A Better Way to Serve Beverages

SERVING BEVERAGE TANKS

MUELLER

No matter what beverage you are serving at your taproom, tasting room or venue, the beauty and functionality of Serving Beverage 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 Beverage Tanks can be configured for your existing space.

Fresher Beverages. More Profits.

Paul Mueller Company has provided European pubs, tasting rooms and event caterers with bulk storage and beverage serving tanks for decades. Now this cutting edge technology is helping beverage-makers in North America serve and save more efficiently.

FEATURES

- Lower preventative maintenance
- Bag-in-Tank System
- Air-pressured dispensing
- Small footprint
- Convenient sight glasses
- ASME Code stamped up to 3 BAR
- Aesthetic display quality finish
- Finishes: stainless, copper, and vinyl wrap

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 inliners —no water needed
- Decreased consumables (chemicals and CO_2)
- Stackable configurations for space savings
- Visual advantage in your tasting room

TECHNICAL SPECIFICATIONS

Insulation*:
35 mm polyurethane foam

CO_2/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	1-2 psi
500 liter	2-3 psi
1,000 liter	4-5 psi
1,500 liter	5-6 psi

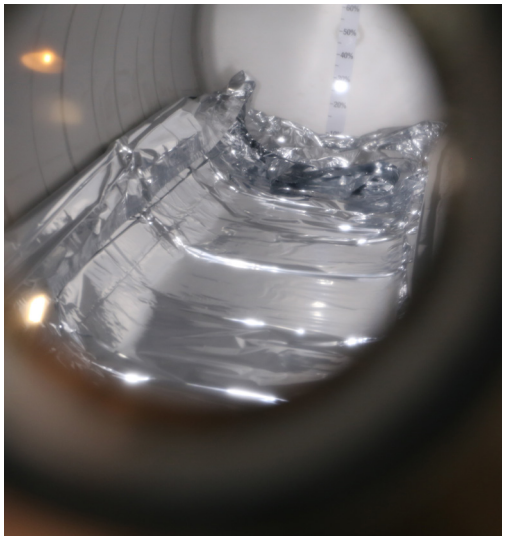
**Only applicable with the insulated version*

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 2,000 square feet 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: Paul Mueller Company's Serving Beverage Tanks. Serving Beverage 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 Paul Mueller Company's Serving Beverage 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 Beverage 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 CO^2 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 & DOLLARS

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 kegging 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 Beverage Tanks from Paul Mueller Company. Serving Beverage 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.

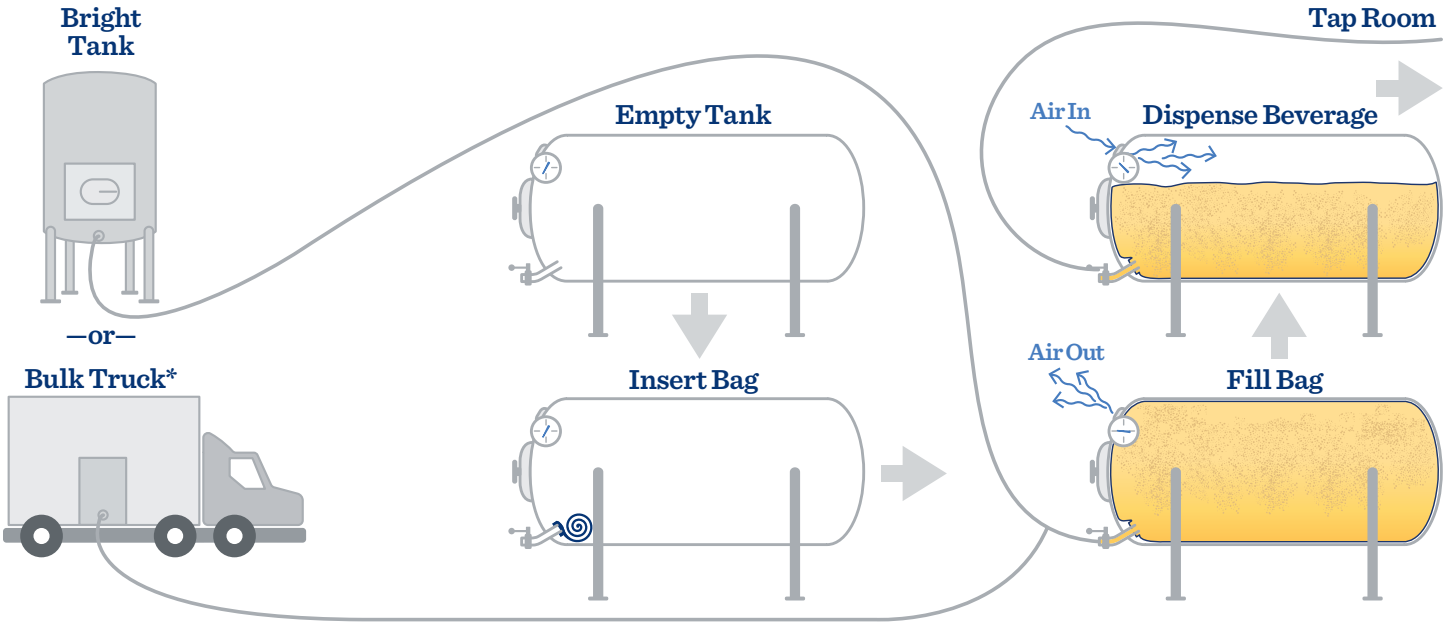
"I think it makes a difference in the freshness perception to our customers when they can literally see the tap right there and the line is coming from the tank where the beer is sitting."
-*Ole Pederson,* Mad Mole Brewing Owner

