



Craft Kettle

**YOUR BREWERY  
MAKES THE  
DIFFERENCE**

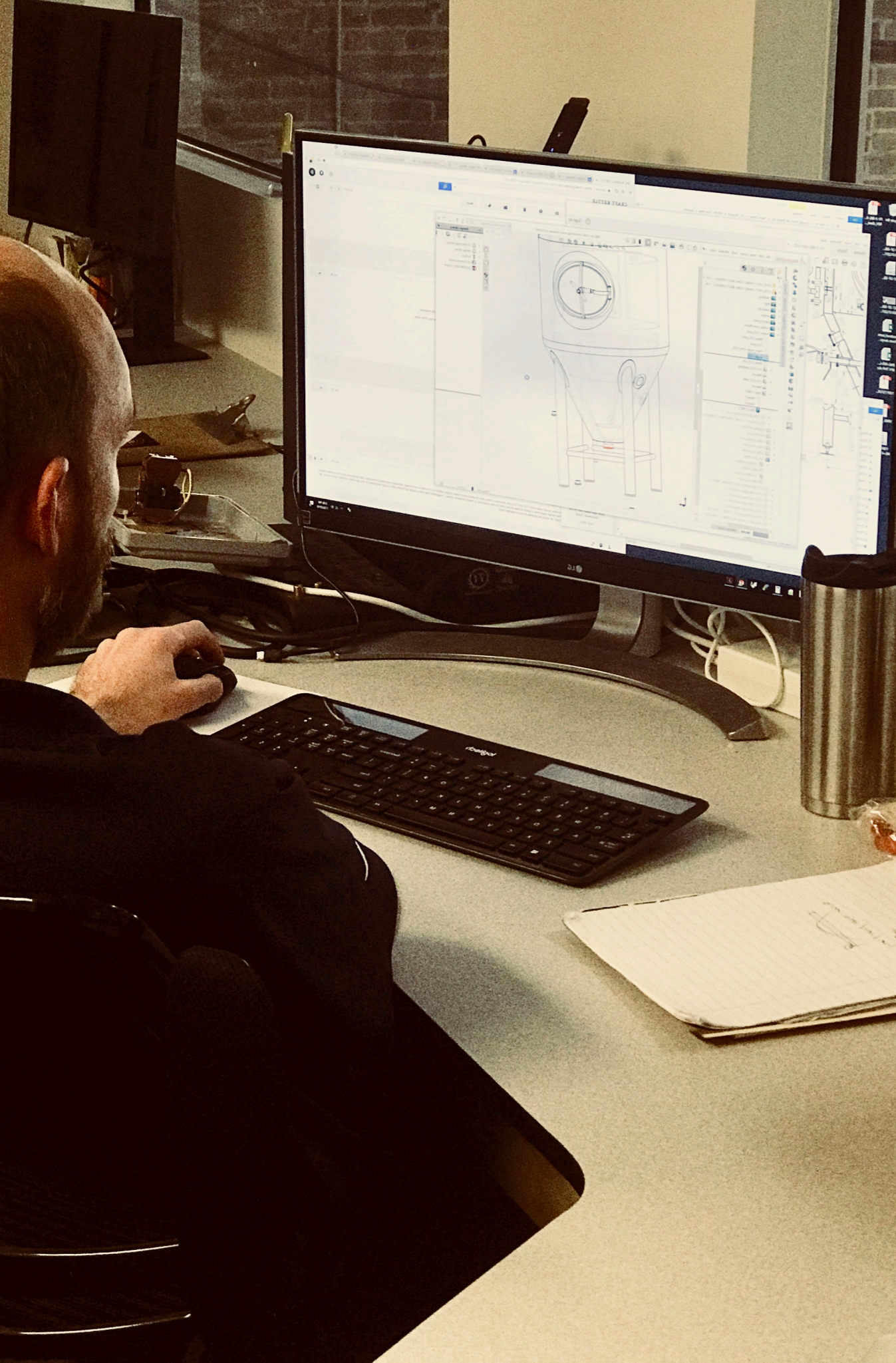


**CRAFT KETTLE**  
BREWING EQUIPMENT



① USE FINE POINTED DRILL  
② USE TWO SMALL THIN DRILL BITS AND APPROXIMATE 90° ANGLE  
③ USE ONE SMALL THIN DRILL BIT AND APPROXIMATE 45° ANGLE

