



**Key Differences  
with Perlick**



**Raising The Bar!**

# Back Bar Refrigeration Key Features

End Wall Compressor & Evaporator increases storage capacity 14%

Integrated Locks

Mullion Heater

Deeper Wine Drawer option for Wine By The Glass

NSF approved digital controller – DUAL ZONE optional



Recessed Floor Pan

LED – white standard or blue option

2" insulation on all sides

**NSF for Open Food Storage!**

**Multiple door and drawer styles**

# Back Bar Feature Comparison

## 2 Door Back Bar w/Solid SS Doors

	<b>Perlick</b>	<b>Glastender</b>	<b>Krowne</b>	<b>TRUE</b>	<b>Beverage Air</b>
2" Thick Insulation	Standard	N/A	N/A	N/A	N/A
S.S. Liner	Standard	Standard	Standard	Optional	N/A
Wine Temp	Standard	Standard	Standard	Optional	N/A
Condensing Unit Left or Right	Standard	Standard	Standard	N/A	N/A
Full Ext. Wine Shelves	Standard	Standard	N/A	N/A	N/A
Approved for Open Food	Standard	Standard	N/A	Optional	N/A
Epoxy Coated Evap. Coil	Standard	N/A	N/A	N/A	N/A
S.S. Steel Top	Standard	Optional	Optional	Standard	Standard
Field Reversible Doors	Standard	N/A	N/A	N/A	N/A
Mix & Match Doors	Optional	Optional	N/A	N/A	N/A
Choice of Door Handles	Optional	N/A	N/A	N/A	N/A



**Perlick has the only Back Bar with Mullion Heaters**



# Bottle Coolers

1. Heavy-Duty construction
2. Stainless steel interior standard
3. 2" foamed-in-place insulation provides energy savings and durability and has zero ozone depletion potential
4. Plug-in installation; no condensate plumbing required
5. Quiet, highly efficient refrigeration system
6. 24" front to back dimension matches depth of underbar stainless steel equipment
7. Reinforced door mullion will not bend or sag
8. Dent resistant heavy gauge doors; locks optional
9. Standard models factory set to approx. 38°F; Low temp models set to approximately 30°F



**A LOW TEMP Bottle Cooler can also be used as a Glass Chiller**



# Feature Comparison

## Six Foot Black Bottle Cooler



	<b>Perlick</b>	<b>Glastender</b>	<b>Krowne</b>	<b>TRUE</b>	<b>Beverage Air</b>
<b>SS Liner</b>	Standard	Optional	Optional	N/A	Optional
<b>Low Temp.</b>	Optional	N/A	N/A	Optional	Optional
<b>Wine Temp.</b>	Optional	N/A	N/A	N/A	N/A
<b>Flat Shelving</b>	Optional	N/A	N/A	N/A	N/A
<b>Door Locks</b>	Optional	Standard	Optional	Optional	Optional
<b>Cap Opener &amp; Receiver</b>	Optional	Optional	Optional	Standard	Standard

