



THE PERFECT POUR

**PERLICK | INDUSTRY LEADING
HOME BEVERAGE DISPENSING**



24" Signature Series Dual-Zone Refrigerator/Wine Reserve (left),
24" Signature Series Adara Beer Dispenser, Two Faucet (right)



THE STORING AND SERVING OF BEER

Craft beer has seen a tremendous surge in popularity over the past decade. As of 2020, there were over 8,500 breweries and brewpubs in the U.S. and Canada combined*. Homeowners have more choices in beer than ever before, and – no matter what your favorite brew is – Perlick has the serving and storing solution to keep your beer brewery fresh for peak enjoyment.



THE ANATOMY OF BEER

There is a reason beer is now regarded in the same way fine wines are. A complex blend of flavors, aromas and brewing styles create a wide range of unique brews, ranging from light, fragrant pilsners to bold, robust stouts. The elements that combine to make your favorite brews can be found on the following page.



AROMA

Determined by hops, malt, grain and fermentation profile

ALCOHOL CONTENT

Beer ranges from less than 3% to just under 30% alcohol by volume

CARBONATION

Carbon dioxide is a by-product of fermentation

COLOR

Determined by the kilning of the malts; can also depend on mashing, boiling and fermentation

FLAVOR

Determined by the malt, hops, water, and fermentation profile

HEAD

Produced by bubbles of carbon dioxide rising to the surface; industry experts recommend 1" to 1-1/2" head on most varieties



ALL ABOUT KEGS

Kegs are filled at the brewery and delivered directly to your local retailer, ensuring you'll get the freshest beer possible. Kegs are designed to protect beer from both air and light, while still enabling rapid dispensing.

Knowing how much beer is in a keg is crucial for both choosing a beer dispenser as well as for entertaining guests.



1/6 BARREL



1/4 BARREL



SLIM 1/4 BARREL

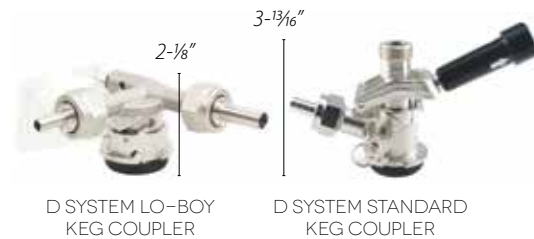
GALLONS	5.16	7.75	7.75
OUNCES	661	992	992
NO. OF 12 OZ. CAN/BOTTLE SERVINGS	55	82	82
NO. OF 16 OZ. PINT SERVINGS	41	62	62
NO. OF CASES	2.3	3.4	3.4
NICKNAMES	Torpedo Keg Log Sixth Barrel Sixtel	Quarter Barrel Pony Keg Stubby Keg	Slim Quarter Barrel Tall Quarter
WEIGHT (FULL)	58 lbs.	87 lbs.	87 lbs.

ALL ABOUT COUPLERS

A keg coupler connects the carbon dioxide gas line (CO₂) to the keg. The compressed gas powers the coupler to draw out the beer from the keg. Different countries use different style couplers, so it is crucial to have the right coupler for the specific brand of beer you will be dispensing.

Because of height constraints, you must use a Lo-Boy coupler for 1/6 barrels and slim 1/4 barrels. Lo-Boys are available in D and S Series. All other series must use a standard keg coupler, and therefore, are only able to be used with short 1/4 barrels.

Please note - macro brands like Miller and Budweiser use D system keg couplers. *Always* verify the coupler requirement for beers you wish to dispense prior to purchasing.



BEER BRAND	COUNTRY	TYPE
AMSTEL	Holland	S*
BECK'S	Ireland	D*
DOS EQUIS	Mexico	D*
GROLSCH	Holland	G
GUINNESS STOUT	Ireland	U
HACKER-PSCHORR	Germany	A
HARP	Ireland	U
HEINEKEN	Holland	S*
HOEGAARDEN	Holland	A
LABATT BLUE	Canada	D*

BEER BRAND	COUNTRY	TYPE
MODELO	Mexico	D*
NEWCASTLE	England	S*
PERONI	Italy	D*
PILSNER URQUELL	Czech	S*
SMITHWICK'S	Ireland	U
SPATEN	Germany	A
STELLA ARTOIS	Belgium	D*
STRONGBOW CIDER	England	S*
TENNANT'S	Scotland	G
WARSTEINER	Germany	A

*Perlick Lo-Boy Keg Coupler available

MEET THE PERLICK BEER DISPENSERS

Perlick has 13 base models of 15- and 24-inch indoor and outdoor home beer dispensing models in its product portfolio – the most of any manufacturer in our category. Each Perlick Beer Dispenser is built using the same proprietary equipment and design used in bars, restaurants, stadiums and arenas around the globe. Learn the differences between our two classes of beer dispensers below.



