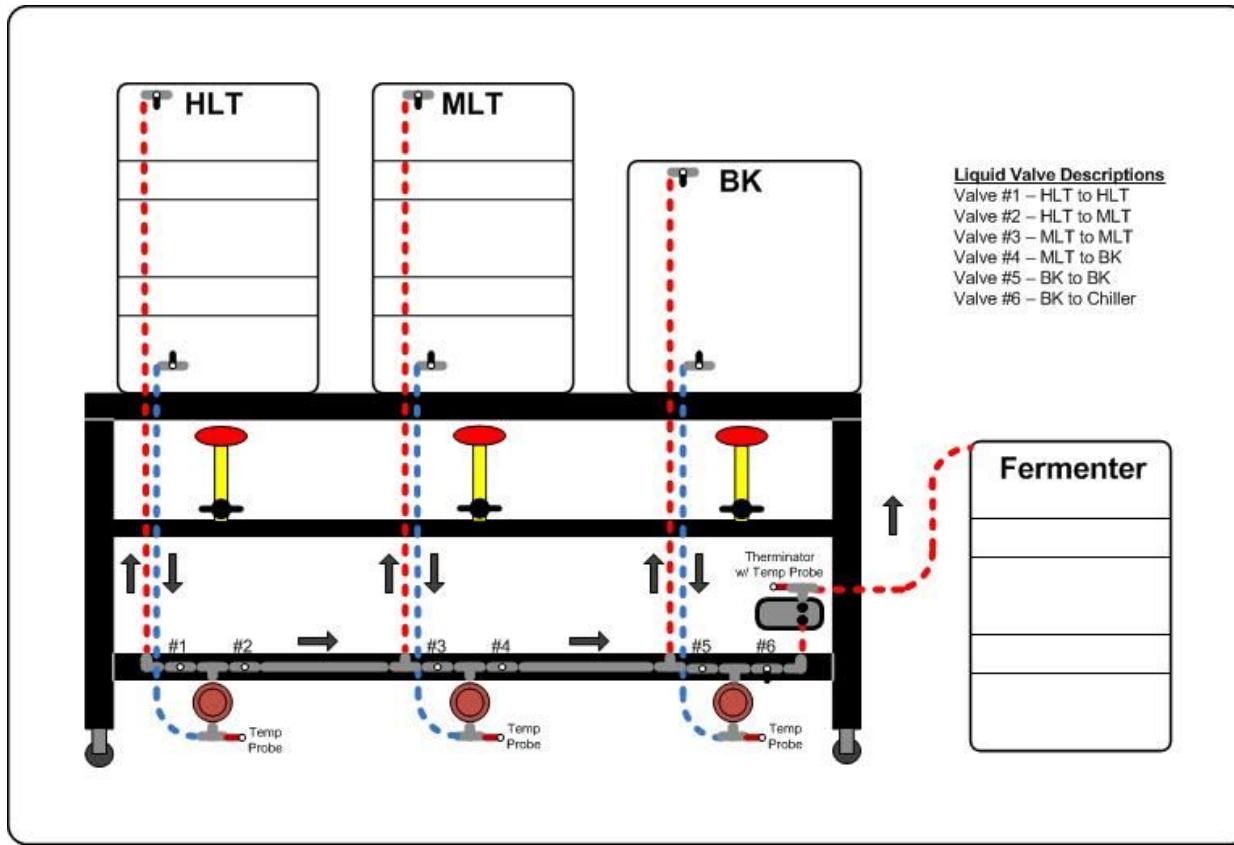


Appendix A: Design considerations

1. All parts stainless steel where applicable.
2. The HLT and MLT are covered with insulation as to keep the temperatures steady and not lose too much heat.
3. Tubing, heat exchange coil and false bottom must be able to be removed with ease so as to allow for easy cleaning.
4. Ideally the temperature in the MLT can be kept at a constant, predetermined temperature via an automated temperature control system.
5. Ideally all parts, namely: gas burners, flow switches, pump, automated temperature control and chiller can be easily converted (i.e. switched on and off) via electronic controls so as to allow easy conversion to a fully automated system in phase 2.
6. Ideally the stand can be disassembled into parts so as to allow for easy disassembly and transport.

Appendix B: Ideas for look and feel



Notes:

1. I like the simplicity of this design and the fact that everything is on the same level.
2. The HLT and BK will be smaller than the MLT so as to account for extra liquor in the MLT due to the no sparging process being employed.



Notes:

1. Love the clean and sleek look of this design with exposed stainless steel and black gloss.
2. Want everything to be on the same level though, with the top of the MLT just below chest level.
3. Like the idea of the rack below the tanks which can be used to store other equipment.



Notes:

1. Nice simple and clean design.
2. Small, compact and low.