

## Deaerator

Bare Brew's membrane deaeration system is engineered to provide seamless water deaeration and de-gasification, offering simplicity and reliability in operation. Deaeration enriches the Flavor Profile by reducing oxygen exposure during brewing, thus safeguarding the delicate flavors and aromas of your ingredients. This results in a crisper, cleaner taste in the finished beer.

Utilizing deaerated water enhances the stability of your beverages. By eliminating dissolved oxygen, the risk of oxidation in the final product is markedly diminished, extending the beer's shelf life and ensuring prolonged freshness. This stability is essential for maintaining consistent quality across batches.

Operating at a nominal flow rate of up to 5 gallons per minute, our systems utilize a membrane assembly to achieve an outlet O2 target of < 50ppb. Proper membrane maintenance, storage, and inlet water filtration are crucial for sustained deaeration performance.

## The Membrane Deaeration system comprises several key components:

- Liqui-Cel Polypropylene Hydrophobic Membranes
- PLC Control System with Color Touchscreen Operator Interface, compatible with Al
- Liquid Ring Vacuum Pump w/ Starter (3hp)
- Heavy Duty, Stainless Steel, Ergonomic Mobile Cart
- Can be operated outside your facility using our mobile units or within your facility
- Pre-filter (5 micron)

## **Technical Data:**

Nominal Capacity: 5 GPM Maximum Capacity: +10%

Incoming Water Temperature: > 50 deg F

O2 Inlet Level: 10 – 12 ppm O2 Outlet Level: < 50 ppb

CO2 Sweep Gas Requirement: 0.2, 0.4, or 0.8 scfm

The effective capacity depends on the product characteristics and other parameters.

## **Utility Requirements**

Power: 120V, 15A Clean and Dry CO2

(less than 200C dew point): 100 – 300 psig

Water Inlet Pressure: 45 psig minimum (+/- 5psi)



