



# LOTUS

BEVERAGE ALLIANCE

Crafting Possibilities.

# DISTILLING SYSTEMS

From 150L (40 Gallon) to 5000L (1320 Gallon)

We have all the equipment needed to go from grain to spirit. Our electrically heated bain-marie systems and steam fired systems are available in the following styles:

## COMPACT STILLS:

These stills are great for making a range of spirits with in the most space-efficient footprint.

## UNIVERSAL STILLS:

These stills offer the most versatility for making a full range of spirits.

With safety our number one concern, our distilling solutions include controls and control components designed and engineered for the Class 1 Division 2 surroundings that your inspector will look for.

We can customize and deliver everything designed and built to your requirements.



*ASK ABOUT  
FINANCING*





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# DISTILLING SYSTEMS

## Mash Equipment

Mashing is a key part of the distilling process converting the starches to fermentable sugars. We have several mashing systems to meet your requirements. Whether you will distill wort, a full mash (grain-in), or other starches, we have the quality equipment you need to get started.

Mash tuns with or without rakes and plow. Jacketed or non-jacketed options. Open top styles also available.



Filter presses from 1BBL to 100BBL distilling systems



Sparge and transfer pumps



Malt mills and augers



**EXPLORE EQUIPMENT. REQUEST A QUOTE NOW!**

# DISTILLING SYSTEMS

Cellar Tanks from 1/2 to 200BBLs



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We can supply a variety of quality tank solutions for your distillery operations. Choose from jacketed or non-jacketed fermenters\* for healthy fermentation, and brite tanks for conditioning and serving.

## FERMENTERS

CIP arm and spray ball for easy cleaning

Glycol jacketing for cooling control

Insulated for temperature control (non-insulated tanks also available)

Sample port

Side manway

Conical bottom w/adjustable dip tube to leave any settled particulate in the tank when pumped out

*\*agitated fermenters also available*



PRV Port

Racking arm

## CONDITIONING TANKS

PRV Port

CIP arm and spray ball for easy cleaning

Glycol jacketing for cooling control

Insulated for temperature control (non-insulated tanks also available)

Side manway

Sample port

Dish bottom for draining 100% of the contents



FINANCING OPTIONS AVAILABLE. LEARN MORE.





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# DISTILLING SYSTEMS

## Controls and Automation

We offer complete control systems to integrate all aspects of the distilling process including turnkey distilling systems, mash equipment, fermenters and cellar tanks, controls, pumps and distillate storage. We design and engineer our distilleries in accordance with the NEC requirements, and build our panels with barrier controls that are UL 698A certified as required by electrical inspectors for controls used in a hazardous location.

Each panel has its own unique UL listing number assigned to it, which is typically required by your electric inspector to obtain a certificate of occupancy.

### Touch Screen Controls\*

Designed and programmed for your process requirements.

*\*We can also do Basic (non-touchscreen) controls for wash production and stills.*

