

COMPLETE BREWERY - 10 HL

Complete, operational craft brewery centered around a 10 hl IFIND brewhouse (2016). The line is equipped with a SOMMER UNIVERSAL 22 mill (100 Kg/h) and a two-stage cooling system with hot water recovery.

Set includes :

- Fermentation/Guarding: 2 IFIND ATMO fermenters (10 hl usable) and 4 IFIND guard tanks (1,084 L, 3 bar), supplemented by 2 MUELLER service tanks (500 L, 3.9 bar).
- Bottling: JS MASCHINEN H4 linear ISO filler (2017) (4 nozzles, 400 bph in 33 cl) and DMC MEGA2 R labeller (2018) (500 bph, body and back).
- General services: GHIDINI BENVENUTO steam generators (90 Kw), MTA TWE EVO081 chiller (16.5 Kw), ATLAS-COPCO compressor (10 bar), and water treatment (softener + reverse osmosis).

TECHNICAL DETAILS :

| | |
|------------------------|--|
| Brewhouse (Brand/Year) | IFIND (2016) |
| Brewing capacity | 10 hl per brew |
| Vessel configuration | Mashing/Boiling (double jacket), Integrated filter/Whirlpool |
| Milling | SOMMER UNIVERSAL 22 mill (100 Kg/h, suction) |
| Wort cooling | 2-stage (water/glycol) with heat recovery |

| | |
|---------------------------|---|
| Hot water tank | 20 hl (with steam coil) |
| Fermentation tanks (ATMO) | 2 x 10 hl useful (12.5 hl total, IFIND 2016) |
| Guard tanks (Pressure) | 4 x 1.084 L (IFIND 2016/2019, Pressure 3 bar) |
| Service tanks (Pressure) | 2 x 500 L (MUELLER, Pressure 3.9 bar) |
| Filler (Make/Year) | JS MASCHINEN H4 (2017), linear 4 spouts |
| Filling speed | 400 bph (33 cl), Compatible from 33 to 100 cl |
| Labeller (Brand/Year) | DMC MEGA2 R (2018), Body and back |
| Labelling speed | 500 bph |
| Chiller | MTA TWE EVO081 (2016), 16.5 Kw / 20,000 frigories/h |
| Steam generators (2) | GHIDINI BENVENUTO (2016), Total 90 Kw (8,5 bar) |
| Compressor | ATLAS-COPCO LFX 2.0 (2014), 10 bar |
| Water treatment | DUPLEX softener + reverse osmosis 200 L/h |
| Miscellaneous | Skid CIP, INOXPA SE20 mobile pump (2016), Laboratory equipment (Haffmans) |

NEW BREWHOUSES - 5 TO 20 HL

New, modular brewhouses of European construction. These installations are available in a range of capacities from 5 hl to 20 hl per brew. They represent a turnkey solution, ready to be configured according to the customer's specific needs.

TECHNICAL DETAILS :

| | |
|------------------|------------------------|
| Status | New |
| Origin | European construction |
| Nominal capacity | 5 hl to 20 hl per brew |

BREWHOUSE - TMCI PADOVAN - 20 HL

Complete TMCI PADOVAN brewhouse (Flexbrau type) with a capacity of 20 hl per brew, for brewing beers up to 22° Plato (max. malt load 600 kg). Installation includes :

Milling :

- Malt trough (600 kg max)
- Mill
- Chain conveyer

Brewhouse 2 x 20 hl vessels (Flexbrau type) :

- 1 tank for mashing, boiling, whirlpool (automatic water PH correction)
- 1 filter tank
- 1 x 20 hl buffer tank
- Wort cooler
- Condensate recovery system
- Must aeration
- Hot water tank (60 hl)
- Cold water tank (40 hl)
- Transfer pump with frequency converter

General services :

- 400 kg / hour Mazzi Arturo steam boiler with water softener and chemical treatment
- Mauguiere 6 bar air compressor type MAV50
- 28.4 KW chiller (can handle up to 100 hl of fermentation capacity)

