



Application Guide

Mobile D-I-P® Blower System

For Craft Breweries

(Visit www.sonicairsystems.com for industry specific questionnaire)

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Customer Information:

| | |
|---|--|
| | Date <input style="width: 100%;" type="text"/> |
| Company Name <input style="width: 95%;" type="text"/> Address <input style="width: 95%;" type="text"/> City <input style="width: 95%;" type="text"/> State / Province <input style="width: 95%;" type="text"/> Zip / Postal Code <input style="width: 95%;" type="text"/> Country <input style="width: 95%;" type="text"/> | Contact Name <input style="width: 95%;" type="text"/> Contact Title <input style="width: 95%;" type="text"/> Office Phone Number <input style="width: 95%;" type="text"/> Ext. <input style="width: 50%;" type="text"/> Mobile Phone Number <input style="width: 95%;" type="text"/> Fax Number <input style="width: 95%;" type="text"/> Email Address <input style="width: 95%;" type="text"/> |

1. How did you hear about Sonic?

| | | |
|---|--|---|
| Which Trade Magazine <input style="width: 95%;" type="text"/> | Craft Brewery Show <input style="width: 95%;" type="text"/> | Name of Referral <input style="width: 95%;" type="text"/> |
| What Search Engine <input style="width: 95%;" type="text"/> | Existing Sonic Customer <input style="width: 95%;" type="text"/> | Other <input style="width: 95%;" type="text"/> |

2. List brewery production rates:

| | |
|---|---|
| Bottling/Canning <input style="width: 50%;" type="text"/> BPM/CPM | Average Hours per Week for Bottle/Can Filling <input style="width: 50%;" type="text"/> Hours per Week |
| Keg Rinsing Rate <input style="width: 50%;" type="text"/> Kegs per Hour | Volume of Brite Tanks or Uni-Ferment Tanks <input style="width: 50%;" type="text"/> Gallons |
| Number of C-I-P Cycles <input style="width: 50%;" type="text"/> Cycles per Week | Internal Tanks/Piping <input style="width: 50%;" type="text"/> Gallons |
| External Tanks <input style="width: 50%;" type="text"/> Tanks | Brew House <input style="width: 50%;" type="text"/> Square Feet |

3. Please complete the following D-I-P® applications you are considering:

A. Drying Cans

Size Oz. Beer Temperature °F Dry Prior to Ink Code Dry Top and Pull Tabs

B. Drying Bottles

Size Oz. Beer Temperature °F Prior to Ink Code Dry Under Crown and Sides

Prior to Labeling Pre-Labeled Bottles

C. Drying Kegs

After Fill/Rinse Prefer Sonic Air Knives Prefer Sonic Hand Held Trigger Nozzle Speed FPM

D. Air Rinsing at Depalletizing

Bottles Gripper Conveyor Speed FPM Distance from Air Rinse to Closure/Rinse/Air Knife Feet

Can Twist Speed FPM

E. Push CO₂ Out of Brite/Uni-Fermentation Tanks

Tank Volume Gallons Diameter of Bottom Outlet Port Inches Diameter of Top Outlet Port Inches

Diameter and Length of Outlet Hose from Brew House Inches X Feet

Maximum Desired Vent Time Minutes



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F. Hand Held D-I-P® for External Air Nozzle Drying in Brew House

Quantity of Tanks _____ Tanks Length of All Piping _____ Feet

Size of Brew House Floor Area _____ X _____ Square Feet Current Total Time for C-I-P _____ Minutes

G. 160°F Hot Air Drying After C-I-P of Tanks and Internal Piping

Quantity of Tanks _____ Tanks Volume of Tanks _____ Gallons

Diameter and Length of Piping _____ Inches X _____ Feet

Required Drying Time _____ Minutes

H. Air Convey Hops/Flavors to Tanks

Quantity of Tanks To Feed _____ Tanks Height of Tank Inlet From Floor _____ Feet

Volume of Product to Convey _____ Cubic feet Total Fill Time _____ Minutes

4. What is the goal for bottle/can drying?

Visual/Touch Ink Code Clear Label Quality Other _____

5. What is your current drying method?

Compressed Air Nozzles Manual Labor (Rags) Compressed Air Knives

Blower Air Knives None (New Application) Other _____

6. How effective is your current drying method?

Very Effective Somewhat Effective Not Effective Not Applicable (New Application)

7. What are the problems and costs associated with the current method?

Quality (High Reject Rates) Extra Conveyor Runs High Compressed Air Energy Costs

Decreased Production Not Enough Compressed Air Your Cost per kW/Hr for Electricity _____ ¢

Brew House's Total Compressor Horsepower Usage _____ HP

8. What 3 phase electrical power is available?

Volts 50 Hz 60 Hz

9. What is the altitude of the brewery?

Altitude Feet Meters

10. How many lines do you have?

_____ Bottling Lines _____ Canning Lines _____ Kegging Lines

Hours of Operations: _____ Hours Per Day _____ Days Per Week

11. When do you plan to purchase this system?

Purchase Date

12. Please provide any additional notes of comments: