



Staropramen tower EU style



Description:

This is a fully operational Staropramen draught tower kit, consisting of a through the bar fully branded tower, with recirculation. This Staropramen tower includes illumination, prefitted branded handle and flow controlled tap.

- SKU: 52307
- Central fixation (Through The Bar)
- WITH recirculation
- Flow controlled
- Branded tap handle and flow controlled tap
- Pickup location: Czech Republic
- 1 complete kit per packaging

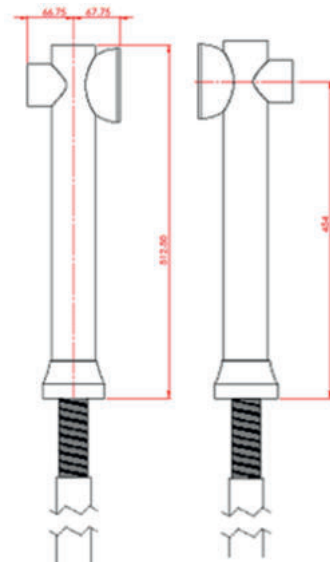
Power adapter for lights to work does NOT come with the kit and needs to be ordered separately, SKU: 50933BW#MC. Tower can dispense beer without the power adapter.

Main specifications:

| | |
|--|---|
| Tower Body Look: | fully branded |
| Tower Mounting Method (central fixation or clamp on) | Central fixation – through the bar |
| Fastener diameter: | 80mm |
| Recirculation: | YES, 3/8" |
| Height above bar including tap handle | 512,5 mm |
| Beer tube diameter: | 3/8" |
| Plaque / frog eye: | NOT INCLUDED |
| Plaques illumination: | Yes, insulated cord with isolated, 24V |
| Power adapter: | NOT INCLUDED |
| Approved gas: | CO ₂ 100% or COs and N mix 60/40 |
| Dispense temperature: | 2-8 °C |
| Tap: | 1-INCLUDED – flow controlled |
| Tap handle: | 1-INCLUDED – branded Staropramen handle |
| Keg Coupler: | Coupler A-Type NOT INCLUDED |



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Cleaning and hygiene requirements:

When draft beer systems are not properly cleaned, aerobic and anaerobic bacteria will begin growing in beer lines and associated equipment. Minerals also precipitate from beer leaving deposits in lines and fixtures. Beer-spoiling bacteria will ruin a beer's flavor and aroma, and will inevitably lead to lost repeat business and potential sales. While these micro-organisms are not health risks, they will cause buttery off-flavors called diacetyl, or sour and vinegary off-flavors called acetic acid.

► When draft systems are properly serviced using the right solutions and procedures, line cleaning prevents the buildup of organic material and mineral deposits while eliminating flavor changing microbes.

► These guidelines reflect the key actions needed to clean draft systems. Because every draught beer system is different, there is no definitive procedure for cleaning them. There are, however, certain principles that apply to cleaning every system.

► To be effective, cleaning solutions need to reach every part of beer line, connectors and hardware. You can hand clean some items like keg couplers and taps, but most of the system must be reached by fluid flowing through the beer lines.

► **The industry currently uses by chemical cleaning through electric pump recirculation as the most efficient beer line cleaning method.**

► To ensure that Molson Coors draft installations are in compliance with all food safety and technical requirements, and to deliver Molson Coors product with highest quality to our consumers, **it is recommended to clean the whole draught system every 7 days**

Operating temperature:

IMPORTANT: All MOLSON COORS brands require a product input temperature of no greater than 13 °C to the primary cooling system (remote cooler).

- STAROPRAMEN can be dispensed at range of 2-8 °C. Flavour and head performance will be better at the higher range between 6-8 °C.