



## 2. COOLING SYSTEM BASICS

TYPE OF COOLING	BRACTON PRODUCT NAME	TYPICAL VENUE APPLICATION	ADVANTAGES	DISADVANTAGES
<b>GLYCOL WITH CHILLER PLATES</b>	Bracton Subzero Series Glycol Chilling System  SZXXXXXX PL6100 PL8100 PL10000	Large restaurants Hotels Clubs Stadiums	<ul style="list-style-type: none"> <li>• Robust system which works under varying loads.</li> <li>• Can connect ambient kegs to system without precooling keg.</li> <li>• Maintains beer integrity for longest period of time.</li> <li>• No to minimal wastage from beer foam</li> <li>• Scalable (increase/decrease)</li> </ul>	<ul style="list-style-type: none"> <li>• Higher capital cost</li> <li>• Higher energy consumption</li> <li>• Complicated installations &amp; access require</li> </ul>
<b>ICE BANK</b>	GEO27V GEO50V GEO50H GEO75H BRAVE90BC	Cafes Restaurants Small to medium bars Events or festivals*	<ul style="list-style-type: none"> <li>• Can connect ambient kegs to system without precooling keg.</li> <li>• Low capital cost (retention)</li> <li>• Rapid installation &lt;6 hours (undercounter)</li> <li>• High peak load for system size</li> </ul>	<ul style="list-style-type: none"> <li>• Kegs have shorter life due to higher gas pressure and warmer storage conditions.</li> <li>• May have higher wastage.</li> <li>• Cannot provide frozen font appearance.</li> <li>• Extensive undercounter space required</li> </ul>
<b>HYBRID</b>	GEO27V-C GEO50V-C GEO50H-C GEO75H-C  COOLANT: 2FLOW25	Cafes Restaurants Small to medium bars	<ul style="list-style-type: none"> <li>• Can connect ambient kegs to system without precooling keg.</li> <li>• Serves beer at colder temperature than ice bank.</li> <li>• May provide frozen font appearance in some environmental conditions.</li> </ul>	<ul style="list-style-type: none"> <li>• Kegs have shorter life due to higher gas pressure and warmer storage conditions.</li> <li>• Extensive undercounter space required</li> </ul>
<b>DIRECT POUR</b>	BDD1S BDD2S BDD3S	Cafes Restaurants Small bars Home use Mobile cooler rooms	<ul style="list-style-type: none"> <li>• Maintains beer integrity for a medium period of time without carbonation.</li> <li>• Low capital cost.</li> </ul>	<ul style="list-style-type: none"> <li>• Requires kegs to be chilled to service temperature before serving. Keg may require up to 24 hours chilling prior to dispense.</li> <li>• May have higher wastage</li> <li>• Cannot provide sweated font appearance.</li> <li>• Serving stations must be adjacent to coolroom</li> </ul>
<b>ICE PLATES</b>	ES2999 ES4999	Events Home use	<ul style="list-style-type: none"> <li>• Low capital cost</li> <li>• Portable</li> <li>• Low maintenance</li> </ul>	<ul style="list-style-type: none"> <li>• High wastage</li> <li>• Kegs have shorter life due to higher gas pressure and warmer storage conditions.</li> </ul>

\*Festivals with prechilled kegs.

Note: The above listed systems can be designed to draw multiple components together to create an hybrid system with improved performance for specific applications. i.e. ice bank installations with a cool room at 0 - 1°C degrees can provide lower wastage and redundancy cooling for warmer kegs over a direct pour system with a capacity only limited by the size of the cool room and re-chilled kegs.