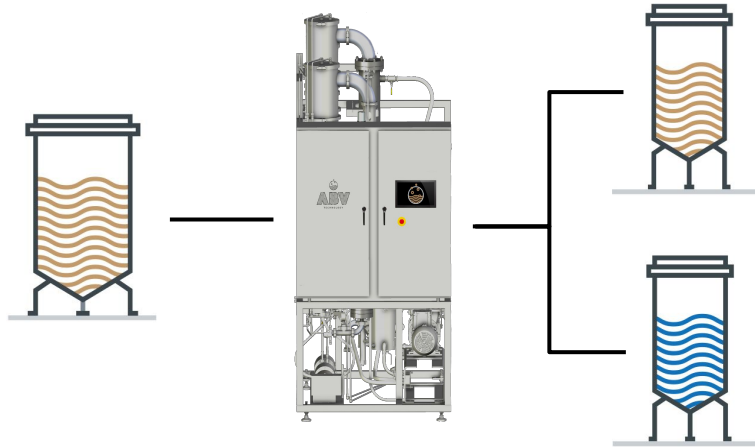


Equalizer: EQ1100

The Process

Input:
Your Beer
1 bbl at x%ABV



Output 1:
Non-Alcoholic Beer
(NACB)
0.90 bbl at 0.5%ABV

Output 2:
Fermented Malt Beverage
(FMB)
0.90 bbl at x%ABV

Not Halted fermentation (worty or soupy)... Not membrane or RO
We patented a “two stage ultra low vacuum separation” process.



EQ-1100

Designed to be plug and play, our integrated skid with a Touchscreen User Interface creates a user-friendly experience.

Stainless steel fabrication and design blends into the brewing environment, seamlessly.

The low temperature and low pressure operation allows the filtration to create a flavorful Non-Alcoholic Beverage and a crystal clear Hard Seltzer base.

Regular CIP and minor preventive maintenance required



Performance



Up to 1 bbl/hour throughput with overnight and unattended abilities.

- Up to 6,000 bbls per year of input beverage
- creating more than 11,000 bbls of output beverages

Input Beverages

- 3.5% - 7% ABV
- Turbidity under 400 NTU or 5 Microns

Output Beverages

- Hard Seltzer base: same ABV% as the input beverage. NO gluten (but not gluten free). NO flavor. NO color. NO sugar. Low Calories.
- Output 2: Non-Alcoholic under 0.5% retaining most of the flavor and profile of the original. Also Low Calories.
- We have many recommendations on what to do to improve the NA side.

Operational Configurations:

Design to minimize the Dissolved Oxygen pick up, the machine also performs a pascalization (type of pasteurization) of the beverage for optimum shelf life



Size & Requirements

Operating Environment

Ideally: 50°F - 104°F

Machine Size

6' x 4' x 12'

- Compact skid design

Operating Space

9' x 7' minimum

Delivery

48" Loading dock

Forklift (or overhead crane)

Utilities (overview)

Glycol

- 28°F
- 19 gpm minimum
- 200,000 Btu/hr

CO2

- 80-150psi

Water

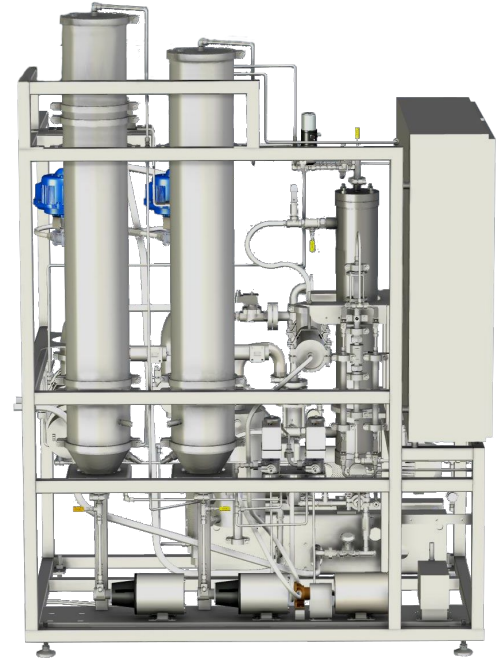
- 60psi
- Quality Test (or RO system)

Network

- RJ45

Power

- 120V, Single Phase 10A & 20A
- 480V, 3-Phase 65A (dedicated)

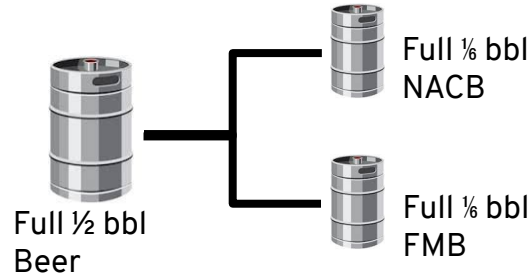


Service Model:

Partnership

- Limited to Brewery with at least 10k bbl/year in high density environment
- Partner covers installation and variable cost
- Share revenue for 3rd party beer

Demo Runs



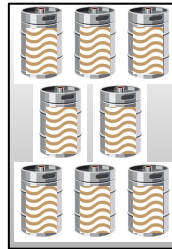
Send in a 1/2 bbl keg of your brand and (2) clean, empty 1/4 bbl kegs. We will process into the (2) 1/4 bbl kegs for NACB and FMB. They will be full, carbed and ready to pour representations of your beer through our process.

Production Runs

Processing Options:

- Keg to Keg
 - (4 bbl run pictured)
- Keg to Tank
- Tank to Tank

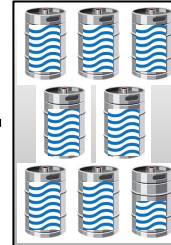
Full Input Kegs



Process Yield:
90-95% (7 gallon startup loss)

Output 1 (NACB)

Last keg empty to 1/4 full



Output 2 (FMB)

Last keg empty to 1/4 full

