# OPENING A NEW DOO' BAR, TAPROOM, OR RESTAURANT?

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If so, you need a beer system! Read our system checklist that covers **everything you need to know** to build a bar or taproom that's equipped for flawless pours and smooth operation.

NORDIC BEER



### **NEW DRAFT SYSTEM CHECKLIST**



- Determine your System Needs  $\checkmark$ 
  - How many taps?
  - Glycol, air cooled, direct draw?
  - Space planning/ tower specifications
  - **Ensure Proper Cooling System** 
    - Plan the distance between keg storage and taps
    - Plan the route of the trunk line
    - Gas Setup
      - Determine which type of gas you need (CO2, nitrogen, or blend)

      - Choose right size gas tank based on expected volume
- Call NBS and build a quote







#### **NEW DRAFT SYSTEM** CHECKLIST CONT.



- Choose Draft Tower
- Design, material, # of taps
- Choose drip tray (if needed)



Install



Install tower



Install beer lines & trunk line



Install and configure gas system

- Install glycol system (if applicable)
- Install drip tray (if applicable)
- Test System



Train Staff



**Start Pouring!** 



## NORDIC BEER SYSTEMS Services

If you are building a new bar/ restaurant/ taproom, and are in need of a beer system, call NBS. Nordic can provide

- Quotes and Lead times
- Stock draft equipment
- Custom draft equipment
- Local Installation Services
- System Maintenance



#### FOLLOW FOR MORE



Call to find out more 208-365.4035

