Glastender®

THE PROPER POUR ADVANTAGE

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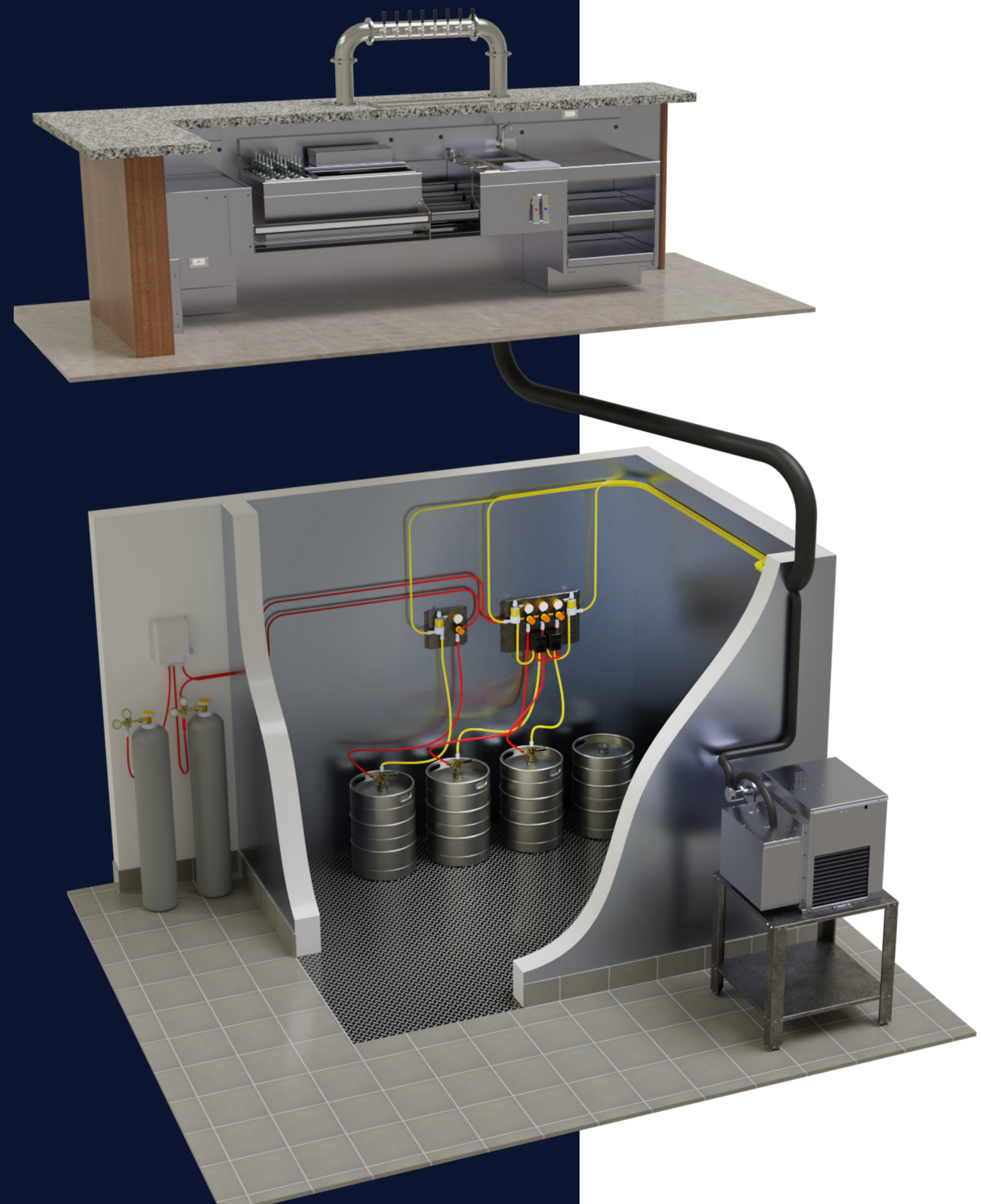
High Yield Remote Draft Beverage Systems

The Proper Pour Advantage is Glastender's proven process for designing and delivering high-yield remote draft systems that perform flawlessly—from the first pour to the last. Backed by more than 30 years of experience, Glastender understands that exceptional draft beverages don't happen by chance. They're the result of precision engineering, expert coordination, and a deep understanding of both the beverage menu and the site layout.