DRAFT ARM



ADARA



650SS

SIGNATURE SERIES



DRAFT ARM



630SS

C-SERIES

REFRIGERATION SYSTEM	Exclusive 1000 BTU variable speed compressor w/ front-vented, RAPIDcool refrigeration technology	800 BTU standard compressor w/front vented, RAPIDcool refrigeration technology
INTERIOR/EXTERIOR	Stainless Steel/Stainless Steel (indoor and outdoor models)	Stainless Steel/Black Vinyl Clad (indoor models), Stainless Steel/Stainless Steel (outdoor models)
DISPENSING TOWER(S)	Draft Arm (Standard), Adara (Signature)	Draft Arm
FAUCET TYPE	650SS Forward sealing Flow Control Faucet	630SS Forward-sealing Faucet
SIZES AVAILABLE	15", 24" single faucet, 24" two faucet	24" single faucet, 24" two faucet
TEMPERATURE RANGE	33° - 48°F (.5° - 8.8°F)	33° - 48°F (.5° - 8.8°F)
ANTI-CONDENSATION SYSTEM	Yes	No



24" Signature Series Beer Dispenser, Two Faucet





TRUST THE BRAND THE PROS TRUST

Perlick is the pioneer of the beer dispensing industry, leading the competition in innovating the way venues move beer in the freshest, coldest way possible. Since introducing our premier Century system in 1962, Perlick has gone on to design, engineer and manufacture beverage systems for bars, restaurants, stadiums and arenas around the world.

The same commercial quality parts and craftsmanship go into each and every beer dispenser we produce. It's heavy duty, commercial grade technology refined beautifully for the home.

PERLICK PERFORMANCE

The key to the perfect pour is proper – and consistent – temperature. The Perlick designed and engineered RAPIDcool forced-air refrigeration system out performs the competition, pouring cold beer indoors and outdoors – even when the temperature outside is more than 100°F.



RAPIDCOOL
FORCED-AIR REFRIGERATION



RAPIDCOOL™ **FORCED-AIR REFRIGERATION**

There is a reason Perlick products are favored by designers and homeowners alike. Not only does **Perlick's RAPIDcool™ forced-air refrigeration technology** provide exceptional cooling, it provides the smartest cooling when compared to the competition. RAPIDcool™ is powered by a 1000 BTU variable speed compressor, providing robust refrigeration when the control module senses a change in temperature. The system ramps up when a fresh keg is loaded in, and adjusts accordingly to maintain the set temperature. Not only is the cabinet cooled, the beer tower is forced-air cooled to keep beer cold from the keg to the faucet.



PERLICK TECHNOLOGY

Achieving the perfect pour isn't a bunch of marketing jargon. It's a real science; a science Perlick studied, and built a patented solution for, to achieve a truly perfect pour. Designed by veteran Perlick engineers and with only the highest quality materials, it's technology no other manufacturer can offer.



650SS FLOW CONTROL FAUCET

Enter the award winning 650SS Flow Control Beer Faucet. Constructed of 304 stainless steel and with a proprietary forward sealing design, Perlick's Flow Control Beer Faucet is the most sanitary faucet on the market. The lever on the side of the faucet is puts you in control of how you pour your beer. A high carbonated Hefeweizen tends to pour foamy, so by slowing the pour, you are able to achieve the perfect amount of head on your beer. It's also crucial for newly loaded kegs, as well as for pouring frosty cold brews on a hot summer day.



PERLICK CONSTRUCTION

With over 65 years of experience in designing, engineering and manufacturing beer dispensing systems and products for the commercial market, we've mastered the art of building beer dispensers that can stand up to heavy usage (and heavy kegs!) Solid construction is the cornerstone of a Perlick beer dispenser.