TECHNICAL DETAILS :

| | |
|--------------------|----------------|
| Brand/Manufacturer | TMCI PADOVAN |
| Nominal capacity | 20 hl per brew |

| | |
|---------------------|---|
| Max. density Brewed | 22° Plato |
| Max. malt load | 600 kg per brew |
| Configuration | 2 vessels |
| Milling | Trough (600 kg max), Mill, Chain conveyor |
| Vessels Included | Mashing/Boiling/Whirlpool tank (auto PH correction), Filter tank |
| Buffer/water tanks | Buffer tank 20 hl, Hot water tank 60 hl, Cold water tank 40 hl |
| Wort cooling | Included, with must aeration and condensate recovery |
| Pump | Transfer pump with frequency converter |
| Steam boiler | Mazzi Arturo, 400 kg/hour (with softener and chemical treatment) |
| Cooling unit | 28.4 KW (suitable for up to 100 hl of fermentation) |
| Air compressor | Mauguiere MAV50 (6 bar) |

BREWHOUSE - 20 HL

Complete CoEnCo brewhouse built in 2017, with a nominal capacity of 20 hectoliters (hl) per brew. This two-vessel installation is steam-heated and incorporates a complete milling facility with a HEGER MM80 mill. It can produce

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two complete brews with cleaning (CIP) in 16 hours. Cooling is provided by a double-stage ALFA-LAVAL heat exchanger (water then glycol).

The brewhouse consists of three main modules:

- Milling and Malt Transfer :
 - HEGER mill type MM80: High grinding capacity (400 to 500 kg / hour).
 - Flour crate: Large storage capacity (700 kg).
 - Augers: Ensure transfer between hopper, mill, flour bin and mash tun.
- Brewhouse 20 hl (CoEnCo 2017) :
 - Vessel no. 1 (Versatile): Manages the Mashing, Boiling and Whirlpool functions. It features an input pre-masting system.
 - Vessel no. 2 (Filtration): Consisting of the Filter Vessel and a Buffer Vessel located just below.
- Malt Processing Capacity :
 - The system is designed to pour 400 kg of malt for a beer at 5.8°, or 650 kg for a stronger beer at 8.3°.

TECHNICAL DETAILS

| | |
|------------------------|---------------------------|
| Main Brand | CoEnCo |
| Year of Construction | 2017 |
| Configuration | 2 Ships |
| Nominal capacity | 20 hl per brew |
| Heating | Steam |
| Performance Production | 2 brews + CIP in 16 hours |

FILTER CLOTHS FOR MEURA FILTERS - 2001

Filter cloths for MEURA 2001 filter presses. They are manufactured from 100% Polypropylene (PP) (PPD3115), in mono/monofilament. They are calendered, black in color, and measure 1850 x 1650 mm. They offer optimum filtration finesse with a mesh size of 164 μ M and excellent permeability to 1000 L/min/dm² at 200 Pa.

TECHNICAL DETAILS :

| | |
|-----------------------|-----------------------------------|
| Machine compatibility | MEURA filter press 2001 |
| Dimensions | 1850 x 1650 mm |
| Material | 100% PP (Polypropylene) / PPD3115 |

| | |
|----------------|-------------------------------------|
| Structure | Mono/monofilament |
| Finish | Calendered |
| Surface weight | 300 gsm |
| Mesh size | 164 μ M |
| Thickness | 0.55 μ M |
| Permeability | 1000 l/min/dm ² @ 200 Pa |
| Color | Black |

FERMENTERS - 10HL

10 hl fermenters (12.5 hl total) capable of withstanding a pressure of 3 bar. Equipped with 80 mm insulation, these tanks feature two cooling zones (shell and cone) for the glycol. They incorporate safety (overpressure/vacuum breaker) and control (bonding) equipment.

