



Revolutionising craft distilling

StillCraft

By **Flying Foam**



StillCraft is developed by the highly experienced Flying Foam team and makes craft distilling a realistic option for every venue, large and small. Now you can offer premium, hand-crafted spirits without the excessive cost restraints of a traditional craft distillery start-up and realise the full potential of your venue.

Have you always wanted to include a quality craft distilling offering in your hospitality or retail venue?

Have you crunched the numbers and decided that it just doesn't make good business sense?

Well, it is time to think again.

StillCraft is revolutionising craft distilling.

- Premium hand-crafted spirits created in your venue, in real time, presenting a unique to venue craft distilling experience that your customers will love.
- Low capital, low operating cost, craft distilling platforms producing quality hand crafted spirits in scalable batches from 100 bottles per distilling run.
- A stunning architectural design presenting the highest quality fabrication envisioned to be the centre piece of any existing or new build.
- A complete end to end distilling service delivered by our dedicated and experienced Flying Foam team.

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Distilling

One of the most significant costs of having your own craft distillery is the cost of employing a qualified, experienced distiller.

The operating costs of employing a dedicated distiller, developing recipes, and completion of required distilling logs and excise records are costly and time consuming. StillCraft's distilling service mitigates these costs allowing for cashflow positive production from day one.

StillCraft's distilling service is customisable to realise each individual clients' requirement.

Flying Foam's standard service is an end-to-end process.

- Unique spirit recipes for your venue
- Highly experienced distilling team
- Bottling and preparing your product for sale



Equipment

StillCraft is a highly polished copper and stainless-steel combined pot and column still, fully piped and arranged for both aesthetics and ergonomics. Heating is provided indirectly via an electrically heated oil bath. StillCraft has multiple distilling process options via its two columns and gin basket, achieving a varied range of distilled liquor.

The Still's piping arrangement accommodates product, CIP, condensate, and discharge, making it easy to operate and clean. Columns are selected with the overhead valves to direct the vapor flow through the desired configuration.

Designed to sit and operate in the hospitality arena, StillCraft is available in a range of sizes to meet your production aspirations.

Create a focal and talking point for any venue with this architectural wonder.

- Small footprint
- Fully designed service connection and distilling envelope
- Interfaces with existing building services
- Proprietary designed extraction halo



Range

StillCraft 100

A 100-litre pot and column still yielding approximately 100 bottles of hand-crafted spirits per distillation run.

StillCraft 200

A 200-litre pot and column still yielding approximately 200 bottles of hand-crafted spirits per distillation run.

StillCraft 300

A 300-litre pot and column still yielding approximately 300 bottles of hand-crafted spirits per distillation run.

StillCraft 500

A 500-litre pot and column still yielding approximately 500 bottles of hand-crafted spirits per distillation run.



Please note that the distillation yield is dependent on recipes and input ingredients, the volumes provided above are indicative and based on white spirit production using neutral spirit as the base ingredient.





Bespoke Production Distilleries

Outside of the StillCraft range, Flying Foam's engineers are experienced and equipped to deliver large production distilleries to meet your project requirements.

Contact us to find out more about our bespoke production distilleries.

- Designed and engineered in Australia
- Efficient building service design and interface
- End to end service from conception to distilling
- 12-month warranty managed by Flying Foam



Flying Foam

INTERNATIONAL FOOD & BEW CONSULTANTS

St. John Hammond

Ph: +61 413 447 711

Email: stjohn@flyingfoam.com.au

www.flyingfoam.com.au