

What our customers have to say...

"When opening my new venture in June 2019, and having previously installed the traditional beer cooling system in my other establishment, I researched the **ecoCOOL / Lancer Glycol System** and its credentials:

1. It delivers a better quality pint, offering different temperatures from 0°C to 5°C to the customer – not possible with the ice bank system.
2. It reduces pouring beer waste.

3. It reduces energy costs by chilling food cold rooms, beer cold rooms and bottle coolers, without the use of normal fridge compressors – and also less maintenance!

4. The extra installation cost involved versus the old ice bank system was recouped in a very short time.

I have to say I was extremely happy with my decision!!"

Tony Cross, Owner, Angler's Rest Bar/Restaurant, Cork



"Having installed the LANCER Glycol system in my **Riverside Park Hotel, Enniscorthy** in 2010, I never really expected it to perform quite as well as it did - great beer throughout the hotel. I was particularly happy to have top quality draught in my function areas. It really helped me to win events locally because of our reputation for good draught beer.

Beer waste was vastly reduced, **refrigeration bills for the complete hotel were cut by nearly 50%**, and on top of that, we installed ecoCOOL's unique heat recovery system to give us **FREE HOT WATER** from the system. Our maintenance manager, Ray, a fridge man himself, was delighted when we removed 14 compressors from the building, reducing my refrigeration maintenance bill to just about zero! **MAGIC!!**

Fast forward to the present and I am delighted to tell you that I have since purchased and opened **The Crown Bar, Wexford** and **The Portlaoise Heritage Hotel, Portlaoise**.

Following my experiences in The Riverside Park, one of the first and easiest decisions I made was to choose ecoCOOL and Glycol. That's three out of three. I am delighted to promote anyone who is pushing the industry forward and increasing standards. That's the business we're in. I would recommend the system to all hospitality outlets – big and small."

Colm Neville, Owner, Riverside Park Hotel, Enniscorthy, Portlaoise Heritage Hotel, Portlaoise Crown Bar, Wexford



"With our unique situation with the Cill Airne on the Liffey, we needed to get everything right on revamping our refrigeration needs on the boat – the Lancer Glycol System achieved all our goals – great beer at different temperatures, **much-reduced beer waste, free hot water** and all our food refrigeration operational from this CLASS system – ice bank systems should be confined to history!!"

Larry Crowe, Owner, Cill Airne Boat, North Wall Quay, Dublin

"**The Red Cow Inn**, pushed on by the enthusiasm of my father Tom, embarked on a mission to improve our draught beer offering to our customers.

Having engaged **Diageo**, we set about achieving on our goal. Having visited the **Guinness Storehouse** to look at the set up there, we decided to go with the best draught beer system available to the market – the LANCER Glycol system, which chills the beer at the point of dispense.

From the outset, **ecoCOOL** were at pains to make the Red Cow install a showcase install for all to look up to. Our energy consumption on all our refrigeration equipment (food cold rooms, beer cold rooms, ice banks, soft drink system & draught wine system) was monitored pre and post install, and I have to say the results were dramatic. **Free hot water** is also now delivered to our main water tank as a by product of the system. Align this with our reduced pouring and line cleaning draught beer waste, increased customer satisfaction and, above all, what Tom set out to do: **the best pint in town**, and I say **well done ecoCOOL!!!**"

Michael Moran, Red Cow Inn and Hotel, Dublin



"I installed my first Lancer Glycol beer cooling system over 7 years ago. We at **Nancy's** pride ourselves on delivering the best quality product and experience in Limerick City. I am always looking at ways of enhancing our offering and was intrigued when I first heard about the benefits of Glycol based systems over the traditional ice bank. I didn't particular have a problem with my draught. I purposefully had a short draw from my cellar and cold room beneath the bar and had two ice banks to guarantee the best possible quality. I spent over a year researching the systems history in other countries and as I was one of the first installations, at the time, I was very cautious. Once the system was installed all those fears disappeared immediately. The logic of the system proved to be true. Chilling the beer at the bar was the best way to deliver a consistent quality product with little or no waste. For me the reduction in energy and maintenance bills were a bonus. I just wanted quality, quality and quality. Perfect beer served at the perfect temperatures."

A few years later I bought Tom Collins traditional bar, maintained the authenticity, look & feel of the bar but immediately installed a Glycol system. We purchased The Woodfield House Hotel 2 years ago and again the first area I concentrated on was the bar and the beer quality. I can safely say I would not install any other system and would recommend it to all Publicans."

Donal Mulcathy – Owner Nancy Blakes Bar, Tom Collins Bar and Woodfield House Hotel, Limerick City.

OTHER RECENT INSTALLS INCLUDE:

Hyatt Centric Hotel, Dean Street, Dublin Jonny O'Sullivan (Hudson Bay Group)
"Top system – a no-brainer for hotels."

Fairways Hotel, Dundalk Chris Austin (Inua Hotel Group)
"I am taken aback by how well the system performs on all fronts – certainly the future in beer chilling / refrigeration systems for the hospitality sector."

Cavistons Restaurant, Glashule, Sandycove David Daviston, owner
"I wanted my new restaurant to be at the cutting edge from every perspective and this system does it all and more – brilliant in it's marrying of practicalities and sustainability!!

JD Wetherspoons, Carlow, Abbey Street and Camden Street, Dublin
JDW have glycol systems in **ALL their pubs in UK and Ireland.**

SMALLER BARS WITH GLYCOL SYSTEMS:

Foley's – Cashel
Racey Byrnes – Carlow
Long Valley – Cork
Pebble Beach – Clontarf
Brogan's – Kilkenny
Powers – Tullahought, Callan
Mickey Martin's – Limerick
Over 350 pubs nationwide
90 Hotels nationwide

ecoCOOL

Fridge House, 1 Dean Street, Kilkenny City, R95 TP97, Ireland

Tel: 056 7811047 Email: info@ecocool.ie Web: www.ecocool.ie

ecoCOOL

REFRIGERATION | AIR CONDITIONING

Excellence & Efficiency in Hospitality Cooling Systems



www.ecocool.ie

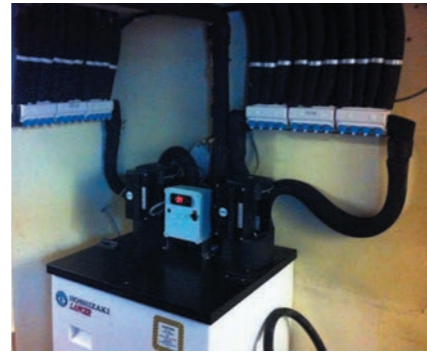




With origins back as far as 1954, **ecoCOOL** specialises in Refrigeration, Air Conditioning and **ecoCOOL** Glycol Beer Cooling Systems. Combining Design, Survey, Install, Back-up Service and Preventative Maintenance, **ecoCOOL** will ensure your installation is suited to your needs and will operate to it's optimum for years to come.

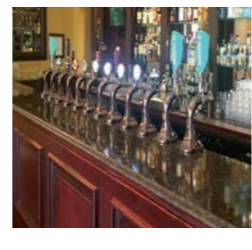
ecoCOOL GLYCOL REFRIGERATION SYSTEM

Designed originally as a draught beer cooling system about twenty years ago, the **ecoCOOL** Glycol System has evolved into a holistic beer system that delivers the best quality product and that can cater for all your other refrigeration products, big or small, such as beer cold rooms, food cold rooms, bottle coolers or wine chilling equipment etc. We create a ring main of -4°C (30% glycol, 70% water) liquid, which is pumped to each piece of refrigerated equipment. The equipment is then closely controlled with digital thermostats allowing perfect serving temperatures and precision performance.



DESIGN

Each pub, hotel, or restaurant will have different needs and expectations. We design this system to handle these needs by using the unique **ecoCOOL** Glycol tank with inbuilt Brazed Heat Exchangers. We then select highly efficient outdoor compressor motors to operate the tank. The uniqueness of our plate system also creates multiple dispense temperatures allowing every ice beer, lager, stout or ale to be served to perfect brewery standards.



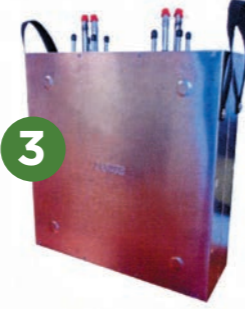
Most importantly, we can then capture the water heat from the compressors to provide **FREE HOT WATER**.



