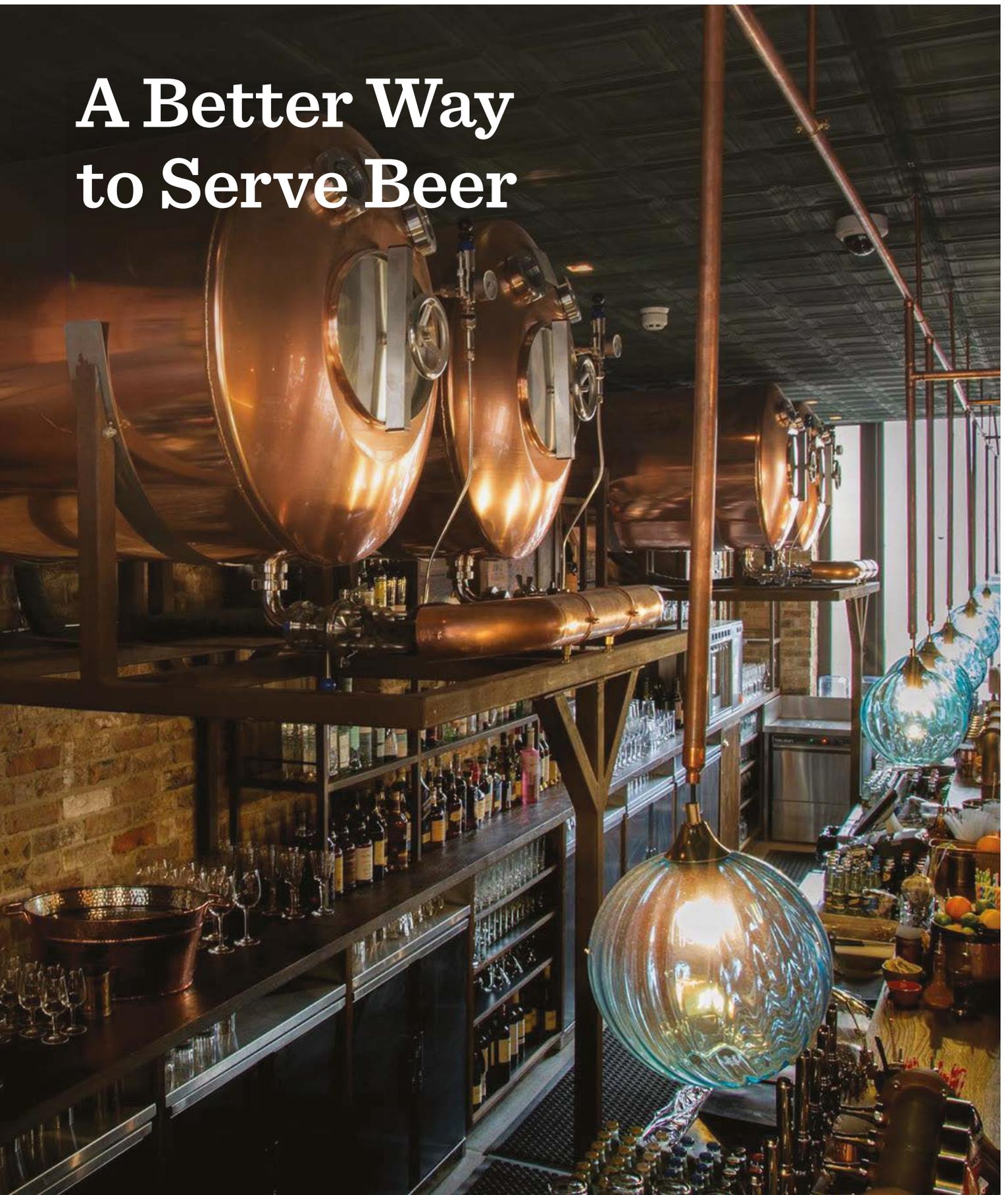


A Better Way to Serve Beer



SERVING BEER TANKS

MUELLER

No matter what beverage you are serving at your taproom, tasting room or venue, the beauty and functionality of **Serving Beer Tanks** will be a perfect fit.

With dedicated temperature control and air-pressured delivery, Serving Beverage Tanks will boost the shelf life, reduce product loss, and increase productivity while generating revenue for:

- Beer
- Wine
- Seltzers
- Ready-to-Drink Cocktails
- Cider
- Kombucha
- Cold-Brew Coffee
- Non-Alcoholic Beverages



Read on to see how one brewery changed the game on beer serving and how easily **Serving Beer Tanks** can be configured for your existing space.

Fresher Beer. More Profit.

The range of Mueller Serving Beer Tanks can be placed in the pub, behind the bar in the brewery tasting room, and even in the cellar. The compact design has minimal footprint and saves you a lot of valuable space. It can be placed wherever you want. You don't need a cold room, which also saves operating costs. The Serving Beer tank will be the eye catcher in your bar, which is another great benefit.



FEATURES

- Lower preventative maintenance
- Bag-in-Tank System
- Air-pressured dispensing
- Small footprint
- Convenient sight glasses
- PED 2014/68/EU, 3,9 barg
- Aesthetic display quality finish
- Finishes: stainless, copper and wrapped
- Frame options available

AVAILABLE OPTIONS

- Hinged manway cover
- Sampling valve connection
- Mobile support or transport frame
- Temperature probes per tank

CUSTOM STACKING OPTIONS AVAILABLE



Let us configure the perfect setup for your location!

BENEFITS

- Eliminate the cold room and reduce energy costs
- Fresher beverages at the tap
- Longer shelf life of product
- Less labor for beverage safety and handling (compared to kegs)
- Eliminate tank cleaning with bag liners —no water needed
- Decreased consumables (chemicals and CO₂)
- Stackable configurations for space savings
- Visual advantage in your tasting room

TECHNICAL SPECIFICATIONS

Insulation*:

35 mm PU foam

CO₂/compressed air connection:

Nipple 3/4" BSP on front side of tank

Cooling water connection*:

2 x Nipple 3/4" NPT on front side of tank

Cooling coil pressure drop*:

| | |
|------------|-----------------|
| 250 liter | 0,06 - 0,14 Bar |
| 500 liter | 0,14 - 0,2 Bar |
| 1000 liter | 0,28 - 0,35 Bar |
| 1500 liter | 0,35 - 0,41 Bar |

**Only applicable with the insulated version*

Space Savings Solutions = Higher Revenue

Mad Mole Brewing | Case Study



THE CHALLENGE

Moving from home brewing to owning and running a functional commercial brewery is a big step requiring a lot of resources and planning. This was no exception for Mad Mole Brewing owners Martin DeJongh and Ole Pederson. When opening up their brewery in Wilmington, North Carolina, DeJongh and Pederson only had 185 m² to build a brewery and create a taproom where customers could come in and enjoy their beer. With the space limitations there wasn't enough room for cold storage. This eliminated kegs as a serving option for Mad Mole, and lining the walls with bright tanks would quickly clutter the little space they had to work with. Mad Mole needed a better option for serving and storing beer.



THE SOLUTION

The solution was simple: Mueller Serving Beer Tanks. Serving Beer Tanks utilize cutting edge technology that allows them to hold high-strength bag inliners, creating a self-cooling, bag-in-tank system that can be used directly in the taproom. The tank's horizontal design allowed Mad Mole to stack twelve tanks and fit them neatly into the small space, eliminating the need for multiple bright tanks, cold storage, and kegs.

“There’s definitely a benefit, and for Mad Mole it’s the space. We wouldn’t be able to have this big of a taproom if it weren’t for Mueller’s Serving Beer Tanks.”

- Neil Blake, Mad Mole Brewing



THE RESULT

Serving Beverage Tanks offer many benefits to Mad Mole Brewing. The space and volume allow the brewers to add more options by serving twelve different beers at a time. The bag-in-tank system results in fresher beer than keg storage, less beer handling, and a longer shelf life. Once the beer is carbonated in the bright beer tank, Mad Mole is able to directly transfer the beer into the Serving Beer Tank. As it is stored in bags, the beer maintains its carbonation and freshness until it is poured, served, and enjoyed by customers.

“That’s one of the coolest parts of these tanks, our CO² levels can be different for different styles, and still pushed with the same pressure air and have our lines balance for that pressure air. **It just works very well.**”

- Ole Pederson, Mad Mole Brewing Owner

Serving Tanks Vs. Kegs

Mad Mole Brewing | Case Study



SAFETY & MONEY

Cleaning and maintaining kegs can be a long, tedious, and expensive process, not to mention the cost of a keg washer and the kegs. Just keging a full bright tank can take around four hours to complete, and when you factor in the time it takes to wash all of the kegs this becomes a day long process. Handling kegs requires careful safety considerations. Someone has to be able to lift, carry, and store the kegs, which can lead to employee injuries. Mad Mole Brewing owners, Martin DeJong and Ole Pederson, knew this wouldn't be possible for their head brewer, Neil Blake.



