

FROSTED FROSTINI TOWER SPECIFICATIONS

PERFECTION



Perfection Equipment, Inc.
Perfecta Stainless Division

OVERVIEW

The frosted tower develops a nominal 1/2" jacket of ice after about one week's time (depending on local relative humidity) when attached to a glycol re-circulating, remote draft beer system. The glycol Chiller should have a recirculation pump and sufficient BTU capacity to accommodate both the tower and beverage conduit BTU requirements (see below). Contact the beer chiller manufacturer to confirm the BTU output of the glycol refrigeration unit.

BRAUHAUS 90



VIPER



HAVANA



ALLUTECH



(All towers shown with European style faucets)

SINGLE FAUCET FROSTED TOWER	= 400 BTU's per tower, per hour
DUAL FAUCET FROSTED TOWER	= 600 BTU's per tower, per hour
TRIPLE FAUCET FROSTED TOWER	= 800 BTU's per tower, per hour
FOUR FAUCET FROSTED TOWER	= 1,000 BTU's per tower, per hour
1 to 4 Beverage conduit (3/4" Insulation)	= 8 BTU's per foot, per hour
5 to 8 Beverage conduit (3/4" Insulation)	= 9 BTU's per foot, per hour
9 to 12 Beverage conduit (3/4" Insulation)	= 10 BTU's per foot, per hour

IMPORTANT

The relative humidity in the air around the tower must be at least 25%. 15°F glycol coolant must be re-circulated in and out of the tower 24 hours a day. All products to be dispensed must have an alcohol content of at least 15%. The frosted tower must be installed with a drainer that provides a drainage facility for condensation from the tower and beer spillage. Perfection Equipment Inc. is not responsible for damage to the end-user's bar and / or adjacent millwork if factory installation guidelines are not followed and / or approved drainer is not used. If a conventional drainer is installed under the beer faucets only, "Nomal" condensation run-off from the "Iced" tower will accumulate and damage to surrounding surface may result.



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