

OLD CREDIT BREWERY

MISSISSAUGA | ON



3 TON CHILLERS

At the Old Credit Brewing Company their goal is to craft a quality Amber Ale & Pale Pilsner. They brew in small batches, with no additives or preservatives, to ensure quality freshness and taste. They use quality malts, imported hops, and specially selected yeast. Water is charcoal filtered to ensure purity. Direct firing in a copper kettle. Their beers are true Ice Beer. Full maturing for 8 weeks at 3.5° below zero produces their Ice Beer.

- 3 Aermec AN0417 Chillers complete with DCPX
- Provide glycol at -6°C for brewing Ice Beer
- 18 Tons of cooling from 3 Aermec chillers
- Multiple fan coils and air handlers
- One location for chillers hidden from site
- Super quiet operation and low temperature cooling
- 24 hours per day 7 days per week run time

AERMEC OFFERS



ENVIRONMENTALLY
FRIENDLY
SOLUTIONS



INTERNATIONALLY
RECOGNIZED
CERTIFICATIONS



ITALIAN QUALITY,
DESIGN, AND
RELIABILITY



FULL RANGE OF
INNOVATIVE
HVAC SOLUTIONS