



5 SYSTEM DEVELOPMENT

5.1 General system design and site considerations

There are a variety of beer systems available in Australia and the costs and performance vary greatly depending on the system configuration and flexibility required. For this reason it is critical to understand a venue's expectations versus actual requirements in addition to financial constraints.

A well designed beer system will consistently deliver beer on specification within the designed scope whilst minimising product wastage.

SYSTEM	VENUE APPLICATION	MAXIMUM DISPENSED PER HOUR (PEAK PERIOD)	COST / SPACE REQUIRED
Cold plate	Home parties / mobile dispense	50L/Hour (1 keg)	Lowest cost / minimal space
Ice bank	Cafe / Small restaurant	100L/Hour (2 Kegs)	200cm x 88cm x 50 cm / low cost
Ice bank Configured to Hybrid/Glycol	Cafe / Small restaurant	100L/Hour (2 Kegs)	200cm x 88cm x 50 cm / low cost
Direct pour	Small Hotel / Club	> 300L/Hour	Single coolroom / low cost
Glycol	Large Hotel / Club / Stadium	> 1000L/Hour	Coolroom, Multiple bars / highest cost

- Icebank systems require large under counter space. They can run remote keg locations, but this consumes cooling capacity and recovery time.
- Direct pour systems can provide massive capacity and lowest cost if cool room is pre-existing & can store large number of kegs at dispensing temperatures
- Glycol systems require large python runs and good access. They are significantly larger typically then post mix pythons with some having a diameter of over 140mm.
- Cool rooms ideally should be evenly space from the various dispense stations. In some cases it is advisable to have multiple cool rooms to service remote locations of venues to minimise line length, wastage and balancing issues.