
  - Type
  - Temperature
  - Capacity
- Power \_\_\_\_\_ VAC
- Equipment Locations
- CIP System
- Cream Yeast System

### HEADQUARTERS:

ShickUSA  
4346 Clary Blvd.  
Kansas City, Mo 64130  
Tel: (816) 861-7224 / Fax: (816) 921-1901

ShickAP  
Blk 5000 Ang Mo Kio Ave 5  
#05-07 Techplace II  
Singapore 569870  
Tel: (65) 64824600 / Fax: (65) 64818255  
www.shickusa.com

*Information on this page is subject to change without notice. For additional information on this and other Shick Tube-Veyor products and services, please call Shick directly or your local representative.*

### REPRESENTED BY:

