

# Cooling equipment guide

## Coolers

### Behind-bar Coolers/Shelf Coolers



This method is usually found in smaller bars (or those serving a small number of beers).

The beer is fed up to the bar area through insulated plastic tubing and through a small chilling device situated under the bar counter itself. The chilling device is simply a metal box containing a fridge compressor system used to chill a tank of water. Up to two beer lines can be connected to each cooler and each beer runs through a copper 'serpentine' immersed in the water bath - beers can be served at differing temperatures by the simple method of varying the length of the copper tubing immersed in the bath. The beer runs from the cooler directly to the tap, a matter of a few inches of pipe, and should thus be at the perfect temperature for service.

The advantage of this system is its simplicity, the major disadvantage for larger bars is that multiple coolers behind the bar take up a great deal of space and release a great deal of heat.

#### Tips:

1. iDraught monitors the final temperature of the product – if your cellar cooler and your remote coolers are showing as fine, but your beers are warm and you have under shelf cooling then check here.
2. Keep it clean. The grilles can easily become blocked. They should be kept clean with a soft brush or, ideally, a vacuum cleaner.
3. Check the unit is topped up with water - there is a topping up point in the top and an overflow.
4. They are designed to run all the time so make sure they are kept switched on.
5. Remember! If the grille is blocked with dust the cooler will use more energy and at the same time be less efficient.

## The Central Cooler/Remote cooler/Python System

A single, much larger, cooler is situated in the beer cellar. The pipes from each individual barrel are then run directly into the cooler and through their own individual copper coils.



From there, a 'python' is run up to the bar. A python is a pre-bundled set of insulated plastic tubes, each one individually colour-coded to ensure identification. Pythons can contain eight, 16 or even 32 separate beer lines in a single bundle. In addition to the individual beer lines, chilled water is pumped from the cooler through the python in a closed circuit system with its own larger diameter pipes.



Behind the bar itself, the taps are connected by simply cutting into the outer insulation of the python, identifying the correctly coloured pipe and connecting it to the appropriate tap.

## Tips:

1. **Keep the area around the remote free from stored items such as crisps and bottled drinks.** The space is there for a reason - to enable air to circulate around the unit. Half covering the grilles on the side means half the cooling capacity.
2. **iDraught will monitor the temperature and your summary page will alert you if you have any issues**
3. **Remotes are designed to run all the time so make sure they are kept switched on.**
4. **Check the remote is topped up with water/coolant.** There is a top-up point on the top of the cooler with an overflow. The water should just cover the ice bank and coils. If there is a glycol top-up point make sure the unit is topped up with the correct strength of glycol. This not only ensures cooling works but for external 'heat dump' systems it also protects the system from freezing up.



Top up point