# Beer System Components

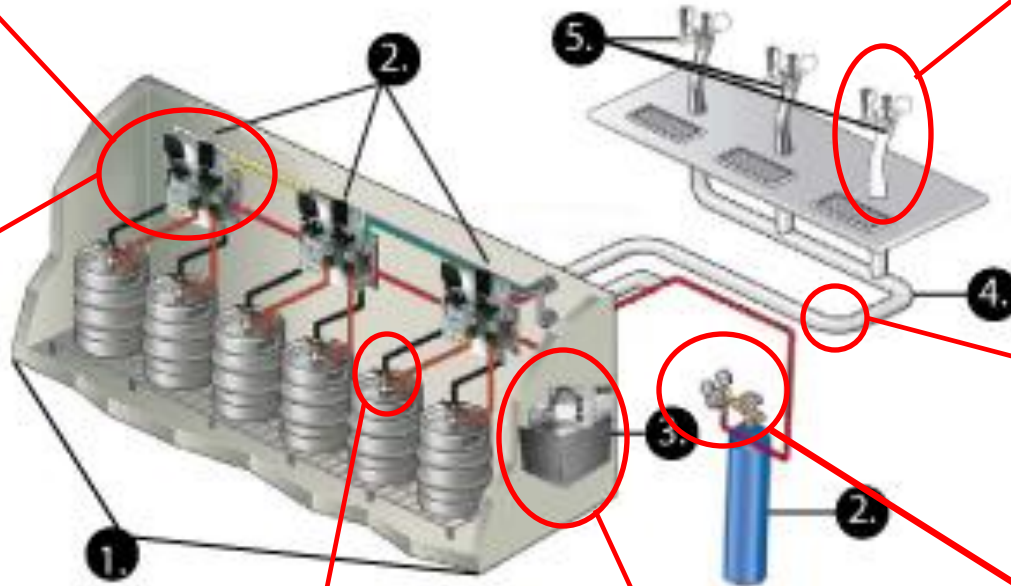


Secondary Regulator Panel

OR



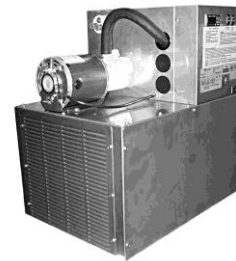
Beer Pump Panel



Dispensing Tower



Trunk Line (Python)



# CENTURY DRAUGHT BEER SYSTEMS

## KEY DIFFERENCES IN PERLICK'S CENTURY TRUNK LINES

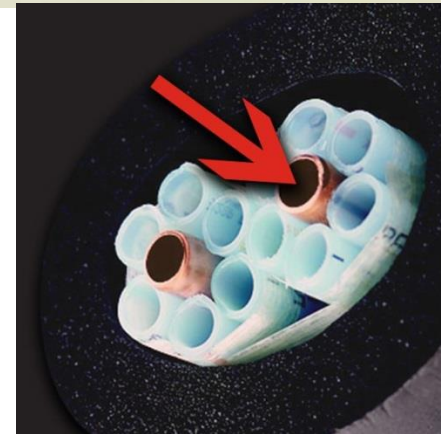
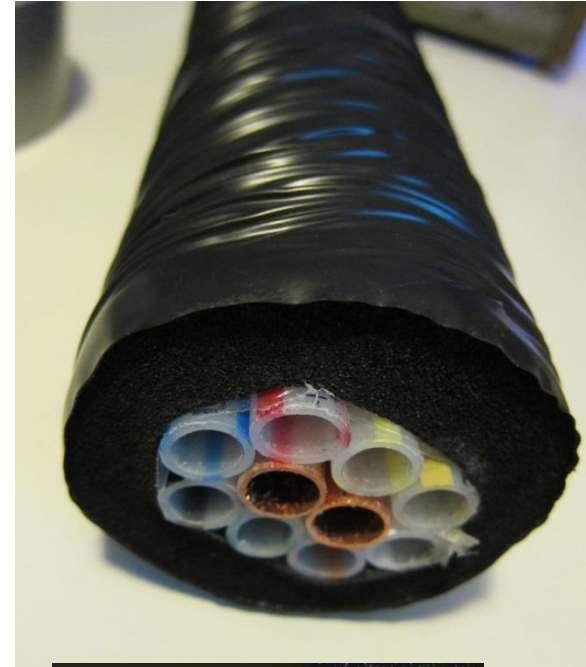
We build our own trunk lines at our Milwaukee factory

1/2" OD **copper coolant lines**. Copper's thermal conductivity is 400 TIMES greater than poly lines. NO OTHER REMOTE BEER SYSTEM USES COPPER COOLANT LINES.

Choice of 3/8" (standard) 5/16" or 1/4" I.D.  
**NSF-51/NSF-61** accepted AccuFlex Bev-Seal Barrier beer tubing. Specified for safety.