Through Glastender's seven-step Proper Pour process, every system is carefully planned, built, and verified to dispense beverages exactly as intended—maximizing quality, consistency, and yield while minimizing waste.



THE SEVEN-STEP PROPER POUR PROCESS

Glastender's Collaborative Approach begins with listening. Every Proper Pour system starts by understanding the beverage program, service expectations, site layout, and operational goals unique to each project. From consultants and dealers to installers and end users, we work alongside every stakeholder to design a draft solution tailored to the specific application—not a one-size-fits-all package. By aligning menu requirements, system layout, performance targets, and installation realities from the start, we deliver solutions engineered for that space, that concept, and that level of demand.

1. **UNDERSTAND THE MENU**
   Identify beverage requirements, gas blends, and pressures.
2. **REVIEW THE SITE PLAN**
   Map the most efficient route from keg to faucet.
3. **DESIGN THE SYSTEM**
   Engineer the complete draft solution for performance and flavor integrity.
4. **VERIFY THE SITE**
   Confirm measurements, clearances, and equipment placement on-site.
5. **BUILD TO SPECIFICATION**
   Custom fabricate using high-quality components and proven standards.
6. **COORDINATE INSTALLATION**
   Ensure every component is installed exactly as designed.
7. **POST-INSTALL FOLLOW-UP**
   Confirm every beverage pours perfectly from day one.

The Power You Expect

GEN 3 BEVERAGE LINE CHILLERS

Gen 3 chillers deliver more power, greater stability, and proven reliability—engineered specifically for modern draft applications. Unlike systems rated on theoretical BTUs, Gen 3 units are designed and tested to deliver verified system performance, so you know exactly what you're getting.

With dramatically increased cooling capacity and a larger glycol bath, Gen 3 provides exceptional thermal stability—even during peak demand. Modern refrigerant technology maintains precise serving temperatures to protect beverage integrity and reduce foam waste, supporting high-yield performance that means more beer in the glass and less down the drain. The result is consistent pours, better tasting draft, and greater profitability from day one through the life of the system.

WHY GEN 3 PERFORMS BETTER

More Cooling
Compared to Gen 2 models, Gen 3 provides:

- 1/3 HP models deliver 58% more cooling
- 1/2 HP models deliver 63% more cooling
- 3/4 HP models deliver 25% more cooling

Upgraded Refrigerant
Gen 3 line chillers utilize R448A refrigerant, replacing the legacy R134A that was used in Gen 2 chillers, and many competitive models, supporting a more modern, peformance driven-system design.

Greater Thermal Stability
Gen 3 chillers improve system stability through:

- 4-gallon glycol bath
- 1/2" glycol connections
- 100 GPH circulation pumps

Heat Rejection and Peak Demand
Gen 3 line chillers are HVAC sizing–verified to properly manage heat rejection, ensuring reliable, high-level performance even during peak demand conditions.

Fresh As The Brewer Intended

EXTENSIVE VARIETY. QUALITY PERFORMANCE.

Towers dispense beverages stored in kegs and feature glycol-cooled components to ensure optimal dispensing quality. As the only visible element of a remote draft beverage system, towers serve as the focal point for the entire draft experience—where performance meets presentation.

- All stainless-steel beverage contact ensures beer, wine, coffee, and cocktails are dispensed without loss of flavor or quality.
- Glycol-chilled shank and faucet technology significantly reduces warm spots at the point of dispense for consistently fresh pours.
- Precise temperature stability supports proper carbonation and balanced mouthfeel from first pour to last.
- Maintains aroma integrity by minimizing temperature fluctuation and excess CO_2 breakout at the faucet.
- Engineered to deliver consistent, high-quality pours that protect flavor, freshness, and yield.

