



**PERFECTLY
POURED BEER
AT THE TOUCH
OF A BUTTON**

BEERMATIC
DUAL TAP

Automated Draft beer Dispenser



AUTOMATION NEVER TASTED THIS GOOD

Multitasking is a key skill of every bartender. From taking orders, preparing cocktails and other drinks, processing payments and keeping the workspace clean to ensuring guests have their full attention and create a positive atmosphere. The **BEERMATIC DUAL TAP** is a fully automatic draft beer dispenser with a foaming mechanism. The hands-free portion control allows a preset quantity of chilled draft beer and foam to be served - always at the perfect temperature and with just the right amount of foam. Beer after beer after beer.

CONSISTENTLY HIGH QUALITY BEER



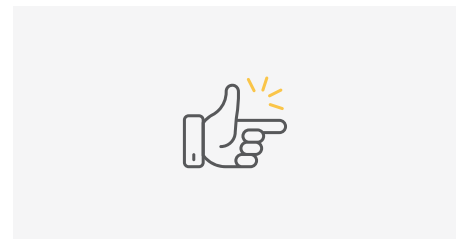
The beer-to-head ratio can be adjusted to different types of beer or to meet local preferences. The system has the dispensing capacity of 65 liters, which means it can pour 130 perfectly chilled beers (0.5 l) consecutively. An internal cooling system chills down the beer on its way from the keg through the machine, so that the draft beer can be served directly from ambient temperature kegs.

INCREASE REVENUE



Until the beer is poured, no additional attention is required. This creates time slots, for example, to process payments, prepare orders, or to clean up. These saved seconds seem marginal, but when serving large amounts of people, automated work-sharing becomes a measure for efficient crowd serving.

EASY TO FIT IN & INSTALL



The **BEERMATIC** is a space-saving device, as no additional refrigerator for the beer keg is needed. With its compact design and small footprint, this countertop dispenser fits into multiple environments. It can also be easily transported and installed for pop-up events and outdoor venues.

HIGHLY COMPATIBLE WITH GLASSES OF VARIOUS SIZES:

The upper and lower platform positions are adjustable to accommodate two different glass heights. The guide can also be moved back and forth to fit every glass shape. The minimum height difference of/between the two platforms: 20 mm



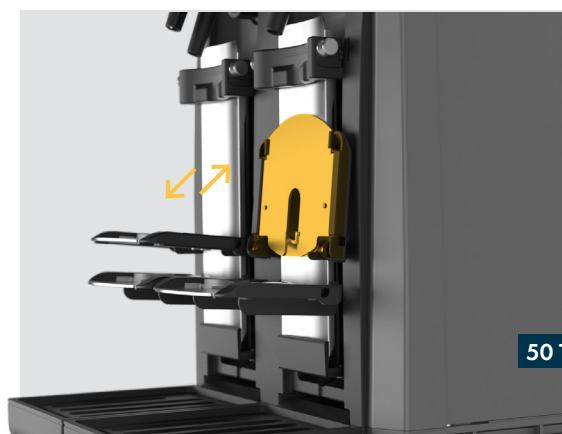
MEDIUM SIZE

Glasses:
135 - 200 mm



LARGE SIZE

Glasses:
155 - 240 mm



The dispenser is compatible with glass diameter of:

50 TO 105 MM.



FASTER, SMARTER, CLEANER

CAFES,
RESTAURANTS,
PUBS

POP-UP
BARS

OUTDOOR
BEER GARDENS

ENTERTAINMENT

EVENT VENUES
AND CATERING

HYGIENE AND FOOD SAFETY



Accurate portioning avoids spillage entirely, no cutting/skimming needed, and the workspace remains clean at all times. The dispenser's compartmentalized design is engineered to avoid contamination and to simplify cleaning routines. With this system you can reduce the glass-to-person contact points and maintain highest standards of food safety, hygiene, and sanitization.

COST REDUCTION



The **BEERMATIC** is a great tool for cost control. Portions can be controlled very accurately, without spillage of beer and/or foam. Waste of draft beer is generally estimated to be as high as 20% per keg. ⁽¹⁾The internal refrigeration system allows you to store all of your kegs at ambient temperature which saves you energy costs and additional costs for a cold room or fridge.

