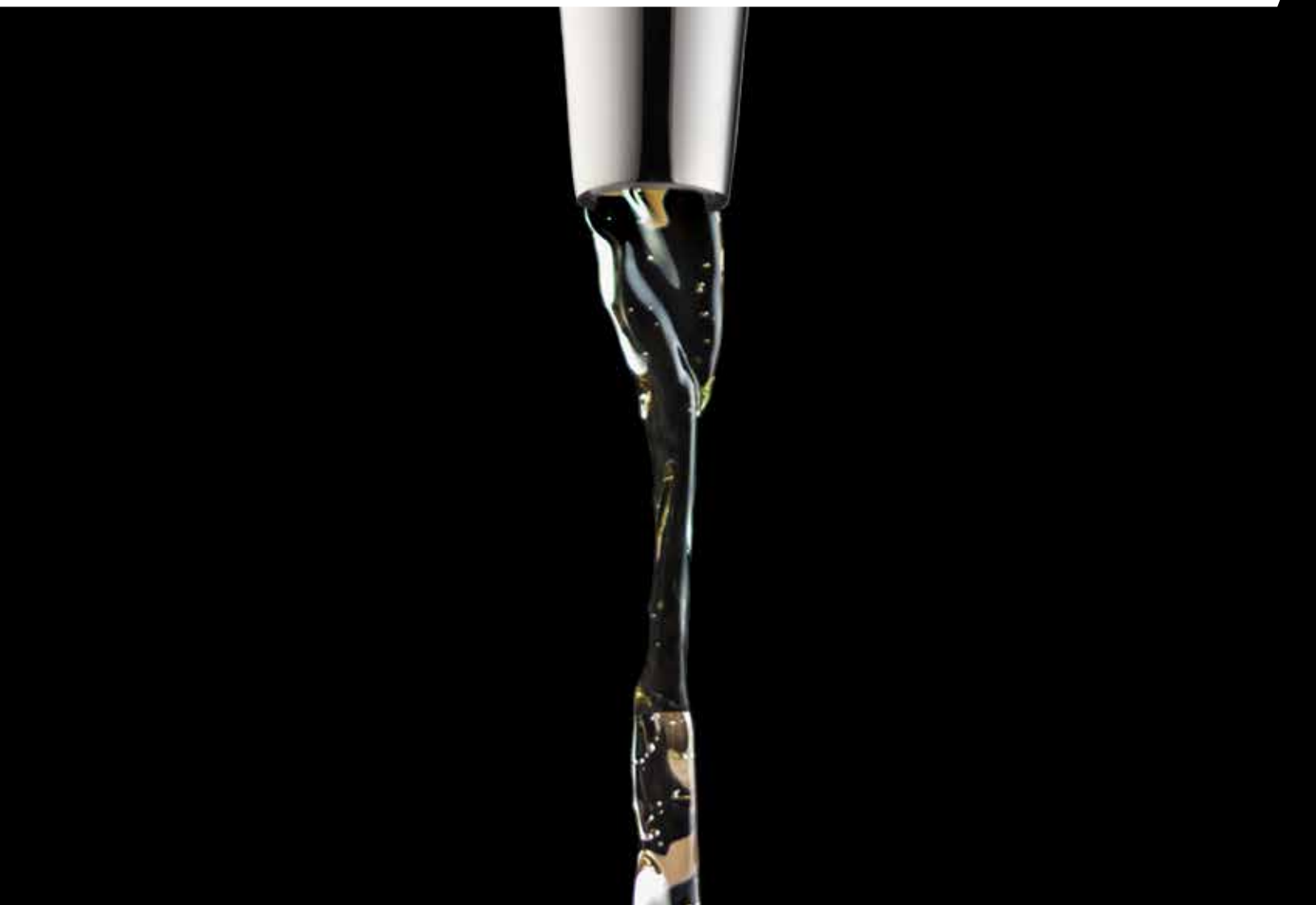
