

Brewery Refrigeration System Considerations

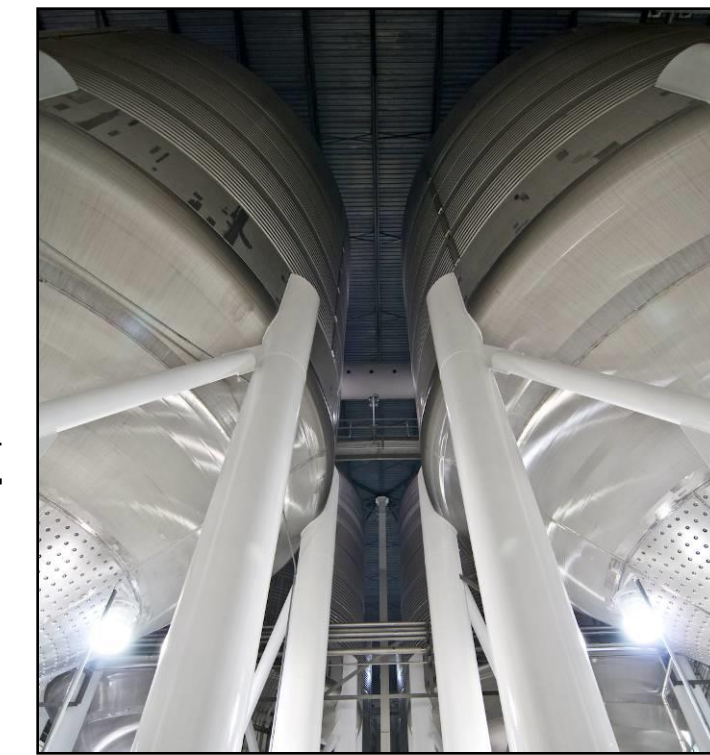
- Product quality / integrity / efficiency
- Condensation elimination
- Consistent room temperature
- Mold and bacteria control
- Clean, sanitary environment
- Floor drying time
- Operating and maintenance costs
- Energy use



Mold growing on ceiling

Fermentation Cellar

- Desired conditions:
- 45°F DB
 - 50% RH



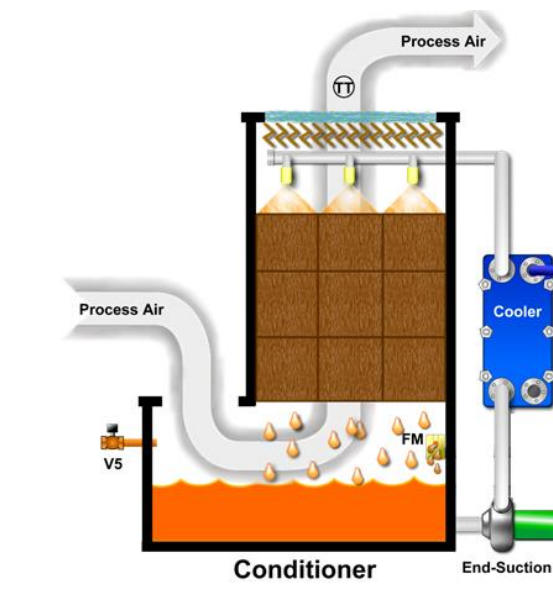
Desiccants provide the most efficient humidity and temperature control

Advantages of Desiccant System

- Consistent space conditions (temperature and dew point)
- Efficient absorption of water vapor from the air
- Control of mold and bacteria
- Asset protection
- Cooler, dryer air for clean sanitary environments
- Continuous product output
- Lower energy use
- Uniform product quality
- Reduced operating costs
- Extended equipment life

Liquid Desiccant Concept

- Refrigerant circulates through external plate & frame heat exchanger
- Desiccant solution drenches structured packing
- Air is induced and comes in contact with sprayed desiccant solution