OPERATIONAL FLEXIBILITY



Offering great flexibility, the dual tap allows you to connect two separate kegs with different types of beer at the same time. Additionally, the automatic tilting unit is compatible with all standard common glass sizes. As the compact dispenser can be transported and installed easily, and because it doesn't require additional cooling, it is a great option for outdoor/temporary events.

IMMEDIATE USE



Unlike traditional drafting systems that require beer kegs to be refrigerated for 24 hours before connecting to the tap, the **BEERMATIC** cools down each portion individually on its way from the keg into the glass.

EASY TO SET, OPERATE AND CLEAN:



FOAM CONTROL

The amount of foam can be manually adjusted depending on local preferences and beer type

PERFECT TEMPERATURE

The temperature of the beer can be preset individually to serve each type of beer as cold as it needs to be.



FUNCTIONAL FEATURES

1. Press once to dispense:

It's as simple as that. Press the dispense button once to draft the preset amount of beer.

2. Tilt-pouring:

The dispense operation is tilting the glass to the right angle to ensure perfectly poured beer.

3. Portion control:

The portion size can be preset to pour the same quantity every time. No overflow of beer or foam.

4. Foam control:

The amount of foam can be set and adjusted for both taps individually.

5. Internal cooling system:

Ambient temperature beer is cooled down as it flows through the beer circuits.

6. Two beer circuits:

This dual-tap model has two circuits, so two different types of beer can be connected and poured simultaneously.

7. Counting/Log Function:

The display shows the number of beers poured. Via the user settings, you can configure the number of beers, based on the volume of your glasses.

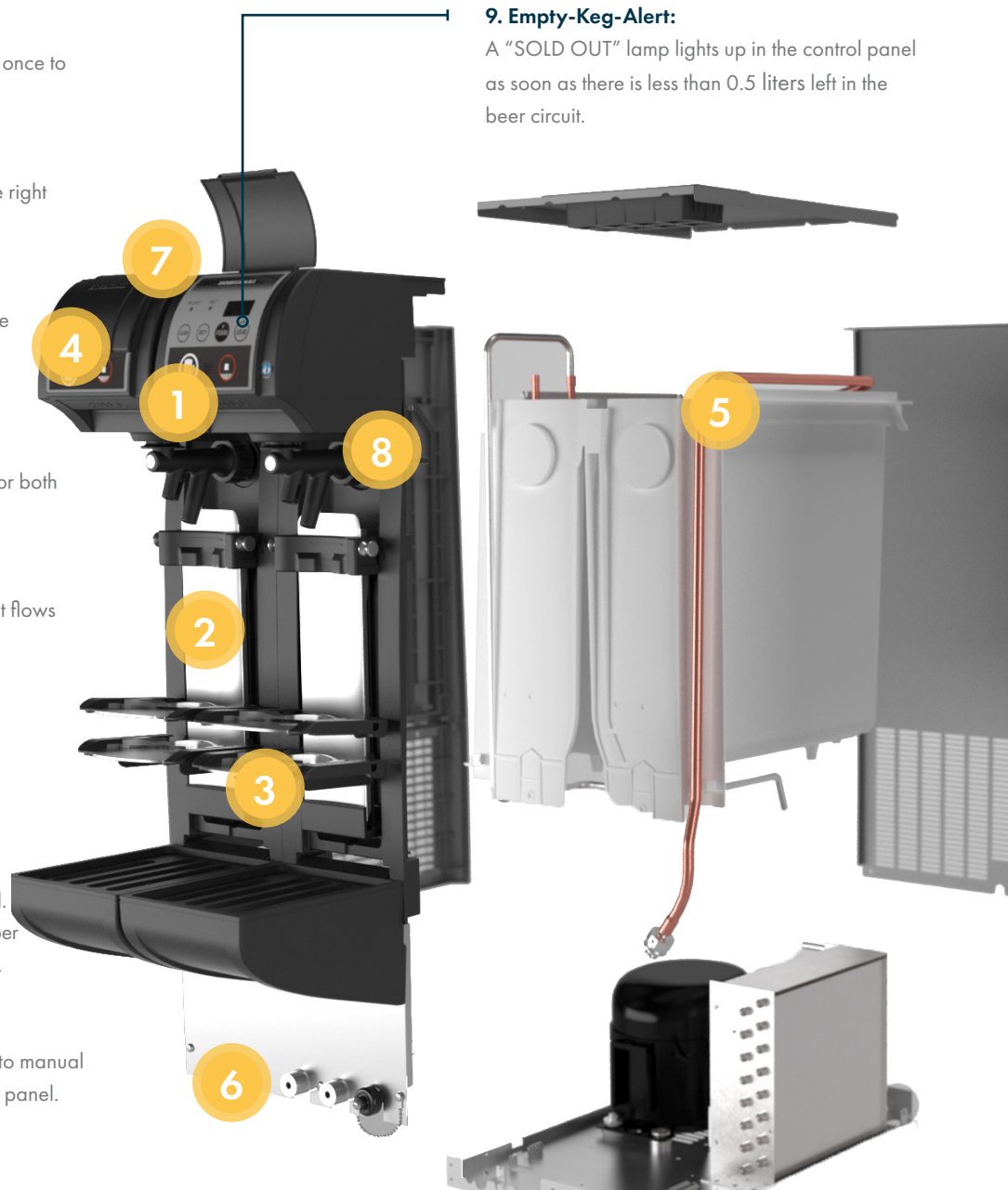
8. Automatic or manual dispense mode:

It is a simple process to switch from automatic to manual dispense mode or vice versa via the operation panel.



9. Empty-Keg-Alert:

A "SOLD OUT" lamp lights up in the control panel as soon as there is less than 0.5 liters left in the beer circuit.

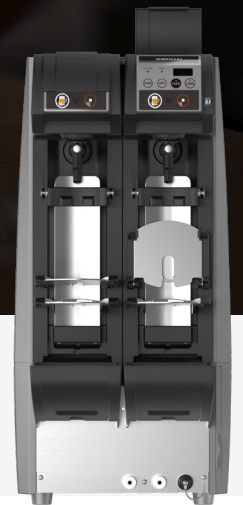


BEERMATIC DUAL TAP

SPECIFICATIONS

Model name	DBF-AS65WE-EU
Type	Operator automatic draft beer dispenser
Item code	B078-D011
Circuit	Dual Tap model with 2 beer circuits (for connection of 2 beer kegs)
Cooling system	Internal
Refrigeration system	Air cooled
Dispensing speed	34-49 ml/s (2.0 – 3.5 bar)
Dispensing capacity	65 l after initial freeze down (30 °C =>8 °C/4hrs) additional 10.2 l after 45 min recovery time
Operating conditions limitations	Ambient temperature range: 5°C / 32°C Voltage range: Rated voltage ± 6%
Outside dimensions (W x D x H)	367 x 674 x 764 mm
Installation space (W x D)	460 x 724 mm
Net weight/Gross weight	50 / 56 kg
Exterior	Drive cover: ABS Plastic / Cabinet: Painted steel
Refrigerant	R134a/175g.
Electrical connection	220-240V/50Hz
Electrical consumption 24h	285 Watt (Power factor 74%)
CE marking	Yes (60Hz excluded)

Similar to traditional drafting systems, the installation requires components such as CO2 gas cylinders, regulators, keg couplers, beer hoses. Please consult the beverage supplier, brewery, or distributor for connection.



DBF-AS65WE-EU
Automatic Beer Dispenser
Item code B078-D011

LESS WASTE WITH HOSHIZAKI BEERMATIC TECHNOLOGY



1. Industry experts are calculating with waste levels in the range of 20%

No overpouring

Overpouring is a real cost factor and the added spillage can cause significant losses. Thanks to the accurate portion control function, this problem is eliminated.

No foam waste

As soon as a keg gets too warm, excess carbon dioxide is released, which increases the amount of foam. The beer will become slightly sour and even cloudy. Preventing uncontrolled foam with an internal cooling system will help reduce foam waste from the beginning.

Less stale beer

Keeping close track of beer sales reduces the overall problem of stocking beer that no one wants. A built-in counter in the display helps you keep an eye on real-time beer sales and provides the ability to track consumption trends overtime.

Untapping only empty kegs

Untapping a keg too early occurs because bartenders don't know if – or how much – beer is left in the keg.

The **BEERMATIC** has an indicator showing when the keg is getting empty, eliminating guesswork, and helping you sell every last drop.



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