**Craft Breweries need high quality Compressed air**

The Titan Emporium have been working with independent and craft breweries for several years. We have the knowledge and experience to guide you through the process of specification, selection and installation of your craft brewery compressed air system.

## Craft BREWERIES HAVE SPECIFIC COMPRESSED AIR REQUIREMENTS

If you are using keg washers, bottling or canning lines, or just aeration of the wort in your brewing process, then you will be using compressed air.

The Titan Emporium specialises in providing clean dry oil free or food grade compressed air for many food and beverage production facilities and would be happy to speak to you about your requirements.

Compressed air that comes into direct contact with the final product should meet high quality health standards. There are various routes to meet these guidelines using a high quality dryer and filtration or alternatively using oil free machines is a good start. Using food grade lubricants in the compressor to limit any contamination risk should there be a failure of the filtration systems in the compressed air system.