



FUTURE OF DISPENSE

TECHNICAL INSTALLATION GUIDE

The CoolTube Future of Dispense system is the most technologically advanced dispense set up which provides huge savings on beer wastage and is also the most energy efficient cooling system available. Beer wastage savings are gained due to the fact that the CoolTube only holds 40ml of product but is the primary cooling source for all brands therefore there are no coils in the remote cooler which has now become a coolant delivery system only. There are also no requirements for link lines in the cellar to the cooler and/or of any other shelf cooling or pods. This will save an average pub 1.5 pints per line per clean.

This combined with the 4Flow ice bank based coolant provides a full spectrum of temperatures available from standard temperatures to extra cold/super chilled. By introducing various flow rates by using our valve different temperatures can be achieved across all single CoolTubes.

The energy saving aspect of the system comes from a number of factors based on the efficiency of the CoolTube but is also achieved by the removal of shelf coolers and also based on the fact that the standard remote coolant delivery system could in some cases run up to 20+ taps. Please do not hesitate to contact Brewfitt at any time should there be any technical queries with regards to how the system works.

Equipment Checklist to complete install:

	Tick box
• CoolTubes – single or multiple version	
• Hybrid Coolant delivery system	
• Specialist coolant 2, 3 or 4Flow	
• Vari-temp valves	

FOR MORE INFORMATION

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Technical Specification in relation to the required equipment

Please ensure this section is read carefully as it will help you understand requirements of the system.

Required Equipment: **Bracton Hybrid Beverage Chiller**

Thermostat Settings

When installing the Future of Dispense system the coolant used will be mainly 4Flow, however there may also be a requirement to use 2Flow or 3Flow. All of which are an ice bank coolant solution that have freeze points of -2° , -3° and -4°C .

It is important that the electronic thermostat supplied with the coolant delivery system is set to the correct parameters (seek cooler manufacturer's advice if in doubt).

As a general rule the following settings should apply:

- For 2Flow use a set point of -3.5° with a 1° differential
- For 3Flow use a set point of -4.5° with a 1° differential
- For 4Flow use a set point of -5.5°C with a 1° differential

Please also note some controls have a night saving mode, ensure these are set correctly to the venues timings.



2Flow, 3Flow or 4Flow: Maximum efficient heat exchange fluid with ice bank reserve. These specialist coolants freeze at -2° , -3° and -4° respectively. 4Flow will produce the biggest spectrum of available temperatures based on the extremely low viscosity and superior heat transfer properties. Using other coolants such as glycol will affect the system performance considerably.

CoolTube Variations

Single 60/10 Version



Single CoolTube 60/15

4 Way CoolTube 60/10

4 Way CoolTube 60/15



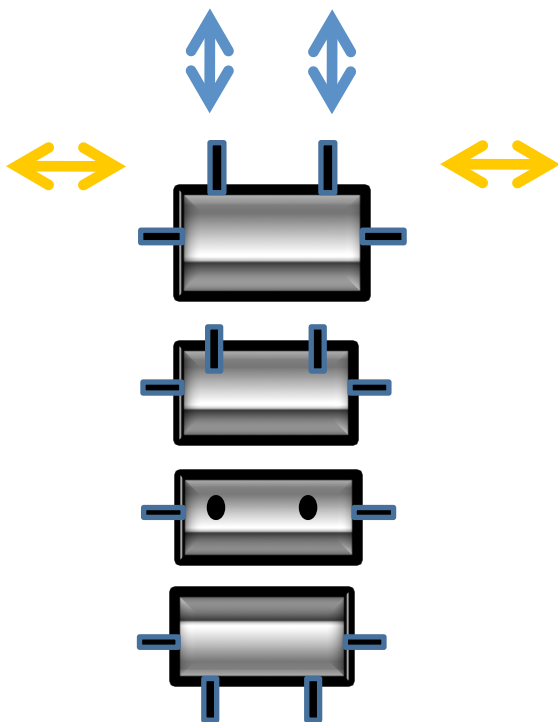
The Classification as listed above 60/10 or 60/15 relates to the internal micro bore tube therefore in cases where higher product flow rates are required the 60/15 variation is recommended as this will provide less pressure drop and higher dispense feeds.



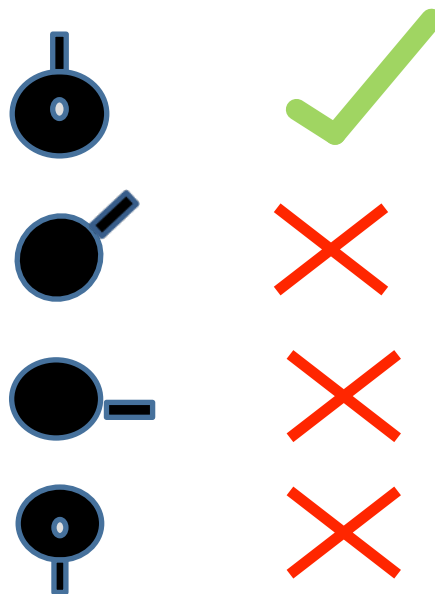
CoolTube Installation Guide

****Important**** - Please ensure these guidelines are followed to ensure maximum performance.

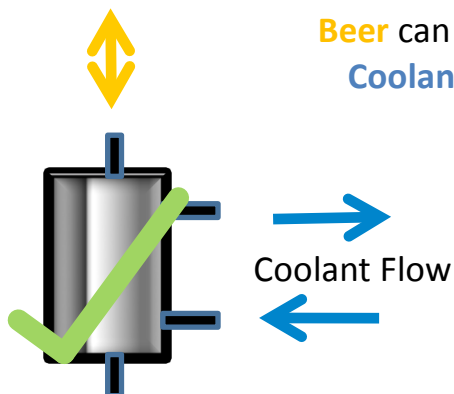
Horizontal Installation



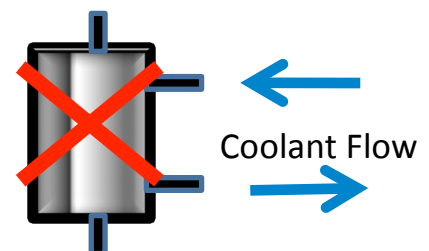
Coolant and **Beer**
Can flow in any
direction



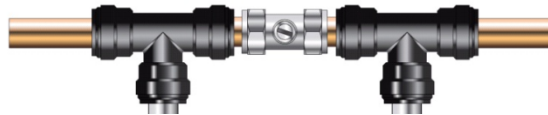
Vertical Installation



Beer can flow in any direction
Coolant MUST flow in the
direction
shown



Cooltube Varitemp Valve: to be used to achieve different temperatures, please ensure guidelines are followed for the installation of the Cooltube in conjunction with the fitting of the valve. Selecting the temperatures is achieved by opening and closing the valve. If the valve is shut, full flow will be through the Cooltube and maximum temperature achieved.



IMPORTANT

Dispense Speeds - Ideal front specification

In some cases where long python runs are required based on the potential pressure drop on product delivery it may be necessary to use the 60/15 version of the CoolTube as indicated on page 2. We would also recommend that in order to achieve a wider spectrum of dispense speeds that 5/16" or 8mm pipe is used within the dispense tower/front and connects directly to the CoolTube and tap thus providing brand owners dispense speed specification in all installations.

Basic Future of Dispense Set Up