24" Signature Series Refrigerator (left),
24" Signature Series Beer Dispenser, Two Faucet (right)

UNPARALLELED QUALITY

The key to Perlick's unrivaled quality is our commercial grade construction. Perlick's full line of residential refrigeration, including the industry's best beer dispensers, are handcrafted from the same materials and components that are used on our commercial products. Commercial grade stainless steel interiors and exteriors, 2" foamed in place insulation and a refrigeration system built to stand up to harsh commercial conditions are all elements that make a Perlick a Perlick.

STYLES OF BEER

Because of its complexity, beer is defined by a style. Style differentiates beer by aroma, appearance, flavor, mouthfeel, etc. There are three main styles, ale, lager and hybrid, each having a variety of sub-styles. Read on to learn how to properly serve common sub-styles and see recommended pairings to experience beer as the brewmaster intended.



24" Signature Series Beer Dispenser, Two Faucet
w/ 650SS Flow Control Faucets

WEIZEN



AMERICAN PINT



NONIC PINT



PILSNER



TULIP



SNIFTER



COLOR SERVING TEMP GLASS TYPE PAIRINGS TO TRY / EXAMPLE

American Amber Ale (Red Ale) Popular, medium bodied style with robust flavor - can be fruity or spicy		45° - 50°F		Cheddar, barbecue chicken, banana pound cake / Fat Tire Amber, Lagunitas Censored
American Amber Lager (Red Lager) Medium bodied lager, popular American variety with caramel malt characteristics		45° - 50°F		White Cheddar, Latin cuisine, grilled vegetables, fruit desserts / Yuengling, Killian's, Grain Belt
American India Pale Ale Medium body with floral, fruit and pine American hops characteristics		44° - 55°F		Gorgonzola, Asian cuisine, shellfish / Bell's Two Hearted Ale, Lagunitas IPA, Surly Furious
Belgian Tripel High ABV, high bitterness masked by balance of hops and malts. Spicy and complex with a sweet finish.		40° - 45°F		Cajun food, crab cakes, roasted poultry, creme brulee / La Fin Du Monde, Chimay Tripel
Bock All malt brew that is high in sweetness with a nutty, toasted character		45° - 50°F		Aged Swiss, German cuisine, chocolate / Samuel Adams Winter Lager, Shiner Bock
English Style Brown Ale A malty, low carbonation beer with chocolate and nutty tones		45° - 55°F		Aged Gouda, roasted or grilled pork, pear desserts / Newcastle, Goose Island Nut Brown Ale
English Style Sweet Stout Also known as Milk Stout, this style features a sweet flavor profile of chocolate, caramel notes		50° - 55°F		Cheddar, spicy cuisine, chocolate desserts / Left Hand Milk Stout, 3 Floyds Moloko
German Style Hefeweizen Known for its cloudy haze, Hefeweizen boasts strong banana and clove notes		40° - 45°F		Chevre, seafood/shellfish, lemon tart or other citrus desserts / Franziskaner, Hacker-Pschorr Hefe
German Style Pilsner A light colored, well hopped beer with a spicy/herbal aroma and flavor		45° - 50°F		White Cheddar, Latin cuisine, grilled vegetables, fruit desserts / Beck's, Warsteiner, St. Pauli Girl
German Style Marzen Also known as Oktoberfest, this beer is rich in malt and has a bread-like aroma		45° - 50°F		Pepper Jack, Spicy fare, kielbasa, Coconut Flan / Spaten, Leinenkugel's Oktoberfest
Imperial India Pale Ale High in hop bitterness and flavor, this beer is focused on showcasing the character of hops		50° - 55°F		Sharp Cheddar, Barbecue, Miso Salmon / Dogfish 90 Minute IPA, Pliny the Elder, Hopslam Ale
Irish Style Red Ale Balanced beer with caramel and butter toffee notes		45° - 55°F		Cheddar, Roasted Pork and Vegetables, Poached Pears / Smithwick's, Newcastle, Murphy's Irish Red
Porter Features sharp bitterness from black malt with cocoa characteristics		50° - 55°F		Brie, Gouda, Barbecue, Smoked Meats, Chocolate / Great Lakes Edmund Fitzgerald, Deschutes Black Butte Porter
Vienna Style Lager Malty aroma and sweetness with low hop bitterness		45° - 50°F		Havarti, Grilled Pork, Almond Biscotti / Samuel Adams Boston Lager, Modelo, Dos Equis

CELEBRATING THE PERFECT POUR

Whether you are a craft beer connoisseur or just someone who loves to entertain at home, Perlick has home beer dispensing solutions to pour all your favorite brews like the pros. With time tested technology and unmatched construction, you'll enjoy the same quality product used in the majority of sports and entertainment venues in the U.S. and Canada, yet with the sleek refinement only offered in a residential Perlick product.