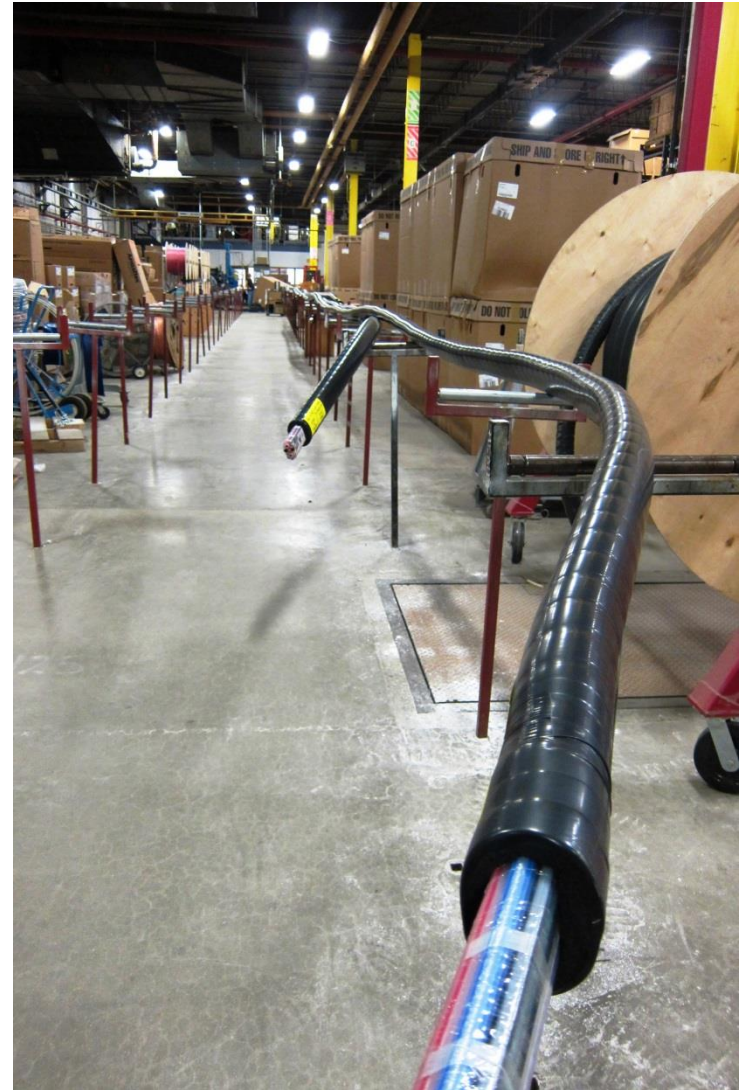
**3/4" thick thermal insulation.**

Optional **waterproof abrasive-resistant extruded jacket**. Ideal for outdoor stadiums, difficult weather locations, pool bars.





# Draught Beer System TRUNK LINE Made in Milwaukee



Perlick's Trunk Line Housing is insulated with Armaflex insulation manufactured to comply with a flame/smoke development rating of 25/50 when tested in accordance with ASTM E 84 and CAN/ULC S-102



# CENTURY DRAUGHT BEER SYSTEMS

## Key differences with Perlick manufactured towers



- ✓ **Fully insulated...** won't sweat!
- ✓ **Cold block** Keeps beer cold right up to the faucet. Also known as a heat exchanger.
- ✓ **Factory balanced** Pours at 1 U.S. gallon per minute
- ✓ 3/16" tubing or mixing rod segments
- ✓ **Shanks** Removable vs fixed
- ✓ **Variety of styles & finishes** TF Brass, polished chrome and stainless steel
- ✓ Dispensing towers incorporate a heat exchanger to **maintain beer temperature from cooler to faucet**

