

BREWING SYSTEM



TWO VESSEL/HLT BREWHOUSE

Structure: M/L Tun + K/W Tun + HLT
Features: 1. Motorized rake to ensure even mixing
2. False bottom to facilitate wort separation
3. Wort grant to keep balance of pressure
4. Heat exchanger to rapidly cool the wort
5. Manual or PLC control for options
6. CIP system for easy cleaning of vessels

Application: For 1-2 brews per day
Usually for brewhouse ≤40HL
Heating: Electric / Direct fired for brewhouse ≤10HL
Steam for all size brewhouses
Materials: 304SS/2B/Mirror Finished / Red Copper

THREE VESSEL/HLT BREWHOUSE

Structures: M/L Tun + Kettle Tun + Whirlpool Tun + HLT
Mash Tun + Lauter Tun + K/W Tun + HLT
M/K Tun + Lauter Tun + Whirlpool Tun + HLT
Features: 1. Motorized rake to ensure even mixing
2. False bottom to facilitate wort separation
3. Wort balance column to keep balance of pressure
4. Heat exchanger to rapidly cool the wort
5. Manual or PLC control for options
6. CIP system for easy cleaning of vessels

Application: For 2-4 brews per day
Usually for brewhouse ≤50HL
Heating: Electric/Direct fired for brewhouse ≤10HL
Materials: 304SS/2B/Mirror Finished/Red Copper



FIVE VESSEL/HLT BREWHOUSE

Structures: Mash Tun + Lauter Tun + Hold Tank + Kettle Tun + Whirlpool Tun + HLT
Features: 1. Motorized rake with automatic lifting availability
2. Wort balance column to keep balance of pressure
3. PLC control preferred
4. Automatic water blending for brewing
5. Automatic wort cooling
6. Automatic CIP system for easy cleaning of vessels

Application: For 3-8 brews per day
Usually for brewhouse ≤100HL
Heating: Steam jackets for brewhouse
Materials: 304SS/2B/Mirror Finished/Red Copper



EQUIPMENT DISPLAY



COMBINED THREE VESSEL BREWHOUSE

Structures: M/L /W Tun + Kettle Tun
L/W Tun + M/K Tun
M/L/HLT + K/W Tun
Features: 1. Motorized rake to ensure even mixing
2. False bottom to facilitate wort separation
3. Wort balance column to keep balance of pressure
4. Heat exchanger to rapidly cool the wort
5. Manual or PLC control for options
6. CIP system for easy cleaning of vessels

Application: For 1 brew per day
Usually for brewhouse ≤10HL
Heating: Steam/Electric/Direct fired for brewhouse
Materials: 304SS/2B/Mirror Finished/Red Copper



EQUIPMENT DISPLAY



EQUIPMENT DISPLAY



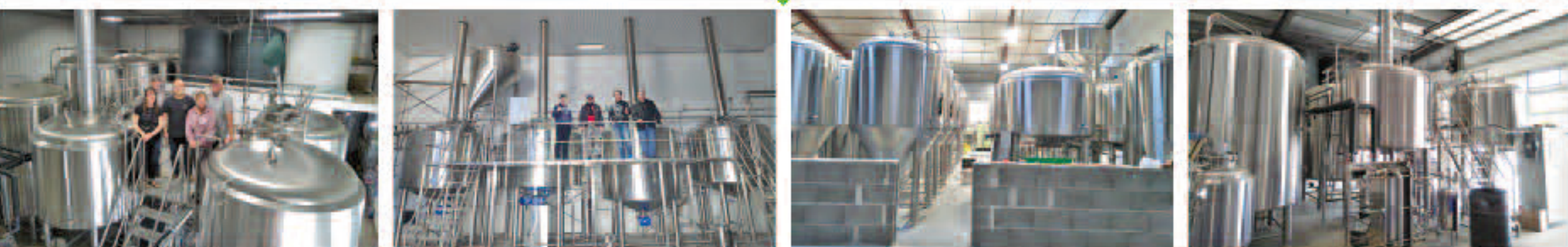
FOUR VESSEL/HLT BREWHOUSE

Structure: Mash Tun + Lauter Tun + Kettle Tun + Whirlpool Tun + HLT
Features: 1. Motorized rake with automatic lifting availability
2. Wort balance column to keep balance of pressure
3. PLC control preferred
4. Automatic water blending for brewing
5. Automatic wort cooling
6. Automatic CIP system for easy cleaning of vessels