Draft Towers

FORM, FUNCTION, & FIRST IMPRESSIONS

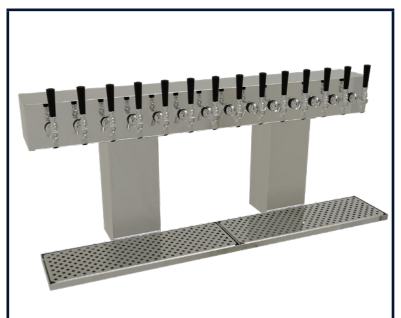
The draft tower is the centerpiece of every pour, where performance meets presentation, and the final touch in delivering the Proper Pour. More than just a functional component, it's often the first thing guests see when their beverage is served, making it both a visual focal point and a critical part of the draft experience.

Whether classic or contemporary, every Glastender draft tower is built with the same promise to deliver the perfect pour, every time.

UNDERCOUNTER | UC-10 SHOWN

Signature Towers

CLASSIC, DEPENDABLE DESIGNS, & TIMELESS APPEAL.



BRIDGE | 14-30

COLUMN | 1-3

DOUBLE-SIDED | 16-40

TEE | 4-12

UNDERCOUNTER | 4-12

WALL-MOUNT | 4-12

Note: Numbers indicate available faucet quantities.

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Decorative Towers

REFINED AESTHETICS & PREMIUM FINISHES

BLACK FOREST | 2-3

BRAUMEISTER | 2-8

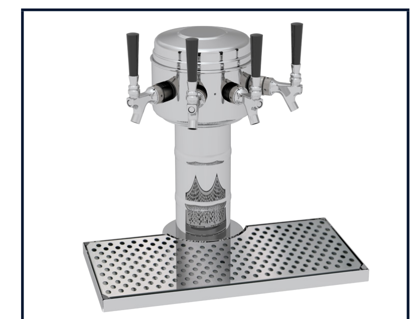
MONACO | 2-4

REMBRANDT | 2-3

ROMAN | 2-4

VIENNA | 2-8

COBRA | 1-4



MINI MUSHROOM | 3-5

MUSHROOM | 4-6

ZEUS | 3-5

WOOD BARREL | 3-6

Scan for color options

Note: Numbers indicate available faucet quantities.

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Pipe Towers

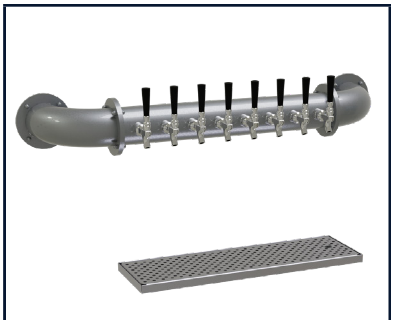
MODERN, INDUSTRIAL-INSPIRED, & BOLD

PIPE BRIDGE | 6-16

PIPE CANTILEVER | 4-8

PIPE PASS-THRU | 4-16

PIPE TEE | 6-16



PIPE WALL | 4-16

Scan for color options

Note: Numbers indicate available faucet quantities.

POWDER COAT VS PAINT

Powder coating is a high-performance finish that boosts durability, consistency, and visual impact for draft towers in high-traffic environments. A dry, pigmented powder is electrostatically applied to metal, then oven-cured to chemically bond into a hard, uniform finish. The results are:

- Built to last in high-traffic, high-touch bar environments
- Thicker, tougher finish that resists chips and scratches
- Consistent appearance over time - less wear, fewer touch-ups

DESIGN FEATURES

- Powder coating available in 450 standard along with custom colors, with an RAL number required for quoting and ordering
- Ideal for brand matching and custom concepts