An exceptional craft beer must be nuanced, perfected over time. In the same way, Ingersoll Rand has been perfecting our compressed air products for more than 150 years. We know how to recommend clear choices for your business—so you can devote your time to making quality beer.

For more information, visit: IngersollRandProducts.com/CraftyCompressors
ONE-SIZE-FITS-ALL DOES NOT FIT YOU.

Your unique brewing goals impact the type of air products you will need. Do you just need air to wash kegs? Will you use it for bottling? Are you expanding soon? We take the time to understand your business so we can make sure you're not over- or under-prepared.

Talk to Your Local Ingersoll Rand Rep to:

1. Determine which type and size of compressor you need

   - **RECIROCATING COMPRESSOR**
     - available in 5–25HP

   - **ROTARY SCREW COMPRESSOR**
     - available in 5–45HP and beyond

2. Maintain air quality to limit corrosion and contamination

   - Cycling refrigerated dryers remove moisture
   - Food-grade coolant helps maintain food quality standards
   - Coalesced and carbon filters reduce contamination

We have the largest sales and service network in North America and are committed to supporting you for a lifetime. That way, you can keep doing what you do best.

To learn more about our specific craft brewing offerings or get in touch with a local representative, visit IngersollRandProducts.com/CraftyCompressors