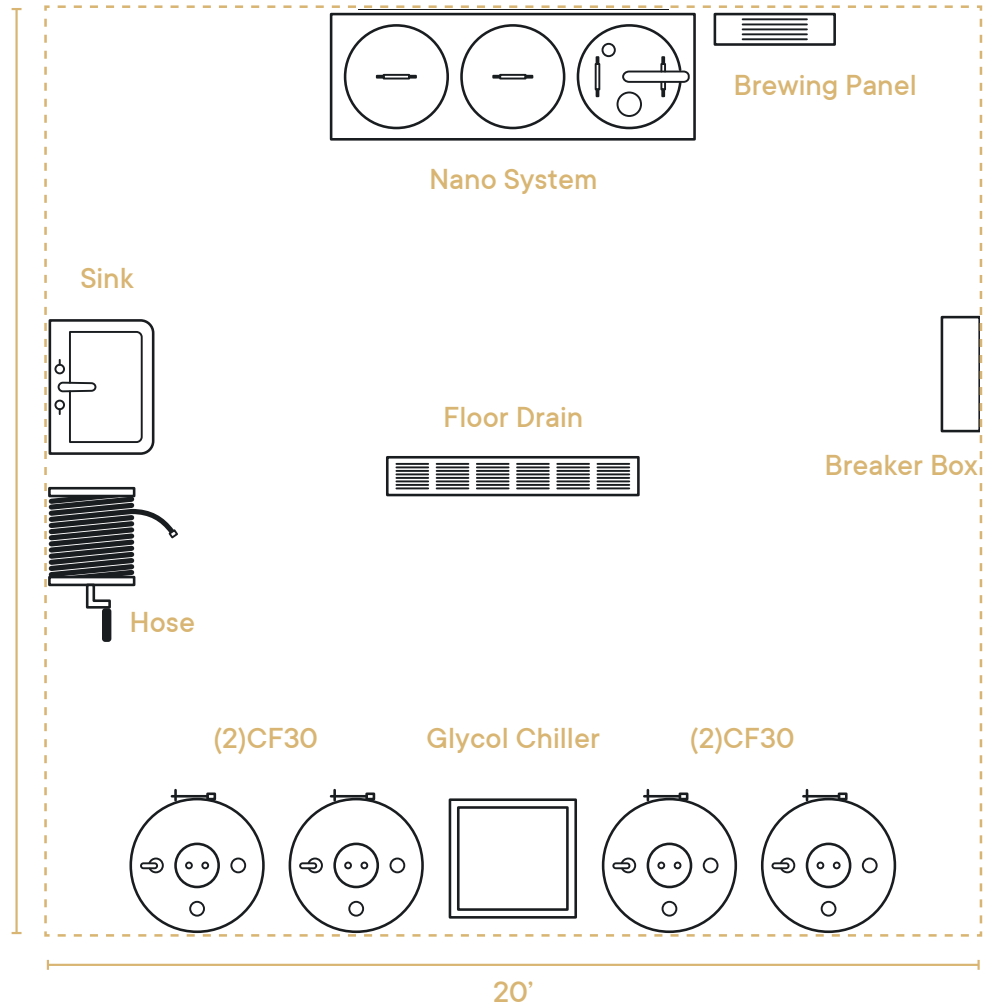
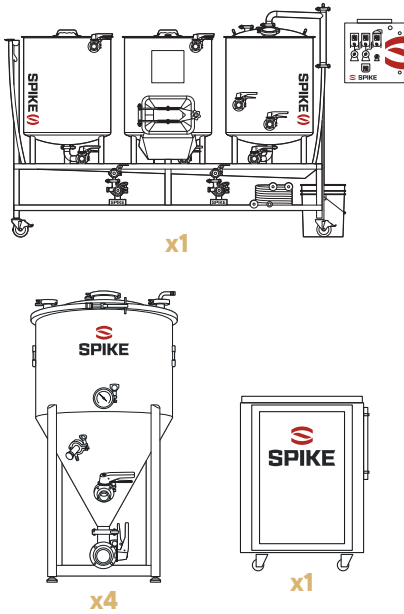


