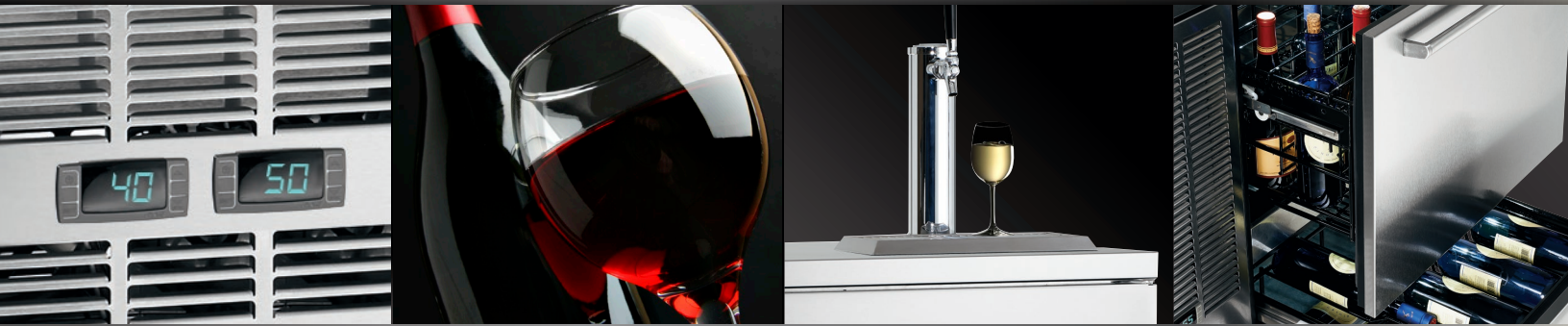


## WINE STORAGE & DISPENSING



Introducing the industry's most complete line of commercial refrigerated wine storage and serving equipment

Perlick®

# CONTENTS

## INTRODUCTION

The perfect glass every time .....	3
Wine-by-the-glass is on the rise .....	4
The importance of being a wine-friendly restaurant .....	5
The enemies of wine .....	6
Perlick Wine Certified.....	7

## BACK BAR OVERVIEW

Meet the new generation of Perlick Back Bar .....	8
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## WINE DISPENSING WITH STORAGE

Self-Contained/Remote Single-Zone Series (BBS/BBR).....	10
Self-Contained/Remote Narrow-Door Series (BBSN/BBRN).....	10
Self-Contained Dual-Zone Series (DZS60) .....	12
Wine kit information .....	14

## WINE STORAGE

Single-Door Wine Reserve (HC24WS) .....	16
Single-Door ADA-Compliant Wine Reserve (HA24WB) .....	16
Single-Door 18" Shallow-Depth Wine Reserve (HD24WS) .....	17
Warranty Information.....	19

the perfect glass ...

*Everytime*

PERLICK HAS THE SOLUTION TO  
WINE STORAGE AND SERVING NEEDS

Industry experts predict a dramatic increase in the choices of wine-by-the-glass served by the nation's best bars and restaurants in the near future. Consumers are demanding more options, are more knowledgeable and are no longer satisfied with a glass of the house red or white wine. Studies show an increasing number of wine enthusiasts are willing to pay more for a glass of high-end wine that they may otherwise not purchase by the bottle. Herein lies an opportunity to increase wine sales, and savvy purveyors are eager to capitalize on this growing trend.

The demand for more and better wines by the glass presents a number of storage, preservation and serving challenges for bar and restaurant operators. Perlick understands these challenges and offers an extensive range of Wine Certified products which have been specially designed to preserve the delicate taste characteristics of fine wine.

# EXPERTS AGREE — WINE-BY-THE-GLASS IS ON THE RISE

The latest wine trend is creating new opportunities but present storage, serving and preservation challenges for operators.

## **Explore and Sample ...**

“In order to remain competitive, restaurants will have to increase their wines-by-the-glass offers because people are becoming more sophisticated about wine and want to taste an expensive wine although they might not necessarily be willing to pay for a whole bottle.”

*Corina Ost, Ink Foundry*

## **Extended Preservation**

“When properly maintained with the proper gas, wine will stay fresh for a minimum of five weeks. We generally recommend 75% nitrogen and 25% CO<sub>2</sub>. Some restaurants use straight nitrogen for white, rose and red and that works fine. What’s important is that the CO<sub>2</sub> content is below 25%.”

*Charles Bieler, Gotham Project ([gothamproject.net](http://gothamproject.net))*

## **... No Pomp or Circumstance**

“Beer and wine belong next to each other,” says Hopleaf beverage director Drew Larson, who should know; he is a degreed Sommelier and Certified Cicerone, the industry’s top recognition of expertise in the sale and service of international beers.

“Wine on tap has no pomp or circumstance,” says Larson. “Our customers think it’s neat to enjoy wine like people do in Europe, with no pretension.”

*Drew Larson, Hopleaf*

## Why is it important to be a wine-friendly restaurant?

To make money! Wine is popular and increasingly so in the U.S., but it's also where restaurants often make money – more than on the food. It's going to attract people in and keep them coming back. It's easier and less expensive to keep people coming back than finding new customers.

- FSR Magazine

### WINE DISPENSING PROFITABILITY

One keg of wine can serve approximately 130 glasses of wine at **roughly half the cost** of pouring from the bottle.

### STREAMLINED SERVICE

With no corks to pull, no wine lost to spoilage, and no bottles to recycle, a restaurant's wine service becomes more efficient. Less waste means a cleaner restaurant and reduced burden on the back-of-the-house staff. Empty wine kegs are picked up by a distributor with every delivery, so no extra storage space needed.

### ECO-FRIENDLY

One wine keg holds the equivalent of 26 bottles of wine – so, for every keg sold there are 26 less bottles, labels, corks and cases not going into landfills. During the useful life of a wine keg, over 3,000 bottles, labels and corks are eliminated.

For example, If restaurants pour three cases of bottled wine a week:



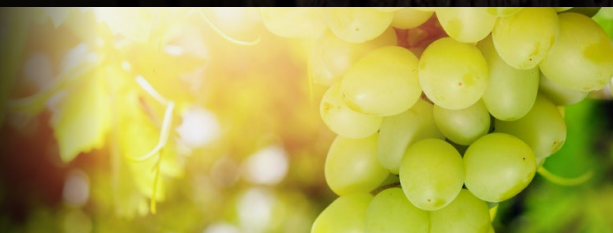
# THE ENEMIES OF WINE

Wine's popularity in the U.S. continues to increase, making it a major profit center for restaurants and bars. Perlick's line of Wine Certified products are designed and engineered to protect vintages from the most common enemies of wine. Read on to learn how dispensing wine eliminates these risks and provide winery-fresh flavor.



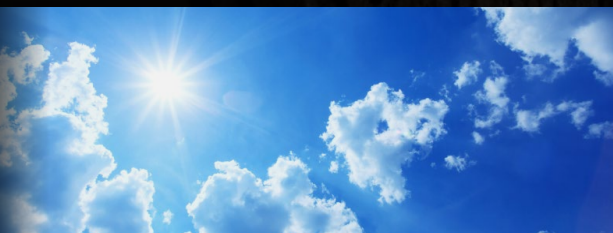
## Inconsistent Temperature

A wine's prime flavor profile is brought forward when served at the proper temperature. Inconsistent temperature and a variance in temperature range can change the flavor profile of the wine.



## Exposure to Light

Light is one of wine's biggest enemies, but when tapped, the wine doesn't see the light of day until a fresh glass is poured.



## Oxidation

When air gets into a bottle of wine, the wine will begin to oxidize. White wines brown, red wines fade, and all will take on a Sherry-like nose. By dispensing from the keg, the wine is not exposed to outside oxygen till the wine is dispensed into the glass.

WINE  certified

Perlick®

WINEcertified is Perlick's guarantee that all Perlick products and their components are manufactured to properly store and dispense wine. See below for the Wine Certified standards for wine dispensing.