PRODUCTIVITY

Instead, Mad Mole Brewing purchased twelve Serving Beer Tanks from Mueller. Serving Beer Tanks utilize a self-cooling, bag-in-tank system that can be used directly in the taproom. The unique tank features allow Neil to transfer the carbonated beer straight from a bright beer tank and it is ready to serve in a few hours.

"I think it makes a difference in the freshness perception to our customers when they can literally see the tap right there and the line is coming from the tank where the beer is sitting."

-Ole Pederson, Mad Mole Brewing Owner



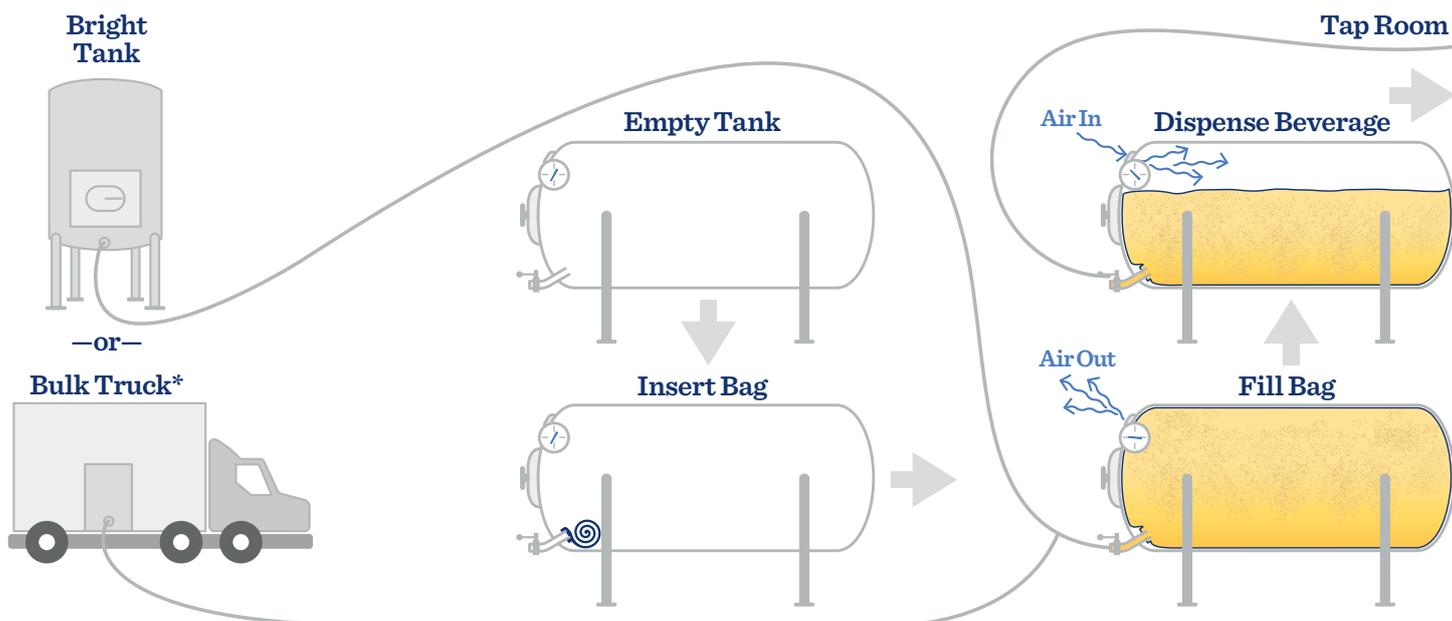
BOTTOM LINE RESULTS

The result is a transferring process that takes a fourth of the time keging would require. Not to mention the price savings on Serving Beer Tanks when compared to purchasing kegs, a cold storage room, and a new cellarman. Serving Beer Tanks are a safe, convenient alternative to beer kegs. The tanks are stationary and the cleaning process is as simple as removing the bag, spraying the tank, and inserting a new bag. This bag-in-tank system costs less than a cellar setup, involves less beer handling, and results in longer shelf life.

"We push out of these tanks with an air compressor, so that saves a lot of Carbon Dioxide. CO² is fairly expensive and not the best thing to be pushing into the atmosphere."

-Ole Pederson, Mad Mole Brewing Owner

The Bag-In-Tank System: How It Works



**continuous flow states only*

Inliners

The high-strength bag inliners create a no-clean, labour savings, bag-in-tank system that can be used directly in any tasting room.

FLAVOR PROTECTION

Made with multiple layers of copolymers to eliminate sensory contamination

WASTE MINIMIZATION

Biodegradable where #7 plastics are collected

STORAGE CONDITIONS

Bags should be stored in the following conditions to remain at optimum performance:

- Clean, dust-free, and dry surroundings
- Out of direct sunlight
- Stored inside closed, sealed boxes
- Stored between 12°- 35° C, with 65% humidity



Tank Specifications

| SINGLE WALLED | | | |
|--|-----------------------|---------------------------|--------------------------|
| Content <i>ltr</i> | Diameter <i>mm</i> | Total Length <i>mm</i> | Dry Weight <i>lbs</i> |
| 250 | 630 | 985 | 110 |
| 500 | 630 | 1.800 | 166 |
| 500 | 791 | 1.290 | 166 |
| 1000 | 791 | 2.320 | 243 |
| 1500 | 791 | 3.340 | 410 |
| DOUBLE WALLED - Available in Stainless and Copper | | | |
| Content <i>ltr</i> | Diameter <i>mm</i> | Total Length <i>mm</i> | Dry Weight <i>lbs</i> |
| 250 | 630 | 1.035 | 210 |
| 500 | 630 | 1.870 | 265 |
| 500 | 791 | 1.315 | 265 |
| 1000 | 791 | 2.350 | 485 |
| 1500 | 791 | 3.370 | 750 |

REQUIRED ACCESSORIES PER TANK

- Stainless steel frame(s) for stacking horizontal or placing in line (vertical)
- Inliners
- Piercing unit
- Pressure Relief Valve
- Distribution head; 1, 2, 4 or 6 beerlines

CHILLER AND COMPRESSOR

For an all-in-one serving solution talk to your regional sales manager or our certified distributor about the right chiller and compressor for your operation.

REPLACEMENT PARTS

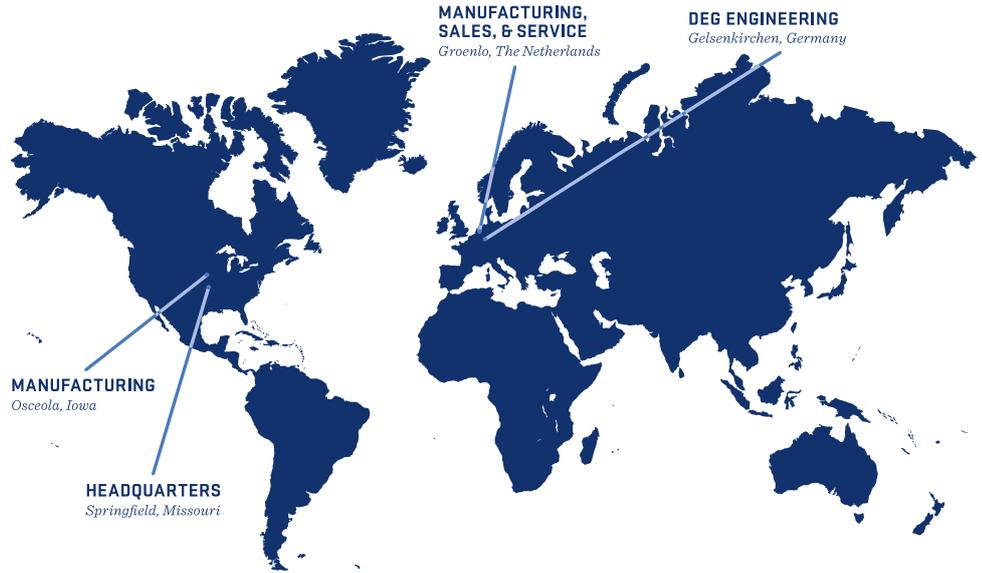
We offer all the replacement parts needed for serving beverage tanks and can ship them direct to you.



MUELLER



PAUL MUELLER, OUR FOUNDER



At Paul Mueller Company, we are united by a belief that the only quality that matters is quality that works for life. With every piece of processing equipment we build, our goal is to have lasting impact. This collective vision has led us from a small sheet metal shop to a global supplier of heating, cooling, processing, and storage solutions. Our equipment allows farmers, brewers, and engineers to keep their products fresh and their inventory strong. Whether our equipment brews award-winning beer or helps build businesses that sustain communities, we are making an impact across the globe.

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