



SPIKE TRIO OR NANO?



When it comes to your brewing system, you want one that fits just right. That's where we come in. Spike's two dependable, high-quality stainless systems have all the necessary components to make delicious beer batch after batch. Both the Spike Trio and Nano are used by home and professional brewers alike, but the real question is...which one is right for you? The system comparison chart below will help you decide which features are an absolute must have.

 TRIO	SYSTEM COMPARISON	 NANO
✓	Welded Fittings	✓
✓	Tri Clamp Fittings	✓
✓	Steam Condenser Lid	✓
✓	Double Batch Available	✓
✗	Custom Logo Plate	✓
✗	UL Rated Control Panel	✓
✗	Mash Door	✓
✗	Cart Mounted	✓
✗	Drip Tray	✓
✗	Bottom Draining	✓
USA	Welded In	USA
HERMS	Mash Heating	RIMS
China	Kettle Origin	USA
22,000W	Total Power (Double Batch)	27,000W
Copper Counterflow Chiller	Chiller Option	Stainless Plate Chiller
\$10,200	Price	\$16,500



SPIKE NANO SYSTEM



With design features like bottom-draining kettles with a full-length drip tray for quick cleanup, and a commercial grade UL approved panel – available in single- and double-batch configurations – that provides up to 27,000w of heating power, the Spike Nano System is the sexiest, most sophisticated and efficient system on the market.

The Nano's process is intuitive, too. The absence of hard piping and a complex valve tree means the system is both easier to clean and operate. Plus, 85% of the Nano's parts are sourced and manufactured in the U.S. We'll even personalize the system with your logo.

+ UL RATED ELECTRICAL PANEL

Available in both single- and double-batch configurations.



HEAT WITH EASE +

High-powered, industry-standard 6,000W heating elements allow for both half- and full-batches. No proprietary heating components to rely on and clean.

+ MASH CONTROL SYSTEM (MCS)

Under-mash RIMS element consistently manages wort temperature leading to efficient and repeatable brew days.

+ STEAM CONDENSER

Minimizes boil off and keeps brewing spaces mold-free. No ventilation system needs to be installed.

+ QUICK & EASY TO CLEAN

Domed, bottom-draining kettles and a full-cart drip tray for simple, clean-in-place maintenance. Liquids collect and flow into one drain in minutes. No need to open kettles and drain through hoses to the floor. Fewer valve openings to clean and no hard piping to deal with.

SIMPLE BREW-DAY OPERATION +

Half the butterfly valves to control and fewer hose changes make for a quicker brew day – typically 6-hours. Simplicity means less effort is required. Any employee can use it.

+ CUSTOM LOGO PLATE

Sturdy, stainless panel features brewery logo front-and-center.

+ HAND-BUILT IN THE U.S.

85% of the system is comprised of U.S.-sourced and manufactured parts.

