

Uni beer

UNIFRIGOR





Uni beer

is the line of products for the cooling of kegs drinks designed in particular for those of 20 and 30 liters.

Unibeer line has been created especially for the cooling of the cask-conditioned beers. Our system said “cold keg”, compared with that “hot keg”, it offers several advantages:



○ EASY INSTALLATION:

installation is quite immediate and you do not need to do any brickwork in your brewery. You can either insert it in your counter or use it stand alone. It can be equipped also with wheels in order to make easier moving it.



○ SAVING CO₂:

with **Unibeer** kegs have stored to a temperature of about 3° C and are located conveniently under the dispensing column with the result of requiring only about 850 gr. CO₂, while the traditional system with the keg positioned in the cellar, to a temperature of about 25° C, need at least 2.5 kg. CO₂ to push the beer spilling up to where it will be cooled by the coil of the “beer cooler”.



○ BETTER QUALITY OF DRAFTED BEER:

less CO₂ is used for tapping and better will be the quality of the beer we serve our customers.



○ LONGER DURATION OF AN OPEN KEG:

reducing the amount of CO₂ necessary for tapping also allows to extend the maximum period of use of an open keg, before having to replace it though not exhausted, varying from a maximum period of 3-4 days to the traditional system to “hot keg”, to about 4 weeks for the system to “cold keg” kept in our **Unibeer**.



○ QUICKER REPLACEMENT SYSTEM OF KEG:

having conceived the device to contain a keg in use and another in reserve, in the moment in which exhausts a keg, the replacement operation is much more rapid because it will be sufficient to connect the keg in reserve to tapping system without having move from behind the counter obtaining a considerable saving of time.

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COST SAVINGS MANAGEMENT SYSTEM:

• FREQUENCY OF CLEANING CYCLES:

the system "cold keg" is less susceptible to contamination and therefore periodic cleaning can be much faster. With the traditional "hot keg" it is necessary to do the cleaning of the pipes at least once every 6 weeks while the system "cold keg" will be sufficient once every four months.

• CLEANING CYCLE COSTS:

with the traditional system, you are obliged to call companies specialized in making the cleaning cycle, while with our "cold keg" system, thanks to a new system designed by us, using the glass washers system, you can easily make the cleaning cycle by yourself, and save a lot of money.



