

Summary

The CoolTube is constructed from stainless steel throughout and is over six times smaller and lighter than a standard remote cooling pod and has a superior delta T in comparison to competitive products. The product is so compact and lightweight that it doesn't require fixings, therefore can fit in most confined spaces including directly under the font, saving valuable space behind the bar.

It has over 4 times more cooling surface area per ml of product than a standard pod and holds less than 80% of the amount of coolant. For example, the surface area cooling of the beer coils in the CoolTube is 24cm² per ml of beer. This compares to other heat exchanger products which have less than 6cm² per ml of beer surface area cooling.

Dispensed drinks temperatures can be within 1°C to 2°C of the python recirculation temperature. There is very little variation in dispensed temperatures whether or not a half pint is poured or the tap is constantly opened. This is due to the low volume actually within the CoolTube and its unique heat exchange technology.

CoolTube is easy to install and delivers outstanding results so as a time and space saving device it's second to none. The product is compatible with all standard industry push in fittings and comes in two standard sizes. Brewfitt is happy to manufacture bespoke, made to measure CoolTubes as required. The technology can also be adapted into the dispense font/tower.

All stainless steel components are made from high quality grade 316.



Multiway CoolTube



Standard CoolTube



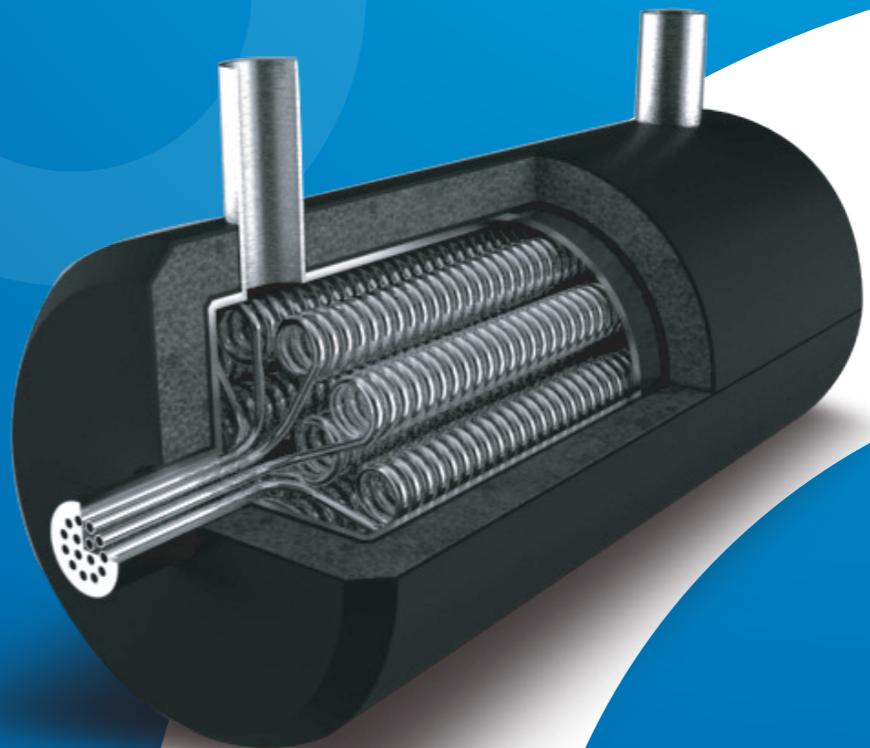
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The World's **smartest** and **smallest heat exchanger** for drinks dispense.



Brewfitt

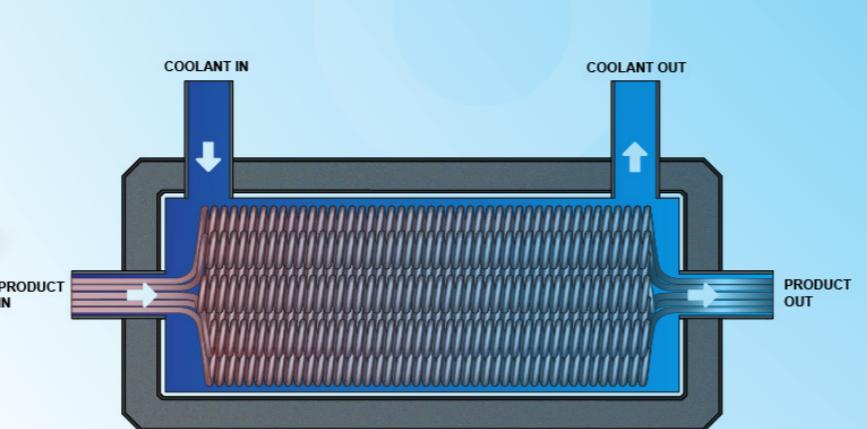


CoolTube is an amazingly efficient compact heat exchanger that provides superior heat exchange capabilities and also allows variable dispense temperatures at the point of dispense. CoolTube is compatible with any coolant medium, enabling installation and compatibility to all current dispense systems. This patented technology is set to change the future of dispensed beverages.

Key Benefits:

- Over 6 times smaller and lighter than standard heat exchangers.
- Holds upto 80% less coolant than other products.
- Has a superior delta T in comparison to other products.