④ USE OF REQUIRED DIMENSIONS  
⑤ USE OF REQUIRED DIMENSIONS FOR ALL PARTS MUST BE THE SAME AS SHOWN ON THE DRAWING



## Engineering Makes the Difference

The details matter, and we sweat the details. Our engineers are unmatched, and our professional development program keeps our team at the forefront of the industry. We design for ease of use and easy/functional automation. With a training program that includes real brewing experience, course work, and even sensory training, our engineers know what it takes to make consistently great beer and it shows in the quality of our brewhouses.



# Brewing Experience

## Makes the Difference



Guidance from experienced brewers before, during, & after your install



Designs, layouts, & specifications perfected by our brewers & engineers

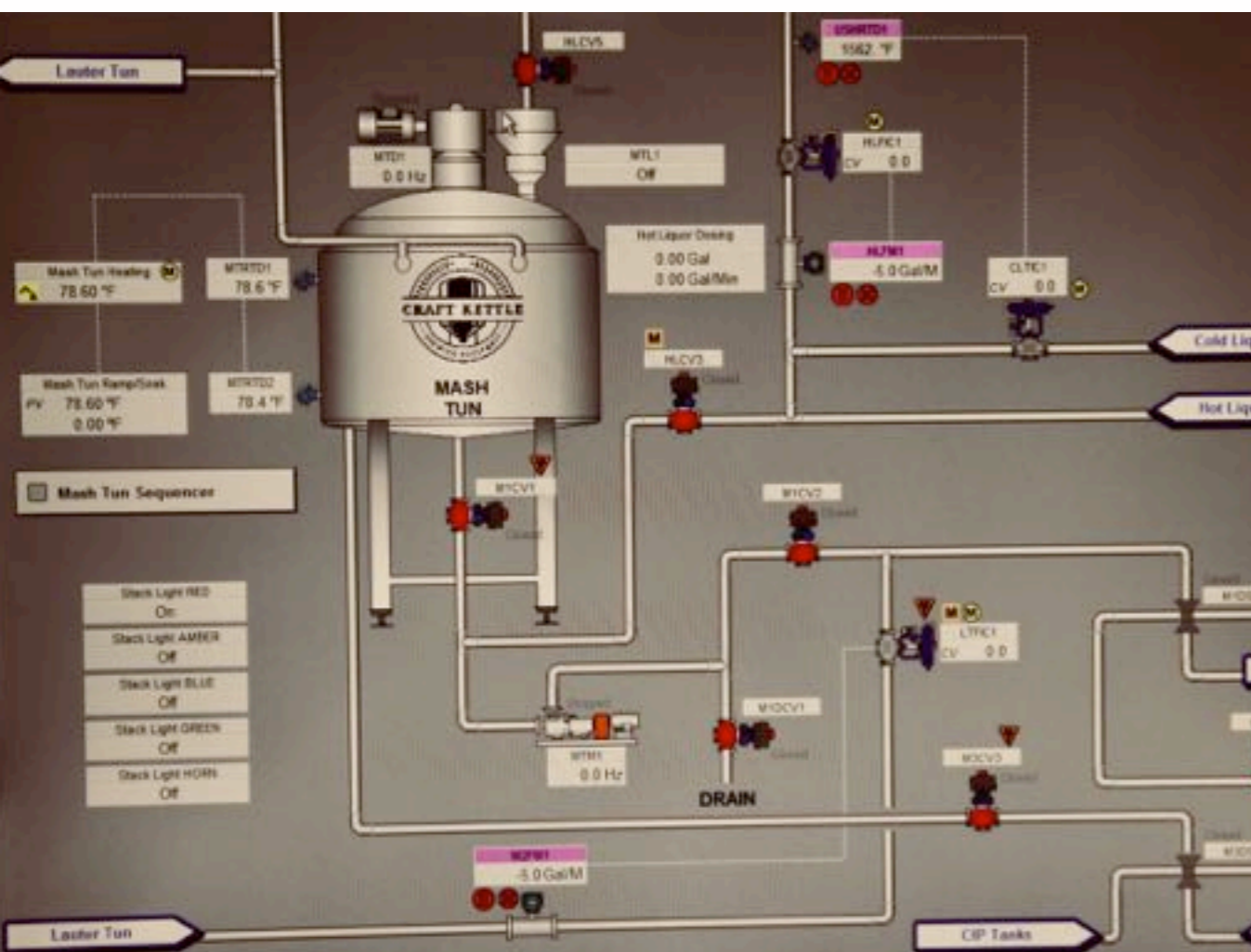


Onsite commissioning support during unload & install through first brew



An outstanding warranty and unparalleled service that goes beyond the terms

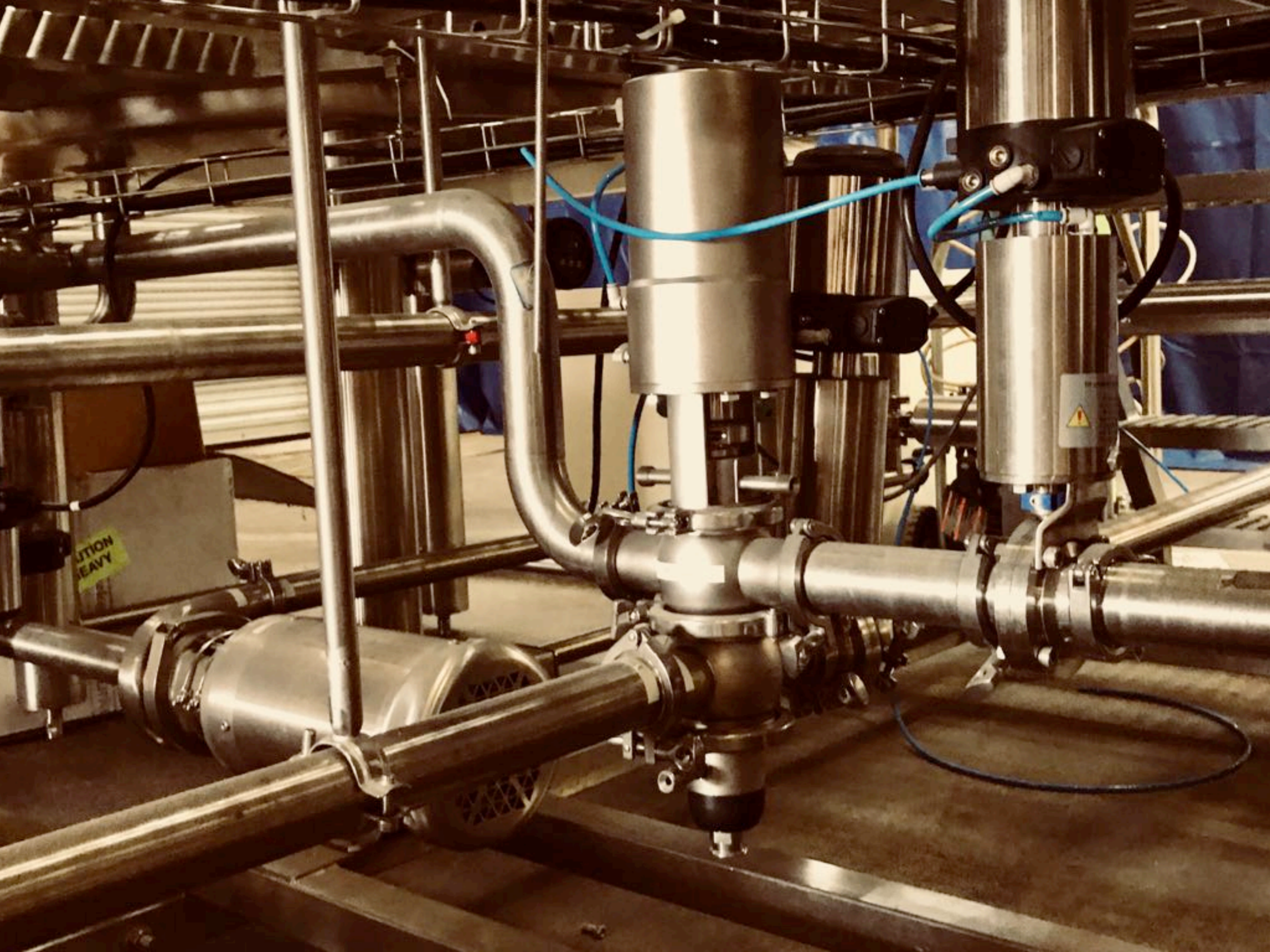






## Efficiency Makes the Difference

Whether you're working on one of our manual systems or one of our fully automated powerhouses, our design consultants know how to get the most out of each and every brewhouse. After all, they're all former brewers. Mastering a brewhouse isn't easy, but we work side by side with you to measure and tweak every detail until you know how to make amazing, consistent, and cost-conscious beer. You provide the vision for the recipe and we'll help you perfect it.