# SPIKE 1 BARREL BREWERY



## 4 Fermenters

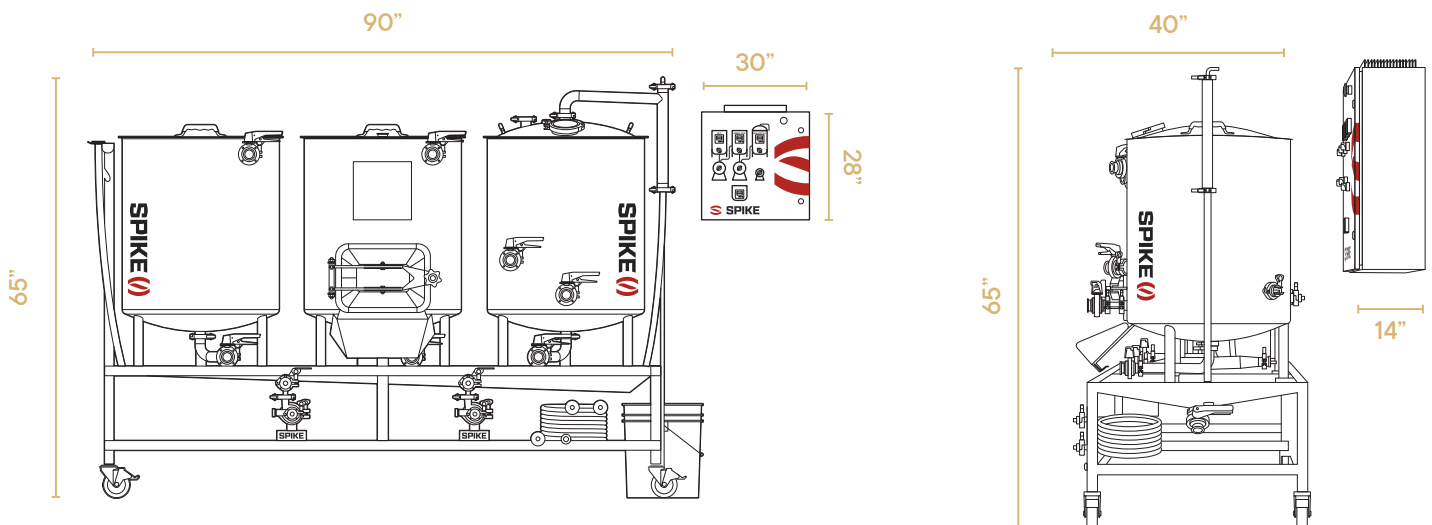
### FLOORPLAN



### NICE TO HAVES

- Sink for cleaning
- Retractable Hose Reel
- Floor Drain

### NANO SPECS



## 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.

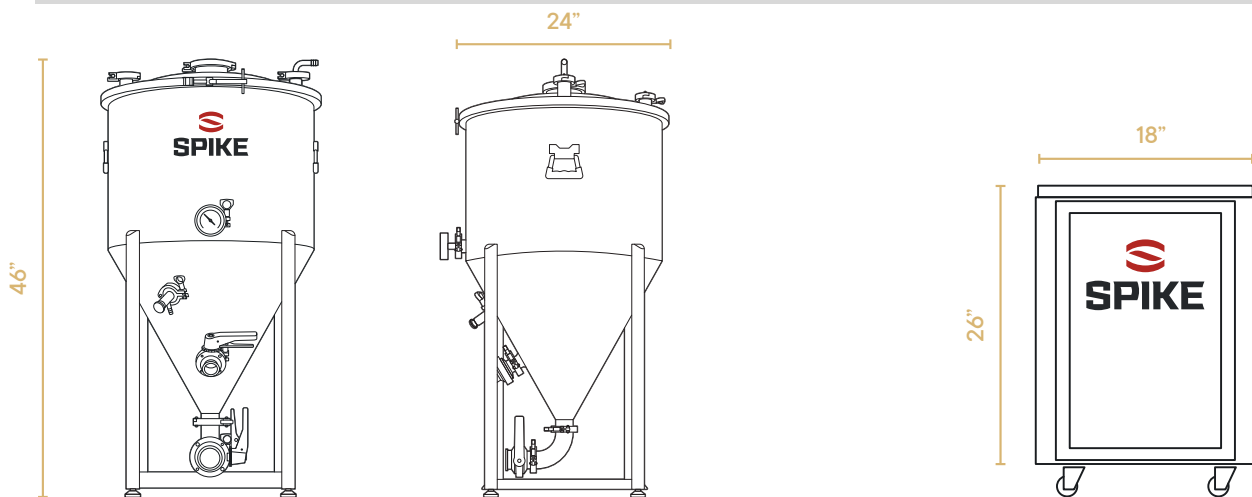
### NANO BREWERY WEIGHT

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.

