

What our customers have to say...

Foleys Bar has been in our family for decades and when I took it over 10 years ago I was very concise about the balance between maintaining a traditional local pub and advancing the business. Over these last years we have expanded our bars , built a beautiful beer garden and opened an off licence. The business has grown from strength to strength. I previously had 11 under counter coolers and with my Kegs only a few feet away. Over the last two years I looked at the traditional ice bank coolers and cold room and the glycol system and cold room. For me the logic of chilling the beer at the bar made the most sense. In October 2016 we changed over to the Glycol system and I am absolutely

delighted and I really can't believe the difference. I used to clean my own lines just to keep the quality right, energy bills are down, beer waste is down and the pint is perfect. Some people had tried to tell me that glycol systems are only for big bars. The simple fact is that we are a traditional pub and we don't do food. Beer is our business and the quality of your drink is directly related to the success of your business. As far as I am concerned it is now the only way to chill beer and every bar, big or small, in Ireland should one.

Seamus Foley – Owner Foleys Bar, Cashel , Co Tipperary

“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.

“Paddy and I had spent quite a bit of time investigating the 3 beer cooling systems which are specced n grant aided by Irish Brewers Association .

To us the logic was quite simple. The best way to chill beer is at the taps. We wanted exceptional quality and as little pouring waste as possible. After the first week we were delighted and knew we had made the right decision. Our local customers were raving about our improved quality of ALL Beers (especially GUINNESS). We sold 13 kegs on our second Saturday with the system and had ¾ of one pint of waste !! It's an unbelievable difference .

The lads at Ecocool completed an excellent installation and the customers haven't stopped complimenting us on the quality of our beer. The ECOCOOOL Glycol system is a no-brainer for any Publican that wants the best quality Beer. We shortly intend to put the Hot Water Heat recovery and Bottle cooling on the system to maximise the energy benefits.”

Mark & Paddy Grainger – Pebble Beach Bar, Clontarf, Dublin

“We in DALATA continually task ourselves with increasing the customer experience in our Hotels whilst keeping a keen eye on costs. To this end, I was intrigued when coming across the ECOCOOOL/LANCER Glycol Refrigeration system which seemed something like DALATA should look into. I painstakingly studied the design and performance of the system, checking figures and testimonials. Having went about installing **3 ECOCOOOL Systems in our Hotels** (Clayton at the Airport, Maldron in Tallaght and Clayton, Cardiff Lane) I have to say, it does what it says on the tin!! Greatly reduced energy bills, draught beer waste minimised, maintenance of Refrigeration throughout the Hotel's simply gone, and excellent quality beer – surely the way forward in Refrigeration for the Hotel industry.

ECOCOOOL & LANCER are passionate about their product, extremely professional in their design and installation, and, above all, they have the experience to deliver on a large scale. We intend to install more ECOCOOOL / LANCER systems in the future.”

Stephen McNally, Deputy Chief Executive, DALATA Hotel Group

“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, (through one of their Senior Quality Managers, John Buggie), we set about achieving on our goal. Having been to 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, ECOCOOOL 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 ECOCOOOL !!!!”

Michael Moran, Red Cow Inn and Hotel , Dublin

“I seemed to be forever calling out service engineers to look at my coolers, and with about twenty less major moving parts on the ECOCOOOL System I don't expect to be seeing them very often.”

Derek Fowler, Fowlers Bar, Malahide, 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.



Lacken House, Kilkenny, Co. Kilkenny, Ireland

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REFRIGERATION | AIR CONDITIONING | CATERING

Excellence & Efficiency in Beer Cooling Systems



Tel: 056 7811047

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**.



Stages of Installation



1. Glycol taps and plates



2. Glycol Tank & Manifold



3. Beer Cold room



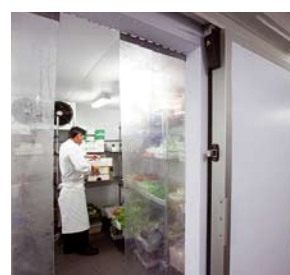
7. Heat Recovery Tank



6. Air cooled compressors

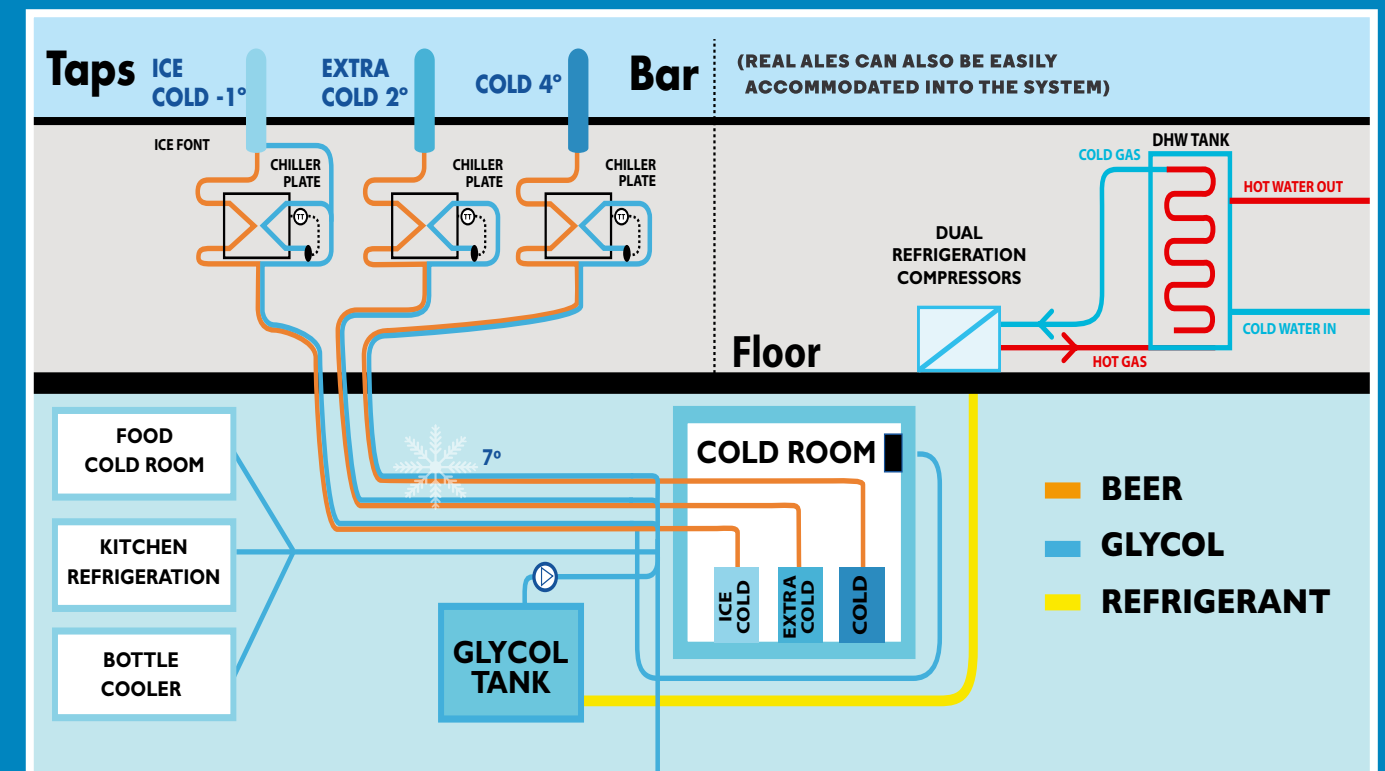


5. Glycol Bottle Cooler



4. Food Cold Room

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.