WHY TRUST PERLICK BEER DISPENSERS

- All models are powered by **Perlick's exclusive RAPIDcool™ forced-air refrigeration system** which ensures consistent temperature by circulating cold air through the cabinet. Our forced-air refrigeration system also prevents icy cold temperatures at the back of the unit, which can happen with competitor units that rely on a cold plate to achieve lower temperatures
- All Perlick models feature **commercial grade stainless steel interiors**, which provide a strong, sanitary environment for kegs and won't crack like a plastic liner under the weight of a heavy keg.
- All Perlick **beer towers are forced-air cooled** to keep beer cold during its journey from the keg up and through the faucet. Maintaining a consistent cold temperature eliminates overfoaming due to temperature fluctuations.
- Perlick designed and engineered beer faucets are constructed of **304 sanitary stainless steel** with a patented forward sealing design. Our faucets are cleaner and better performing than any other faucet on the market.
- Perlick residential products are backed by our industry's best **Full Six Year Warranty**.





NOT JUST BEER

Customers requested that our beer dispensers be modified to serve more of their favorite beverages. We listened to that request. Now, Perlick offers a Nitro Beverage Dispensing Kit that is easily installed and ready to serve nitro-infused coffee, tea, and other nitro friendly drinks – including beer, of course. Adding nitrogen creates a lasting cascading effect and a smooth, creamy, slightly sweet flavor. We also offer an Iced Coffee Kit if you like your coffee and tea cold, fresh, and out of the tap.



ENJOY OTHER BEVERAGES ON TAP

Be a barista in your own home.

- RS-NDK** PERLICK NITRO DISPENSING KIT
- RS-CDK** ICED COFFEE DISPENSING KIT



RS-NDK installed in HP24 unit

BEER DISPENSER ACCESSORIES



63797
*Beer Dispenser Cleaning Kit
(Includes pump, sanitizer,
and tools to clean lines)*



BLC32 / BLC4
*Sanitizer for
Beer Dispensers
(32 oz / 4 oz)*



308-40C
*Beer Faucet Lock
(Compatible with
630SS Faucets)*



67141-1
*Perlick Beer
Faucet Handle*



630SS
*630SS Forward -
Sealing Faucet*



67782
*Drip Pan for
Beer Dispensers*



LO-BOY "S" SERIES KEG COUPLER

40030S

Enjoy a wider variety of kegged beer with the Perlick Lo-Boy "S" Series Keg Coupler. This coupler fits "S" system kegs, which are used by brands such as **Heineken, Newcastle, Stella Artois, Amstel, Bemish, Murphy's, Strongbow** and **Hofbrau** (just to name a few). This coupler can be used on all Perlick beer dispenser models and is exclusive to Perlick.

MEET YOUR PERLICK BEER DISPENSER

Perlick offers the widest selection of beer dispensers in the industry. Available in 15- and 24-inch models, Perlick has the technology to pour your favorite brews at home – indoors or out.




24" Signature Series Beer Dispenser, Adara Two Faucet
w/ 650SS Flow Control Faucets

AVAILABLE MODELS

Visit perlick.com for product details, accessories, or to find a dealer near you.

 OUTDOOR MODELS AVAILABLE

 INDICATES ENERGY STAR™ QUALIFIED

15" SIGNATURE SERIES BEER DISPENSERS





Draft Arm
Single Faucet



Adara
Single Faucet

Capacity:  One 1/6 barrel



24" SIGNATURE SERIES BEER DISPENSERS (Single Faucet Models)





Draft Arm
Single Faucet



Adara
Single Faucet

Capacity:   Two 1/6 barrels
OR
 One 1/4 barrel
OR
 SLIM 1/4 One slim 1/4 barrel




24" SIGNATURE SERIES BEER DISPENSERS (Two Faucet Models)





Draft Arm
Two Faucet



Adara
Two Faucet

Capacity:   Two 1/6 barrels
OR
 One 1/4 barrel
OR
 SLIM 1/4 One slim 1/4 barrel




24" C-SERIES BEER DISPENSERS (Single and Two Faucet Models)