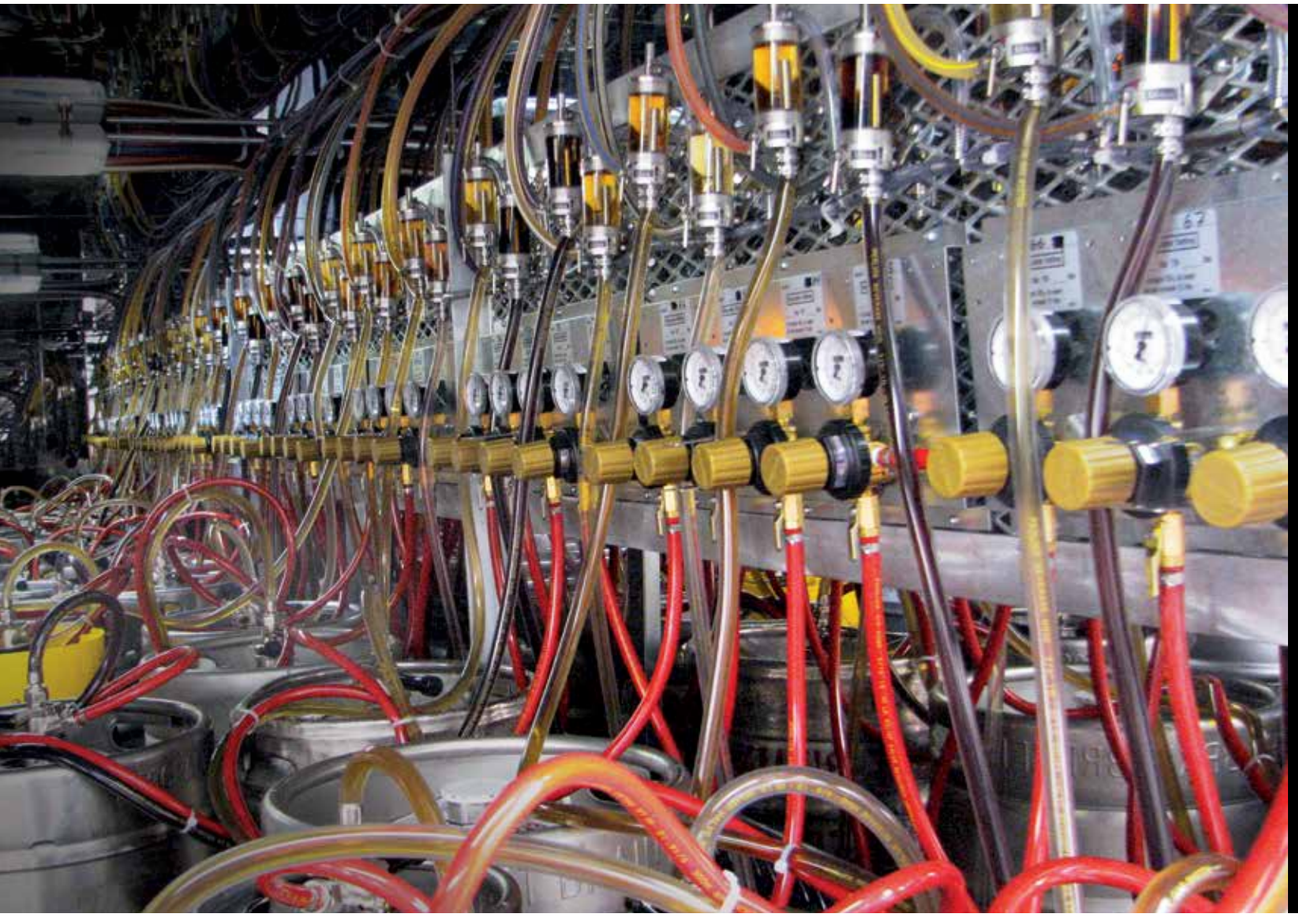
Perlick®

