

Glas
tender®

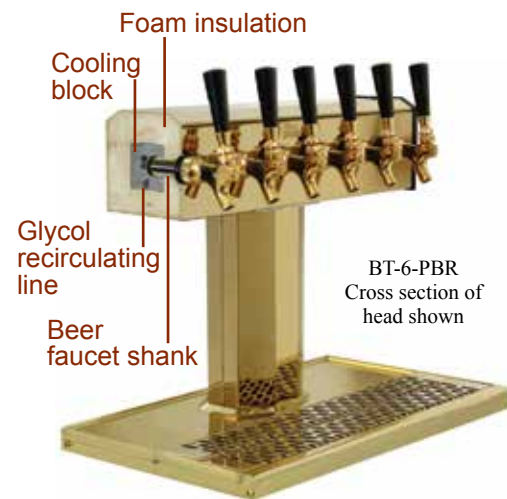


Remote Draft Beer Systems

Brewery Fresh Draft Beer

Glastender remote draft beer systems are an excellent way to enhance the profitability of your bar. Just as the brewery takes great care to brew, store, and distribute kegs to your establishment, you need a remote system that will dispense your draft beer properly and maintain brewery freshness. Each Glastender remote draft beer system is individually engineered at our factory and our experienced Glastender authorized installers ensure your system performs properly. Let Glastender turn your beer system vision into reality.

1 Draft Beer Tower



Properly chilling the beer faucets prevents intermittent foaming problems. Each Glastender beer tower includes a special glycol-chilled cold plate assembly that envelops the faucet shanks to keep the beer faucets cold.

Glastender column and tee towers also have an exclusive integrated drain pan with rear deck to prevent beer from splashing onto your bar top.



Beer Pump

2 Counter Pressure

Remote draft beer systems require counter pressure in order to push beer through the lines without foaming. Glastender beer systems accomplish this through beer pumps or blended nitrogen and CO₂. Both options provide excellent performance without affecting beer flavor. Our factory sales people can assist you in determining which option is best for your application.