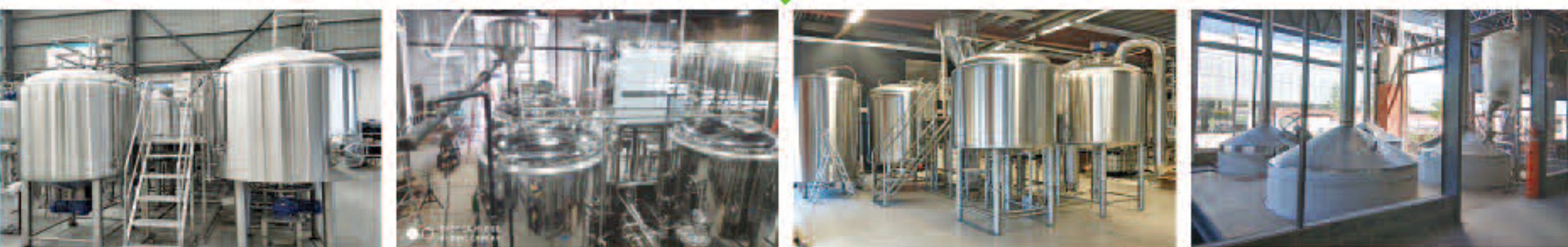
Application: For 3-6 brews per day
Usually for brewhouse ≤100HL
Heating: Electric/Direct fired for brewhouse ≤10HL
Steam for all size brewhouses
Materials: 304SS/2B/Mirror Finished/Red Copper



EQUIPMENT DISPLAY



EQUIPMENT DISPLAY



FERMENTATION SYSTEM

FERMENTATION TANK & BRIGHT BEER TANK

Features: 1. 304, 316, or 304L, 316L stainless steel available
2. Polishing precision to 0.2-0.4μm
3. Pickled and passivated interior finish
4. 100% TIG welding with argon gas shield
5. Automatic temperature control with cooling jackets
6. Without dead corner, for easy cleaning and sanitation
7. Customized design for specific brewery space



EQUIPMENT DISPLAY



KOMBUCHA SYSTEM

KOMBUCHA/HARD SELTZER EQUIPMENT

Structures: Brewing vessels + Hot Water Tank + Scooby Tank + Storage Tank + Filters/Pumps
Features: 1. Smooth interior finish for sanitation and easy cleaning
2. Half-openable lid for easy cleaning and addition of ingredients
3. Assisted spring-loaded opening for energy saving
4. Scooby tank with filtering basket
5. Exact temperature control for stable fermentation
6. Customized design for specific techniques or space
7. DE or Membrane filtration unit available



DISTILLERY SYSTEM

DISTILLERY EQUIPMENT

Whisky: Mash Tun + Fermenter + Boiler Pot + Column Still + Spirit Safe + Condensor
Vodka: Mash Tun + Fermenter + Boiler Pot + Column Still + Condensor + Filtration Unit + Storage Tank
Rum: Fermenter + Boiler Pot + Column Still + Condensor + Storage Tank
Gin: Mash Tun + Fermenter + Boiler Pot + Column Still + Gin Basket + Condensor + Filtration Unit + Storage Tank



WINERY SYSTEM

WINERY/CIDERY EQUIPMENT

Wine Fermenter / Wine Storage Tank / Cider Carbonation Tank
Features: 1. 304, 316, or 304L, 316L stainless steel available
2. Polishing precision to 0.2-0.4μm
3. Pickled and passivated interior finish
4. 100% TIG welding with argon gas shield
5. Automatic temperature control with cooling jackets
6. Without dead corner, for easy cleaning and sanitation
7. Customized design for specific brewery space

