

# PRODUCT CATALOG

877-BREW-ABS | SALES@ABS-COMMERCIAL.COM | ABS-COMMERCIAL.COM



### WE ARE BREWERS

ABS Commercial has been a full-service brewery and parts outfitter for over 10 years. We built this company WITH brewers FOR brewers, and we approach everything from that mindset. We are fully dedicated to the growth of this great industry.

From our corporate office in Raleigh, NC, we are proud to offer brewhouses, tanks, and small parts to brewers across the country. We offer a wide supply of equipment including brewhouses, fermenters, brite tanks, ancillary components including steam boilers and chillers, stainless Tri-Clamp parts, yeast brinks, and keg washers.

Our equipment is designed by brewers and tested by brewers. Showing our dedication to this industry we have multiple sister companies to back our direction. Raleigh Brewing Company, which operates a 20 BBL brewhouse, gives us constant feedback on our brewhouse and tank designs. Atlantic Brew Supply offers opportunities for the new generation to learn the craft of brewing by providing homebrew ingredients, equipment, and draft supplies. Atlantic Process Solutions offers pharmaceutical-grade pipe welding for both the brewing industry and life sciences.

We have some of the quickest lead times in the industry along with a huge inventory of tanks between 3-90 BBL in-stock and ready to ship. Most of our brewhouse equipment can be certified to ASME, CU, or UL standards, where applicable. We built this company WITH Brewers FOR Brewers!

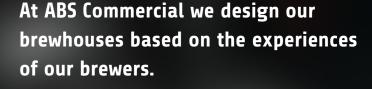
Whether you need quotes for brewery systems, tanks, components, or parts, contact us today at 877-BREW-ABS or sales@abs-commercial.com.





### **BREWHOUSES**





Brewhouse options include 2, 3, 4, and 5 vessel steam heated systems, direct fire kettle and HLT, and Combo Mash/Lauter/HLT's.

All brewhouses come outfitted with HLT and CLT, controls, and process piping for easy setup and use



We are also ready to customize YOUR brewhouse based on YOUR needs!

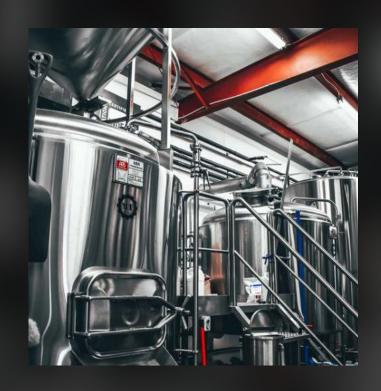
Most of our brewhouse equipment can be certified to ASME, CU or UL standards, where applicable.

Full system quotes include ancillary components including steam boilers, chiller, mill, auger, hoses, and fermentation controls. All parts are included for as close to a full turnkey solution as possible!

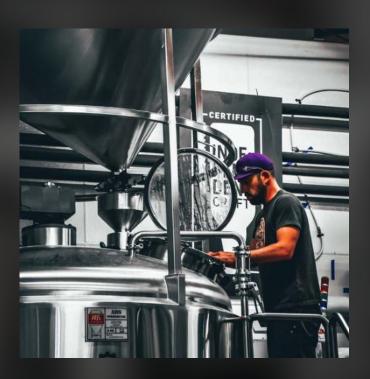




# **BREWHOUSES**













# HOW TO CHOOSE THE BEST SIZE BREWHOUSE FOR YOUR BREWERY

### Factors to Consider When Choosing the Size of Your Brewhouse

- What is your goal for annual production? Brewhouse Size = Annual Production / (# of Weekly Brews x Weeks Brewed Per Year)
- What is your business model? A brewpub with on-site consumption, a brewery with a taproom and no distribution, or a production brewery with a taproom and distribution?
- What space are you contributing to your brewhouse? Typically, max production is about 1BBL/year per square foot of production area.
- How many times per day and per week are you planning to brew?
- How many fermenters are you looking to purchase? Are you planning to add additional tanks in the future?
- How many beers will you have on tap? What will be the predominant style? Ales have shorter fermentation time than lagers. This will affect your vessel capacity.
- What is the ceiling height in the brewhouse? While some equipment can be custombuilt for space, this may impact what your brewhouse can hold.
- What heat source do you want for your brewhouse? Do you have room for extra equipment (boiler, etc.)? Are you able to add flues/vents to the space? What is the electrical service?