BOTTOM LINE RESULTS

The result is a transferring process that takes a fourth of the time kegging would require. Not to mention the price savings on Serving Beverage Tanks when compared to purchasing kegs, a cold storage room, and a new cellarman. Serving Beverage 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. CO^2 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, labor 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

- US FDA Certified - Code 21CFR177.1520

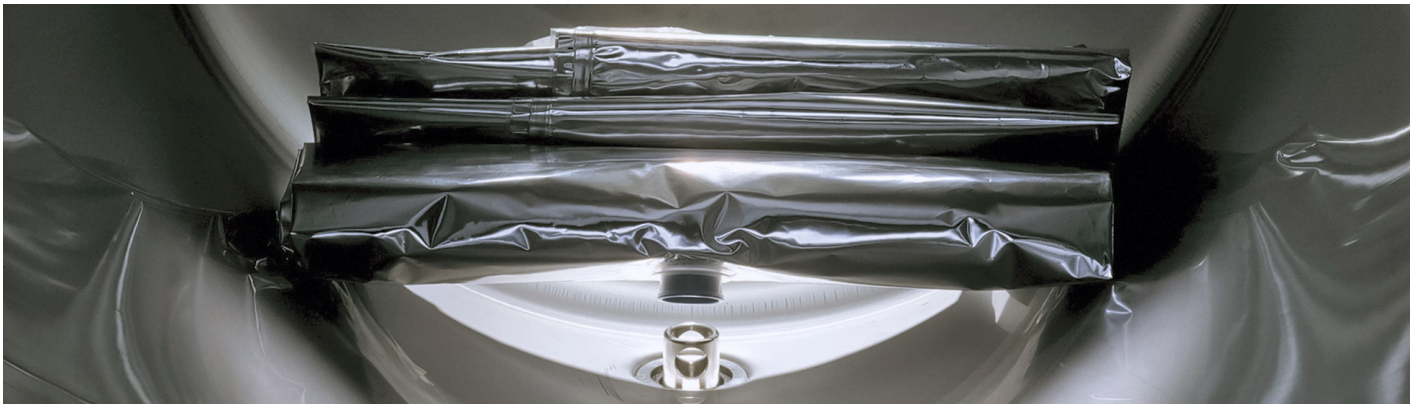
WASTE MINIMIZATION

Recyclable 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 55°- 94° F, with 65% humidity



Tank Specifications

SINGLE WALL			
Usable Volume *liters/BBL*	**Outer Diameter** *in/cm*	**Length** *in/cm*	**Dry Weight** *lbs*
250 / 2.13	25 / 64	41 / 104	110
500 / 4.26	32 / 81	51 / 130	166
1,000 / 8.52	32 / 81	92 / 234	243
1,500 / 12.8	32 / 81	133 / 338	410
DOUBLE WALL			
Usable Volume *liters/BBL*	**Outer Diameter** *in/cm*	**Length** *in/cm*	**Dry Weight** *lbs*
250 / 2.13	28 / 71	42 / 107	210
500 / 4.26	34 / 86	52 / 132	265
1,000 / 8.52	34 / 86	93 / 236	485
1,500 / 12.8	34 / 86	134 / 340	750

