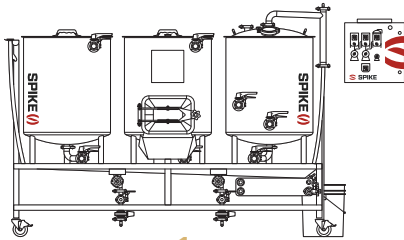


SPIKE 1 BARREL BREWERY

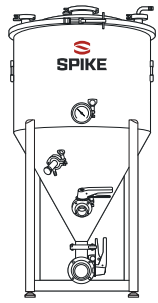


4 Fermenters

FLOORPLAN



x1

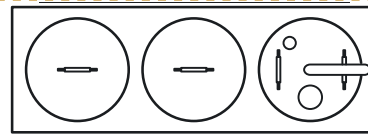


x4



x1

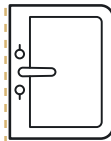
20'



Nano System

Brewing Panel

Sink



Floor Drain



Hose



Breaker Box



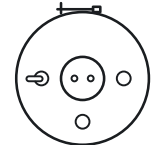
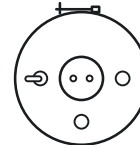
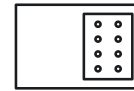
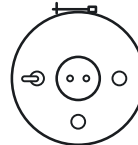
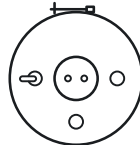
NICE TO HAVES

- Sink for cleaning
- Retractable Hose Reel
- Floor Drain

(2)CF30

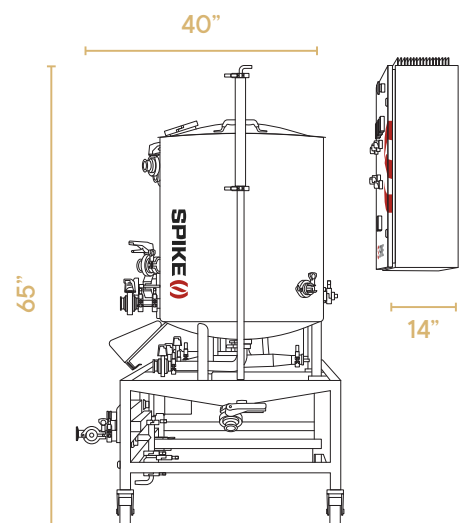
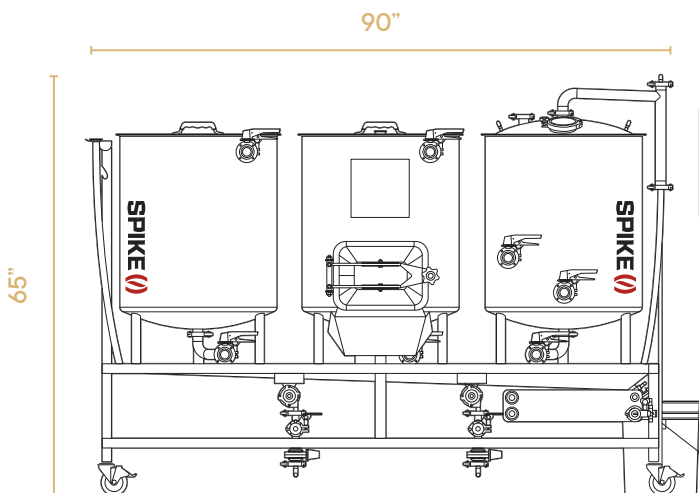
Glycol Chiller

(2)CF30



20'

NANO SPECS



SPIKE 1 BARREL BREWERY



4 Fermenters

ELECTRICAL REQUIREMENTS

Single Phase Electric

Panel Type	Single Batch	Single Batch	Double Batch	Double Batch
Voltage	120V/208V	120V/240V	120V/208V	120V/240V
FLA	77.5A	68A	135A	118A

Three Phase Electric

Panel Type	Single Batch	Double Batch
Voltage	120V/208V	120V/240V
FLA	50A Peak Draw, Unbalanced Load	89A Peak Draw, Unbalanced Load

**Nano System requires 4 wire service and will be hard wired from controller to electrical panel.

CORD LENGTHS

- The system comes with (1) 10 foot heating element cord to control the Mash Tun Kettle. It will also come with (2) 15 foot heating element cords and (2) 6 foot heating element cords. These can be used on the Boil Kettle or Hot Liquor Kettle, depending on your brew room setup.
- The system comes with (3) 12 foot Temperature Sensor Cords, one for each kettle

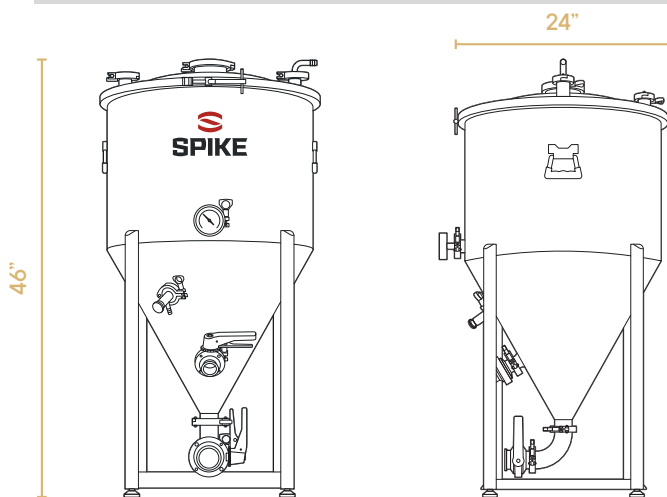
**Element and Temperature Sensor Cords plug directly into Brewing Panel.

NANO BREWERY WEIGHT

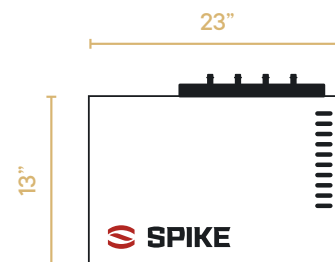
Nano Weight (Dry)	700 lbs
Nano Weight (In Use)	1,250 lbs
Fermenter Weight (In Use)	300 lbs
Fermenter Weight (Dry)	60 lbs
Glycol Chiller Weight	60 lbs

COLD SIDE EQUIPMENT

Fermenter



Glycol Chiller



FERMENTER

CHILLER

TOTAL

Amperage Draw	4a (While Heating)	4a	20a maximum amperage
Outlets needed	(1) 120v	(1) 120v	(5) 120v

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

