



**CPE SYSTEMS  
INCORPORATED**

# MH20 HOP INDUCTION SYSTEM

FOR CRAFT FOOD AND BEVERAGE INDUSTRIES

**PUMPS**

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**HOSES**

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**HEAT  
EXCHANGERS**

-

**FLOW METERS**

-

**GASKETS**

-

**VALVES**

-

**FITTINGS**

-

**THERMOMETERS**

-

**PORTABLE  
SYSTEMS**

-

**and more**





# MH20 HOP INDUCTION SYSTEM

The MH20 Hop Induction System simplifies the dry hopping process, allowing you to add hops safely and hygienically. It reduces oxygen introduction, while also removing the need for scissor lifts or shakey ladders. It can be attached to select CPE centrifugal or shear pumps, and is fully sanitary. It uses a venturi system to introduce the hops, which minimizes the need for CO<sub>2</sub> (only used to purge the funnel) and eliminates oxygen introduction. The MH20 comes fitted with a pneumatic vibrator, to remove any clumps that may form.

The MH20 can be ordered with low, medium, or high shear pump options, which allows you to choose whether you want to keep the hop pellets whole, or if wish them to be chopped.



## FEATURES

- Stainless steel construction
- Tri-clamp connections
- EPDM mechanical seals
- Hygienic design
- Easy to clean and sanitize (no disassembly required)
- CIPable (with optional spray ball)
- Optional 20GAL hopper
- Pneumatic vibrator

Pump	Hyginox SEN20 (Standard)	C214 3HP	C216 5HP	Shear Pump ME-4103
Approximate flow rate	85 Gpm	65 Gpm	100 Gpm	60 Gpm
Max. differential height	20 ft	15 ft	20 ft	15 ft
Motor	5 HP 3600 rpm	3 HP 3600 rpm	5 HP 3600 rpm	3 HP 3600 rpm
Seal	Internal mechanical seal	External mechanical seal	External mechanical seal	Internal mechanical seal
Max. Temperature	65°C	65°C	65°C	65°C
Connections (inlet/ outlet)	2" x 1 ½" Tri-clamp	2" x 1 ½" Tri-clamp	2" x 1 ½" Tri-clamp	2" x 1 ½" Tri-clamp
Hopper capacity	10 GAL	10 GAL	10 GAL	10 GAL
Hopper valve	Tri-clamp ball valve	Tri-clamp ball valve	Tri-clamp ball valve	Tri-clamp ball valve



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## HOW IT WORKS

The MH20 Hop Induction System works with a centrifugal pump to incorporate hop pellets into the beer. The MH20 is attached to the pump's inlet and pulls hops into the product as it enters the pump. Hops are placed into the funnel, the lid secured, and CO<sub>2</sub> is used to purge the funnel of oxygen. A venturi system (a narrowing in the pipes) creates a vacuum that pulls the hops from the MH20 into the centrifugal pump. This method allows the rate of infusion to be adjusted, which prevents pump clogs. A ball valve

is used to limit the amount of hops introduced to the system. Using a venturi prevents oxygenation and allows for reduced CO<sub>2</sub> use compared to a Hop Cannon or Hop Gun.

When attached to a regular centrifugal pump, the pellets remain whole and are not blended. If blending is desired, a disintegration screen can be added or a shear pump can be used. This chops and blends the pellets into the liquid.

The MH20 is not exclusively for hops. It can be used to introduce a variety of ingredients to your product, such as spices, nibs, or berries.

## MH20 Materials

- Heavy duty stainless steel body construction
- EPDM gaskets

## MH20:

- 2" x 1 1/2" Tri-clamp connection
- CIPable
- Optional sprayball

## Pump:

- All wetted parts - 316 SS
- Seals - Carbon (other seals available)
- Casing gasket - BUNA (standard), FKM, or EPDM
- 3 - 5 HP @ 3600 rpm

Hopper Capacity (G)	DIM. A	DIM. B	DIM C.	DIM D.
10 (optional 20)	48 in.	44 in.	14.2 in.	10 in.