ACHIEVING BALANCE

THE ART AND SCIENCE OF A PERLICK BEER SYSTEM





BALANCE AND PROFIT

IT'S IN THE DETAILS

A system that works in harmony. It's the key to consistently pouring the perfect glass of beer. Perfect balance in temperature and pressure from the cooler to the tap determines the quality of the beer you pour and the profit you put in your pocket.

WHY CHOOSE PERLICK?

Because details matter, and we pay attention to every one of them. Every beer dispensing system is different. Whether it's a traditional glycol-cooled system or a modern air-cooled system, we don't rely on guesswork or assumptions to build the right solution to meet your needs. We use our expertise to custom engineer your beer dispensing system at our factory. To perform flawlessly, in perfect balance, from the moment we install it. With no surprises.

GLYCOL CHILLERS

Dispensing beer remotely at the correct temperature requires a way to keep the beer cold on its way from the keg to the tap. Too cold, and you compromise taste. Too warm, and you're left pouring foam — and money — down the drain. That's why Perlick offers two distinct refrigerated glycol platforms with a wide variety of chiller sizes and configurations to keep your beer at its perfect temperature and more money in your pocket.

POWER PAK

WE KNOW HOW TO CHILL

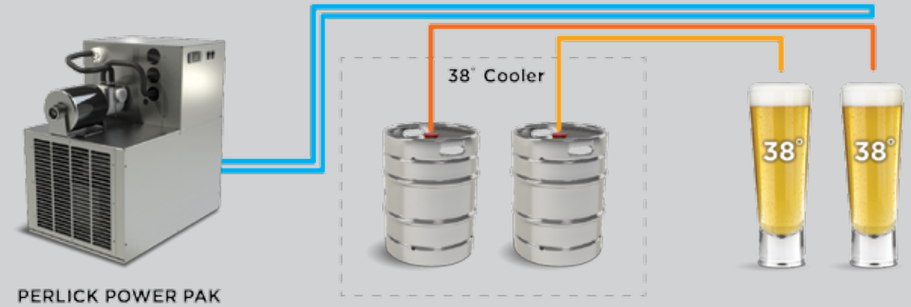
The power pack is the heart of your beer system. That's why we've designed ours to be easy to use and maintain. Durable all stainless steel construction ensures a long life and maximum return on your up-front equipment costs.

ROOM TEMPERATURE: KNOW IT OR YOU'LL PAY FOR IT

Ambient temperature affects Power Pak performance. We're the only company that recommends chillers based on the actual heat load where your Power Pak will be located. Sizing your chiller appropriately means paying for what you need, nothing more. You get maximum efficiency and longer life out of your system, plus you'll save on energy and equipment costs.

USING A PERLICK POWER PAK

The most common system design features a Perlick Power Pak located above or near a dedicated 38˚F walk-in beer cooler. As beer travels from keg to tap, the Power Pak recirculates chilled glycol through the trunk line, maintaining the perfect beer temperature all the way to the glass. Consistently, on every pour, at every tap.



PERLICK POWER PAK

TEMPERATURE CONTROL

Glycol flows in a loop. Only Perlick chillers display the return temperature of the glycol in your trunk line. Why is that important? Because if the return temperature rises above the preset acceptable range it could indicate an unanticipated heat load, causing you to pour foamy beer and real money down the drain.

PERLICK EXCLUSIVE

PERLICK POWER PAKS GIVE YOU MORE

POWER AND PERFORMANCE

Because every situation is unique, we offer five different horsepower options for your Power Pak — in both air-cooled and water-cooled configurations. Selecting the right size Power Pak saves on your equipment and energy costs, delivering only the power you need. Plus, Perlick Power Paks are the only chillers that feature all stainless steel construction for worry-free performance over time.

ENERGY SAVINGS

Our compact high-efficiency heat exchanger requires less than two gallons of glycol and speeds coolant pull-down. That means your Perlick Power Pak won't have to work as hard or as often, which saves you money.

GLYCOL CHILLERS

SPLIT DECK POWER PAK

WITH ArcticPOUR™ TECHNOLOGY

Certain situations present unique challenges to serving beer at its optimal temperature. For instance, there might be an excessive heat load or limited space where you need to place your Power Pak, or you might choose to serve macro beers and micro beers at different temperatures. That's why we invented ArcticPOUR. It's the only remote beverage dispensing system that separates the refrigeration deck from the glycol bath — up to 100 feet apart.

Refrigeration Deck

Optional Flash Chiller
Chills beer six degrees below the keg temperature, allowing for two different beer temperatures at the tap.

