

CONSISTENTLY FRESH COLD CIDER AND BEER FROM A CELLAR – MULTIPLE TAPS

TECHNICAL INFORMATION

SmartDispense Module - each unit	up to 4 brands and 8 taps
SmartDispense system keg to tap length	up to 40m
Cellar Cooling Required	YES. In some circumstances (E.g. no cask / low and steady volume and no heat sources in the cellar) it may be possible to increase storage temperature to 18 degrees using existing cellar cooling or an a/c unit - Subject to technical survey assessment.
Peak capacity in a single hour at 12°C	up to 180 Pints
Empty Keg controller / indicator	Electronic detection with LED light indicators on keg 'TORPEDO' and MODULE
SmartDispense cooler set point	-3.5°C
SmartDispense green python	20% more efficient than standard
Dispense gases (supplied by retail outlet)	60:40 / 30:70
Quality Service Visit frequency	4-weekly, at a time that suits
Power socket requirement (up to 1.5m of cooler)	Fixed socket - mains supply
Survey assessment (following service agreement completion)	Within 14 - days
Installation (following successful survey)	Within 14 - days of survey
For more information - submit your enquiry @	smartdispense.heineken.co.uk

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.

MODULE
SmartDispense™

INSTALLATION OPTIONS



HEINEKEN

Growing together

HEINEKEN is a member of the Portman Group – promoting responsible drinking.