

GET THE BEER RIGHT

At the heart of your entertainment system is the perfect glass of beer.

It matters to the experience you provide, and ultimately to your bottom line.

Whether you're opening a new bar or restaurant or planning for a large venue, every decision you make matters, and one thing is for sure, you need to get the beer right.

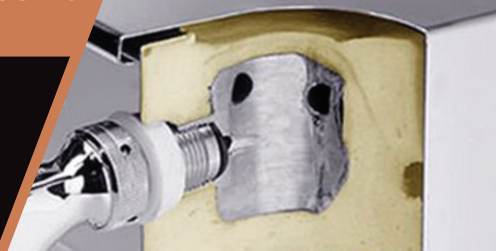
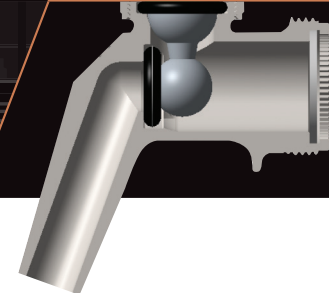


38° ArcticPOUR™ 32° FLASH CHILLED
DISPENSED FROM THE SAME 38° COOLER!



INSULATED COLD BLOCK
MAINTAINS TEMPERATURE
AND PREVENTS SWEATING

FORWARD SEALING FAUCETS
MOST SANITARY FAUCET EVER



DYNAMIC COLD CONTROL
EVERY BEER, EVERY TIME

17% MORE EFFICIENT
WITH COPPER
COOLANT LINES

VAPOR SEALED
TRUNK HOUSING

EXCLUSIVE EMPTY
KEG SENSOR =
NO BEER WASTE WHILE
CHANGING KEGS

ENGINEERED FOR EXCELLENCE

Our exclusive vapor sealed trunk housing design and beer line engineering protects beer temperature better than any other beer system on the market - consistently delivering a satisfying beer drinking experience for your patrons.

COPPER IS BETTER

Nothing beats copper coolant lines placed in direct contact with every beer line to ensure temperature integrity all the way to the tap, and it's 17% more efficient than poly.

PERLICK BEER LINES

- Made from barrier tubing that seals in CO2 and seals out air
- Run up to 24 lines

PERLICK POWER PAKS

The industry leading technology that goes into our Perlick Power Paks plays a vital role in consistently delivering the intended beer temperature from keg to tap during the life of your system. Our beer system engineers consider each environment and make Power Pak recommendations that maximize efficiency and ensure beer quality. They come in a variety of sizes and configurations, both air-cooled and water-cooled, to allow perfect matching with specific requirements.

Exclusive ArcticPOUR™ Split Deck Technology

solves excessive heat load problems and is the only system that allows you to remotely dispense two different beer temperatures at the tap.

- Glycol bath flash chiller results in 32-degree beer from a 38-degree keg
- Refrigeration deck may be remotely located up to 100 ft. from glycol bath, indoors or outdoors
- Ideal for mixed-use coolers or hot climate dual beer service to indoor and outdoor areas

BALANCED FOR PERFORMANCE

Perlick Glycol Cooled Dispensing Towers and Faucets are factory balanced to optimize efficiency and assure solid beer flow for maximum profit potential.

- Perlick dispensing heads are factory restricted to ensure a balanced system

CUSTOMIZED FOR YOU

Our team of experts will partner with you to design a beer system that uniquely fits your situation - from the tower design, to the number and length of beer lines, to critical temperature delivery components, to the amount of pressure needed to push the beer to the tap. We design your system with your needs in mind to get the beer right - the first time.

WE KNOW BEER

Our beer systems are custom designed and engineered to deliver a consistently perfect glass of beer every time.

Perfect to the taste buds and perfect for your pocket. We guarantee that every glass of every type of beer is served at its optimal temperature with more beer and the correct amount of foam.



DELIVERS THE PERFECT
BEER PRESENTATION

ALLOWS FOAM TO HELP
RELEASE REFRESHING
BEER AROMA

CREATES MORE YIELD
OUT OF EVERY KEG



EVERY STEP OF THE WAY

Our team is passionate about using their unparalleled knowledge to engineer a system that will help you succeed. There is no guesswork.

We know everything you're going to need to build a profitable beer dispensing system and we're going to custom build it to surpass expectations – yours and your patrons.



“Build the best product you can. A poorly made product is expensive at any price. Do not listen to those who would have you build something cheaply. Be honest with yourself, your customers and your fellow man. Only a few black marks will soil a good name and reputation. Remember these things always.”

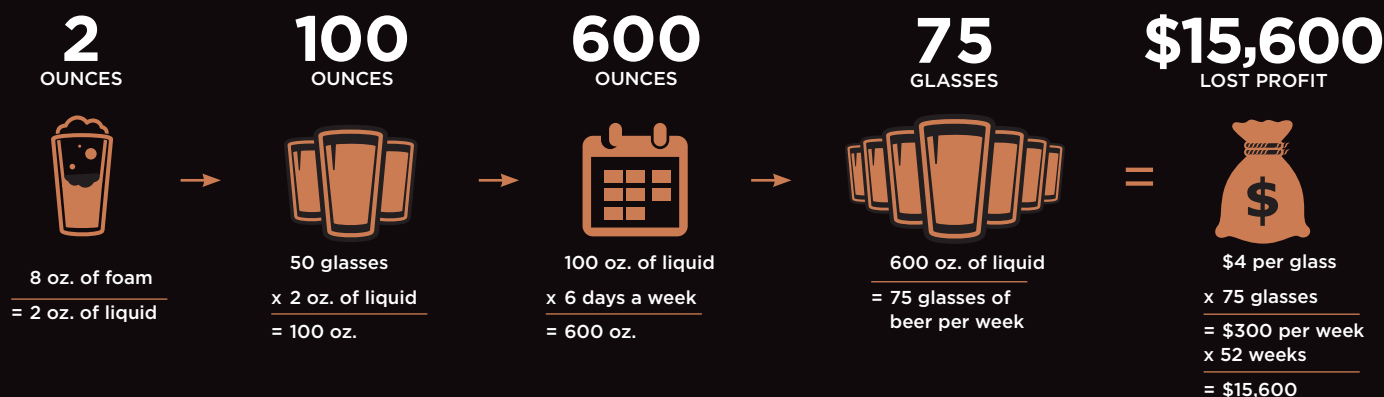
— Robert Perlick, 1925



CUSTOM ENGINEERED EXPERTLY INSTALLED

At Perlick, we help you get the beer right and install the correct system for your unique situation, all while providing complete training and ongoing customer support. We take pride in hammering out the specifics for you so you can get the consistent performance that leaves your patrons satisfied and puts money in your pocket. Details matter and we pay attention to every one of them.

Your Perlick system can pay for itself by eliminating wasted pours due to excessive foam



PERFORMANCE GUARANTEE

We stand behind our equipment and its performance. The combined features of the Perlick Beer System allow us to provide the industry's only Performance Guarantee. We make our beer systems with unmatched quality, but your Perlick Beer System will only be as good as its installation. A quality installation will provide the best performing equipment on the market.



QUALITY AND INNOVATION
THAT INSPIRES

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BEER SYSTEMS



ENGINEERED FOR EXCELLENCE
BALANCED FOR PERFORMANCE
CUSTOMIZED FOR YOU