
WHY USE PUREAIR

Breweries



PureAiir is a sterile, ultra low humidity compressed air system designed as an environmentally friendly replacement for air compressors and/or CO₂.

Breweries are looking to reduce their CO₂ use for non-carbonation applications and improve the quality of their compressed air systems. Some breweries use oiled, untreated, unfiltered and undried air to perform the following operations. Keg washer purge between cleaning cycles, soda systems uses CO₂ for the carbonator, bag in the box and beer pumps. Pumps and pneumatics drive equipment and tools in a brewery. Wort aeration can be accomplished with ultra pure and sub-micron filtration using

PureAiir eliminates the need to use dirty and wet air compressors or waste CO₂ for everything non-carbonation in restaurants and cstores

PureAair. Clarification using pressure-driven centrifuges remove heavier solids for a cleaner, clearer final product that can benefit from PureAair. Bottling and canning systems use air to operate the equipment and move beer. The MBAA has an entire book dedicated to using compressed air in breweries. Replacing non-carbonation uses of CO₂ saves the environmental and alleviates the safety concerns of venting CO₂ into confined spaces. In some cases, PureAair may eliminate the need for mandatory CO₂ monitoring and limiting the need to refill bulk and high pressures systems by as much as 50%.

Everything easily be handled by PureAair.



A hybrid PureAair, Nitro-Draught™ and CO2 solution makes for a hands-free brewery gas solution.

“We needed a partner that could create a hybrid solution that would keep us supplied 24/7.”

S JONES



The PureAair and the storage tank can be remotely installed in separate locations.