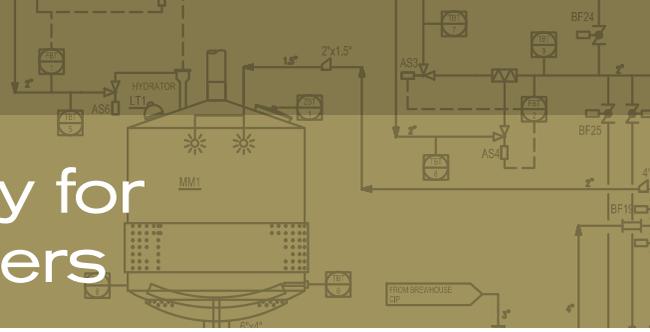


COMPONENTS

Cutting Edge Technology for Today's Advanced Brewers



High Performance Brewing.

Hop Dosing Vessel

The ICC NW Hop Dosing Vessel is an ASME pressure vessel used to safely and efficiently add hops to fermentation tanks for "Dry Hopping".



Through a 1-person operation, pelletized hops are loaded into the vessel from the ground, no dangerous tank climbing, and are expelled from the vessel through a hose into the top of an atmospheric cellar tank with minimal oxygen uptake. The vessel easily rolls to the

desired fermentation tank for dosing.

Vessels are equipped with stainless steel legs, locking casters, and the following safety feature: 88 PSIG Rupture Disc, adjustable 26-80 PSIG Pressure Relief Valve (PRV) Assembly with Gauge, CO2 gas inlet regulator and piping, large outlet ball valve with sight glass.

Portable CIP System

ICC NW's Clean-in-Place (CIP) System is capable of heating, circulating, and storing caustic and acidic solutions for the purpose of sanitizing the brewhouse and cellar tanks. The system is sized to clean up to two 90 BBL tanks simultaneously,



is fully mobile, and wash-down duty. The system features include stainless steel

piping with sanitary fittings, control panel, temperature controller, pump control with VFD, tank level, emergency stop, and immersion heater low-level protection. Rugged stainless steel frame with heavy-duty casters and corrosion resistant wheels. Additional CIP systems are also available custom designed to meet your brewery size and budget.

Yeast Brink

ICC NW Yeast Brinks are ideal for storing and re-pitching



cropped yeast. A great method for spreading out the cost of the culture over many brews. Vessels are jacketed and insulated for cooling with glycol and equipped with a top-entry agitator. Our patented ultra-sanitary Sanifoil Impeller blade and Steady Bearing allow for precision temperature control and homogeneous

mixture of the slurry. Yeast brink features include stainless steel legs with fixed pad feet drilled for customer load cell, Flush Inswing/Outswing Manway, CIP extension clamp and hangar, CIP Sani-Spin with 360° spray angle, and LED tank light assembly.

Standard impeller designs often create a CIP "shadow", an area that is not reached during



the cleaning cycle and is difficult to clean. The Sanifoil impeller design has eliminated impeller CIP shadows and comes standard on all our Yeast Brinks.

Hopback

ICC NW Hopbacks are used for infusing delicate hop oils and aroma from whole cone hops into the wort after it exits the kettle before chilling; oils and aromas that would normally evaporate if added during the boiling process. Hopbacks feature an internal perforated drain screen for easy removal of spent hops. ICC NW hopbacks come in a wide variety of sizes to meet nearly every hop load desired.



115 Gallon (20 BBL) Closed Hopback



Internal Perforated Drain Screen