



**CPE SYSTEMS  
INCORPORATED**

# MH20 HOP INDUCTION SYSTEM

FOR CRAFT FOOD AND BEVERAGE INDUSTRIES

**PUMPS**

-

**HOSES**

-

**HEAT  
EXCHANGERS**

-

**FLOW METERS**

-

**GASKETS**

-

**VALVES**

-

**FITTINGS**

-

**THERMOMETERS**

-

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-

**and more**



# MH20 Hop Induction System Instructions

## Assembly

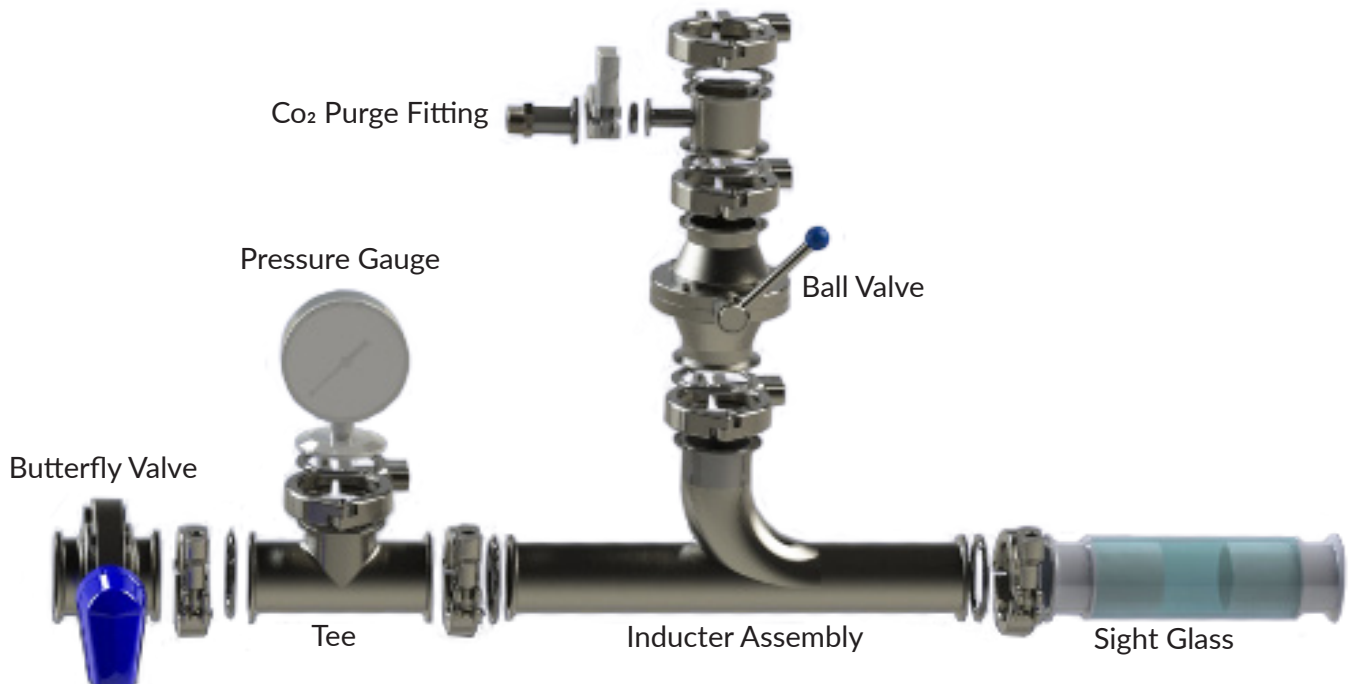
The MH 20 needs to be properly assembled before use. Tri clamps and gaskets have been supplied to assemble the unit.

1. Install pressure relief valve and site glass on the top of the hopper
2. Install CO<sub>2</sub> purge fitting onto the bottom of the hopper
3. Install ball valve to the purge fitting
4. Install the inductor assembly to the bottom of the ball valve
5. Install site glass on the outlet side of the inductor
6. Install the tee, pressure gauge assembly, and butterfly valve to the inlet of the inductor



### Note:

Make sure your inlet and outlet are correct



# MH20 Hop Induction System Instructions

**Caution:**  
Always use  
appropriate safety  
equipment



## Set up

1. Connect outlet of the inductor to the site glass provided
2. Connect site glass to inlet of the pump
3. Connect hoses from the fermenter racking arm to the inlet of the inductor and from the outlet of the pump to the bright tank or the bottom port on the fermenter
4. Hook up CO<sub>2</sub> to the purge ports
5. Plug in the pump
6. Connect compressed air to the vibration control

## Starting

Before starting up ensure that the hopper is clean and dry and that all valves are closed. If wet, the hop pellets will absorb water and will plug the outlet. We suggest that you spray the hopper with alcohol and then wipe it dry just before use. Ensure that the top seal is properly seated on the rim.

1. Fill the hopper with pellets
2. Close and fully secure the lid
3. Add CO<sub>2</sub> to the hopper from the lower purge port until you can sense it coming out of the vent valve
4. Close CO<sub>2</sub> lower purge port
5. Open the butterfly valve on the inductor inlet
6. Open the valve on your fermenter to flood the system
7. Start the pump to recirculate product
8. Close the butterfly valve on the induction inlet slightly to create a vacuum (watch the pressure gauge)
9. Open the CO<sub>2</sub> purge on the top of the hopper

## Running

1. Slowly open the ball valve on the bottom of the hopper to start the addition of hops
2. Once pellets start to flow, open the ball valve more or less to control the rate of addition

### Note:

If the hops get stuck, there is a pneumatic vibrator attached to loosen any clumps. Turn on the compressed air to the vibrator and slowly increase the pressure until clumps are dis-banded.

3. Check to see when all of the hops have left the hopper using the sight glass on the lid.

## Stopping

1. Close the valve on the bottom of the hopper
2. Turn off the CO<sub>2</sub>
3. Finish transferring or circulating the tank (if desired) or shut off the pump and close all valves

## Cleaning

The hopper can be cleaned using a traditional CIP. If you sanitize or rinse the hopper before use make sure it has been dried thoroughly.