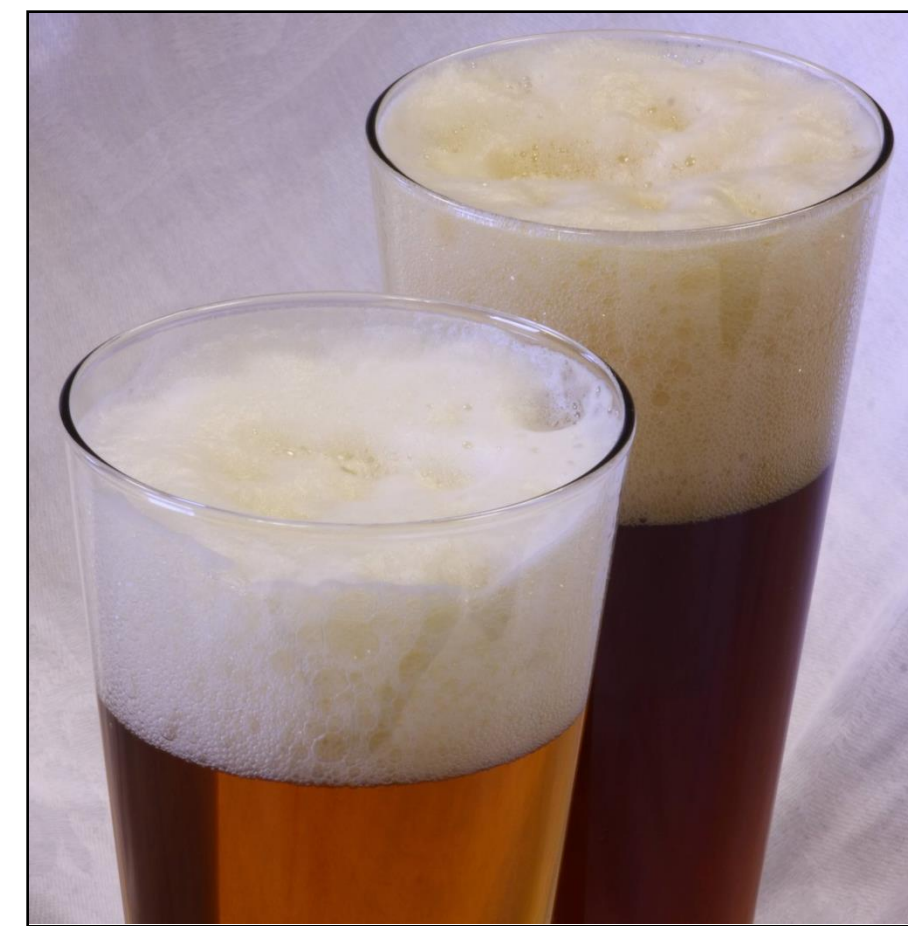


Liquid Desiccant Energy Savings

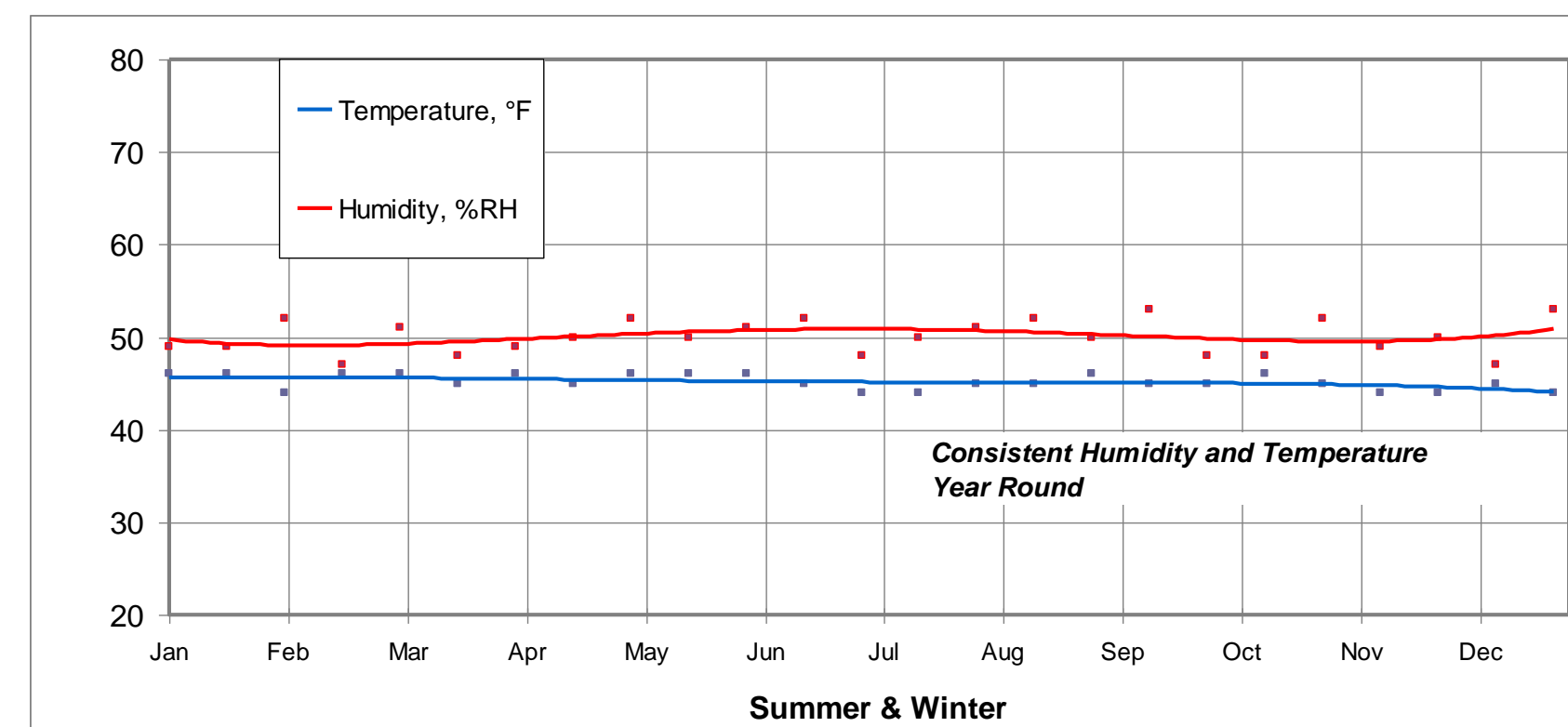
- Eliminates vapor-to-solid phase change during defrost cycle
- Fan horsepower reduction due to non-frosted coil
- Eliminates moisture being reintroduced into space during defrost
- Eliminates need to oversize refrigeration system for hot gas defrost
- Heat recovery potential for desiccant regeneration process

Brewery Applications

- Yeast rooms
- Hop rooms
- Packaging rooms
- Storage areas
- Fermenting cellars
- Aging cellars
- Finishing cellars
- Racking cellars
- Filtering cellars