Glycol Bath

PERLICK EXCLUSIVE

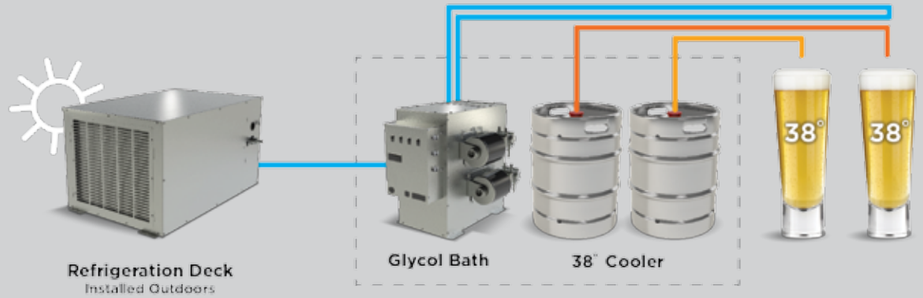
LOWER YOUR OPERATING COSTS

Separating the refrigeration deck and the glycol bath means that you can locate the compressor where it won't have to work as hard to maintain proper beer temperature. This prolongs the life of the compressor and lowers your energy costs. The ArcticPOUR glycol bath goes inside the beer cooler to keep it away from ambient heat loads. This means the glycol bath doesn't have to work as hard either, prolonging its life and further improving its efficiency. Money-saving innovations only from Perlick.

ADVANCED REFRIGERATION SOLUTIONS FOR THE TOUGHEST CHALLENGES

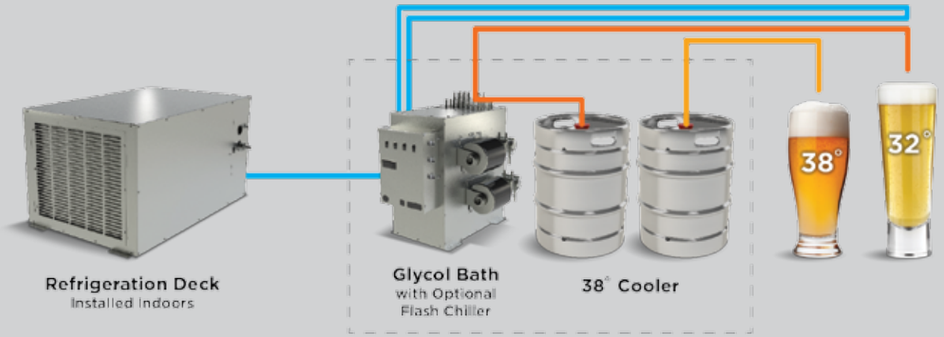
WHAT TO DO WHEN IT GETS REALLY HOT

Your cooler and Power Pak are in a really hot area, like the kitchen. Higher ambient temperatures cause your glycol chiller to work harder and less efficiently. ArcticPOUR allows you to move the compressor to a cooler location, where it can get proper ventilation — either inside or outside your building — lowering your energy costs and reducing stress on the equipment. The ArcticPOUR glycol bath goes inside the beer cooler away from the ambient kitchen heat so it operates more efficiently, saving energy costs.



