BEER DISPENSING TOWERS

CATEGORY: Restaurants, Bars, Craft Breweries, Brew Pubs PERSPECTIVE: Cooling Technology, Beer Lines, Dispensing Towers

You've spent countless hours refining and perfecting your craft. Developing a variety of unique and creative beer recipes has helped you build a loyal following. The only thing left to do is ensure that your draft beer is served properly, utilizing the correct beer dispensing system.

When a customer orders your craft beer, it's expected that the draft will be tapped at the appropriate temperature. It's not just necessary, it's the right thing to do. Most beer brewed in the U.S. isn't pasteurized and must be kept refrigerated between 36-38 degrees Fahrenheit. Rising above this temperature will cause the CO2 to break out the beer, resulting in excessive foam and a pour that is both sour tasting and visually cloudy.



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Installing an air-cooled dispensing system ensures that your beer maintains a constant 36-38 degree Fahrenheit temperature. This is achieved through the open space within the dispensing tower where cold air is circulated around the individual beer hoses. An air-cooled system is most often installed with beer dispensers that sit directly on top of the individual refrigeration. However, this can also be accomplished from long-draw systems when the walk-in cooler is still relatively close.



A secondary option is to utilize a glycol-cooled dispensing system. When properly installed, draft beer temperatures are maintained by dispersing a chilled water / glycol solution along the beer tubing; from point of origin (the refrigerated storage) up into the beer tower and dispensing faucet. Although more complicated than the air-cooled system, glycol is better suited to sustain these required temperatures over longer distances.



When selecting the dispensing system that best fits your individual needs, it's important to understand that the requirements of the air-cooled system are not designed to work with every available beer dispensing tower – whether that's a T-Tower, Pass Thru or Draft Arm. Some towers have smaller diameters and lack the space needed for the cold air to circulate properly.



Understand what is being installed, know your options and ensure your customers are being served beer at the optimum temperature.



Contact a Boelter associate to learn more about beer dispensing tower technology and which system is right for your business.



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