Post-mix Counter-top Beverage Dispensers



Servend's Post-mix Counter-top Beverage Dispensers designed for quick & easy installation, offer maximum beverage cooling and customer satisfaction.

Features:

- Enhanced design aesthetics with modular assembly
- Angled wrap-around illuminated merchandiser
- Easy to service, with quick access to air filter for cleaning and side by side placement of split carbonation and refrigeration decks. Easy slide on / off drain pan
- Flex manifold adds carb / non-carb flexibility
- New technology includes plug and play consolidated circuit board with protection for pump and compressor
- 360° graphics enhance aesthetics and increase promotion of fountain beverages

CEV-30

Please ask for our separate catalogue for Manitowocice cube making machines and nugget ice machines

















Chest Freezers • Upright Freezers • Chest Freezers-cum-Coolers • Upright Showcase Coolers • Reach-Ins • Undercounter Refrigeration
Back Bars • Wine Coolers • Minibars • Ice Cube Making Machines • Ice Flakers • Ultra Low Temp Freezers • Water Coolers
Bottled Water Dispensers • Pastry Showcases • Ice Cream Scooping Cabinets • Coldrooms • Supermarket Refrigeration Products

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Cooling Products for World Class Bars & Restaurants

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The way you store your wine is important



The way you store and serve wine is important. Wine is a the wine's serving temperature is not allowed to build up complex product that requires gentle treatment. Wine can slowly, it can impact its taste. Too rapid warming or cooling mature too quickly, too slowly or just incorrectly, which may can destroy the wine's aroma. Our wine coolers are designed mean that it never quite reaches its highpoint. Similarly, if for those who wish to give their wine the storage it deserves.

HOW TO STORE WINE

Wine is a living and sensitive product which demands gentle storage to safeguard the best conditions for its maturation and development.

Temperature

The ideal storage temperature for wine is about 10-14°C - which should be constant.

Air humidity

A humidity level of between 50-75% is essential to maintain the cork's sealing effect, and thereby its efficiency at keeping air out of the bottle

Darkness

The bottle offers no protection against direct sunlight, and ultraviolet light in particular can be harmful to wine. Accordingly, wine should be stored in darkness - safely protected against UV radiation.

Vibration

If wine is exposed to repeated vibration, it will disrupt the wine's

biochemical development. Vibrations are often the reason why some of the best and finest wines fail to

reach their optimal taste.

Ventilation

Ventilation and the continuous circulation of air are fundamentally important to avoid the development of unpleasant odours, as well as mould.

Recommended serving temperatures for different wines

18 - 19°C Heavy, fullbodied and mature red wines such as Rhönes, Bordeaux **Grand Cru** Classés,

Barolos, Rioja

Gran Reservas

16 - 17°C Young, promising red wines such as Burgundies, St Emilions, Pomerols. Chiantis.

Barbarescos

14 - 15°C Light, young red wines such as Beaujolais, ordinary Pinot

12 - 13°C Full-bodied white wines (Chardonnays, Burgundies), Vintage Champagnes and the best

Dessert Wines

(Sauternes,

10 - 11°C Heavy white and sparkling wines (Champagnes) 8 - 9°C Light white and sparkling wines

Wine Coolers — perfect storage for your vintage wines

Wines develop their full flavour when they are at the right temperature for drinking. Our international quality wine coolers guarantee the perfect conditions for professional storage of red, white and sparkling wines. A wide range facilitates exactly the right model for every need.



Digital Temperature Indicator in W 185 and digital temperature setting in W-43, 72 and 120 models.



With a temperature range of 5-22 deg C,the cabinets are perfect for storing most types of wine. Shelf thermometers are available at extra cost.



Height adjustable wooden shelves prevent vibration of wine during cabinet operation leaving the wine to mature in peace. Available in all models.



A charcoal filter cleanses the air preventing bad odours from penetrating through the cork and affecting the wine.(Available in W 185)

Other features:

- · Distinct temperature zones for different wines (except in W-18)
- · Tinted glass
- · Height adjustable wooden shelves
- · Interior light
- · Electronic control of temperature
- · Elegant black cabinet and inner shell

Leading brands like ITC, Taj Group, Crowne Plaza, Fortune Hotels, Park Plaza, Ramada, Holiday Inn, ITDC, GRT Hotels are just some of the names in our growing list of satisfied customers.