TECHNICAL DETAILS

| | |
|------------------|---------|
| Nominal capacity | 10 hl |
| Total capacity | 12.5 hl |
| Working pressure | 3 bar |

| | |
|---------------------|--|
| Insulation | 80 mm |
| Cooling zones | 2 zones (1 shell, 1 cone) |
| Cold control | Solenoid valve for glycol |
| Equipment (General) | CIP ball, Manhole holder, Sample intake, Temperature probe |
| Safety | Overpressure & vacuum safety systems, Bonding |

FERMENTER - 15 HL

15 hL (18 hL gross) stainless steel fermenter from 2022, with glycol cooling, side manhole door, sample tap, wash ball and bonder. Operating pressure 0.99 bar.

TECHNICAL DETAILS

| | |
|----------------------|---------------------------------|
| Manufacturer | Rabek (Germany) |
| Year of construction | 2022 |
| Gross / net volume | 18 hL / 15 hL |
| Dimensions | H 2930 mm × Ø 1350 mm |
| Pressure | Service 0.99 bar - Test 1.3 bar |
| Cooling | Glycol |

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| | |
|-----------------|-----------------|
| Material | Stainless steel |
| Number of tanks | 1 unit |

FERMENTERS - KASPAR SCHULZ - 20 HL - 5 UNITS

Set of five isobarometric (cylindro-conical) fermentation tanks built by Kaspar Schulz between 2012 and 2018. Each tank has a net volume of 20 hl and can withstand a working pressure of 3 bar. They are fitted with 100 mm insulation and three glycol cooling pockets.

TECHNICAL DETAILS

| | |
|-----------------------|-----------------------|
| Brand/Manufacturer | Kaspar Schulz |
| Years of Construction | Between 2012 and 2018 |
| Quantity | 5 fermenters |
| Net volume | 20 hl (2000 liters) |
| Total volume | 2416 liters |
| Maximum pressure | 3 bar |
| Insulation | 100 mm |

| | |
|----------------|--------------------------|
| Cooling | 3 glycol cooling pockets |
| Overall height | 3174 mm |
| Diameter | 1495 mm |

FERMENTERS - 300 HL - 9 UNITS

Set of nine fermenters built by Holvrieka in 1997, with a total capacity of 300 hl each. These tanks are designed for a working pressure of 1 bar (tested at 1.3 bar) and stand on legs.

They feature a precise cooling system and detailed insulation:

- Cooling: 3 zones (2 on the side, 1 on the cone).
- Insulation: Polyurethane foam (with *cladding* on cone, without *cladding* on ferrule).

TECHNICAL DETAILS

| | |
|----------------------|-----------|
| Brand/Builder | Holvrieka |
| Year of Construction | 1997 |
| Quantity available | 9 tanks |
| Total capacity | 300 hl |

| | |
|--------------------|---------------------------|
| Operating pressure | 1 bar (tested at 1.3 bar) |
| Cooling zones | 3 zones (2 sides, 1 cone) |
| Height | ~ 7.500 mm |
| Diameter | ~ 2.900 mm |

FERMENTERS - 878 HL

External fermentation tanks(*out*) built by GROSS, offering a gross volume of 878 hl (840hl for aging and 725 hl net for fermentation). They are designed for a test pressure of 2.6 bar. These tanks are insulated with 100 mm of material and feature four cooling zones totalling 28.5 m² (3 on the shell, 1 on the cone). They are optimized for ammonia (NH₃) cooling, but can also be operated with glycol.

TECHNICAL DETAILS

| | |
|---------------------------|---------|
| Brand/Manufacturer | GROSS |
| Gross Volume | 878 hl |
| Net volume (Garde) | 840 hl |
| Net volume (Fermentation) | 725 hl |
| Test pressure | 2.6 bar |
| Insulation | 100 mm |

| | |
|----------------------|---|
| Number of cold zones | 4 zones |
| Cold surface (shell) | 3 zones (3.1 m ² + 11.2 m ² + 11.2 m ²) |
| Cold surface (Cone) | 1 zone (3 m ²) |
| Total cooling area | 28,5 m ² |
| Cooling Fluids | Optimized for Ammonia (NH ₃), Glycol compatible |

FERMENTER - 910 HL

Fermentation tanks built by Holvrieka, offering a large gross capacity of 910 hl (770 hl net). These tanks are designed to operate at a pressure of 1.5 bar, enabling light-pressure fermentation and carbonation. They are equipped with glycol cooling pockets for precise temperature control.