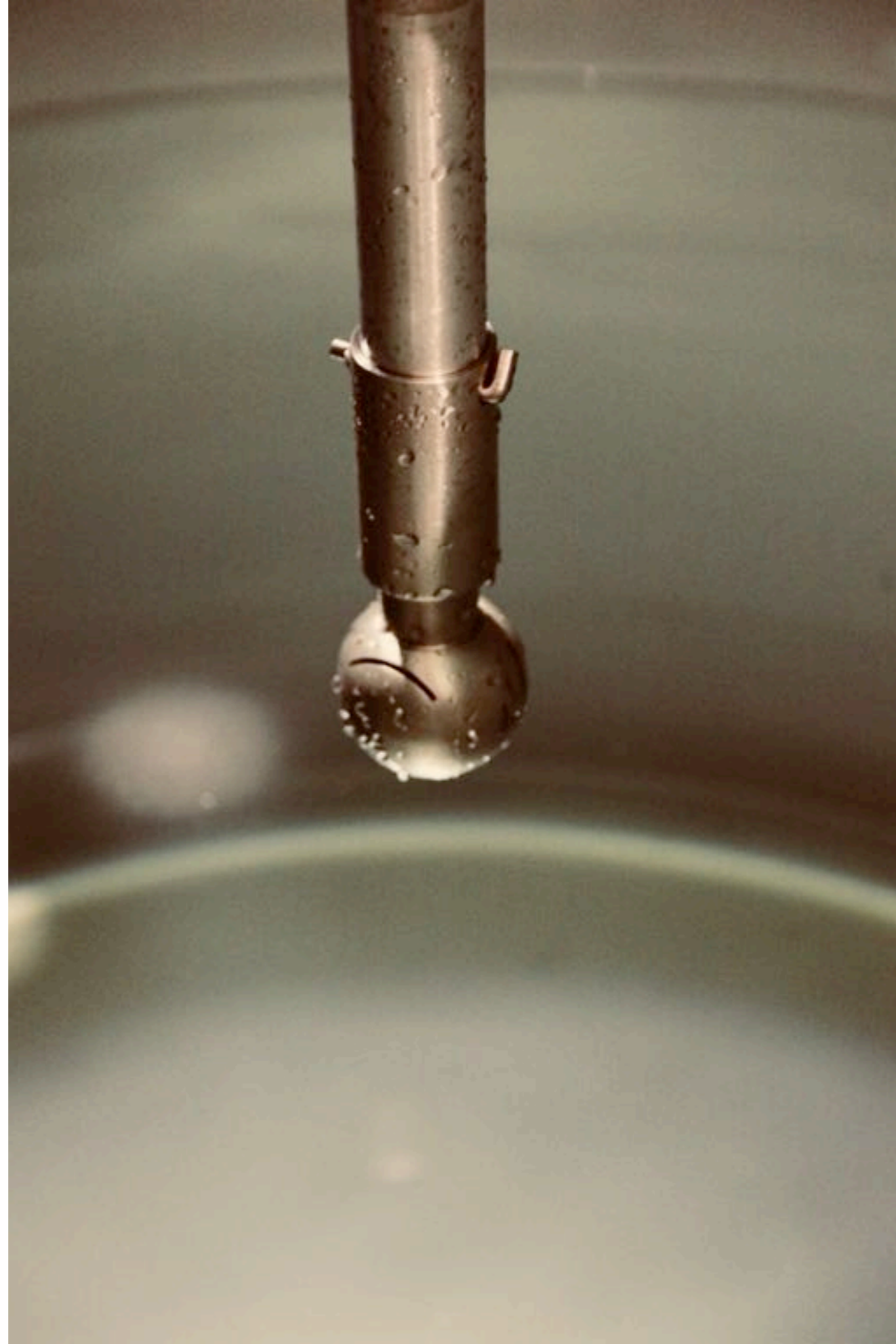
CAUTION  
HEAVY



# Sanitary Design

## Makes the Difference

Unsanitary equipment can degrade the quality of your beer and even be harmful to health. In the US, the primary food equipment organizations are 3-A Sanitary Standards, Inc., the National Sanitation Foundation (NSF), and Underwriters Laboratories. Craft Kettle's engineering, design, and fabrication make sure that every part of our equipment conforms to these standards and meets even more rigorous design criteria. You'll see 3-A stamped on our pipe fittings, NSF on our elastomers, and UL on all our electrical components because we know it matters.







## **Weld Quality Makes the Difference**

Craft Kettle employs certified sanitary stainless welders and uses automatic orbital welding for process piping. You won't find a higher quality offering in the industry. Unqualified welds can lead to microbiological growth, making your beer quality inconsistent or worse. We've seen unsanitary welding in breweries, and it is a major concern. You can rest assured that when you work with us your equipment product contact surfaces will be smooth, sanitary, and thoroughly inspected. Our superior craftsmanship and quality program ensure you will get the best weld possible.



**Advice, Support, & Training**  
Make the Difference

