

FOR IMMEDIATE RELEASE

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QUALITY & INNOVATION
THAT **INSPIRES**

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PERLICK'S ArcticPOUR ADVANCED REFRIGERATION TECHNOLOGY IS THE FIRST DRAFT BEER DISPENSING SYSTEM TO REMOTELY DISPENSE TWO DIFFERENT BEER TEMPERATURES AT THE TAP

MILWAUKEE – [Perlick](#), a leader in total package bar equipment and beverage dispensing systems, has announced the introduction of [ArcticPOUR Advanced Refrigeration Technology](#) – the industry's first and only draft beer dispensing system that is able to remotely dispense two different beer temperatures at the tap.

How ArcticPOUR Works

A Perlick exclusive, ArcticPOUR's unique technology consists of two main components, a refrigeration deck (UL-listed for outdoor use) and separate glycol bath, which work together to keep beer at chilled keg temperature all the way to the tap. Additionally, when added to the glycol bath, ArcticPOUR's flash chiller can cool one or more beer lines to 6 degrees below the keg temperature, resulting in the ability to serve beer from the tap at different temperatures. This helps operators serve two different varieties of draft beer at their appropriate temperatures.

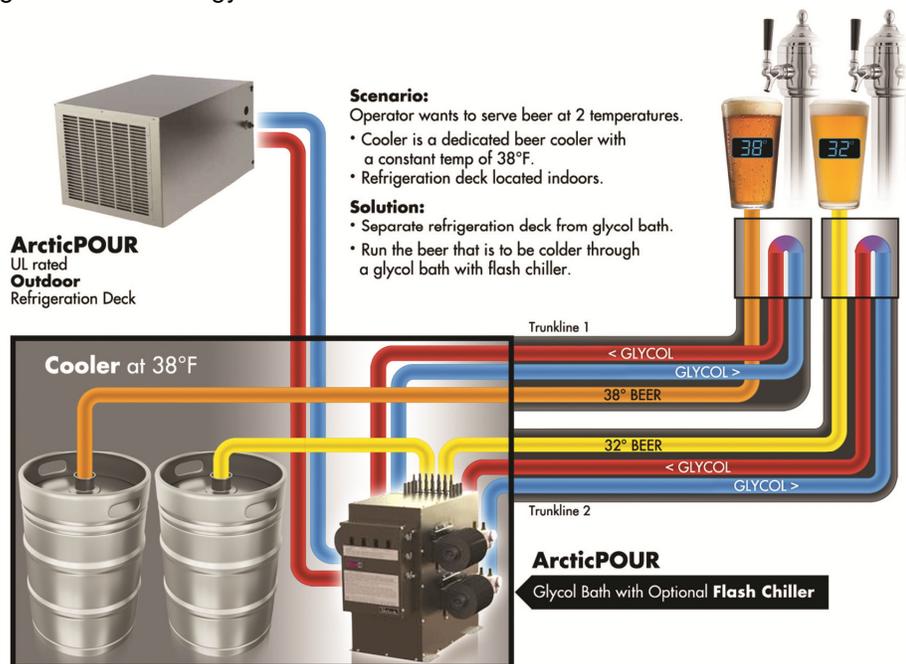
Because the refrigeration deck can be located up to 100 feet away from the glycol bath, ArcticPOUR's Advanced Refrigeration Technology offers the ultimate in application flexibility and energy efficiency, increasing an operator's bottom line. For example, a refrigeration deck located outdoors can remove considerable heat load from the kitchen, saving on energy costs.

"For some beer drinkers, real refreshment begins at a frigid 32 degrees. And, while draft macrobrews serve well at that temperature, many of the popular draft microbrews are best served at 41 ° – 53 °F," says Jim Koelbl, Vice President of Commercial Sales at Perlick. "Perlick's ArcticPOUR Advanced Refrigeration Technology offers operators an innovative beer dispensing solution that addresses all their draft beer customers' demands."

Components of ArcticPOUR's Advanced Refrigeration Technology include:

Indoor/Outdoor Refrigeration Deck

- UL-listed for outdoor use
- Industry-exclusive ability to be remotely located up to 100 feet away from the ArcticPOUR glycol bath
- Mounting outdoors removes significant heat load from the kitchen – up to 18,000 BTU/hr
- Placing the refrigeration deck in a well-ventilated area allows for more efficient operation and provides easy access for routine maintenance and servicing – extending the life of the product
- Water cool is not needed for the power pak



Above: Infographic detailing how Perlick's unique ArcticPOUR Advanced Refrigeration Technology remotely dispenses two different beer temperatures at the tap.

(Continued)

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ArcticPOUR Glycol Bath Flash Chiller

- Optional flash chiller pulls down beer temperature 6 degrees below keg temperature
- The flash chiller can compensate for a beer keg that has not yet reached the proper serving temperature by shortening the time it takes to get the beer cooled to be on tap
- Can be installed in the walk-in cooler to isolate from heat loads and maximize efficiency
- Can make up for a warm multi-use, high-traffic cooler where it is difficult to maintain a consistent beer serving temperature

The ArcticPOUR system is part of Perlick's Century Beverage Dispensing System, the preferred choice of operators for over 50 years, and guaranteed to outperform any other beer system on the market.

To learn more about Perlick's ArcticPOUR Advanced Refrigeration Technology, visit www.perlick.com or call 800-558-5592.

ABOUT PERLICK®

Family owned since 1917, Perlick's award-winning commercial product lines have maximized the profitability of the world's finest restaurants, bars, stadiums, hotels and resorts. As a Milwaukee, Wisconsin, based manufacturer, Perlick is dedicated to providing innovative, customizable food and beverage storage and serving solutions.

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