The brewhouse is the workhorse of your business and a long-term investment. You don't want to purchase a brewhouse that's too small and find yourself maxed out before you've even started production, or vice versa. It's important to think through your production capacity and long-term goals for your business before making your choice.





### **FERMENTERS**





Fermenters from 3 BBL to 600 BBL can be built to YOUR specifications.

We constantly keep fermenters in-stock ranging from 3 BBL to 90 BBL.

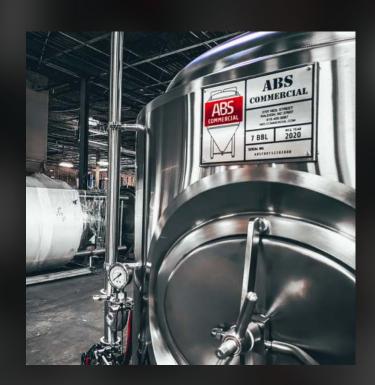
A few options for your custom equipment include:

- Horizontal or open top designs
- Custom dimensions
- 316 Stainless Steel
- Upgraded accessory components
- ASME U Stamp pressure rating up to 10 BAR (145 PSI)
- CE certification, where applicable



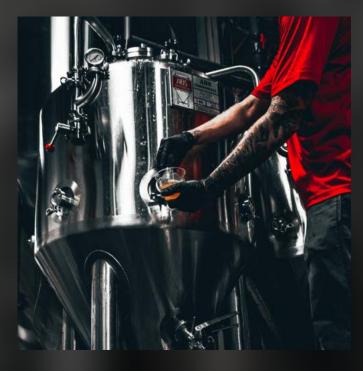


# **FERMENTERS**







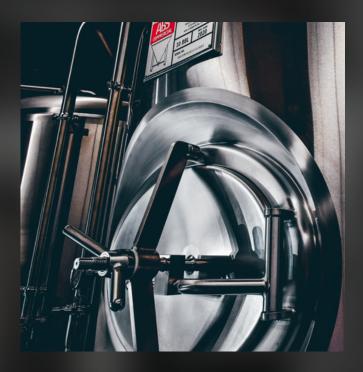






### **BRITE TANKS**





Brite tanks from 3 BBL to 600 BBL can be built to YOUR specifications.

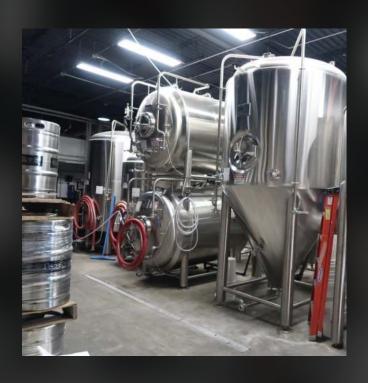
We constantly keep tanks in-stock ranging from 3 BBL to 90 BBL.

A few options for your custom equipment include:

- Horizontal or open top designs
- Custom dimensions
- 316 Stainless Steel
- Upgraded accessory components
- ASME U Stamp pressure rating up to 10 BAR (145 PSI)
- CE certification, where applicable



### OTHER BREWING TANKS





### Additional brewing tank options:

- Horizontal lagering tanks
- Stacked horizontal lagering tanks
- Hot liquor tanks
- Cold liquor tanks
- Serving tanks
- Mash / Lauter tanks
- Kettle / Whirlpool

Tanks range in sizes and can be built to YOUR specifications.

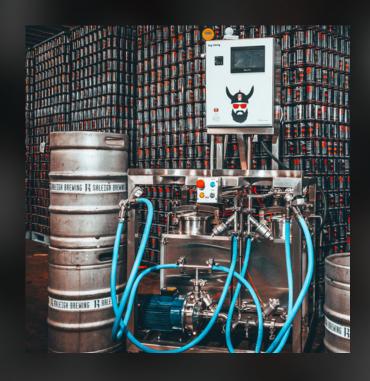
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### **KEG WASHERS**





The ABS Keg Viking is a state of the art keg washer that provides fast, efficient cycle times to make the keg cleaning process as simple and thorough as possible. The ABS Keg Viking is a one of a kind design and has one of the lowest price points in the industry.