**A Sanitary 304 Stainless Steel Faucet**

- Made entirely of Sanitary 304 Stainless Steel
- Ideal option for wine and other high-acidity beverages because 304 Stainless Steel will have no effect on flavor

**B Sanitary 304 Stainless Steel Shank**

- Designed to ensure wine only comes in contact with Sanitary 304 Stainless Steel
- Recommended for use with 1/4" I.D. Flavor-Lock Tubing

**C Flavor-Lock Tubing**

- Exceptional gas retention; no permeation of gas or strong flavors from inside or outside the tube
- Prevents oxygen from entering the tubing, which can give wine an "off-taste"
- Construction reduces bacteria growth

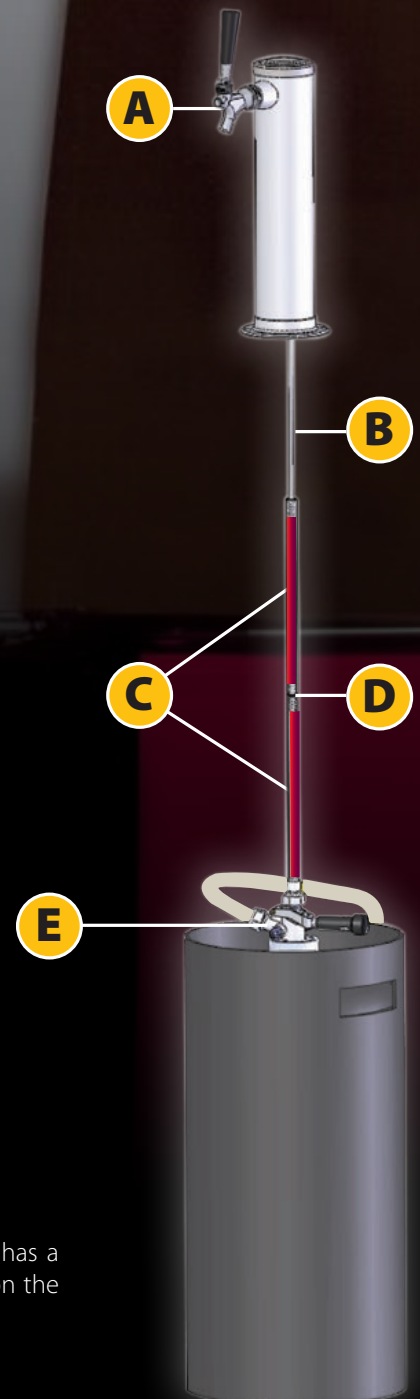
**D Sanitary 304 Stainless Steel Union**

- Made entirely of Sanitary 304 Stainless Steel
- Joins the two ends of Flavor-Lock Tubing and creates an air-tight seal to prevent oxygen from entering and compromising the wine's flavor profile

**E Keg Coupler with Sanitary 304 Stainless Steel Probe**

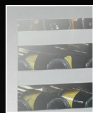
- Probe made entirely of Sanitary 304 Stainless Steel
- Accepts nitrogen, argon and blended gases

▶ A Perlick Wine Dispensing Kit is required for any back bar that has a dispensing option. See pages 14 and 15 for more information on the kits and their included components.



# MEET THE NEW GENERATION OF **BACK BAR WINE REFRIGERATION**

Consistently meeting the expectations of serious wine enthusiasts, and doing so profitably, requires specialized equipment capable of storing and dispensing both red and white wine at their optimal serving temperature while maintaining freshness from the first glass to the last. Perlick's new Back Bar Refrigeration offers a broad range of options to allow for customizing a package to meet the unique needs of every bar or restaurant operator. From patented two-tier wine drawers, to state-of-the-art, digitally controlled dual-temperature zones, to specialized wine dispensing head options, Perlick's Back Bar Wine refrigeration raises the bar yet again.



**NEW**  
Choice of **Crisp White™** (left) or **Cool Blue™** (shown) (see page 18 for more information)

**NEW**  
End-wall Refrigeration Module creates 14% increased storage capacity

**NEW**  
Anti-sweat heaters in cabinet face prevent condensation

**NEW**  
Deeper Top Wine Drawer allows for bottles to be stored upright (up to 30 bottles)



**NEW**  
All models include state-of-the-art NSF-approved digital control (self-contained models)

**NEW**  
Integrated locks for increased security

**NEW**  
Lower Drawer allows for cradled bottle storage (up to 18 bottles)

Multiple shelving options available, including full-extension wine shelves (shown)

**NEW**  
*Industry Exclusive* Refrigerated Drawers (Wine Drawer option shown; also available in Refrigerator Drawers)



## Multiple Door and Drawer Finishes



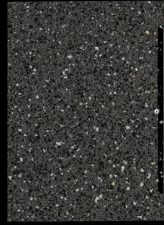
Stainless Steel\*



Black Vinyl Clad/  
Field Laminated\*



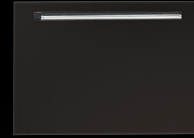
Laminated over  
Black Vinyl\* (shown  
with custom laminate)