1 Glycol Beer Cold Room



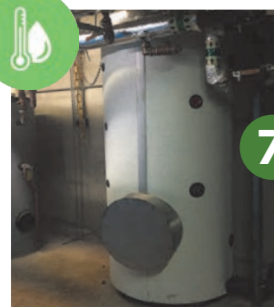
2 Glycol Tank & Manifold



3 Beer Chiller Plate



4 Glycol Food Cold Room



7 Free Hot Water Tank

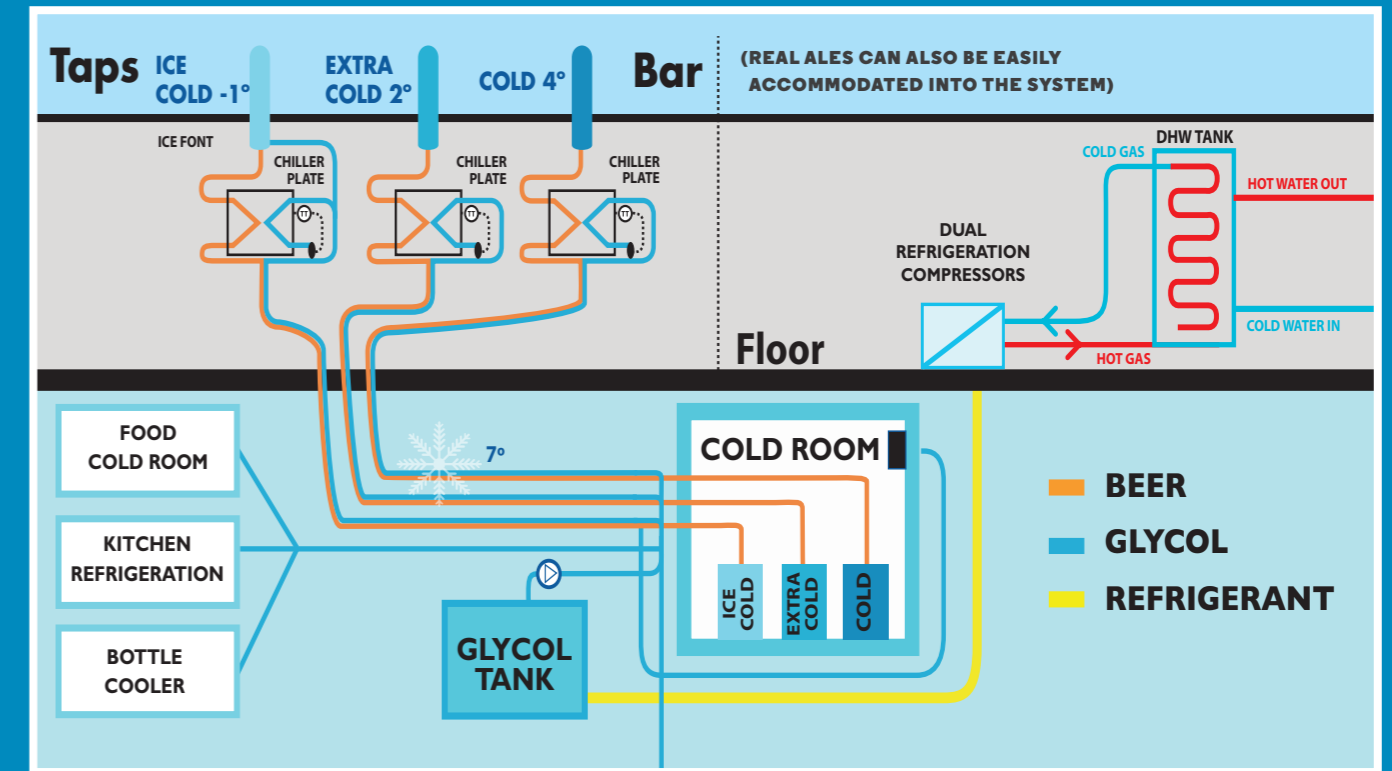


6 Outside Compressors



5 Glycol Bottle Cooler

ecoCOOL GLYCOL REFRIGERATION SYSTEM



ecoCOOL – NEAT FOOTPRINT, LARGE CAPACITY AND SIMPLICITY IN DESIGN.

Advantages of the ecoCOOL Glycol System

- 1 Improved Beer Quality**
 Because we chill at point of dispense with the Lancer chiller plate, we ensure **PREMIUM QUALITY** at a range of temperatures from 0°C to $+6^{\circ}\text{C}$.
- 2 Reduced Energy Costs**
 With correct design and installation, energy consumption will be reduced dramatically, from anywhere between 40% to 60% depending on the site.
- 3 Reduced Beer Waste**
 On pouring beer waste, the **ecoCOOL** Glycol System will reduce waste to approximately 0.5%! Recommended line cleaning would be a cycle of approximately four weeks.
- 4 Free Hot Water**
 We can transfer the heat generated by the external compressors into **FREE HOT WATER** up to 50°C !
- 5 Brewery Approved**
 The system has been approved for Grant Aid in the R.O.I. by all leading Irish Breweries and a specification has been written by the Irish Brewers Association and **ecoCOOL**.
- 6 Maintenance Reduction**
 By removing multiple compressors, refrigeration maintenance costs will be greatly reduced.
- 7 Noise, Heat and More Undercounter Space**
 Removing ancillary coolers under bars and with no motors in your bottle coolers, noise & heat will not be an issue whilst also providing more undercounter space.
- 8 World Renowned Technology**
 Lancer have been providing top quality beer dispense equipment for decades and with **ecoCOOL's** expertise in design and installation, you can rest assured that you have the best system technologically available.