#### Features Include:

- Heated Caustic Holding Tank
- Independent Temperature Controls
- Sanitizer Holding Tank
- Touch Screen Control Panel
- 8 Minute Cycle Times
- Dual-Head Keg Washer
- Works with standard couplings
- Stainless Steel System
- Adjustable Keg Holders
- Status Light System for Monitoring
- Across the Brewery
- Once Started, the System Can Be
- Left Unattended Until the Cycle is
- Complete
- Standard Power to 208-240V
- Single Phase (3 Phase upcharge
- available)





# OTHER COMMERCIAL SALES





ABS Commercial not only specializes in brewery equipment, but we are also eager to help out our partners in other industries:

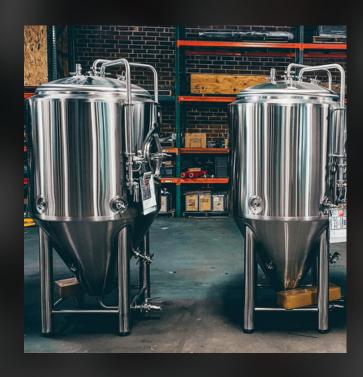
- Distilling
- Cider
- Wine
- Kombucha
- Dairy
- Cold Brew Coffee
- Pharmacuetical
- Cannibus / CBD

We offer industry leading stainless steel equipment in sizes ranging from 50L - 5,000L.





# IN-STOCK EQUIPMENT





ABS Commercial constantly has equipment in stock. We know that there are times when equipment is needed quickly, so we work hard to keep a strong inventory of in-stock equipment on hand to meet YOUR deadline.

#### In-Stock Equipment:

- Brewhouses (sizes vary)
- Fermenters (3 BBL- 90 BBL)
- Brite Tanks (3 BBL 90 BBL)
- Hot and Cold liquor tanks
- Keg Washers
- Small Parts

### **Need Equipment Built for Your Order?**

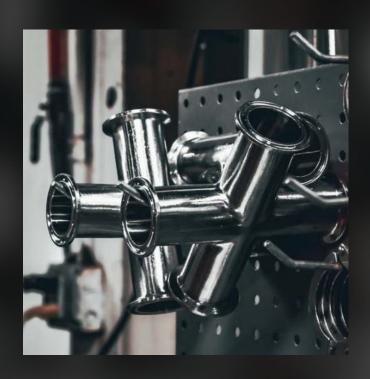
We have an experienced team to customize almost anything you need!

Fully quoted with all pricing included for accurate budgeting and consistent lead times!



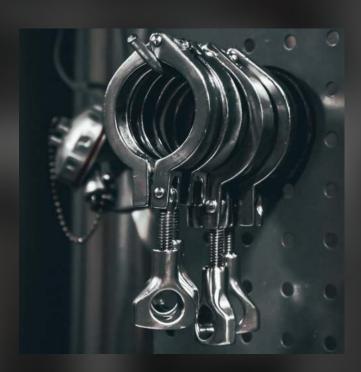


# SMALL PARTS



ABS Commercial has a wide variety of small parts for your brewery! We are truly your one stop shop for equipment, whether it's entire brewhouses or some odd's and end's parts like tri-clamps, fittings, yeast brinks and much more.

Our e-commerce shipping team is second to none and will quickly get your order sent to you so you can keep things running smoothly!



10% Small Parts
Discount Code
ABSSMALL10

abs-commercial.shop





# SET YOURSELF UP FOR SUCCESS WITH PREVENTATIVE MAINTENANCE

Regular brewery maintenance ensures that your brewing operations run smoothly and saves you potential delays and costly repairs. Our Small Parts Shop offers a wide range of accessories and small parts to make sure you have everything you need for a fully operational brewhouse. Here are a few tasks we recommend performing on your equipment:

#### **Brewhouses & Tanks**

- Re-passivate to prevent corrosion.
- Descale or acid-wash surfaces.
- CIP and sanitize vessels. Check all gaskets, clamps, and valves for wear.
- Check motors (on rakes and other mechanisms) for rust, faulty wiring, word threads, and loose bolts

#### Grain Mill & Auger

- Check the wiring and components for any signs of wear.
- Vacuum the inside to remove any dust and ensure the case keeps moisture out.
- Run a milling test to ensure the grind size is correct.

#### Glycol, Pumps & Heat Exchanger

- Check glycol lines running to tanks for leaks or mildew, replace insulation if necessary.
- Check liquid levels in glycol chiller. Ensure fans and coils are clean.
- Strip down pumps to ensure they are clean inside. Check gaskets
- Take apart heat exchanger to deep clean and inspect plates.

