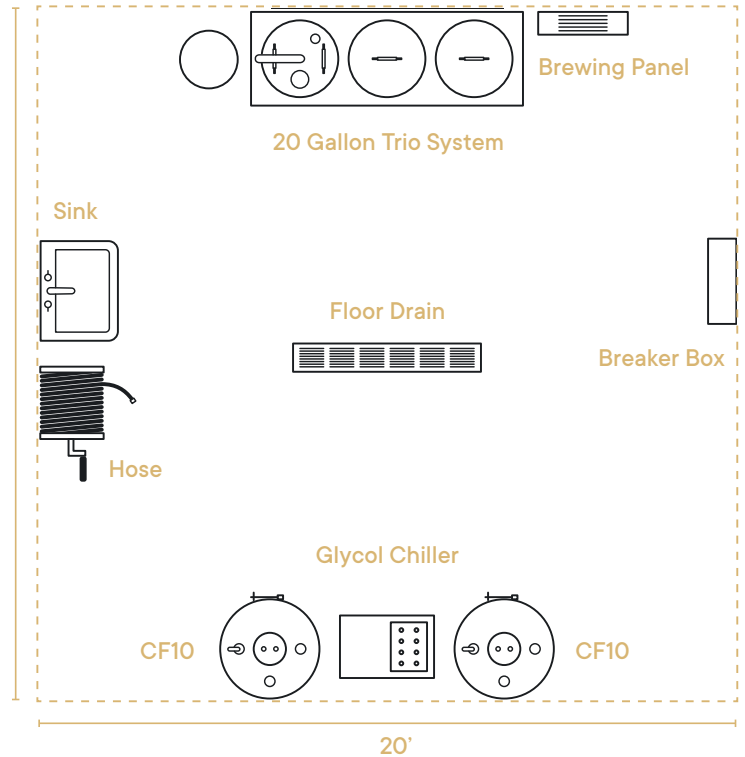
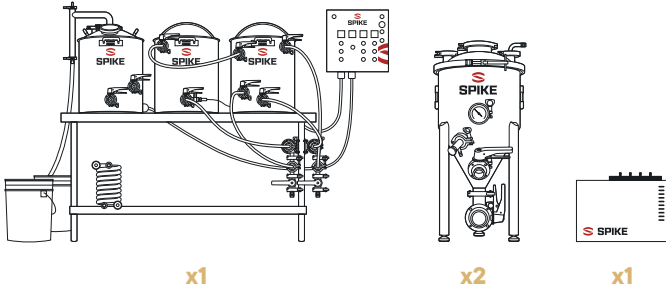


SPIKE TRIO BREWERY



2 Fermenters

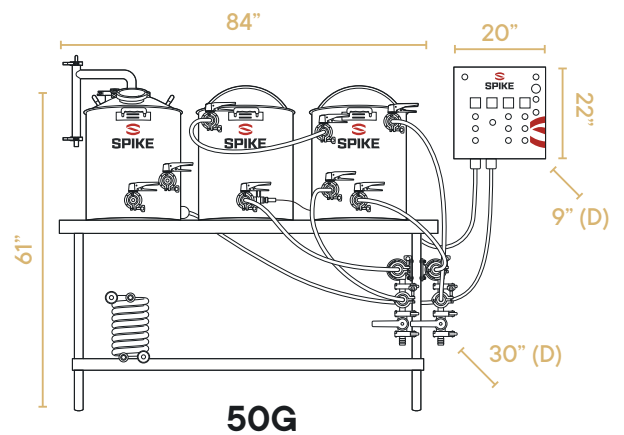
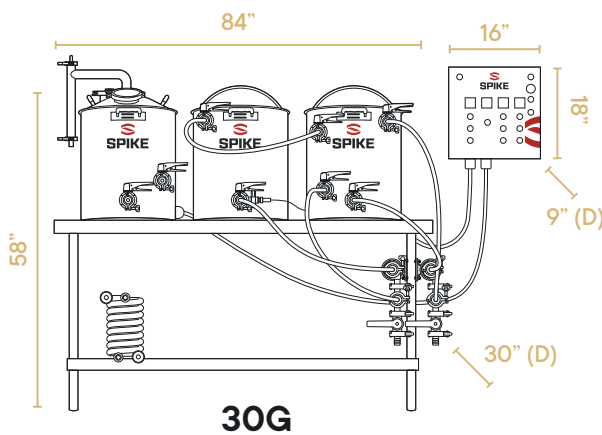
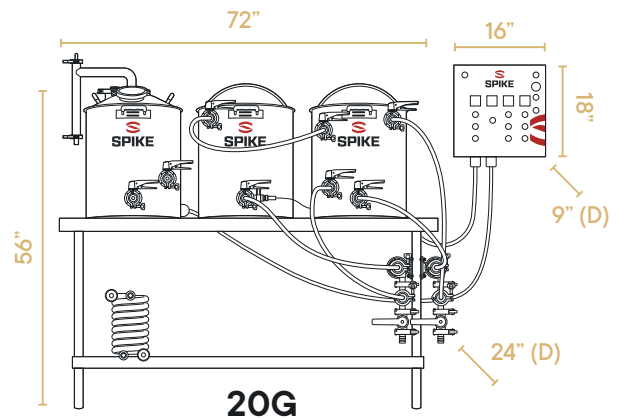
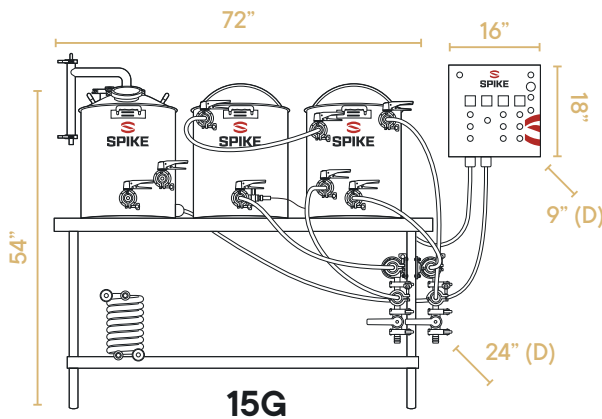
FLOORPLAN