Consistent Cellar Conditions with Desiccant Cooling



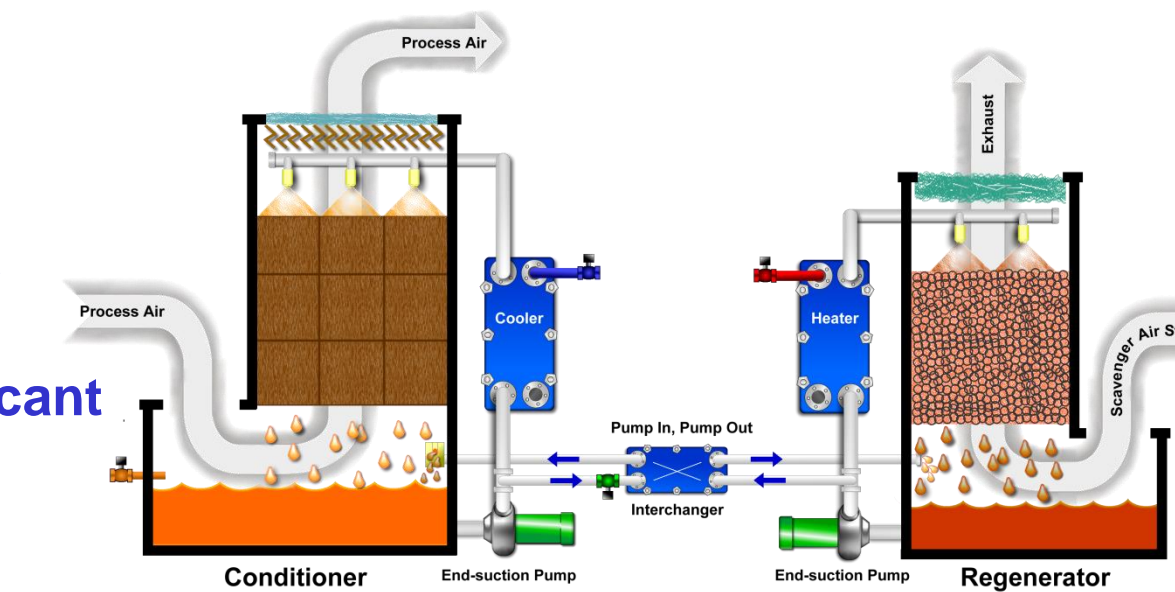
Minimal refrigerant charge is desirable to achieve environmental, regulatory, and financial goals.

Liquid Desiccant Distributed System

- Reduces refrigerant charge to 1 lb/ton of cooling
- Refrigeration charge located in powerhouse
- Secondary cooling piped to and from process areas
- Eliminates refrigerant health and safety concerns in process areas
- Minimizes regulatory requirements
- Eliminates hardware, controls and complexity required for defrost cycles
- Reduces refrigerant and maintenance costs

Liquid Desiccant System Components

- Conditioner
- Cooling source
- Heat exchanger
- Chemical desiccant
- Regenerator
- Heat source



Effects on Space Sanitation

- Dry surfaces eliminate breeding site for microorganisms
- Desiccant solution permanently inhibits common airborne microorganisms such as *Lysteria*, *Salmonella*, and *Yersinia*
- Desiccant solution spray provides excellent air filtration effect