SCHEMES TECHNICAL model RO-BGS 900

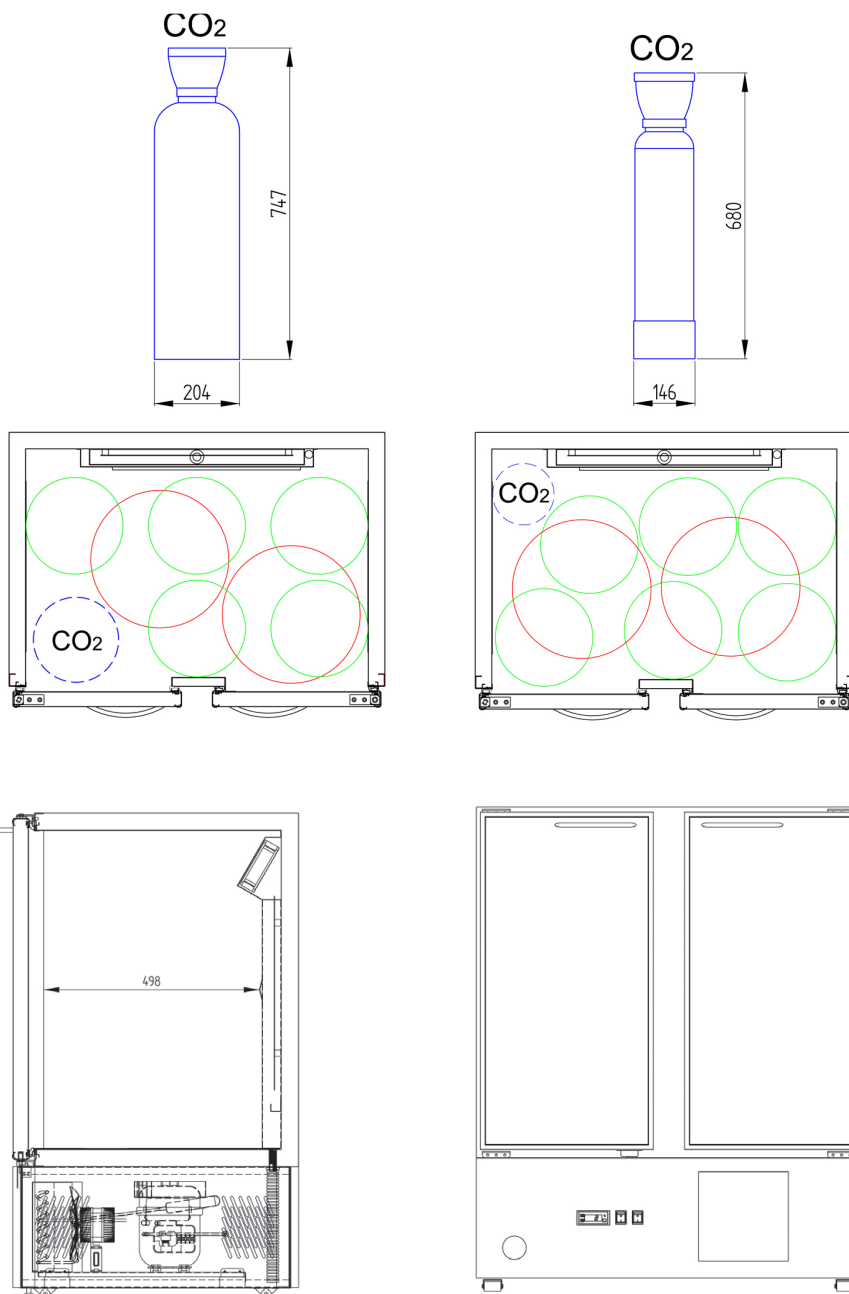


photo above:
An example of tapping
with 6 kegs of 20 liters

schemes to high:
Within the refrigerator,
depending by cylinder of
CO₂, you can enter 5 or
6 kegs of 20 liters



TYPES OF LINE **Uni beer**

Our **Unibeer** line includes two types of products:

- The first type is more compact, with the condensing unit under the refrigerator, can be inserted into any environment close to the bar counter or providing it with wheels can be used in the beer festival or in exhibitions.

Side photo: **RO-BGS 900** stainless steel,
capacity 6 kegs of 20 liters

Kegs 20 L (h 560 x d 241 mm)

or 2 kegs of 30 liters standard

Kegs 30 L (h 440 x d 330 mm)



Two models are available with 1 or 2 doors:
its dimensions are reduced but in this way are easily
transportable very compact and cheap, the bigger can
be up to 6 kegs of 20 liters and also the Co2 cylinder.

Side photo: **RO-B 690** skinplate



- The second type of products is equipped with a condensing unit on the side as monoblock type for an easier maintenance while in versions with greater volume is arranged for a remote unite.



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Side photo:
RB-F 900 4F 1DX
skinplate



COMMON FEATURES



Model **RO-BGS 900** (photo with glass doors) produced in grey skinplate outside and white inside or in stainless steel AISI 304 scotch brite both inside and outside, equipped with solid doors and on request also with glass doors.

The interior presents the bottom reinforced with a plate of stainless steel very robust (12/10 thick) and special spacers to prevent that kegs could go to interfere with the flow of air in the interior of the tank (right photo).



Equipped with a double internal channel for the passage of tapping's service pipes (photo 1, double channel)

Ventilated refrigeration designed to optimize air circulation inside the tank (photo 2, monoblock)

be installed on request, oversized feet or wheels braked swivel (photo 3 feet and wheels). To simplify installation and maintenance in the case where the counter would be received, the feet with aluminum base, are adjustable from inside tank and the recording time varies from 30 to 55 mm.



