Cooling and Dispensing Technology for Beer and Soft Drink
Talk with Manitowoc

We are one of Europe’s leading manufacturers and suppliers of cooling and dispense equipment. We provide our customers with beverage systems and solutions that are innovative, high performing and energy efficient.

We are pleased to invite you to BrauBeviale 2015. Here we are exhibiting our broad range of Multiplex beverage solutions, which satisfy your customer’s thirst with the highest quality product, both economically and efficiently. Come and enjoy our fair highlights, from innovative remote cooling systems, telemetry preventative technology and our advanced, yet simplified, heat dump.

Our beverage solutions are ideal to use for quick, reliable and economic serving of beer and soft drinks in bars, pubs and restaurants - as well as canteens and multi-unit restaurants.

We look forward to seeing you!

Find us in Hall 9 · Stand 435

Find out more
www.manitowocbeverage.com/uk
High efficient Beer Remote Coolers

Vision Series
The Vision™ remote cooling systems have been designed to improve reliability and lower service cost by using energy efficient natural refrigerants such as R-290 (Hydrocarbon). Natural refrigerants enable better performance from smaller compressors, reducing the end users total life cost.

- The Vision remote cooler is engineered for the cellar environment and offers improvements in serviceability
- The Vision cooler is available in integral or water cooled versions and hosts a range of features
- Overall improved performance
Economic and Ecologic
Soft Drink Beverage Cooling Solutions

Efficient ICECORE™ Remote Cooler
ICECORE™ 10 and 15 are sustainable remote cooling and carbonating systems that have been developed and designed to improve reliability and lower cost servicing by using energy efficient natural refrigerants such as R290 (Hydrocarbon) and R744 (CO₂), these gases enable better performance from smaller compressors that reduce the end users total life cost.

• Improved Reliability
• Energy Efficient
• Lower Cost Servicing
• Focus on ‘Total Life Cost’
• Reduced down time
Over Counter Dispense Equipment

**NEW Over Counter Dispense Equipment concept self-serve units**
Our new design XP range of counter top electrical dispensers hosts a selection of features and benefits to suit any bar, cafe, restaurant outlet requirements; with a variety of cold or ambient carbonation, valves and branding.

• Improved Reliability
• Energy Efficient
• Lower Cost Servicing
• Illuminated merchandiser
• Removable refrigeration deck
Innovating Dispense

TRUpour Range
TRUpour dispense solutions provide unique precision engineered innovative draught beer dispense products of the highest quality to our brewery and retail customers. The range consists of ultra hygienic, simple to use taps and elegant high quality stainless steel generic fonts.

- Advanced CNC technology
- Highly visible and robust standards
- Consistently stable
- Precision engineering
Simplified Serviceability
New Heat Dump

Heat Dump and Backroom Equipment
The space saving, modular plug & play backroom solutions are easy to order and assemble. The NEW advanced Heat Dump hosts a full range of innovative and simplified features and benefits.

- 32% decrease in overall weight of the unit
- Improved manual handling and ergonomics
- Improved health and safety, no handling of the matrix
- Built in spirit level on wall mount bracket
- Industry standard matrix and motor
- Flexible right and left hand configuration, without handling the matrix
Our recipes for success

**Concept**
Modular cooler designs that are innovative, high performing and energy efficient.

**Services**
Comprehensive services and high expertise offer you reassurance that we are committed to be your total beverage solution provider.

**Innovation**
New and effective technologies that are developed to sustain and improve production capabilities.

**Ecology**
A minimum in usage and an optimum in performance reduce the whole life cost of ownership and enhance reliability.
Manitowoc Foodservice is a global leader in foodservice operations that speaks the language of our partners from sales to aftercare. Manitowoc KitchenCare® helps service, maintain, and protect your foodservice equipment and facility throughout the lifecycle of your business. Being fluent is more than understanding equipment; it is an understanding of your foodservice business. If you’re ready to talk foodservice, Manitowoc speaks your language.

Our best in class brands include: Cleveland®, Convotherm®, Dean®, Delfield®, Frymaster®, Garland®, Koolaire®, Lincoln®, Manitowoc® Ice, Meico®, Merrychef®, Multiplex®, Servend®