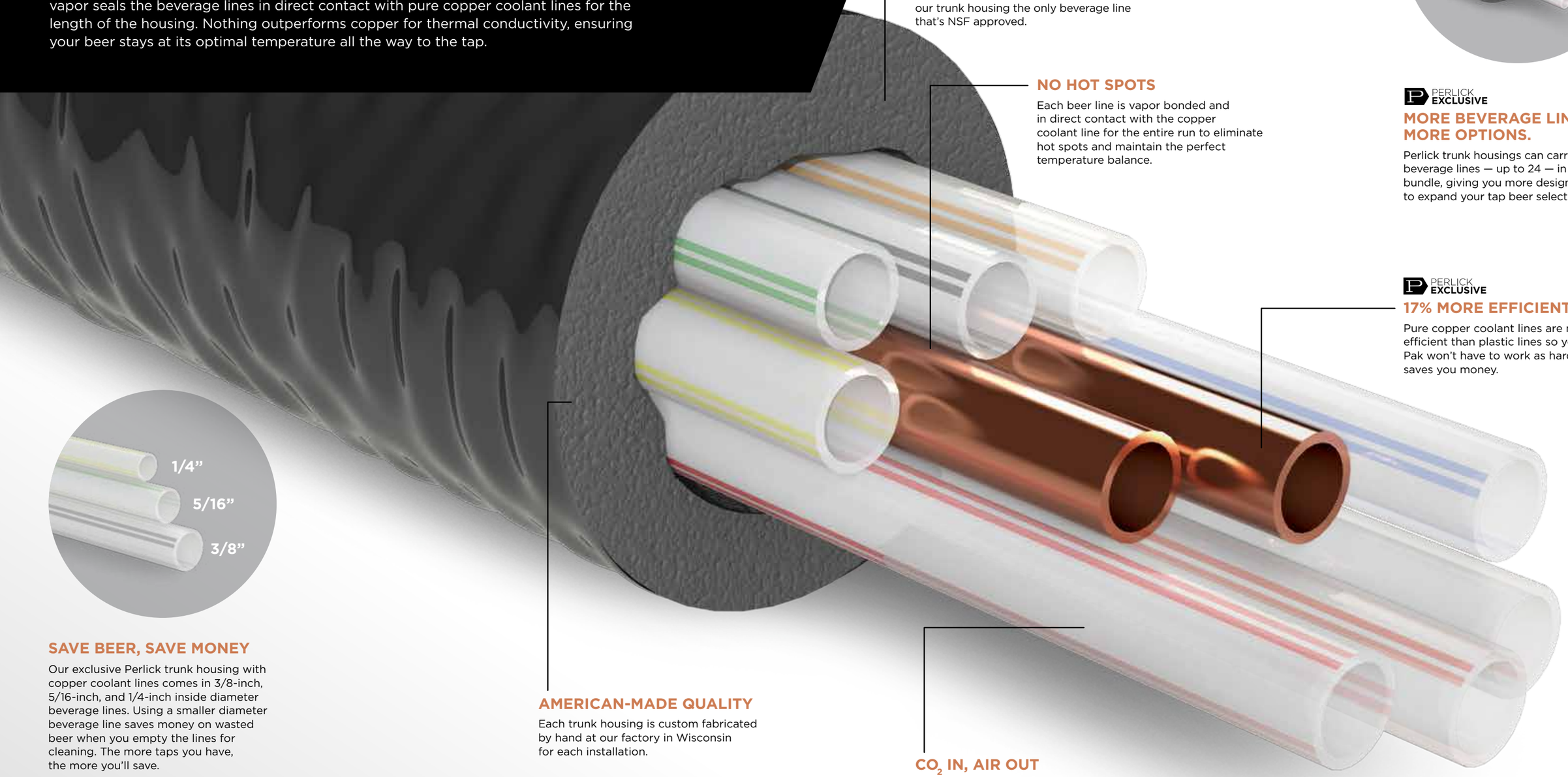
THE MACRO BEER VS. MICRO BEER DILEMMA

Perlick allows you to serve beer at two different temperatures. Some patrons want their macro beers served icy cold, right at 32°F. That's too cold for full-bodied imports and craft beers. ArcticPOUR separates the refrigeration deck and runs the macro beer through the glycol bath with the optional flash chiller. This reduces the temperature of the macro beer by six degrees and keeps both beers at the optimal temperature all the way to the tap — one at 32°F, the other at 38°F.



PERLICK TRUNK HOUSINGS

Our exclusive trunk housings are an easy choice. We're the only manufacturer that vapor seals the beverage lines in direct contact with pure copper coolant lines for the length of the housing. Nothing outperforms copper for thermal conductivity, ensuring your beer stays at its optimal temperature all the way to the tap.



SAVE BEER, SAVE MONEY

Our exclusive Perlick trunk housing with copper coolant lines comes in 3/8-inch, 5/16-inch, and 1/4-inch inside diameter beverage lines. Using a smaller diameter beverage line saves money on wasted beer when you empty the lines for cleaning. The more taps you have, the more you'll save.

FLAME-RETARDANT

A flame-retardant PVC outer wrap protects the 3/4-inch insulation and makes our trunk housing the only beverage line that's NSF approved.