W-72



W-185

Technical Specifications

Model	W-18	W-43	W-72	W-120	W-185 *
Refrigeration System	Absorption	Compressor	Compressor	Compressor	Compressor
			·	•	·
Bottle Capacity (0.75 ltr)	18	43	72	120	113/194**
Power Input	100 W	95 W	125 W	140 W	170 W
Temp. Range	5-18 deg C	5-18 deg C	5-18 deg C	5-18 deg C	5-22 deg C
Dimensions (w x d x h) in.	14.9x22.6x31.9	23.8x23.4x33.5	23.8x23.4x49.2	23.8x23.4x72.	23.4x23.4x72.8
Shelves	Wooden : 6	Wooden: 2+1	Wooden 4+1	Wooden : 7+1	Wooden: 5+1
Glass	Tinted	Tinted	Tinted	Tinted	Tinted
No. of Doors	1	1	1	1	1
Cabinet Colour	Black	Silver Grey	Silver Grey	Silver Grey	Silver Grey/Black
Interior Colour	Black	Black	Black	Black	Black
Interior Light	Yes	Yes	Yes	Yes	Yes
Key Lock	No	Yes***	Yes***	Yes***	Yes

^{*} Imported under Vestfrost brand; other models imported under Celfrost brand

Specifications, features and colours are subject to change without any notice, due to continuous product development

W-43

^{**194} bottles if placed back to back

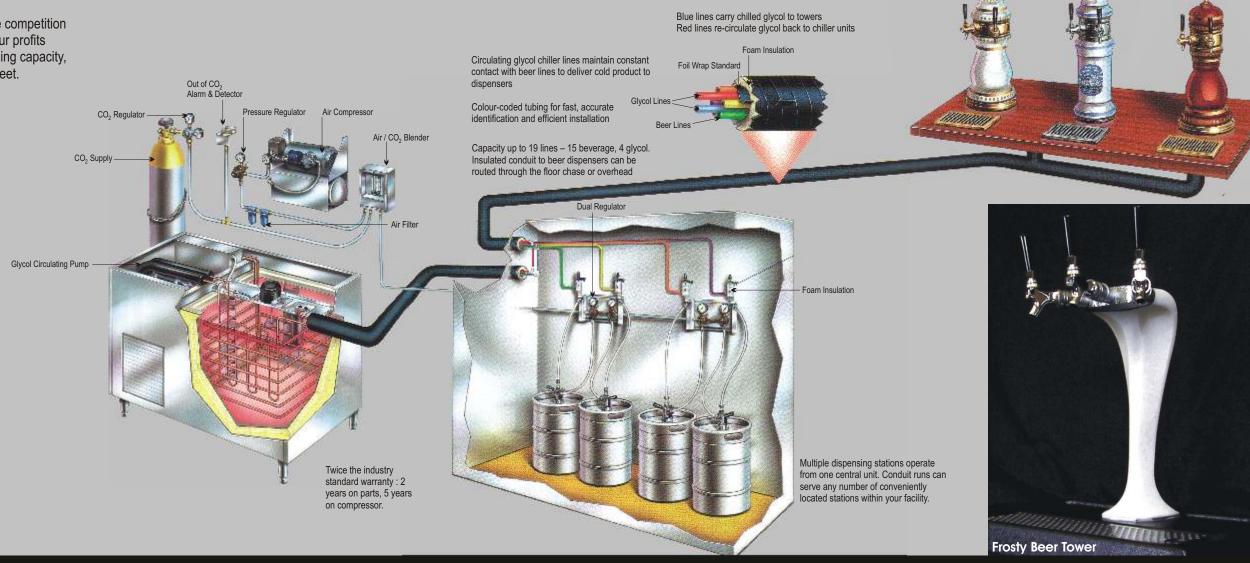
^{***}Padlock provision allows lock to be fitted separately; lock not supplied with the cabinet (except in W-185) Electricals: 220V. 50 Hz. Single Phase

Long Draw Draught Beer Dispensing System

Multiplex Long Draw Draught Beer Systems beat the competition cold, help you keep your draught beer colder and your profits higher. The circulating glycol coolant maximises cooling capacity, ensuring cold beer every time, on runs of up to 450 feet.