- Has the equivalent of 18 meters of product coil
- So compact and **lightweight** that it **doesn't need fixing into position**.
- **Fits into the most confined spaces** including directly under the font, saving valuable space behind the bar.
- Has over 4 times more cooling surface area per ml of product than a standard heat exchanger.



CoolTube Patent Protected

The Future of Dispense

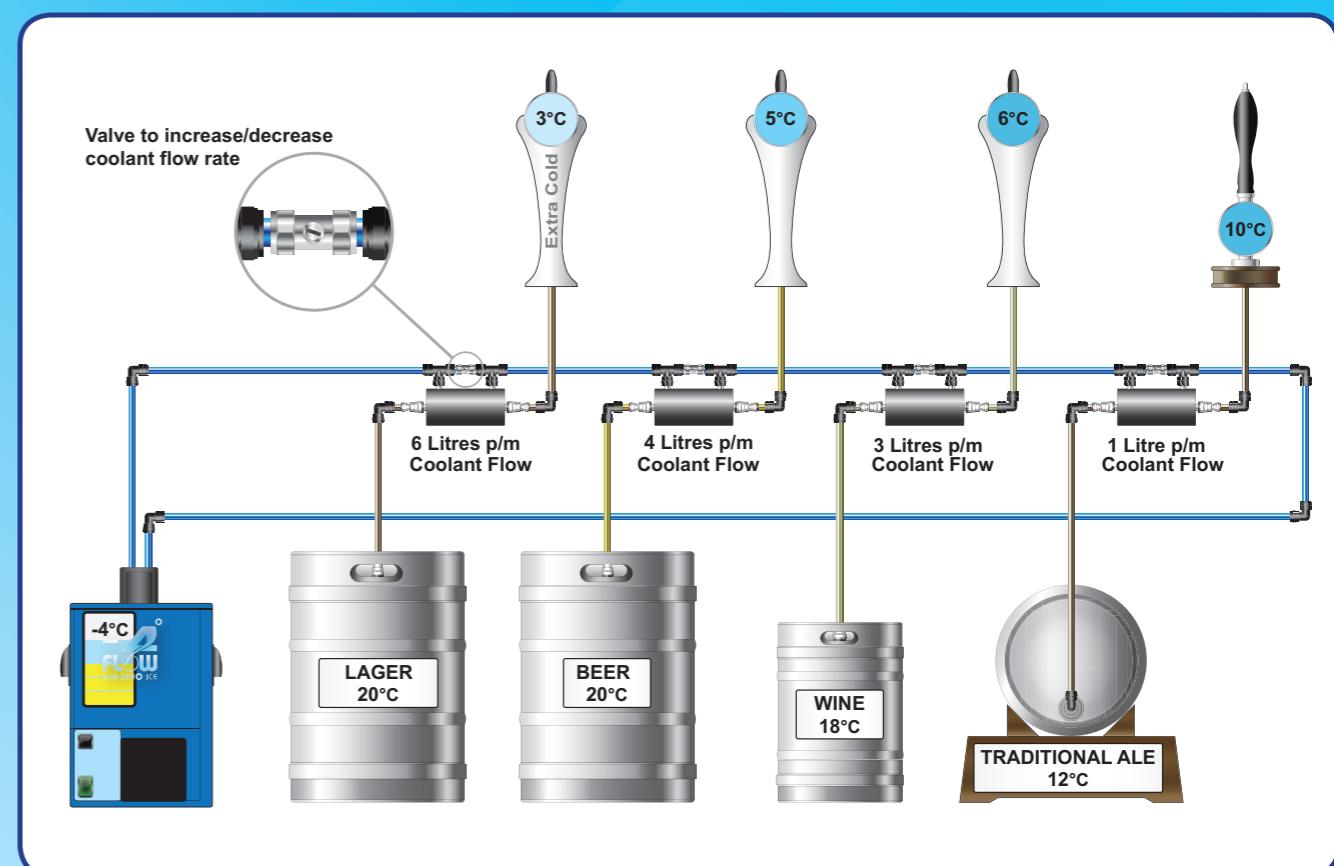
Only possible with this unique combination of patented technologies.
2Flow 3Flow 4Flow + CoolTube = Revolutionary variable dispense temperatures from one simple cooling source. The Future of Cooling.

- One simple change of the coolant flow rate will change the product dispense temperature instantly.
- Variable temperatures across all dispense points ranging from sub zero to ambient product.
- No product coils required in the primary cooler creating greater efficiencies.
- Massively reduces line cleaning losses.

- Simpler installation footprint saving time and materials.
- Cold drinks, ice and condensate fonts from one system.
- Smaller coolers with substantial energy savings.
- Greatly improved maintenance/breakdown procedures.
- No heat source under the bar.
- Retailer operational improvements.

The schematic drawing provides an indication of the variable temperatures that can be achieved using this unique combination of 4Flow and CoolTube from ambient storage temperatures with no primary cooler product coils.

The following tests were carried out using 4Flow. The -4°C ice bank provides a reserve of energy but its unique heat transfer properties and low viscosity allow the CoolTube to perform to its optimum, providing very accurate, stable drinks temperatures even with high throughputs due to the energy efficient system. This is achieved by the variable valve system used with the CoolTube.



The temperatures and flow rates shown above are as a guide only