1.



2.

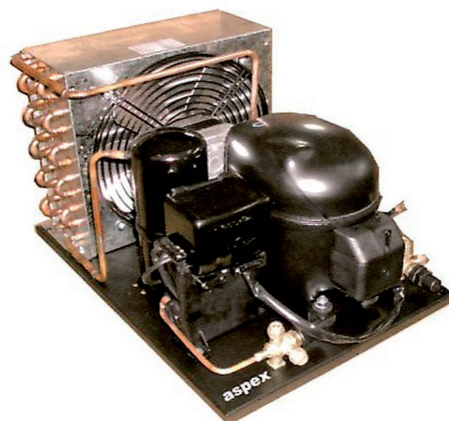


3.

Remote condensing units to be used within 10 m distance to the devices without condensing unit.



4.



5.

photo 4.
group incorporated
condensing

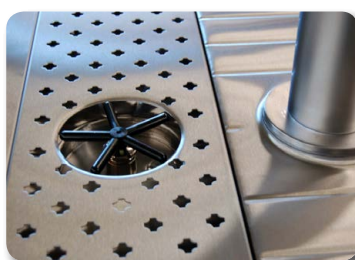
photo 5.
condensing unit



OPTIONS

It's available on-demand, supply of: work plans, driptrays (photo 1), tapping columns with: 1, 2, 3 and 4 taps (photo 3a, 3b, 3c, 3d), pressure gauges, keg head.

It was also created a small tank that lets you refrigerate the beer even while passing through the cooling column (photo 2).



1.



2.



3a.



3b.



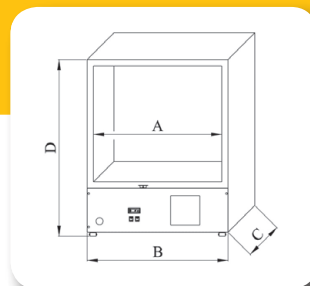
3c.



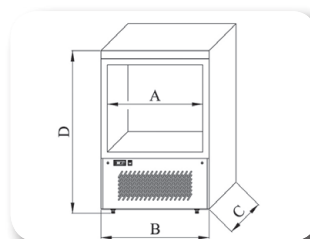
3d.

It's also available **Unibeer** line without condensing unit designed for a remote connection.

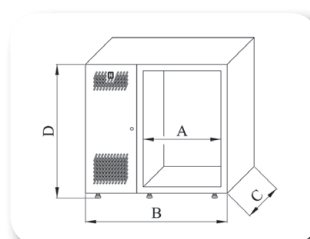




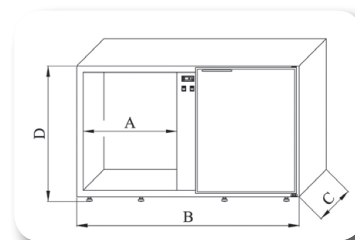
with group	doors number	feet number	keg's capacity (20 L - d. 241 x h 560)	A	B	C	D
RO-BGS 900 2D	2 small	4 wheels	6	804	900	630	1128



with group	doors number	feet number	keg's capacity (20 L - d. 241 x h 560)	A	B	C	D
RO-BGS 690 1D	1 small	4 wheels	2 (25 L - d. 292 x h 385)	605	685	560	977



with group	doors number	feet number	keg's capacity (20 L - d. 241 x h 560)	A	B	C	D
RO-B 900 4F 1DX	1 large	6	4	487	900	590	850/875
RO-B 1400 8F 2DMX	2 medium-large	8	8	987	1400	590	850/875



without group	doors number	feet number	keg's capacity (20 L - d. 241 x h 560)	A	B	C	D
SG-B 1400 8F 2DXX	2 very large	8	8	575	1400	590	850/875
SG-B 2060 12F 3DXX	3 very large	10	12	549	2060	590	850/875
SG-B 2400 16F 4DX	4 large	12	16	487	2400	590	850/875



Uni *beer*

Fully designed and manufactured in Italy



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