Laminated\*  
(shown with custom  
laminate)



Stainless Steel



Black Vinyl Clad/  
Field Laminated\*



Laminated  
(shown with custom  
laminate)

\* options also available for glass door units



## State-of-the-Art Temperature Controls

Precise temperature setting is easy with Perlick's single and dual (pictured left) NSF-certified, digital temperature controls. With dual temperature zones, white and red wines can be stored and dispensed at their optimal serving temperatures. See page 14 for more information on our Dual-Zone Series.



## NSF-Approved for Open Food Storage

The entire Perlick Back Bar line is NSF-approved for open food storage, and also gives you the option to store wine and bottled/canned beverages.



## Wine Tapping Available

Wine tapping kits feature Sanitary 304 stainless steel components to meet Perlick Wine Certified standards. See page 16 for more information on available Wine Kits.

# WINE DISPENSING WITH STORAGE

To help you fully capitalize on the growing popularity of wine by the glass, Perlick offers multiple series that provide storage for both bottles and kegs. Please note that these models are also available without tapping.



NSF-approved for open food storage

BBS60 (shown)

## BBS Series Self-Contained Single-Zone Models

Specifications

**Models Available:** 1-Door (BBS36), 2-Door (BBS60), 3-Door (BBS84) or 4-Door (BBS108)  
**Temperature Range** 40°F - 65°F [Choice of white wine factory setting (45°F) or red wine factory setting (60°F)]  
**Capacity** Each tapping compartment can fit at least three 1/6 kegs. **Industry Exclusive** Full-extension wine shelf compartment can hold 48 bottles on six shelves (3-inch, 750 ml wine bottles). **Industry Exclusive** Wine Drawers also available (see page 13)

## BBR Series Remote Single-Zone Models

Specifications

**Models Available:** 2-Door (BBR48), 3-Door (BBR72) or 4-Door (BBR96)  
**Capacity** Each compartment can fit at least three 1/6 kegs. **Industry Exclusive** Full-extension wine shelf compartment can hold 48 bottles on six shelves (3-inch, 750 ml wine bottles).



WINEcertified

NSF-approved for open  
food storage

BBRN60 (shown)

## BBSN Series Self-Contained Narrow-Door Models

Specifications

**Models Available:** 1-Door (BBSN32), 2-Door (BBSN52), 3-Door (BBSN72) or 4-Door (BBSN92)

**Temperature Range** 40°F - 65°F [Choice of white wine factory setting (45°F) or red wine factory setting (60°F)]

**Capacity** Each tapping compartment can fit at least three 1/6 kegs

## BBRN Series Remote Narrow-Door Models

Specifications

**Models Available:** 3-Door (BBRN60) or 4-Door (BBRN80)

**Capacity** Each compartment can fit at least three 1/6 kegs

# DUAL-ZONE WINE CENTER

Perlick's new Dual-Zone wine centers can be tailored to fit your specific wine serving and storage needs. Separate digital temperature controls for each compartment allow both red and white wine to be stored and dispensed at the perfect serving temperature.



*NSF-approved for open food storage*

*DZS60 (shown)*

## **DZS60 Series** Self-Contained Dual-Zone

*Glass Stainless Steel Door with Full-Extension Wine Shelves + Wine Dispensing*

### Specifications

**Temperature Range** 40°F - 65°F [Choice of white wine factory setting (45°F) or red wine factory setting (60°F)]

**Capacity** Tapping compartment can fit at least three 1/6 kegs; **Industry Exclusive** full-extension wine shelf compartment can hold 48 bottles on six shelves (3-inch, 750 ml wine bottles)

- Model also available with **Industry Exclusive** wine drawers (see page 13 for more information)
- Each compartment can be programmed to a different temperature, perfect for accommodating red and white wines at their appropriate serving temperatures
- All back bar cabinets are NSF-approved for open food storage



DZS60 (shown)