Nitrogen and CO₂ blender

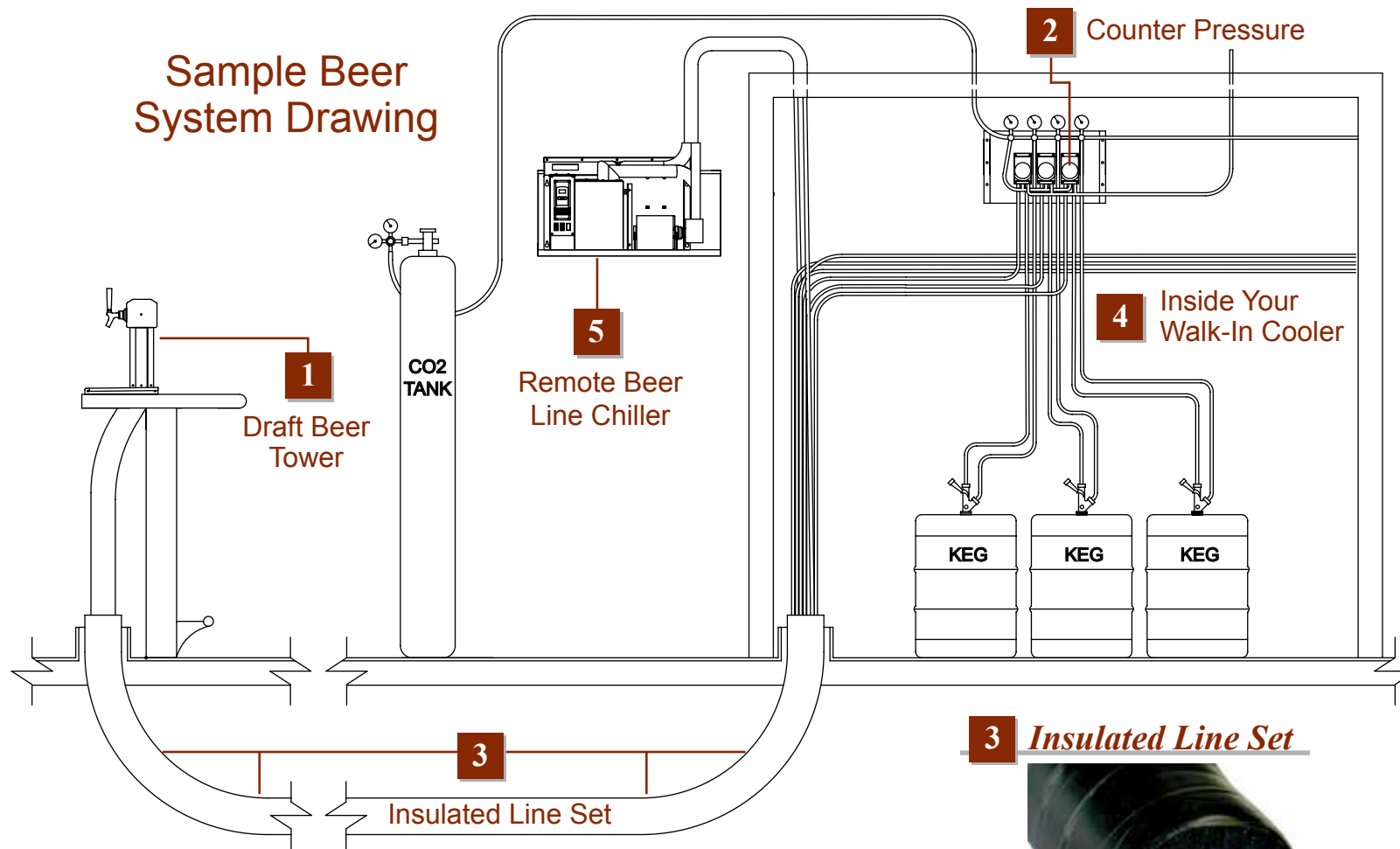


BLC-1/2-2

5 Remote Beer Line Chiller

The dependable Glastender beer line chiller cools food grade glycol and circulates it throughout the entire system to maintain beer temperature. The units are available in 1/3, 1/2, and 3/4 HP sizes for various length runs.

Sample Beer System Drawing



3 Insulated Line Set



CON-2+6

Glastender line sets use special barrier tubing to resist build-up and prevent flavor transfer. The beer lines surround super-chilled glycol lines and are foil wrapped and insulated to maximize cooling. A PVC vapor barrier outside wrap protects the line set from humidity, tears, and abrasions.

Optional Empty Keg Detector Beer Pump Regulator Keg Regulators



4 Inside Your Walk-In Cooler

Your walk-in cooler does the job of keeping draft beer at the proper storing temperature. A Glastender remote draft beer system is designed to maintain that temperature and provide the balanced pressure required for a perfect pour. Glastender beer pump panels maintain the proper level of carbonation by having a separate regulator for each keg. Optional empty keg detectors minimize beer loss on keg change over by shutting down the line when the keg is empty.

Draft Beer Towers

Glastender manufactures a variety of tower styles to meet your design requirements.

Column



CT-3-SSR

Available with 1 to 3 faucets in stainless steel, mirror finish, or polished brass.

Tee



BT-6-PBR

Available with 4 to 6 faucets in stainless steel, mirror finish, or polished brass.

Double Column Tee



BT-10-MFR

Available with 8, 10, or 12 faucets in stainless steel, mirror finish, or polished brass.

Wall Mount



WT-4-SSR

Available with 4, 5, 6, 8, 10, or 12 faucets in stainless steel finish.

Wood Barrel



WB-6-NR

Available with 3 to 6 faucets in flat black or natural wood finish.

Undercounter



UC-4-SSR

Shown attached to bar

Available with 4, 5, 6, 8, 10, or 12 faucets in stainless steel finish. A separate underbar beer drainer is required for a drain pan.

NOTE: R suffix in model number designates remote style glycol chilled tower. Handles not included.

System Design Requirements

To design your remote draft beer system, knowledge of your basic requirements is necessary. Our factory sales people are eager to discuss the various options. Please feel free to contact us with any questions. The following aspects need consideration:

1. Total length of the run(s).
2. Location and layout of the beer line chase-way(s).
3. Net vertical lift or drop (distance from bottom of keg to beer faucet).
4. Number of dispensing stations, the type of beer tower(s), and the number of faucets on each tower.
5. Number of kegs to be stored in the walk-in cooler.
6. Line chiller location and if a line chiller leg set, stand or wall rack is required.
7. Method of counter pressure: beer pumps or blended nitrogen & CO₂.
8. Type of primary CO₂ storage: tank or bulk.
9. If keg taps are required or supplied by others.
10. If empty keg detectors are desired.

Remote Installable Control Panel

Glastender beer line chiller models BLC-1/3 and BLC-1/2 have an exclusive design that houses the heat exchanger inside the condensing unit compartment. This unique feature allows the **control panel** with glycol bath and recirculating pump(s) to be easily installed separate from the **condensing unit** in a more conveniently accessible location. Simply remove the control panel from the condensing unit cabinet and mount it in the desired location. Only glycol and electrical lines need to be run between the two.

Condensing unit

Control panel



Glastender, Inc. • 5400 North Michigan Road • Saginaw, Michigan 48604-9780
800.748.0423 • 989.752.4275 • Fax 989.752.4444 • www.glastender.com