TECHNICAL DETAILS :

| | |
|----------------|------------------------|
| Brand/Builder | Holvrieka |
| Gross capacity | 910 hl |
| Net capacity | 770 hl |
| Tank pressure | 1.5 bar |
| Cooling | Glycol cooling pockets |

FERMENTERS - 1522 HL - 8 UNITS

Set of eight fermenters, built by Gjettermann & Nielsen (Denmark). Each tank has a gross capacity of 1,522 hl (net capacity 1,350 hl) and is designed to operate at a working pressure of 0.8 bar. Temperature control is ensured by two cooling zones using ammonia.

TECHNICAL DETAILS

| | |
|--------------------|---------------------------------|
| Brand/Manufacturer | Gjettermann & Nielsen (Denmark) |
| Quantity available | 8 tanks |
| Gross capacity | 1522 hl |
| Net capacity | 1350 hl |
| Working pressure | 0.8 bar |
| Cooling zones | 2 zones |
| Cooling Fluid | Ammonia |

FERMENTERS - 1700 HL - 4 UNITS

Set of four fermenters built by Holvrieka. Each tank has a gross capacity of 1700 hl and is designed for a working pressure of 1 bar.

TECHNICAL DETAILS

| | |
|--------------------|----------------------------|
| Brand/Builder | Holvrieka |
| Quantity available | 4 tanks |
| Gross capacity | 1700 hl |
| Material | 1.4301 stainless steel |
| Working pressure | 1 bar |
| Insulation | Polyurethane foam (130 mm) |
| Cooling | Glycol (6 zones) |
| Empty weight | 13,000 kg |
| Total height | 13,000 mm |
| Diameter | 4100 mm |

FERMENTERS - 2065 HL - 12 UNITS

Set of twelve fermenters, built by Gjettermann & Nielsen (Denmark). Each tank has a gross capacity of 2065 hl and is designed to operate at a working pressure of 0.8 bar. Temperature control is provided by three cooling zones using ammonia.

TECHNICAL DETAILS

| | |
|--------------------|---------------------------------|
| Brand/Manufacturer | Gjettermann & Nielsen (Denmark) |
| Quantity available | 12 tanks |
| Gross capacity | 2065 hl |
| Working pressure | 0.8 bar |
| Cooling zones | 3 zones |
| Cooling Fluid | Ammonia |

PRESSURE STORAGE TANKS - 314 HL - 4 UNITS

Set of four stainless steel storage tanks on legs, each with a capacity of 314 hl. These tanks are designed to operate under pressure (1.5 bar). They are fully equipped, including a cleaning ball (CIP), a manhole door and a weighing system.

TECHNICAL DETAILS

| | |
|---------------------|--------------------------|
| Quantity available | 4 tanks |
| Material | Stainless steel |
| Installation | Free-standing |
| Unit Volume | 314 hl |
| Working pressure | 1.5 bar |
| Equipment | CIP ball, Manhole holder |
| Measurement/Control | Weighing systems |

PRESSURE VESSELS - 20 HL - 3 UNITS

Three domed-bottom pressure vessels, usable capacity 20 hL, equipped with manhole door, temperature probe, sample tap, bonding unit, insulated vessel and glycol cooling zone.

TECHNICAL DETAILS

| | |
|---------------------------------|---|
| Manufacturer | VÝVÝROBNÍ PODNIK ÚSTÍNAD (Czech Republic) |
| Number of tanks | 3 units |
| Total capacity per tank | 22.8 hL |
| Usable capacity per tank | 20 hL |
| Operating pressure | 1.5 bar |
| Cooling | 1 glycol zone |
| Insulation | Heat-insulated tank |

FILTERED BEER TANK - 40 HL

Modern European-designed (2020) Filtered Beer Tank (TBF). This tank is made entirely of stainless steel and offers a net capacity of 40 hl (45 hl total). It is designed for storing beer under pressure, with a working pressure of 2 bar.

