



## Why are some styles of towers only available in glycol cooling?

Draft beer dispensing towers are setup for use with either an air cooled draft beer dispensing system or a glycol cooled dispensing system. These systems vary greatly in the functionality of how the draft beer temperature is maintained.

Keep in mind, that the temperature of non-pasteurized Ale & Lager type draft beers must be maintained between 36-38°F all the way to the point of dispense. Temperatures even half a degree above 38°F will cause CO<sub>2</sub> to break out of the beer and result in foam and promote sour/cloudy beer. Even a few inches of beer hose that is not kept at 36-38°F will result in foam and promote sour/cloudy beer.

In air cooled dispensing systems, the draft beer temperature is maintained between 36-38°F by having an open space (Minimum 2-1/2" diameter) within the tower that allows cold air from the refrigerated storage to be circulated in the tower and around the beer hoses.

In glycol cooled dispensing systems, draft beer temperature is maintained by circulation of a chilled water/glycol solution next to the beer tubing all the way from the refrigerated storage and up into the tower right to the faucet.

Some towers (such as our Cobra, Kool-It, and Viper) are not available for an air cooled systems. These towers have a very small diameter and lack of open space within the body of the draft tower for the cold air circulation that is necessary to maintain beer temperature all the way to the point of dispense.

Therefore, draft beer towers that are setup for glycol cooling should only be used in glycol cooled draft beer dispensing systems.