NO HOT SPOTS

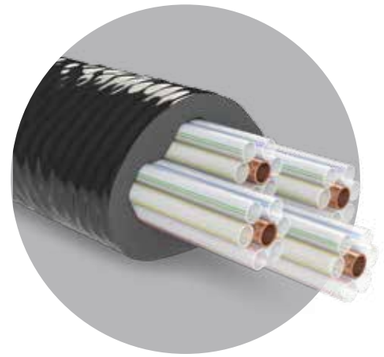
Each beer line is vapor bonded and in direct contact with the copper coolant line for the entire run to eliminate hot spots and maintain the perfect temperature balance.

AMERICAN-MADE QUALITY

Each trunk housing is custom fabricated by hand at our factory in Wisconsin for each installation.

CO_2 IN, AIR OUT

Beer lines are made from a proprietary barrier tubing that seals in CO_2 and keeps air out to preserve product integrity and taste.



PERLICK EXCLUSIVE

MORE BEVERAGE LINES. MORE OPTIONS.

Perlick trunk housings can carry more beverage lines — up to 24 — in a single bundle, giving you more design flexibility to expand your tap beer selection.

PERLICK EXCLUSIVE

17% MORE EFFICIENT

Pure copper coolant lines are more efficient than plastic lines so your Power Pak won't have to work as hard, which saves you money.

PRESSURE SOURCE

Several factors in your system's unique design determine what's needed to push the beer from the keg to the faucet. We follow a detailed process for calculating the correct pressure settings and pressure source for each system we build — before it leaves our factory. Installations go more smoothly, saving you time and money. You can expect a system that performs flawlessly, serving a consistently perfect pour. No surprises.

PRESSURE CHOICES

CO_2 SYSTEMS

If your beer dispensing station and cooler are on the same level and relatively near each other, compressed carbon dioxide is an ideal pressure source. It's a natural ingredient in beer and, at the right pressure, the easiest option to use.

BLENDED CO_2 / NITROGEN SYSTEMS

If your trunk line has a longer run, a CO_2/Nitrogen blended beer system may be appropriate. This allows you to introduce greater pressure into your system without over-carbonating the beer and producing foam at the tap.

Certain nitrogenated beers, such as Guinness, also require a blended gas system to dispense them correctly. A nitrogen generator is a convenient way to produce the nitrogen your system needs without having to deal with storing and replacing additional bottles of gas.

BEER PUMPS

If your trunk line has a really long run or significant changes in elevation, or you plan to have multiple dispensing stations, beer pumps (shown at left) are the best choice to push the beer from the keg to the tap.

PERLICK EXCLUSIVE

NOW LET'S GET IT RIGHT

We calculate the right source and amount of pressure to balance your system perfectly before it leaves our factory. We don't rely on assumptions. We measure every variable that affects the pressure balance of your system to ensure you get a solid flow of beer and the correct amount of foam with every pour. Every time.

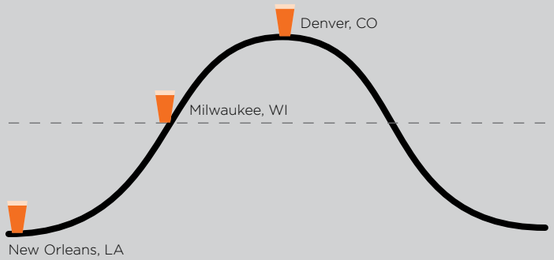
NOT JUST RUN. RISE AND FALL MATTER.

The path your trunk line follows from the cooler to the tap can introduce significant changes in pressure and resistance inside the beverage lines. We specify the correct pressure source based on where your trunk line goes, not just how long or short the run. The right pressure source and blend of gasses that some beers require are critical details we account for when balancing your system.

High Pressure

WE DON'T GUESS

We don't base your pressure recommendations on a set of assumptions. The air is thinner at higher elevations, meaning you have to increase pressure to maintain balance. Get it wrong, and you'll get foamy beer — or, worse yet, flat stale beer. We get it right before it gets on site. Your installation will go more smoothly with no costly surprises because someone assumed the installer would know what to do.