Features:

- · Insulated conduit ensures ice cold beer from cooler to tap
- Kegs and refrigeration units can be placed away from dispensing towers, thereby freeing up valuable space in the bar area
- Changeover valves let you switch over from empty kegs with a flip
- Less foam, less waste, through a more efficient cooling system, means more profits for you
- Serve multiple stations from one unit
- Flexibility to add more dispensing towers – lets you serve more brands



Special Products

Stimulate your sales with special products that keep your products cold and your brand visible. Custom built for large orders, these products are not only show stealers and image builders for any company, but also generate great impulse sales. Suitable for storing and displaying cans, bottles and tetra-packs of beer, beverages, energy drinks, milk products and a variety of other items.











Technical Specifications

Product		Impulse	e Coolers	Baby Coolers	Can Coolers	
Model		POS-72*	SC-130	SC-22	SC-80	
Dim. (in	inches)					
	Height	37	48.2	23.6	42.3	
	Width	23.6	26.3	13.2		
	Depth	15.7	25.1	16.7		
	Diameter				17.99	
Volume	(Itrs.)	80	130	22	80	
Tempera	ture range	+2C to+8C	+2C to+7C	+4C to+8C	+1C to+10C	
No.of 33	0ml.cans	96	144	15	84	
Input Po	wer Watts	320	360	87	129	
Qty./40'H	IC	176	90	576	250	
Qty./20'		80	21	210	120	

*Imported under Vestfrost brand : other models imported under Celfrost brand Electricals: 220V, 50Hz, Single Phase

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Beer & Beverage Coolers

Bottle Coolers that are designed to chill products quickly, even when the doors are opened frequently. Loaded with a powerful refrigeration system, they are reliable, have a high-quality finish and long service life. The upright showcases have enhanced visibility and strong shelves that can be moved to accommodate different types of cans and bottles.















Back Bars , Undercounter Refrigerators & Chest Coolers

High performance Back Bars with refrigerated display, available in elegant black colour & Undercounter Back Bars made in sturdy stainless steel that are designed to enhance the efficiency of professional bartenders. And a range of top-loading, Chest-type Coolers, designed for quick service and easy restocking of chilled beer and beverage bottles.







Back Bar (BB - 200)

Undercounter Back Bar (GN 3100 TNG)

Chest Cooler (CF - 500

Technical Specifications

Product	Model	Dimensions (H x W x D in inches)	Effective Volume (in Itrs.)	No. of Doors	No. of Shelves	Lock	Temperature Range Input	Compressor Power (in Watts)
Beer & Beverage	FKG-1000	80.7 x 47.2 x 27.2	1000	2	5	Yes	+3C to +10C	460
Coolers	FKG-400	77.0 x 26.0 x 23.2	400	1	3	No	+3C to +10C	330
	FKG-371*	72.8 x 23.4 x 23.4	381	1	5+1	Yes	+3C to +10C	300
	FKG-320	66.7 x 20.7 x20.7	320	1	3	No	+3C to +10C	210
	FKG-120	40.8 x 18.7 x 21.5	120	1	3	No	+3C to +10C	135
Chest Coolers/Freezers	CF-350 2D	35.8 x 48.0 x 25.4	325	2	-	Yes	-20C to + 8C	216
	CF-400	33.5 x 51.1 x 28.5	390	1	-	Yes	-20C to + 8C	255
	CF-500	33.2 x 65.1 x 28.5	465	2	-	Yes	-20C to + 8C	305
	CF-750	33.2 x 95.1 x 28.5	720	3	-	Yes	-20C to + 8C	355
Back Bars	BB 200	35.2 x 35.4 x 20.5	188	2	2	Yes	0 to 10 C	230
	BB 300	35.2 x 53.2 x 20.5	274	3	2	Yes	0 to 10C	320
Undercounters	GN 2100 TNG	33.5 x 53.5 x 27.6	282	2	2	Optional	+2 C to +10C	340
	GN3100 TNG	33.5 x 70.7 x27.6	417	3	3	Optional	+2C to +10C	340

^{*}Imported under Vestfrost brand : other models imported under Celfrost brand

Electricals :220V, 50Hz, Single Phase

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