

Did you know?

Every time the temperature rises 5 °F per 100 cfm of compressed air, your system generates another five gallons of moisture per day.

Its science, when it is hot outside, there is more moisture in the air. That means over a summer month, you'll have to remove at least 150 gallons of unwanted moisture in your air system due to high temperatures.

Why Do I Not Want Moisture?

Moisture wreaks havoc on your equipment and beer, leading to unplanned downtime and unwanted waste. Excess moisture in your air system can throw off crucial pH levels, grow bacteria, lead to corrosion in piping and various compressor issues.



How Can I Fix It?

Having a refrigerated dryer installed to your system will clean up your lines and keep your brewing operations running efficiently. A refrigerated dryer is the standard choice if you are looking for a low maintenance solution.

How Does a Refrigerated Dryer Work?

A refrigerated dryer works by cooling down the air. The warm air will enter the dryer, where it is cooled down to 3 degrees Celsius. The liquid is then removed from the compressed air by a water trap. After that, the air is then reheated to room temperature and pushed through your system ready to be used.

By choosing an Ingersoll Rand dryer, you are buying a high quality treatment product that will enhance your entire air compressor system and brewing operation. An air dryer is an integral piece in your air treatment system, making Ingersoll Rand's wide knowledge and expertise in this field a key aspect to the success of your compressed air system.