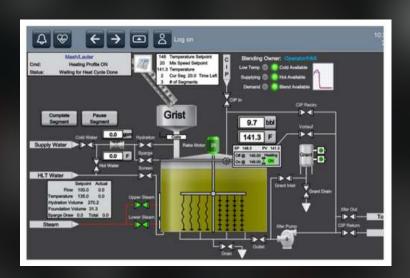
#### **Small-Parts & Brewhouse Accessories**

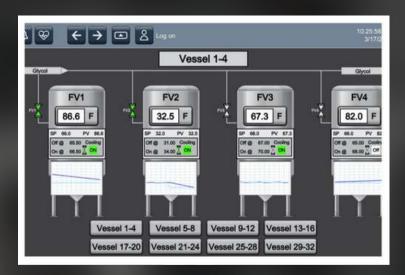
- Clean and sanitize small parts and tools, including yeast brinks, keg lines and couplers, clamps, buckets, pitchers, pliers, etc.
- Check gaskets for tears, holes, or discoloration. Replace as needed.
- Clean, purge, and sanitize hoses. Check clamp fittings and inside of hoses for damage.
- Lubricate valves, clamps, hinges, fermenter doors, and sample ports.
- Recalibrate pH meters, CO2 volume meters, thermometers, refractometers, and dissolved oxygen readers.





## BREWERY AUTOMATION





ABS, in partnership with The New Standard LCC (TNS), has created a fully integrated budget-friendly automation solution that brings every brewer access to high-tech industrial precision through an intuitive and user-friendly interface. Specifically designed to complement each of ABS's brew houses while also fully customizable and expandable. These solutions utilize cutting-edge Allen-Bradley, SMC, and IFM Effector hardware along with Rockwell Automation software.

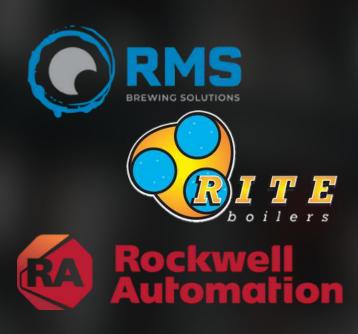
#### Features Include:

- Manual, Semi-Automated, and Fully
- Automated User Control
- Precision Volume Measurement
- Automatic Blending Control
- Batch Reporting
- User-Based Access Control
- HMI Remote Access via VNC
- Event-Triggered Notifications





# COMMERCIAL PARTNERSHIPS











We're proud to have partnerships with some of the best in the industry, giving brewers the tools and resources they need for a seamless operation to go from grain to package.

We partner with companies that specialize in:

- Grain Handling
- Boiler Systems
- Chiller Systems
- Packaging
- Brewery Automation
- And more!

Contact us today to speak with a brewery consultant about your needs.





### SISTER COMPANIES

ABS focuses on getting brewers brewing quickly by providing high-quality brew systems, turnkey systems, and access to our professional brewing staff and industry knowledge. Our customers come to us because of the consultative customer service experience, our depth of knowledge in the industry and our vertical integration.

Along with our sister companies Raleigh Brewing Company, Atlantic Brew Supply, and Atlantic Process Solutions, our combined teams continuously deepen and strengthen our knowledge and offerings to provide the best products and services in the industry.







Since 2013, Raleigh Brewing has become Wake County's third largest production brewery, averaging 8,000 bbl of beer per year. Atlantic Process Solutions focuses on fabrication and installation of hygienic piping systems and process equipment for FDA- regulated facilities.

The southeast's largest homebrew shop offering ingredients and equipment for beer brewing, wine making, cheese making, kegging and casking.













ABS Commercial is a full-service brewery and parts outfitter. From our corporate headquarters in Raleigh, North Carolina to our secondary sales office in Denver, Colorado, we are proud to offer brew houses, tanks and small parts to brewers across the country. Brew houses and fermenters from 3 BBL, ancillary components including steam boilers and chillers, stainless Tri-Clamp parts, yeast brinks and keg washers. We have some of the quickest lead times in the industry along with a huge inventory of tanks between 3-120 BBL in stock. Most of our brewhouse equipment can be certified to ASME, CU & UL standards, where applicable.