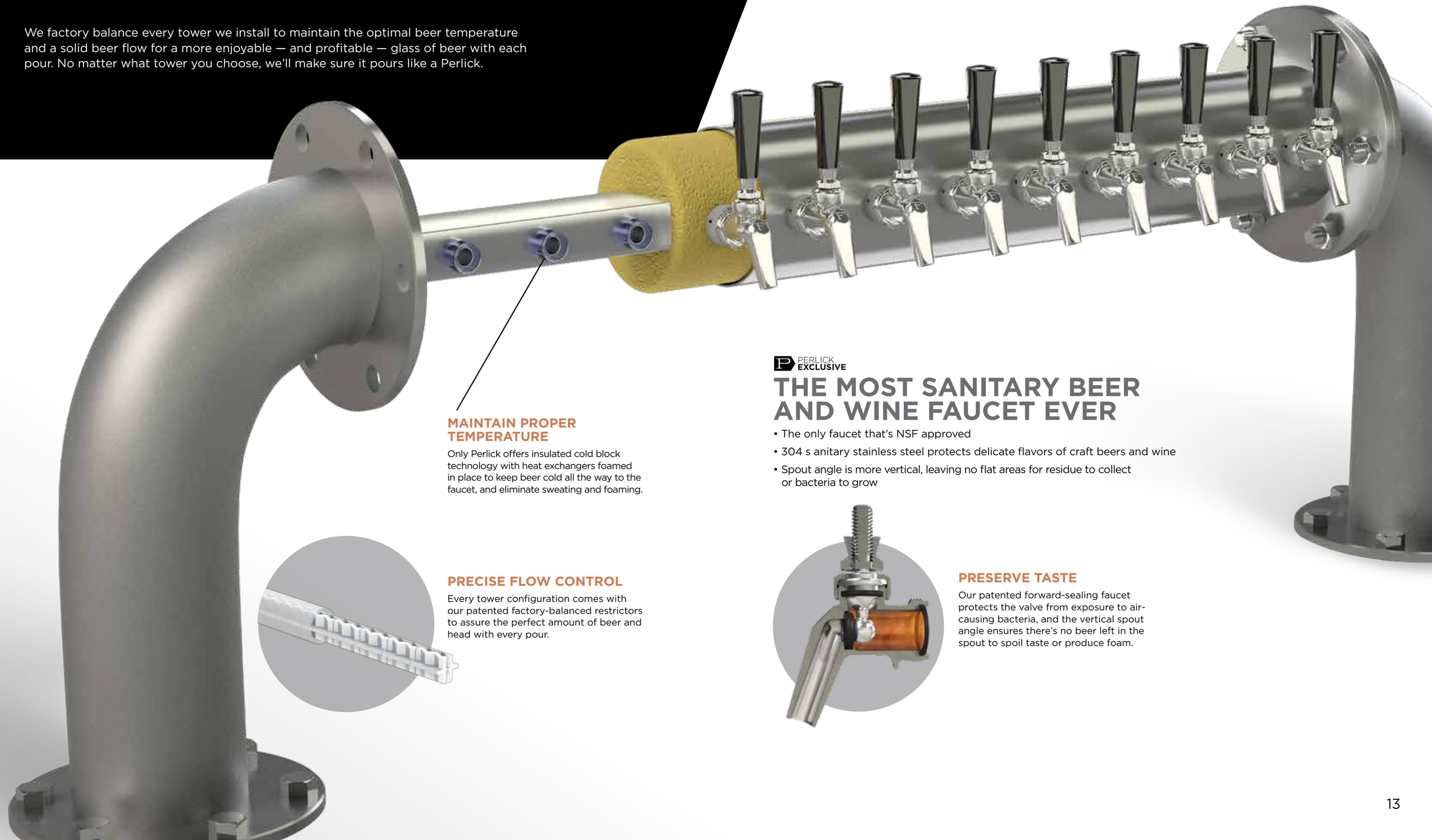
Altitude

FOAM-ON-BEER DETECTOR (FOB) AND EMPTY KEG SENSOR (EKS)

A Foam-On-Beer Detector fills with foam when the keg empties and shuts off the flow of beer. This keeps solid beer in the line, eliminating foaming at the faucet and protects your beer pumps from burnout. Our patented universal vented Empty Keg Sensor automatically shuts off the flow of beer when the keg empties, eliminating any wasted beer while switching kegs. Its compact design is highly sanitary, easy to use and clean, and saves you from pouring money and foam down the drain.