NSF-approved for open food storage

## DZS60 Series Self-Contained Dual-Zone

*Glass Stainless Steel Door with Full-Extension Wine Shelves + Wine Drawers*

### Specifications

**Temperature Range** 40°F - 65°F [Choice of white wine factory setting (45°F) or red wine factory setting (60°F)]

**Capacity** Each **Industry Exclusive** full-extension wine shelf compartment can hold 48 bottles on six shelves (3-inch, 750 ml wine bottles)

- **Industry Exclusive** wine drawers have deeper top drawer that allows for upright storage of up to 30 open bottles; lower drawer provides additional storage for 18 cradled bottles (shown above)
- Each compartment can be programmed to a different temperature, perfect for accommodating red and white wines at their appropriate serving temperatures
- All back bar cabinets are NSF-approved for open food storage



WINE  certified

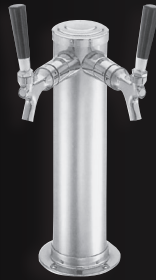
WINE  certified

## WINE DISPENSING KITS

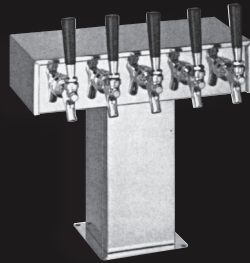
When it comes to dispensing, it's important to note that anything that comes in contact with the wine can affect its delicate taste characteristics. That's why Perlick has specified Sanitary 304 stainless steel components for its Wine Certified tappings kits. With Perlick Wine Certified tapping, you can be confident that every glass, from first to last, will be perfect.

**The following components are included in the Perlick Wine Dispensing Kit:**

- Dispensing Head – See below for selection (**304 Stainless Steel Component**)
- Drainer
- Faucet(s) (**304 Stainless Steel Component**)
- Keg Coupler (*one per faucet*) (**304 Stainless Steel Component**)
- Air Distributor (*one per faucet*)
- Wine Line Connector (*one per faucet*)
- Air Hose (*one per faucet*)
- Air Distributor Cover (*one per faucet*)
- Wine Line/Drainer Cover
- Air Scoop and Tubing
- Air Sleeve
- Spanner Wrench
- Drainer Tubing – 8 feet
- Silicone
- Miscellaneous Hardware and Fittings



*Draft Arm (2-faucet model shown)*



*Tee Tower (5-faucet model shown)*



*Lucky (1-faucet model shown)*



*Panther (3-faucet model shown)*

	<b>PART NO.</b>	<b>TOWER FINISH</b>	<b>NO. OF FAUCETS</b>
<b>Draft Arms</b>	69526W-1DA	Chrome	1
	69526W-2DA	Chrome	2
	69526W-3DA	Chrome	3
<b>Tee Towers</b>	69526W-2TT	Stainless Steel	2
	69526W-3TT	Stainless Steel	3
	69526W-4TT	Stainless Steel	4
	69526W-5TT	Stainless Steel	5
<b>Luckys</b>	69526W-1L	Chrome	1
	69526W-2L	Chrome	2
<b>Panther</b>	69526W-3P	Chrome	3

# WINE STORAGE

Perlick also has a variety of single-door wine reserves, all which feature **Industry Exclusive** full-extension wine shelves and can accommodate red or white wines.



HC24WS (shown)



HA24WB (shown)

## HC24WS

### Single Door Wine Reserve

#### Specifications

**Dimensions** 24"W x 24"D x 34"H

**Shelving Capacity** Five shelves will store up to 40 bottles of wine plus additional storage underneath the shelves for five bottles (3-inch, 750 ml wine bottles)

**Temp. Range** 40°F - 68°F (Factory Set at 45°F)

#### Features

- Front-vented RAPIDcool™ forced-air refrigeration system
- Commercial-grade stainless steel interior
- Variety of door styles and finishes available



## HA24WB

### 24" ADA-Compliant Wine Reserve

#### Specifications

**Dimensions** 24"W x 24"D x 32" H

**Shelving Capacity** Five shelves will store up to 40 bottles of wine plus additional storage underneath the shelves for additional bottles (3-inch, 750 ml wine bottles)

**Temp. Range** 40°F - 68°F (Factory Set at 45°F)

#### Features

- Meets ADA-Compliant 32" counter height requirements
- Front-vented RAPIDcool™ forced-air refrigeration system
- Commercial-grade stainless steel interior
- Variety of door styles and finishes available







HD24WS (shown)