TECHNICAL DETAILS :

| | |
|----------------------|-----------------------|
| Year of construction | 2020 |
| Origin | European construction |
| Material | All stainless steel |
| Net capacity | 40 hl |
| Total capacity | 45 hl |
| Working pressure | 2 bar |

FILTERED BEER TANKS - 314 HL - 4 UNITS

Set of four stainless steel filtered beer tanks (TBF) on legs, each with a capacity of 314 hectoliters. These tanks are designed to operate at a working pressure of

1.5 bar, making them ideal for storage and conditioning. Each tank is fully equipped with a CIP cleaning ball, a manhole door and a weighing system for precise volume control.

TECHNICAL DETAILS

| | |
|---------------------|--------------------------|
| Quantity available | 4 tanks |
| Material | Stainless steel |
| Installation | Free-standing |
| Unit Volume | 314 hl |
| Operating pressure | 1.5 bar |
| Equipment | CIP ball, Manhole holder |
| Measurement/Control | Weighing systems |

FILTERED BEER TANKS - 646 HL - 5 UNITS

Set of five stainless steel filtered beer tanks (TBF) on legs, offering a large capacity of 646 hectoliters each. These tanks are designed for storage and packaging under pressure, with a working pressure of 1.5 bar. Each tank is fully equipped with a cleaning ball (CIP), manhole door and weighing system for

precise inventory control.

TECHNICAL DETAILS :

| | |
|---------------------|--------------------------|
| Quantity available | 5 tanks |
| Material | Stainless steel |
| Installation | Free-standing |
| Unit Volume | 646 hl |
| Operating pressure | 1.5 bar |
| Equipment | CIP ball, Manhole holder |
| Measurement/Control | Weighing systems |

FILTERED BEER TANKS - 888 HL - 3 UNITS

Set of three stainless steel filtered beer tanks (TBF) on legs, offering a very large capacity of 888 hectoliters each. These tanks are designed for storage and packaging under pressure, with a working pressure of 1.5 bar. Each tank comes complete with a cleaning ball (CIP), manhole door and weighing system for precise volume control.

TECHNICAL DETAILS

| | |
|---------------------|--------------------------|
| Quantity available | 3 tanks |
| Material | Stainless steel |
| Installation | Free-standing |
| Unit volume | 888 hl |
| Operating pressure | 1.5 bar |
| Equipment | CIP ball, Manhole holder |
| Measurement/Control | Weighing systems |

FLASH PASTEURIZER - 10,000 L/H

Flash pasteurization unit (HTST pasteurizer) capable of processing 10,000 liters per hour. The plant uses an APV plate heat exchanger and includes a tubular heater. It features direct steam injection with condensate recovery for efficient heating. The electrical cabinet is recent, guaranteeing modern, reliable control. A cooling and reheating unit (for refermentation) is included.

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| | |
|----------------|---|
| Nominal output | 10.000 l/h |
| Main exchanger | APV plate heat exchanger |
| Heating | Tubular heater |
| Heating method | Direct steam injection (with condensate recovery) |
| Cooling | 1 beer cooler (Alfa-laval) |
| Reheating | 1 beer warmer (for refermentation in bottles) |
| Control | New electrical cabinet |
| Pumps | 1 beer pump |
| Accessories | 2 coupling lanterns |

CARBONATOR - 20 HL/H

Continuous carbonation loop from ACTEMIUM, installed in 2019. The plant has a nominal capacity of 20 hectoliters per hour (hl/h) and comes complete with a CO₂ measurement system and a 350-liter buffer tank to stabilize the flow.

| | |
|----------------------|------------|
| Brand | ACTEMIUM |
| Year of installation | 2019 |
| Nominal output | 20 hl/hour |

KIESELGUHR FILTER - 130 HL/H

FILTROX Kieselguhr filter, model NOVOX 80/120. Designed for beer clarification, it offers a large treatment capacity ranging from 100 to 150 hl/h, depending on the product. The system is fully equipped with 28 chambers for a total filtration area of 46 m². It comes complete with all necessary accessories, including a kieselguhr preparation tank and dosing pumps.