# WELL INSULATED TOWERS VS. SWEATY TOWERS



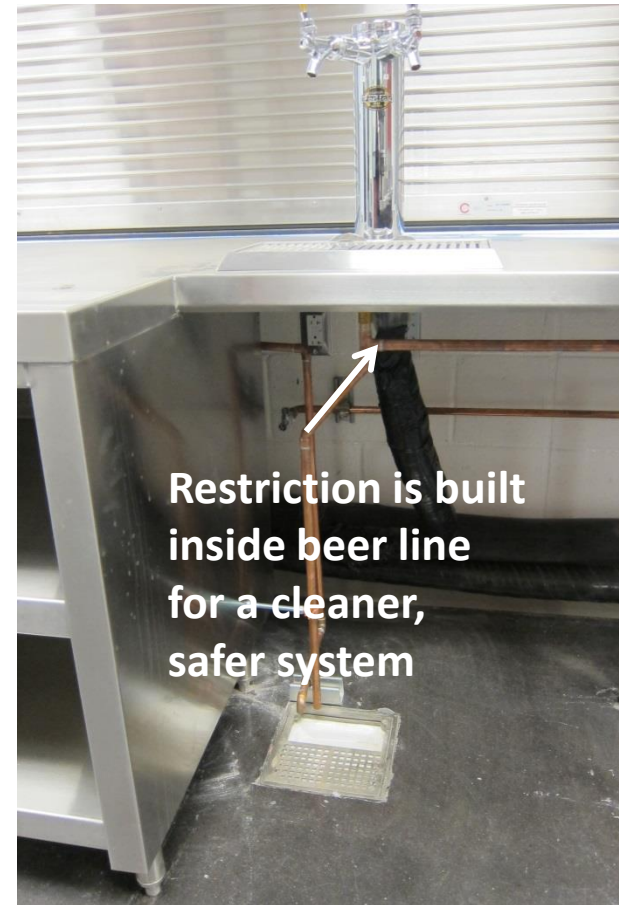
# CENTURY DRAUGHT BEER SYSTEMS

## KEY DIFFERENCES IN PERLICK'S REMOTE DISPENSING SYSTEMS – BEER FLOW RESTRICTION

In line restriction of  
beer flow  
vs.  
choke lines



Choke line on floor can get damaged by chemicals, debris, shoes and animals

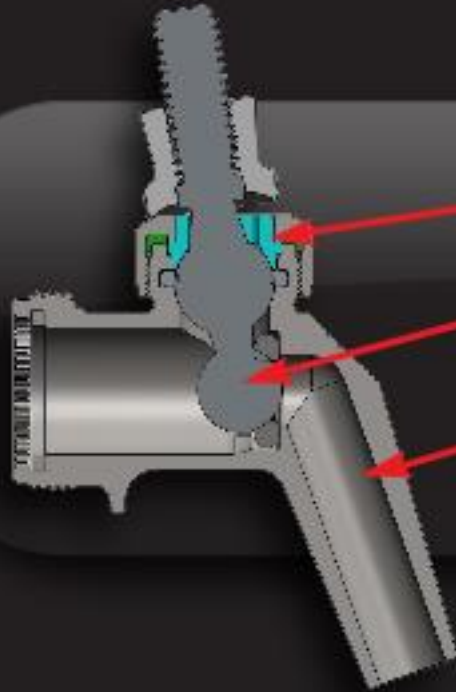


Restriction is built inside beer line for a cleaner, safer system

# NEW Perlick Forward Sealing Faucet

Perlick's NEW 304 stainless steel, forward sealing beer and wine faucets are unique in both appearance and function. A revolutionary ball and floating front seal design prevents beer from being exposed to air.

As a result, the MODEL 630 handle lever doesn't stick, and there is no build up of mold and bacteria in the faucet body. Fewer internal parts means better reliability and fewer service calls.



**Bearing Cup/follower** Supports the o-ring to maintain a positive seal and provide smooth tracking of the handle.

**Floating Front Seal** Features a contoured profile to provide enhanced surface contact for positive seal.

**Spout angle is more vertical** Provides better pour and draining. Drop off begins just beyond O-ring - no flat area for beer to collect.



# What if I've got a Customer who WANTS 32F Beer?



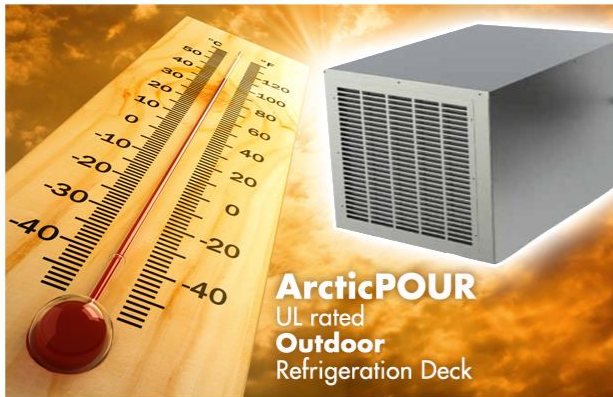
Accomplishes one or two things:

1. **Remote** the refrigeration deck outside the building
2. **Cool the beer down an additional 6 degrees** Fahrenheit from the keg