## HD24WS

### 18" Shallow-Depth Wine Reserve

#### Specifications

- Dimensions** 24"W x 18"D x 32" H
- Shelving Capacity** Four shelves will store up to 20 bottles of wine plus additional storage underneath the shelves for two bottles (3-inch, 750 ml wine bottles)
- Temp. Range** 40°F - 68°F (Factory Set at 45°F)

#### Features

- 18" depth allows for design flexibility
- Meets ADA-Compliant 32" counter height requirements
- Front-vented RAPIDcool™ forced-air refrigeration system
- Commercial-grade stainless steel interior
- Variety of door styles and finishes available

# What is... forced-air refrigeration?



*Experience the fastest temperature pull-down in the industry! Perlick's RAPIDcool™ technology circulates cool air, chilling room temperature beverages in under 30 minutes – 70% faster than the nearest competitor!*

*The fan is located at the top of the wine reserve to allow air circulation to move downward, and to easily be distributed through the spaced-bar shelving. This results in a consistent temperature – with 47% less variation than the nearest competitor. RAPIDcool™ technology also produces a uniform temperature throughout the cabinet, ensuring each bottle of wine is kept at the appropriate temperature no matter what part of the wine reserve it is in.*



# Our thinking on **illumination** has evolved.

LED lighting is now a standard feature on all new Perlick back bar refrigerators. Available in **Crisp White™** or **Cool Blue™**, these lights provide exceptional clarity and increase the visual impact of your stocked product.

- LED lighting is 50% *more efficient*\*
- LED lighting has a 20% *longer life*\*



**Crisp White™**



**Cool Blue™**  
(shown below)

\* When compared to compact fluorescent bulbs



# WARRANTY INFORMATION

## ONE YEAR PARTS & LABOR WARRANTY

Perlick products are guaranteed against defects in both material and workmanship for a period of one year from date of sale. Defective parts will be replaced on a no-charge basis when adjudged defective upon inspection. We are not responsible for parts damaged by alteration, unauthorized service, accident or abuse. Other costs incident to replacement, to include loss of sales and/or loss of product must be borne by the user. Warranty repairs will be performed during Perlick's authorized service agent's normal business hours. The user is responsible for any overtime premium associated with after-hours service. Also, Perlick is not responsible for travel charges that exceed one hour travel time. For further details of our Glasswasher warranty, refer to the Glasswasher Installation and Operation Instructions manual.

1. Parts returned to Perlick shall be returned freight prepaid and shall be identified with Perlick's serial number and return merchandise authorization number.
2. Improper operation due to voltage variances, inadequate wiring and physical damage is the responsibility of the purchaser. They are not manufacturing defects.
3. Condenser coils shall be cleaned regularly. Failure to provide an adequate flow of cooling air will void this warranty.
4. Factory-specified maintenance and installation will be provided by the selling dealer who shall also be responsible for the installation and set up of these products in accordance with local plumbing, refrigeration and electrical codes.

## SECOND YEAR EXTENDED PARTS & LABOR WARRANTY

Perlick's one year parts and labor warranty can be extended to two years with the purchase of a two year parts and labor warranty. Visit [perlick.com](http://perlick.com) for more information on obtaining this protection.

## FOUR YEAR ADDITIONAL COMPRESSOR WARRANTY (SELF-CONTAINED UNITS)

The Perlick Corporation will warrant to the original user the sealed-in mechanism consisting of the motor compressor and component parts within the sealed housing of the condensing unit for an additional period of four years following the regular one-year warranty period. This plan applies to the compressor only to the compressor only, installed within the United States and Canada.

Perlick's 1 year parts labor/service policy applies to the United States and Canada. It does not apply to refrigeration systems added by others (remote systems) or any part which has been subject to misuse, neglect, alteration, accident, or to any damage caused by transportation, flood, fire or other acts of God.

Perlick's 1 year parts & service/labor warranty provides that Perlick's registration card be completed and mailed within ten days after the date of installation. Failure to reply promptly could void Perlick's labor/service warranty.

## EXPORT

One-year parts only.

For additional warranty information, terms and conditions, visit [perlick.com](http://perlick.com).

Perlick was voted **Best in Class** by Consultants  
for 2012 by FES Magazine



Visit [perlick.com](http://perlick.com) to see for yourself why the best in the industry prefer Perlick.





Perlick®

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