NICE TO HAVES

- Sink for cleaning
- Retractable Hose Reel
- Floor Drain

TRIO SPECS



2 Fermenters

BATCH SIZES

TRIO

CONICALS

System Size (Gallons)	Min. Batch (Gallons)	Max. Batch (Gallons)	System Size (Gallons)	Min. Batch (Gallons)	Max. Batch (Gallons)	Total Capacity (Gallons)
15	5	11	CF5	2.5	6	7
20	6	15	CF10	5	11	14
30	10	20	CF15	5	15.5 (1/2 bbl)	18
50	15	32	CF30	15.5 (1/2 bbl)	31 (1bbl)	40

ELECTRICAL REQUIREMENTS

System Size (Gallons)	Type of Panel	Outlet Type	# of Outlets	Breaker (Amps)
15/20/30	Single Batch	NEMA 14-30	1	30
15/20/30	Double Batch	NEMA 14-50	1	60
50	Single Batch	NEMA 14-50	1	60
50	Double Batch	NEMA 14-50	2	60 (x2)

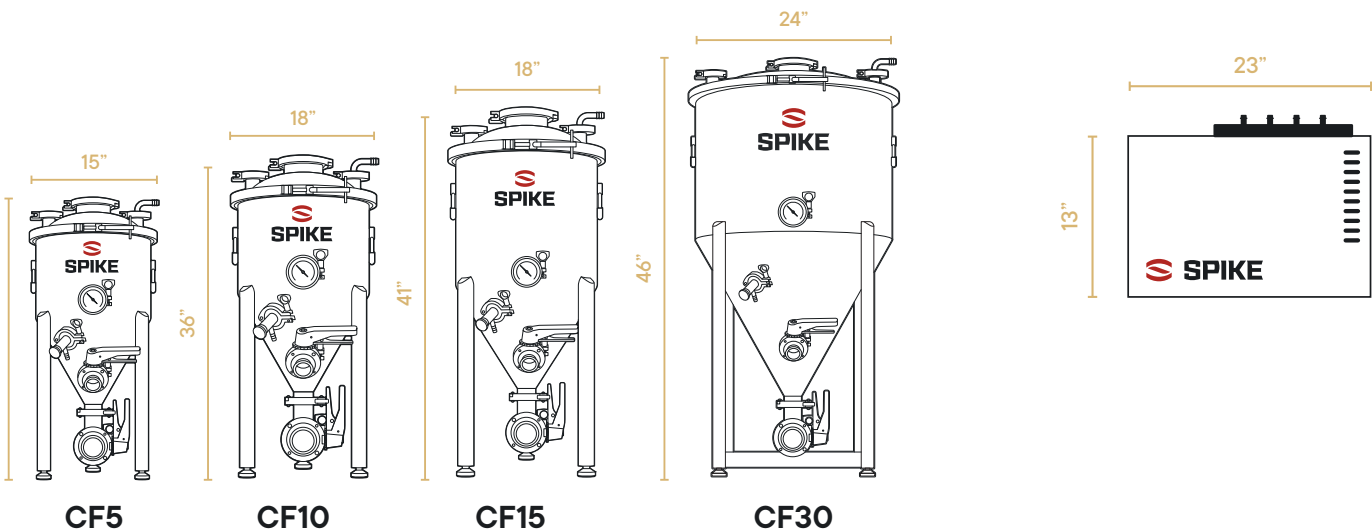
**All Trio systems require a 4 wire 240v line to be installed.

**Element and Temperature Sensor Cords plug directly into Brewing Panel.

COLD SIDE EQUIPMENT

Fermenters

1/3 HP Glycol Chiller as Shown



	FERMENTER	CHILLER
Amperage Draw	1a (While Heating)	4a
Outlets needed	(1) 120v	(1) 120v

Each fermenter uses (1) 120V outlet for temperature control.