DISPENSING TOWERS

We factory balance every tower we install to maintain the optimal beer temperature and a solid beer flow for a more enjoyable — and profitable — glass of beer with each pour. No matter what tower you choose, we'll make sure it pours like a Perlick.



MAINTAIN PROPER TEMPERATURE

Only Perlick offers insulated cold block technology with heat exchangers foamed in place to keep beer cold all the way to the faucet, and eliminate sweating and foaming.

PRECISE FLOW CONTROL

Every tower configuration comes with our patented factory-balanced restrictors to assure the perfect amount of beer and head with every pour.

PERLICK EXCLUSIVE

THE MOST SANITARY BEER AND WINE FAUCET EVER

- The only faucet that's NSF approved
- 304 s anitary stainless steel protects delicate flavors of craft beers and wine
- Spout angle is more vertical, leaving no flat areas for residue to collect or bacteria to grow

PRESERVE TASTE

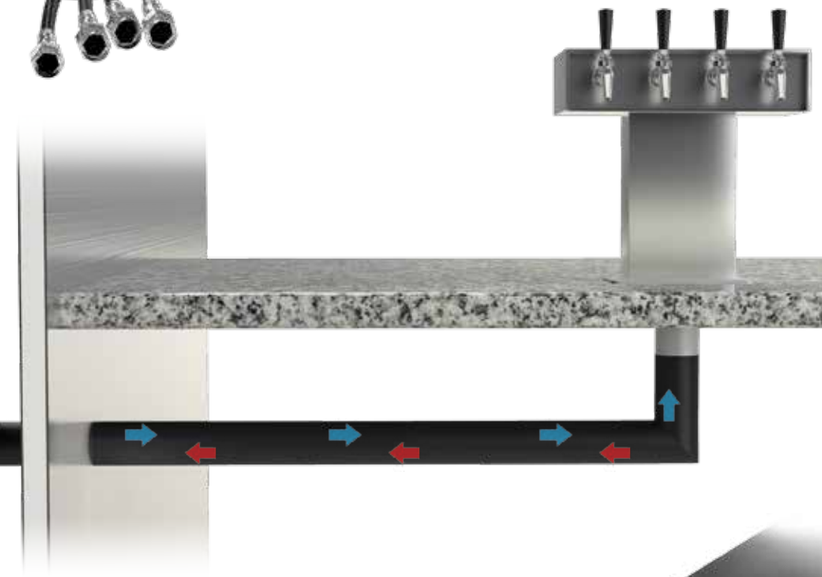
Our patented forward-sealing faucet protects the valve from exposure to air-causing bacteria, and the vertical spout angle ensures there's no beer left in the spout to spoil taste or produce foam.

AIR SHAFT

If your beer cooler can maintain a consistent temperature between 34° and 38° F and you pour close to the cooler, a Perlick-installed air-cooled system might be right for you. Air-cooled systems use the already-cold air inside your beer cooler to maintain proper beer temperature all the way to the faucet. Because there's no power pack needed to chill glycol lines, air-cooled systems use less energy, and cost less to install and maintain.

THROUGH-THE-WALL

Running taps directly through the cooler wall is the simplest and most cost-effective way to serve a wide beer selection. A Perlick Cooler Tapping Kit includes everything an installer needs to run beer through the cooler wall directly to the tap. It's the only complete kit with all the necessary components in a single offering. It's available in 50 different stock options depending on the thickness of the wall and the number of taps desired.



DUAL-DUCT AIR SHAFT SYSTEM

A dual-duct air shaft is a cost-effective dispensing system for runs 25 feet or less. A blower mounted inside the cooler pushes cold air through one duct and returns it to the cooler in a second duct. The air shaft can hold up to a maximum of five product lines, and can accommodate wall-mounted and counter-mounted dispensing heads.

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