

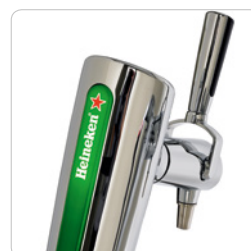
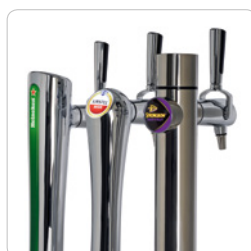
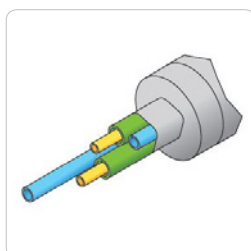
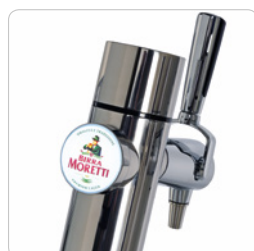
SO SMART IT ONLY NEEDS CLEANING EVERY 13 WEEKS. 1 OR 2 TAPS OF COLD QUALITY FROM UNDER THE BAR.

TECHNICAL INFORMATION

Taps	2 (Choice of column designs)
SmartDispense Cool Flow service cleaning frequency	13 weeks (line clean, glass check, Perfect Pour training)
Maximum pints poured (@24°C keg temp to get 3°C in glass)	75 pint per hour for 2 hours
SmartDispense Cool Flow Cooler Refrigerant	R290 (Energy efficient green cooler*)
SmartDispense Cool Flow Cooler (HxWxD)	800mm x 430mm x 530mm
Dispense gases (supplied by retail outlet)	60:40 / 30:70 for steel containers. Air compressor for BREWLOCK** keg (no gas requirement)
Keg sizes (height x diameter and weight)	20L BREWLOCK 600 x 242, 22Kg (full) 30L Steel 360 x 400mm, 41kg (full) 50L Steel 530 x 400mm, 62kg (full) Add 200mm clearance for keg connector and keg changes
Max tube-in-tube python length keg to cooler	3m
Max python length cooler to taps	2m
Power socket requirement	Up to 1.5m from cooler (fixed socket)
Survey assessment (following service agreement completion)	Within 14 days
Installation (following successful survey)	Within 14 days

* When compared to standard industry coolers.

** Click on logo at bottom of P2 to find out more about Brewlock.



COOL FLOW TECHNOLOGY
SmartDispense™

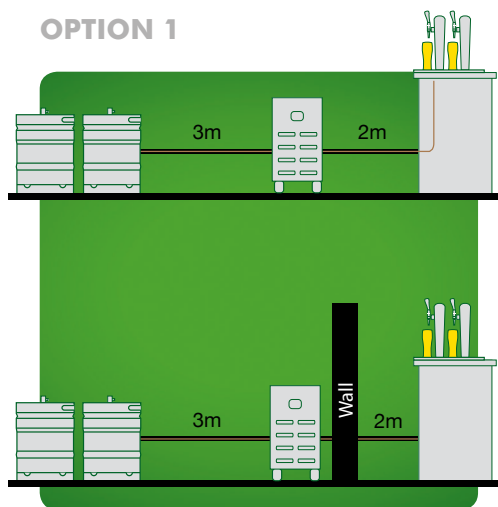
INSTALLATION OPTIONS

The SmartDispense Cool Flow Technology (CFT) draught system has been developed and designed over a number of years following extensive tests and market trials.

The SmartDispense CFT system differs significantly from many current systems with;

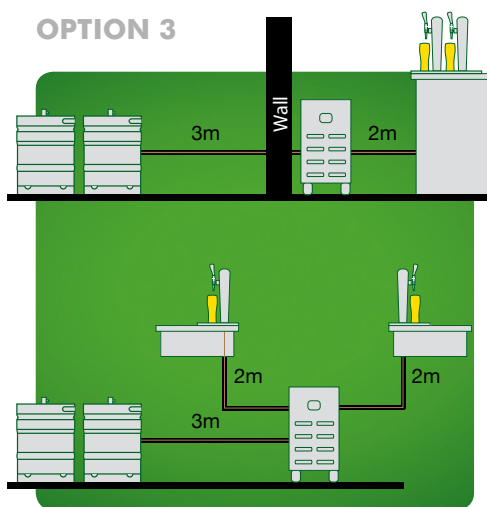
- Tube-in-tube python
- Cooled beer/cider columns
- Our unique Cool Insulated Tap (CIT) which cools right to the nozzle

OPTION 1



OPTION 2

OPTION 3



OPTION 4

Installation configuration and cooler type varies to meet the specific needs of your bar.

To support this we complete a dispense assessment and survey to ensure you deliver consistently great in-glass quality, efficiently.



BREWLOCK
 BREWERY FRESH DRAUGHT

HEINEKEN

Growing together