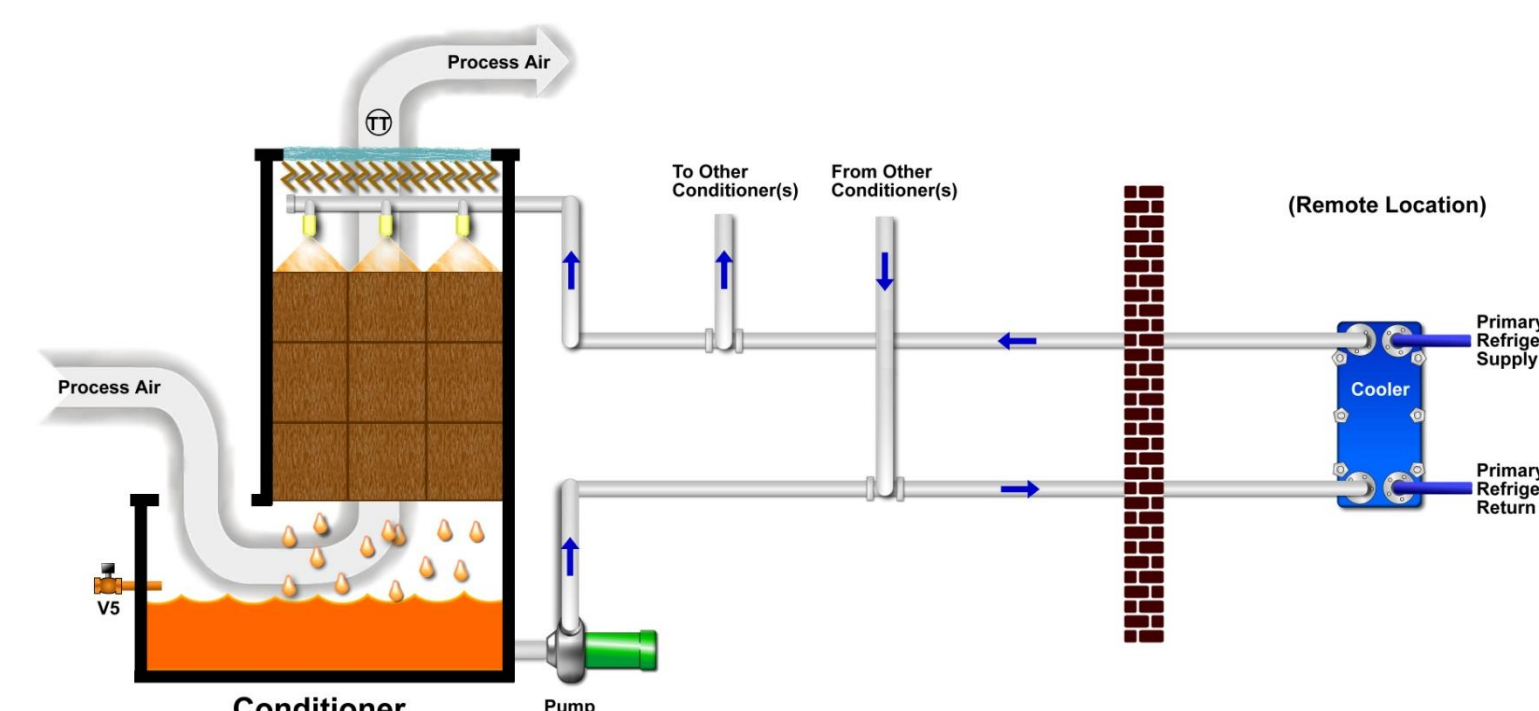
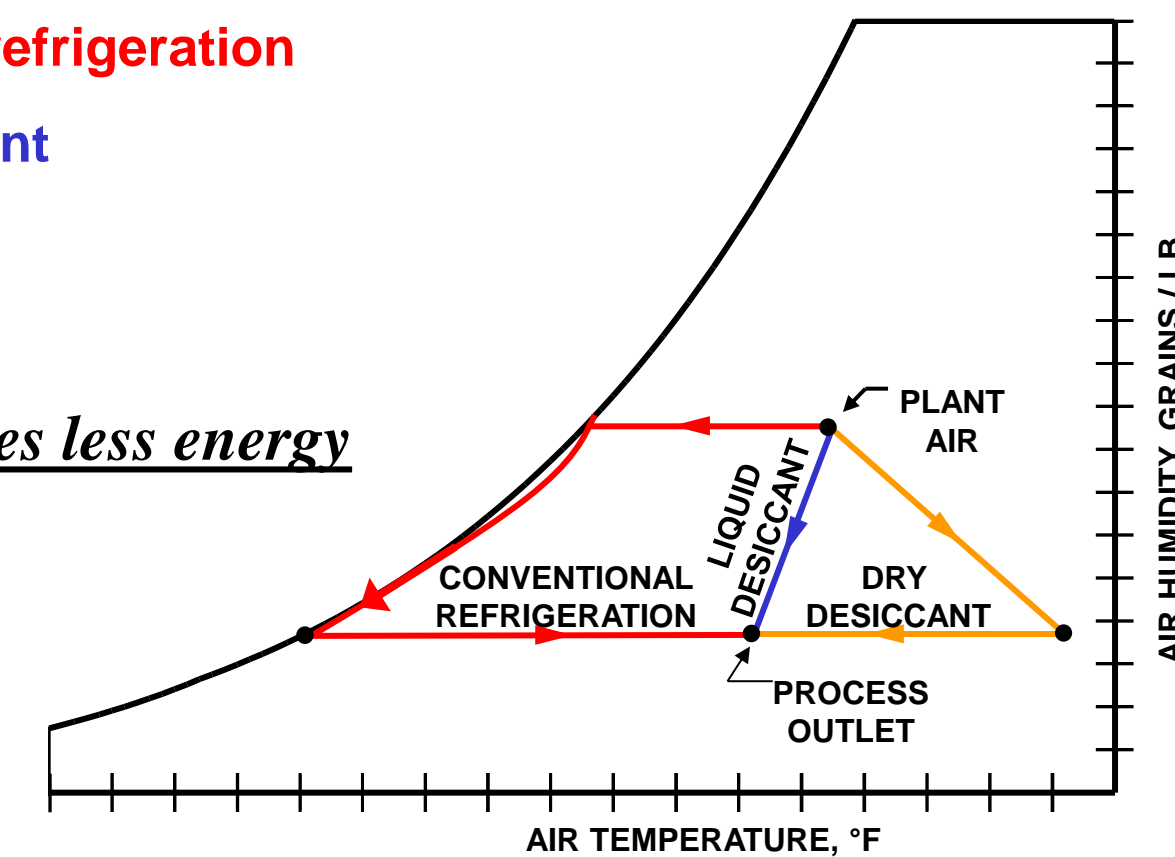
Liquid Dehumidification Systems

