

QuadBREW

COLD BREW COFFEE BREWING SYSTEM



Brews full batches of cold brew coffee in well under two hours.

Using a proprietary system involving an array of nozzles gently sending water over a dispersion plate for even saturation of the coffee bed, allowing for the relatively fast and thorough extraction without agitation.

Features automated warm and hot-water preinfusion options, water flow monitoring and control, recipe storage and more via Allen-Bradley PLCs and touchscreen interfaces.

Occupies a physical space of roughly 100 square feet, brews up to 1,200 gallons per 8hr shift in its standard configuration.

See it at

www.torrindustries.com/quadbrew



COFFEE **BREWING SYSTEM**

Shipping Weight: 3,500 lbs Dry Weight: 3,000 lbs

Dimensions:

Width: 80 Inches or lids open) Height: 70 Inches Length: 111 Inches (87 Inches when trays turned 90°

Power:

Plug Type: Standard US Three (3) prong Running Amps: less than 20A Voltage: 120AC Single Phase Cord Length: Five (5) feet Transfer Connection: None

Trays and collection tanks:

Tank Size (dimensions): 25 Ø x 40" Tall Material: 304 SS

Tray Size (volume): 50 Gal Tray Size (dimensions): 33 Ø x 14 Tall Tank Size (volume): 75 Gal

Tank Screen: 40 Micron (smallest)

Pneumatic System:

Hose sizing: OD 4mm, 6mm, and 8mm. Air fittings: Combination of NPT 1/8 and 1/4 Manifold: Festo

Pump System:

to main Hold Tanks.13 pgm max flow rate moving product from Condenser Canister Two (2) for recirculation (CIP), two (2) for Four (4) air operated diaphragm pumps.

Controls:

Connectivity: Ewon Cozy WiFi Type: Allen-Bradley PLC Micro 830

- Touch Screen Control Panel:
- Control all pneumatics for lid open/close Control all pneumatics for tray movement
- Extraction Valve control
- Timer control
- Individual tank brewing control
- Post-brew CIP control

Recommended CIP Cleaning Procedure:

panel, use food grade cleaning agent CIP Recirculate Mode on Touch Screen Control