Craft Kettle knows there are many hard decisions to make early in your planning, like what size brewhouse to purchase, how to heat that brewhouse, and what type of building is suitable. We're here to help. Don't go at it alone, we know what we're doing, and it helps to bring us in early for guidance.

When searching for a building, we recommend a minimum of 400-600 square feet for a 3.5 to 5 BBL system, 600-1200 square feet for a 7-10 BBL system, and approximately 150 square feet per barrel for larger production brewhouses. Ideal layouts may require double these minimum requirements.

A minimum of 10' ceilings for a 3.5 to 5 BBL system and 12-15' ceilings for a 7-10 BBL system (add 2-3' for combi-HLT brewpub systems) is ideal. These minimum heights may limit the ability to mount a grist case above the mash tun. Production brewhouses should have a minimum of 15' to 20' ceilings.

Steam heating is almost universally accepted as the preferred heating method when cost is not a concern. Steam distributes heat well across the



*Craft Kettle stocks cellar vessels ranging in size from 3.5 BBL to 120 BBL. Take a step up in size on the brewhouse, and we'll be here when you're ready to expand the cellar side.*

tank shell and allows for quick and effective heat transfer.

Craft Kettle's direct-fire systems use a powered gas burner installed on the outside of the kettle to project a forced-air flame onto a deflector plate inside a fully contained combustion chamber. This design significantly reduces the risk of scorching and allows for greater