# ARCTICPOUR

## Advanced Refrigeration Technology



### Scenario:

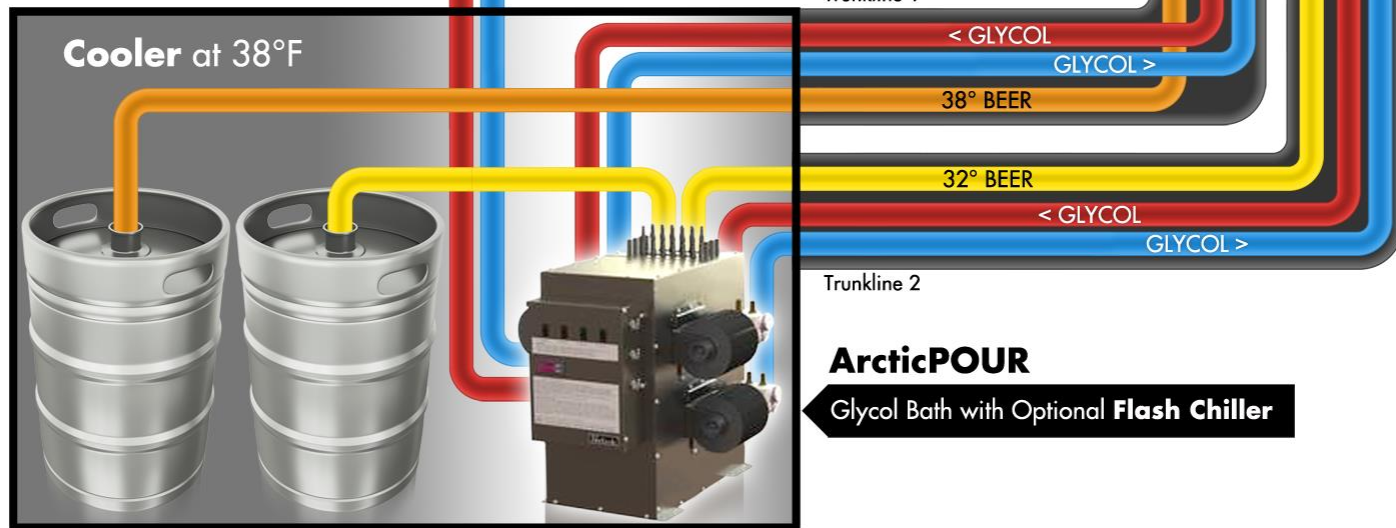
Operator serves beer both indoors and outdoors in a hot climate.

- Cooler is a dedicated beer cooler with a constant temp of 38°F.
- Beer exposed to high ambient temp - warms quickly.