TECHNICAL DETAILS :

| | |
|--------------------|---|
| Brand/Manufacturer | FILTROX |
| Model | NOVOX 80/120 |
| Rooms | 28 rooms |
| Filtration area | 46 m ² |
| Rated capacity | 100 to 150 hl/h |
| Accessories | Dieselguhr preparation tank and dosing pumps. |

KIESELGUHR FILTER - 150 HL/H

SEITZ diatomaceous earth filter, model ORION 100/200. It is currently equipped with 24 chambers and 2 end plates, providing a large filtration area of 48 m². This filter can reach a processing capacity of 150 hl/h.

The system includes a complete kieselguhr management package:

- Preparation tank with agitator, dosing pump and GEA pump for beer.
- Dieselguhr discharge system (trough with motorized auger and diaphragm pump).

TECHNICAL DETAILS

| | |
|-----------------------|----------------------------|
| Brand/Manufacturer | SEITZ |
| Model | ORION 100/200 |
| Filtration area | 48 m ² |
| Nominal capacity | 150 hl/h |
| Current configuration | 24 chambers & 2 end plates |

STEAM BOILER - CLAYTON - 469 KG/H

CLAYTON steam boiler, model CSMG-30, built in 2017. This unit delivers a flow rate of 469 kg/hour at a stable pressure of 10 bar.

It comes complete with chimney and water treatment system.

TECHNICAL DETAILS

| | |
|----------------------|-------------------------------|
| Brand/Manufacturer | CLAYTON |
| Model | CSMG-30 |
| Year of Construction | 2017 |
| Steam capacity | 469 kg / hour |
| Maximum pressure | 10 bar |
| Accessories Included | Fireplace and water treatment |

HORIZONTAL CO2 STORAGE

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TANK - 20 TONNES

Horizontal storage tank for liquid CO₂, built in 2007. It has a massive storage capacity of 20 tonnes. Compliant with the PED 97/23 CE manufacturing code, it is designed to operate at a working pressure of 18 bar (test pressure 32.9 bar).

TECHNICAL DETAILS

| | |
|----------------------|----------------|
| Orientation | Horizontal |
| Year of Construction | 2007 |
| Capacity | 20 tons |
| Operating pressure | 18 bar |
| Test pressure | 32.9 bar |
| Manufacturing code | PED 97 / 23 CE |

WINE FERMENTERS - 6 UNITS

Batch of six (6) stainless steel fermenters built by SPEIDEL, suitable for winemaking.

- 2 x 10,000 L with external pipe for cooling (recirculation) (Ø 160 cm - H

565 cm)

- 3 x 10,000 L with double jacket (Ø 160 cm - H 565 cm)
- 1 x 15,000 L with double jacket (Ø 185 cm - H 650 cm)

All tanks are free-standing and equipped with

- Manhole door
- Exterior level
- Temperature sensor
- Sample intake
- 2 valves for emptying the tank (from the bottom or from the top)

TECHNICAL DETAILS :

| | |
|--------------------------------|--|
| Brand/Manufacturer | SPEIDEL |
| Total quantity | 6 tanks |
| Material | Stainless steel |
| Capacity & Cooling | 2 x 10,000 L (external pipe for cooling) |
| Capacity & Cooling (continued) | 3 x 10,000 L (Double jacket) |
| Capacity & Cooling (continued) | 1 x 15,000 L (Double jacket) |
| Dimensions (10,000 L) | Ø 160 cm - H 565 cm |
| Dimensions (15,000 L) | Ø 185 cm - H 650 cm |
| Installation | Freestanding tanks |
| Equipment | Manhole door, External level, Temperature sensor, Sample connector |

| | |
|--------|---|
| Valves | 2 valves for emptying the tank (bottom and inlet) |
|--------|---|