



BeerMAX

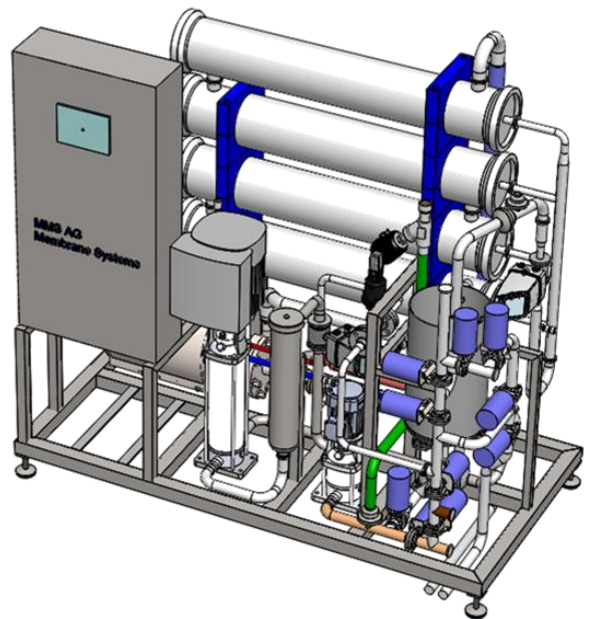
Reduce alcohol in your beverage

MMS BeerMax is a standardized Reverse Osmosis System for alcohol reduction in beer, wine and cider beverages. Batches of **10 - 100 hectoliter of beer per day can be treated**.

An ideal unit for small and medium sized breweries.

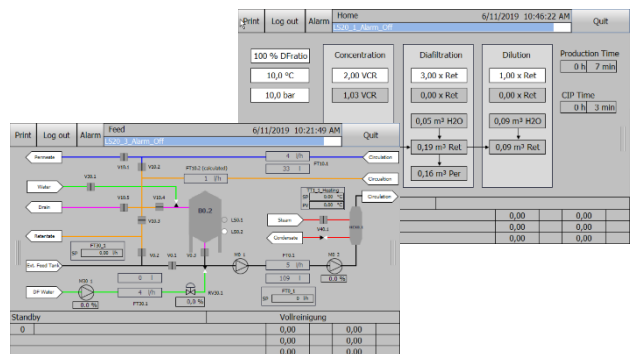
Advantages

- Alcohol reduced beer, cider and wine
- **Full taste:** Operate at low temperature to preserve taste
- Easy to operate
- Low cost system
- Production of process water



Features

- Capacity of beer: 10 - 100 hl/d
- Easy to install
- Full automation with touchscreen
- Technical support by **MMS** specialist
- Automated Cleaning in Place
- Low energy consumption



Touch Panel for easy operation



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Options

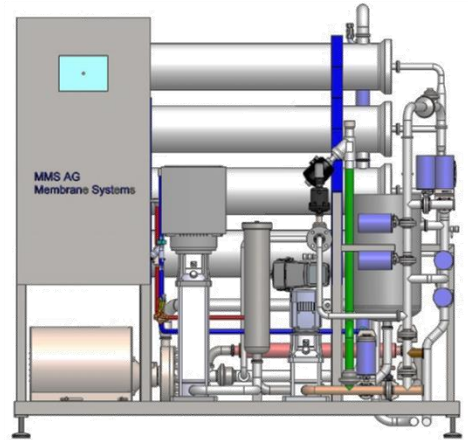
- RO Permeate collection for water re-use
- RO Permeate use for **Hard Seltzer**
- Remote access for far distance help
- Automated cleaning after production cycle

Other MMS Applications

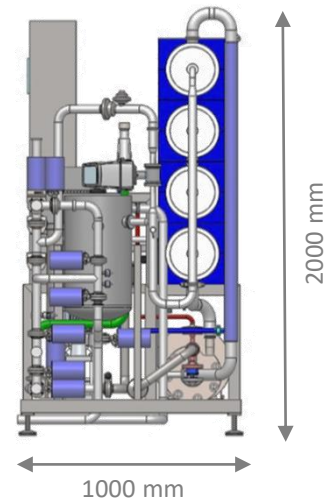
- Production of Ethanol base
- Colour reduction of beverages
- Stabilization of beverages
- Concentration of juices
- Aroma recovery
- Condensate water treatment

You want to try membrane technology?

*Contact us under info@mmsx.com for more information about our **Rental machines.***



BeerMAX 120 Frontview



BeerMAX 120 Sideview

MMS System	BM 60	BM 120
Capacity for 5% Beer	10 - 50 hl/batch	50 - 100 hl/batch
RO water requirement	25 - 150 hl/batch	125 - 300 hl/batch
Membrane area	60 m ²	120 m ²
L x W x H (in m)	2.0x1.0x1.8	2.0x1.0x2.0

For batches > 100 hl/day ask our specialists - info@mmsx.com