- Secondary coolant for minimum charge refrigeration systems operating below freezing
 - Reduces refrigeration tonnage required
- Energy efficient dehumidification
 - Can be even more efficient by using recovered heat
- Moisture removal is controlled by temperature and concentration of desiccant liquid
- Desiccant inhibits airborne microorganisms
- Frost-free; no defrost cycle

Methods of Dehumidification

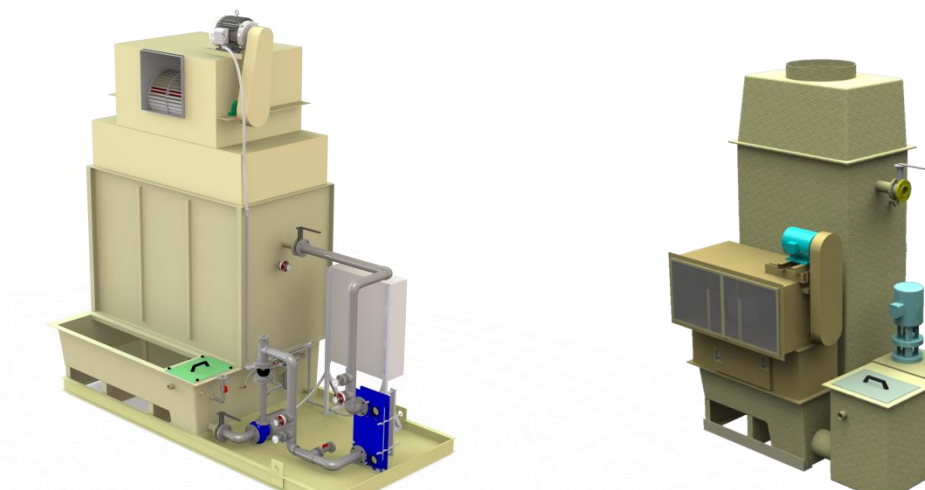
- Conventional refrigeration
- Liquid desiccant
- Dry desiccant

LD requires less energy



Typical Liquid Desiccant System

- Multiple conditioner units can be distributed throughout the brewery to cool and dehumidify numerous process areas
- Centralize regenerator near or in powerhouse that serves multiple conditioners.



Summary

Provides:

- Efficient chemical absorption of water vapor from the air
- Continuous airborne microorganism removal
- Cooler, dryer air for clean, sanitary environments

Eliminates:

- Vapor-to-solid phase change
- Inefficient defrost cycle
- Fan horsepower increase due to frosted coil operation
- Low suction temperature requirement
- Moisture being reintroduced into space during defrost

Advantages:

- Lower energy use
- Reduce operating and maintenance costs
- Extended equipment life – less "wear & tear"
- Rugged industrial construction
- Uniform product quality