Draft Arm
One Faucet



Draft Arm
Two Faucet

Capacity:   Two 1/6 barrels
OR
 One 1/4 barrel
OR
 SLIM 1/4 One slim 1/4 barrel




MODEL SPECIFICATION GUIDE

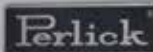
Model	Type	Description	Overall Dimensions - in. (mm) / Cutout Dimensions - in. (mm)			Shelving	Capacity	Storage Capacity
			Width	Depth	Height			
HP15TS-4**-1*	Beer Dispenser	15" Signature Series Indoor Beer Dispenser	14-7/8" (378)	24" (610)	34-1/4" (870)	No shelves	2.8 cu.ft.	(1) 1/6 barrel
			15" (381)	24-7/8" (632)	34-1/2" (876)			
HP15TS-4**-1A*	Beer Dispenser	15" Signature Series Indoor Adara Beer Dispenser	14-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	2.8 cu.ft.	(1) 1/6 barrel
			15" (610)	24-7/8" (632)	34-1/2" (876)			
HP24TS-4**-1*	Beer Dispenser	24" Signature Series Indoor Beer Dispenser - Single Tap	23-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	5.2 cu.ft.	(2) 1/6 barrels or (1) 1/4 slim or standard barrel
			24" (610)	24" (610)	34-1/2" (876)			
HP24TS-4**-2*	Beer Dispenser	24" Signature Series Indoor Beer Dispenser - Two Tap	23-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	5.2 cu.ft.	(2) 1/6 barrels or (1) 1/4 slim or standard barrel
			24" (610)	24" (610)	34-1/2" (876)			
HP24TS-4**-1A*	Beer Dispenser	24" Signature Series Indoor Adara Beer Dispenser - Single Tap	23-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	5.2 cu.ft.	(2) 1/6 barrels or (1) 1/4 slim or standard barrel
			24" (610)	24" (610)	34-1/2" (876)			
HP24TS-4**-2A*	Beer Dispenser	24" Signature Series Indoor Adara Beer Dispenser - Two Tap	23-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	5.2 cu.ft.	(2) 1/6 barrels or (1) 1/4 slim or standard barrel
			24" (610)	24" (610)	34-1/2" (876)			
HC24TB-4**	Beer Dispenser	24" C-Series Indoor Beer Dispenser - Single or Two Tap	23-7/8" (606)	24" (610)	34-1/4" (870)	No shelves	5.2 cu.ft.	(2) 1/6 barrels or (1) 1/4 slim or standard barrel
			24" (610)	24" (610)	34-1/2" (876)			






BEER DISPENSERS

Visit perlick.com for product details, accessories, or to find a dealer near you.



24" Signature Series Beer Dispenser, Adara One Faucet
w/ 650SS Flow Control Faucet



Temp. Range °F(°C)	Power Requirements	Refrigerant	LED Lighting Options	K Level	Door Styles	Outdoor Model Number	Marine Model Number	Warranty	Industry Exclusive	Energy Star
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (38g)	White LED task lighting	6000K	1,2	HP15TO-4**-1*	HP15TM-4**-1*	Full 6 Year		
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (38g)	White LED task lighting	6000K	1,2	N/A	N/A	Full 6 Year	•	
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (50g)	White LED task lighting	6000K	1,2	HP24TO-4**-1*	HP24TM-4**-1*	Full 6 Year		
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (50g)	White LED task lighting	6000K	1,2	HP24TO-4**-2*	HP24TM-4**-2*	Full 6 Year		
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (50g)	White LED task lighting	6000K	1,2	N/A	N/A	Full 6 Year	•	
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (50g)	White LED task lighting	6000K	1,2	N/A	N/A	Full 6 Year	•	
33°(.5°) - 48°(8.8°)	115 VAC/60 Hz/1 Ph	R600a (50g)	White LED task lighting	6000K	1,2	HC24TO-4**	N/A	Full 6 Year		

Door Style Guide:

1) Stainless Steel Solid Door 2) Fully Integrated Solid Door 3) Stainless Steel Glass Door 4) Fully Integrated Glass Door 5) Stainless Steel Drawers 6) Fully Integrated Drawers



24" Signature Series Beer Dispenser, Adara Two Faucet w/ 650SS Flow Control Faucets



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