



Lancer Europe, is a subsidiary of the Lancer Corporation from San Antonio, Texas in the United States. Lancer specialises in the development and production of beverage dispensing equipment and accessories for hotels, restaurants, pubs and large events.

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The Red Cow Inn has just completed the installation of the innovative and cutting edge EcoCool / Lancer Glycol draught beer cooling system into the bar, providing the best draught beer offering available to its customers.

The Red Cow Inn is the only outlet in Ireland, in fact in all of Europe, which now has this most rounded energy-efficient Refrigeration system installed.

This system encompasses all refrigeration equipment in the Inn – the Beer cold store, Beer chilling dispense (which is done under the beer taps for maximum beer quality), Food cold rooms, Bottle cooling room, draught wine chilling and Soft drinks dispense system and, in the future, the under counter display bottle coolers. It then finally recovers the waste heat from the refrigeration motors, using it to provide free hot water, all day every day.

Each pint is now chilled directly under the counter to give optimum flavour for that particular product, and the EcoCool engineers have liaised closely with brewers to establish each individual product's perfect serving temperature.

New beer lines have been installed to again enhance the beer flavour and the soft drinks and wines are also being chilled through the EcoCool / LANCER Glycol system.

As a demonstration of the Red Cow's commitment to combat global warming, another major reason for the investment in this system is that it has the lowest carbon footprint of all the beer chilling systems available on the market, reducing energy consumption dramatically, from anywhere between 40% to 60%, and significantly reducing pouring beer waste to approximately 0.5%.

All beers served are temperature controlled from the cold room, to the lines and critically at the point of dispense producing what regulars have dubbed "the perfect pint" and with minimum pouring waste (0.5%), which is a great benefit to any Hotel / Bar bottom line.