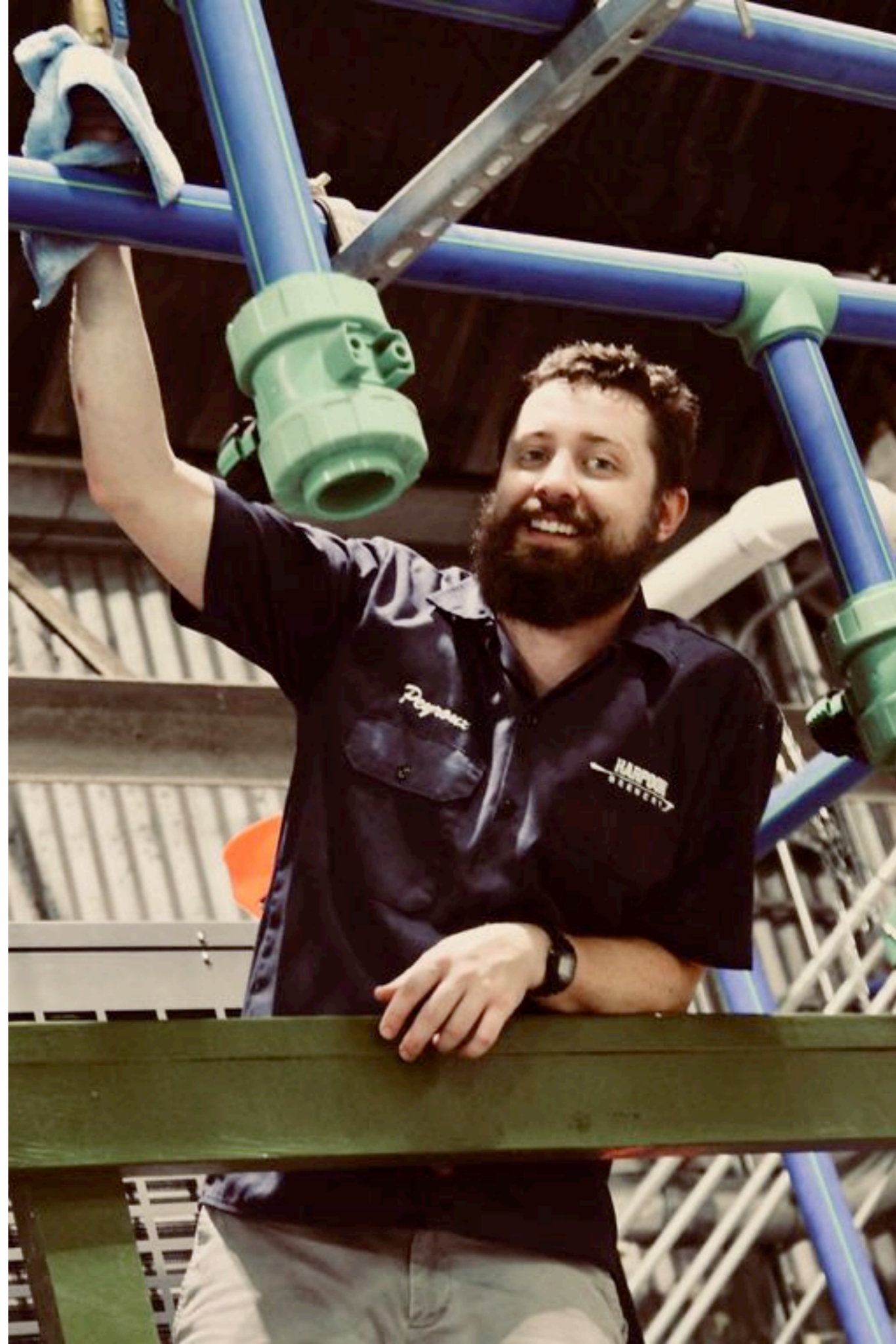
temperature control with ramp speeds similar to steam.

It's hard to make good beer with electric heating elements. Electric kettles are notorious for slow temperature ramp speeds, product scorching, and difficult cleaning. We recommend you stay away from electric kettles for commercial brewing.



# Your Brewery Makes the Difference

Craft Kettle sets a new standard for commercial brewing equipment. Brewing is fun, but it's important to keep in mind that a brewery is an industrial food-processing plant. Our team knows how to have a good time, but more importantly, we know our craft and we take quality, safety, and design seriously. We want you to make great beer, and it takes both great equipment and a strong and knowledgeable partner to get there. We'd love to be the partner that helps to make your brewery, better.





## Come Visit Us

There's nothing we can say that compares to seeing what we do. We would love to show you our 20,000 square foot facility right in the middle of brewery row in New Orleans. Come see our quality first hand.