REQUIRED ACCESSORIES PER TANK

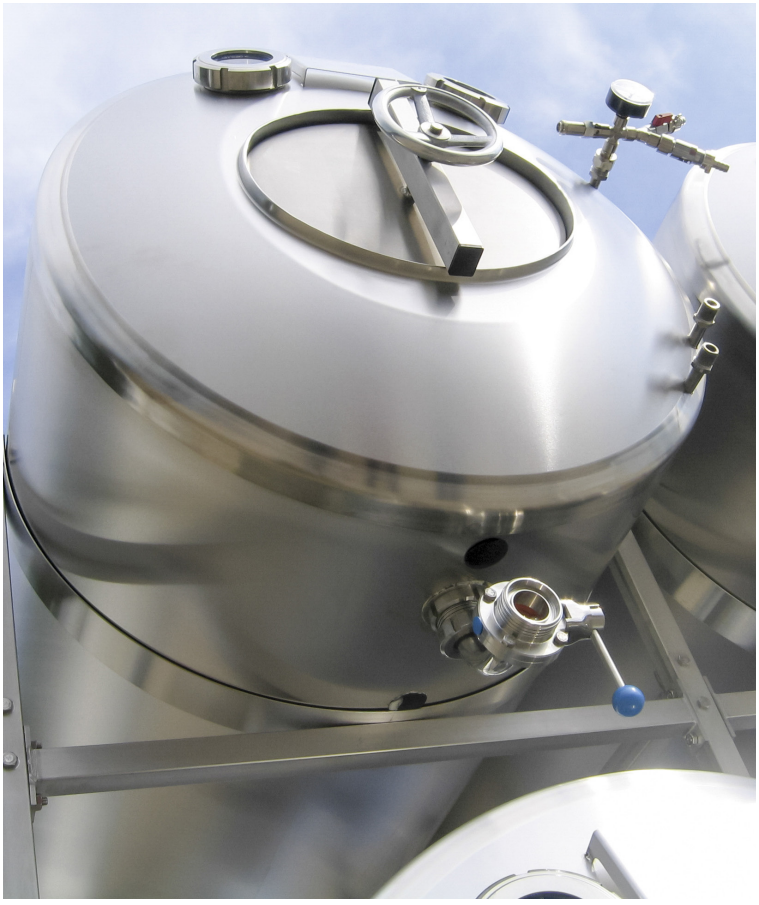
- Stainless steel frame (individual or two (2) required for stacking
- Extension Feet Set & Adjustable Leg Set
- Adjustable Legs & Feet Plate Sets
- Inliners
- Piercing unit bottom outlet – inlcuding DN40 butterfly valve
- Pressure Relief Valve
- Distribution Head – 4 Exit
- Glycol Adapters (2 required per Double Wall Tank only)

CHILLER AND COMPRESSOR

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

REPLACEMENT PARTS

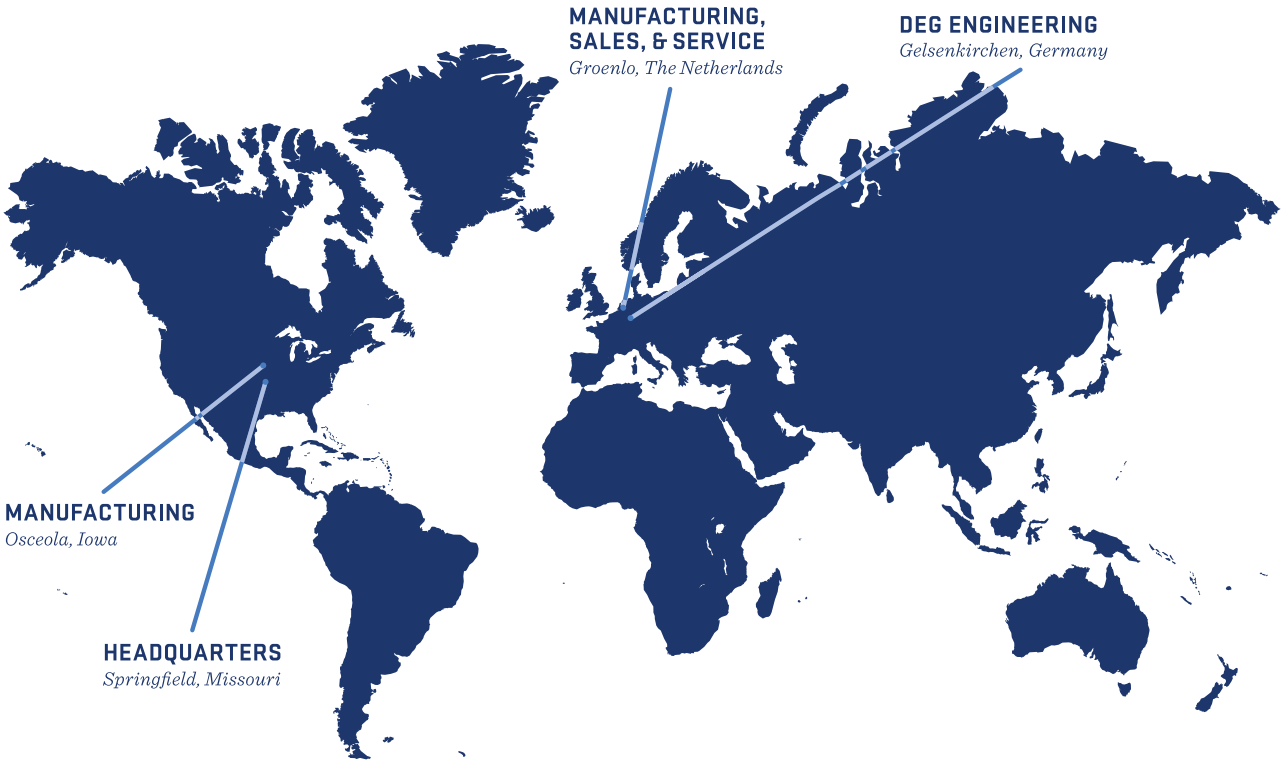
We offer all the replacement parts needed for serving beverage tanks and can ship them direct to you.



PAUL MUELLER COMPANY

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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