

# **NROMAT**

## MÜLLER. MADE IN GERMANY.



Product specification sheet — **Aromat** 





## MORE AROMA THROUGH TECHNOLOGICAL INNOVATION

Patented and designed by us in collaboration with a regional master distiller. Scalable to any custom size, whether small or commercial fill quantities. THE most popular premium model amongst our clients, and one that they don't want to go without anymore. With a particularly efficient as well as gentle method, the Aromat is a precisely adjustable column which allows the extraction of a wide range aroma profile: Rectifiable in a previously undiscovered dimension through an incomparable gentle way.

Its secret is a patented spiral technology which is built in in the column, instead of plates or sieve trays. The alcohol vapour rises to the top towards the cold dephlegmator. The higher seething portion of the vapour flow condenses and forms phlegm, which flows downwards throughout the channel. A continuous substance exchange between the upwards rising hot alcohol vapour and the downward flowing phlegm takes place. Through this process, lighter-boiling flavorful alcohols evaporate and heavy-boiling components such as fusel oils and water are continuously discharged.

THE PHLEGM AMOUNT AND THE DEPHLEGMATOR TEM-PERATURE ARE INFINITELY VARIABLE. THIS PATENTED COLUMN TECHNOLOGY MAKES THE MÜLLER AROMAT A TRUE AROMA WONDER IN COMPARISON TO DISTILLING WITH CONVENTIONAL COLUMN TECHNOLOGY.

#### **PRODUCT FEATURES**

- ♦ Particularly gentle method
- ▲ Infinitely variable column
- ♦ Column steering between 0-100% rectification
- ♦ Single or double distillation possible on the same pot still

#### **APPLICATIONS**

- Gin and herbal spirits

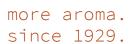
#### **AVAILABLE CAPACITIES**

scalable pot still capacities between 100 – 2,000 litres:

- **♦** AROMAT 130 **♦** AROMAT 1000
- **♦** AROMAT 150 **♦** AROMAT 1500
- ♦ AROMAT 230 ♦ AROMAT 2000
- AROMAT 350

ALSO CONFIGURABLE AS CLOSED AND CUSTOM SEALED POT STILL SETUP

DDUCT SPECIFICATION SHEET — AROMAT









# AWW PRODUCT LINE AND EQUIPMENT OPTIONS OF THE MÜLLER AROMAT®

The AROMAT stills by MÜLLER are individually configurable, custom-designed and manufactured to the needs and requirements of the distiller. Here is an overview of some product line and equipment options:

























## **AWW** PRODUCTS AND EQUIPMENT

Our extensive accessory program contains a variety of parts and products that you as master distiller or wine maker may need. All these accessories are compatible with our pot still systems.

Please contact us, we will be pleased to consult you.

Or check www.accessoires.pot-stills.com for further information.



## WE PROVIDE PERSONAL AND CUSTOM ADVICE!

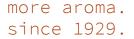
Our MÜLLER quality standard always includes individual and custom advice on your personal project.

WE ARE LOOKING FORWARD TO HEARING FROM YOU.

Call us at **+49 7802 / 93550** or send us an e-mail at **info@brennereianlagen.de** 

LEARN MORE ABOUT PROJECTS &
REFERENCES THAT SUCCESSFULLY USE
THE MÜLLER AROMAT











#### **PROJECTS & REFERENCES**

## WILD DISTILLERY

Denmark, Bornholm

As the managing director and sommelier in a gourmet restaurant on the Danish island Bornholm, Henrik Nerst came up with the following idea: Why not try to craft the perfect gin based on handpicked botanicals from Bornholm? Being a sommelier has helped him to find out which herbs and plants harmonize with each other and how a perfect gin recipe is created.

In a master class, gin lovers can visit the distillery and taste the "WILD" botanicals of the island Bornholm in Henrik's various types of gin.



#### **PRODUCTS**

- ♦ Wild Botanicals Gin
- ♦ Wild Sloe Gin
- ♦ Ene Craft Gin Navy Strength

- ♦ Ene Craft Gin Tomato
- ♦ Ene Craft Gin Sloe



#### WWW.WILDDISTILLERY.COM





#### **POT STILL**

MÜLLER AROMAT 230 litres with aroma basket

more aroma. since 1929.







**PROJECTS & REFERENCES** 

### HINRICHSENS INSELWHISKY

Germany, Dunsum on the Island of Föhr (North Sea)

As the first distillery on the island of Föhr, the Hinrichsen family made their dream of making their own whisky come true. The special location in the middle of the Wadden Sea National Park, the best Föhrer raw materials and the careful processing on their farm in Dunsum, result in a unique product. The special feature - all the necessary processing steps for the perfect whisky are carried out on their own farm - this is almost unique in Germany. "Grain to glass" - everything is homemade. The Hinrichsen family cultivates their own grain and they malt it themselves in a small malting plant constructed especially for them. Jan brews the mash and then distils it in his **Müller AROMA 350** closed pot still. Since 2019, all the facilities have been in operation and the production can be visited. There you are able to see all the steps, from the cultivation of the grain, through the processing on the farm, to the finished product. Of course this includes a tasting of the "New Make" as well. The first whiskies can then be tasted once the storage obligation of three years has been reached.

The Hinrichsen family farm is an adventure farm with leisure activities, farm shop and catering, funballs, swing golf, football golf, petting zoo ... there is something for every age. In the farm café and farm restaurant you can enjoy delicious cakes, burgers and steaks made from high quality farm grown organic meat.

A great project, which makes a visit to the Hinrichsen family farm on the island of Föhr absolutely worthwhile.

#### **PRODUCTS**

♦ Hinrichsens New Make and soon Hinrichsen Island-Whisky

#### WWW.HINRICHSENS-FARM.DE



#### **POT STILLS**

MÜLLER AROMAT 350, Closed Setup (German Custom Regulation)





recommendations of other distillers and the aroma of their distillates. I was particularly impressed with the AROMAT. When planning my pot still, I was able to rely on the personal and familiar way of running the business. Above all, I was also impressed by the quality of the craftsmanship of the systems"

JAN HINRICHSEN







**PROJECTS & REFERENCES** 

## **CHANNEL ISLAND LIQUOR CO**

United Kingdom, Island of Guernsey and Jersey

As a chef, Luke has always been focused on flavours. It was precisely through his job that he developed a keen sense for nuances in taste and flavours. Now that he has become the hotelier of the beautiful "Bella Luce Hotel" and spent less and less time in the kitchen, he was looking for a new way to experiment with flavours. The idea of having his own distillery behind the hotel bar was almost obvious, especially since his family had been involved in the trade and production of alcohol for over 100 years. So Luke first experimented with small kettles until he decided to get the 230L Müller AROMAT. Of course, the location on the island of Guernsey also plays a decisive role in the creation of his products. The rock samphire - also called sea fennel - is picked off the cliffs of the island itself. As a hotel guest at the Bella Luce Hotel, you can regularly look over Luke's shoulder while distilling and learn a lot about distillation.

Wheadons Gin has become very successful so that Luke decided to get another **350L AROMAT** on the neighboring island of Jersey. In addition to another gin, the "Indica Rum" is also being distilled in small batches.

# WWW.WHEADONSGIN.CO.UK WWW.CILIQUORCO.COM





#### **POT STILLS**

- "Old Nick" 230 litres AROMAT on the Island of Guernsey
- ♦ 350 litres AROMAT + 2 rectification plates on the Island of Jersey





#### **PRODUCTS**

- ♦ Wheadons Gin
- ▲ Indica Rum
- ♦ Pink Granite Gin