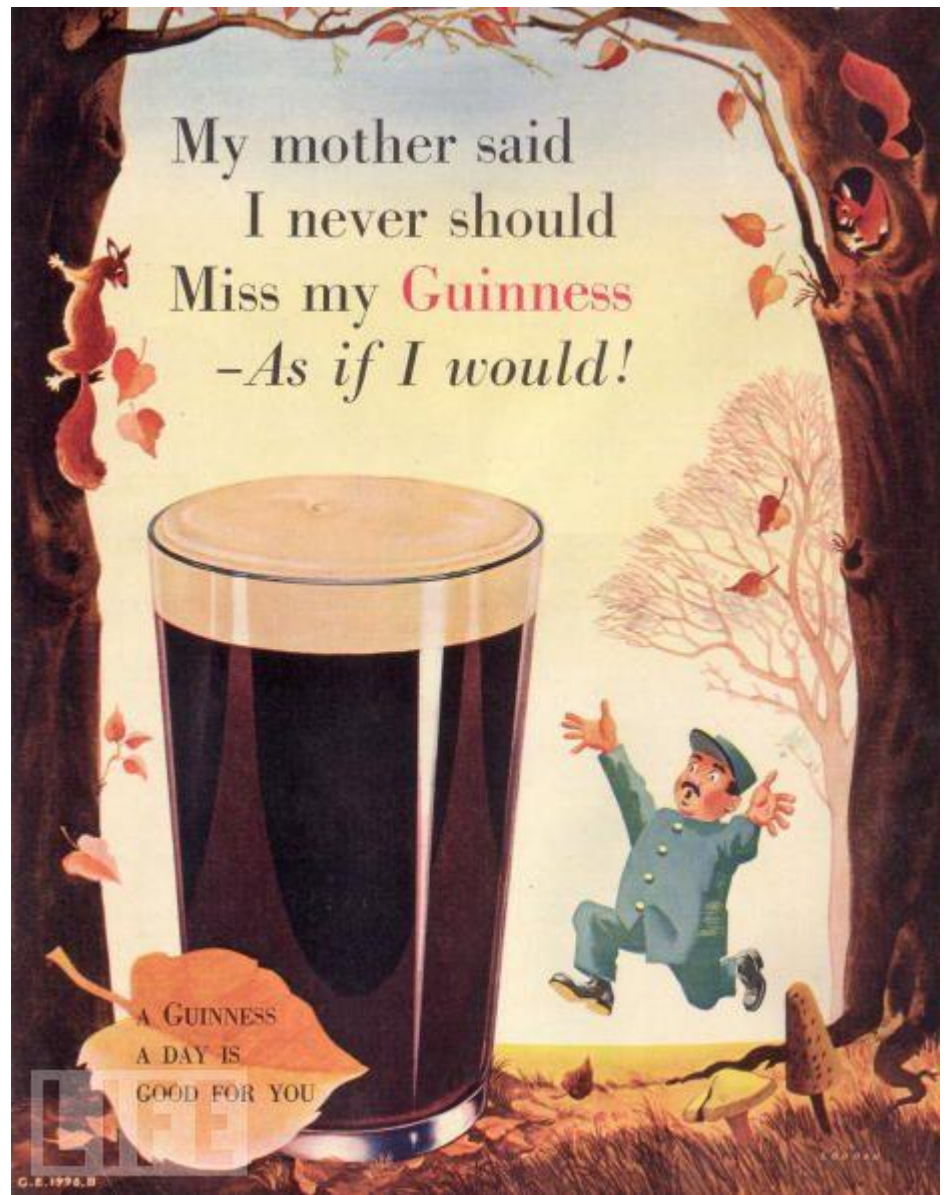
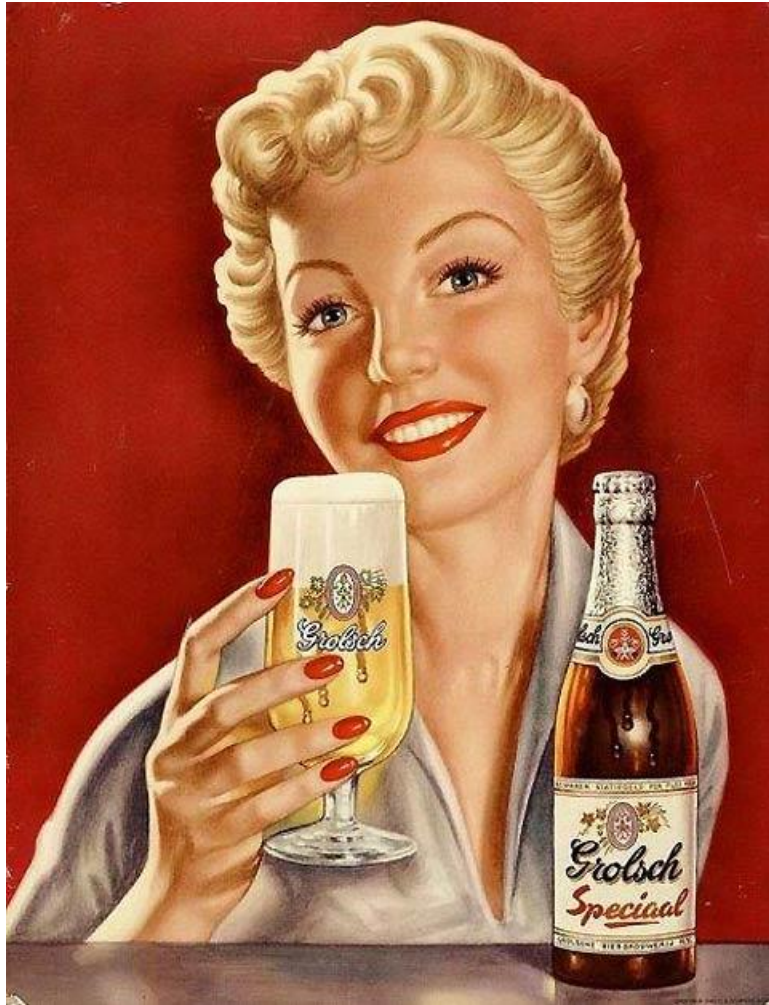
### Solution:

Separate refrigeration deck from glycol bath.

- Run the beer for outdoor service through a glycol bath with flash chiller.







**THANK YOU!**