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## Beer Dispenser JET 30 30 litres/h, Beer case, Through-flow cooler, Dry cooler

3 min unpacking... 2 min setting up... 1 min connecting = infinite enjoyment. A cold, clear, freshly tapped - you have earned it! Beer cooler JET 30 is designed for professional cooling and serving of excellently cooled beer at home, at parties and for small commercial use.



Control range  
+2 to +10 degrees



Capacity:  
30 L/h at 10°C TD



Cooling technology  
is 45% more efficient<



Ready for use  
in only 2-4 minutes

When the thermostat is set to Max, the thermoblock (after approx. 10 minutes) is able to absorb a high amount of energy, and thereby provide a supply of several cooled beers in a row.

The cooling technology of the JET 30 dispenser is around 45% more efficient than electrical power consumption.

The beer is cooled down to the tap.

The cooling loops are made of stainless steel and thus stable and durable.

The materials used correspond to the highest hygienic standards and enable a long service life of the cooler



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### JET 30 - Powerful and fast like a JET

With its strong cooling capacity and perfect dimensions, the JET 30 tap unit is one of the leading tabletop/undercounter coolers on the market.

- Cooling capacity from 40 to 60 glasses(0,5 litre) of excellent chilled beer per hour.

- The powerful JET 30 compressor ensures minimum energy consumption and an excellent chilled beer without foaming

60x



PER HOUR

### Continuous flow cooler JET 30 - efficiency, performance, enjoyment

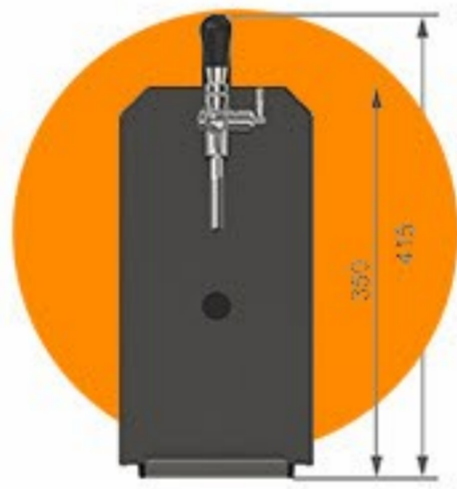
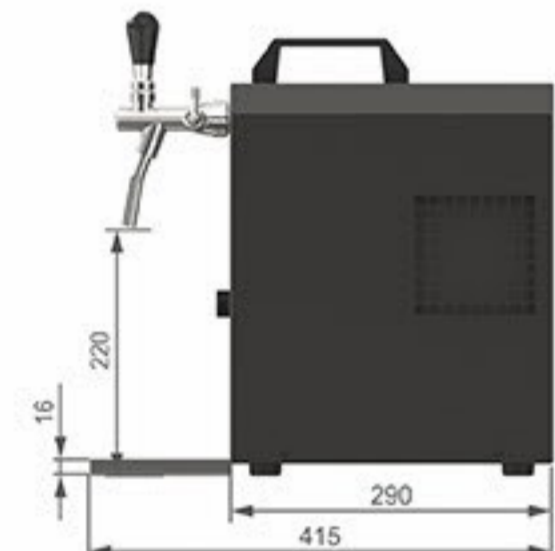
The thermoblock of the JET 30 beer dispenser has a high energy capacity, so that a perfectly cooled beer can be dispensed after only 2-4 minutes. When the thermostat is set to Max, the thermoblock will accumulate a high amount of energy (after approx. 10 minutes), which allows the dispensing of several cooled beers in a row.

- The cooling technology of the JET 30 dispenser is about 45% more efficient than the electrical power consumption.

- The beer is cooled down to the tap.

- The cooling loops are made of stainless steel and are therefore stable and durable

The materials used meet the highest hygiene standards and ensure a long service life of the cooler.



### JET 30 continuous cooler - technical data

The Edle JET 30 dry cooler with a weight of only 14.5 kg is equipped with a 7mm cable.

**Dimensions:** W/D/H/ 167/281 / (incl. drip tray) /368 mm

**Power voltage:** 230V, 50 Hz, 267W, 1.16A

**Compressor:** 1/8 HP

**Management:** 1 x beer

**Housing:** metal, pulverized, rust safe

High quality of processing and packaging.



### JET 30 - Top in its class

The beer cooler JET 30 is in the category "dispensing systems up to 30 l/h", one of the best in terms of cost, performance, quality ratio.

### Easy cleaning of the JET 30 system

With the following cleaning kit, you can easily and conveniently clean the JET 30 dispenser after use:

Cleaning set small

Cleaning set Easy (recommended)

Cleaning set large



### Beer cooler JET 30 - easy to operate - TOP in performance

In wenigen Handgriffen wird gezapft: Tapping is done in a few simple steps:

1. Unpack the tapping plant
2. Connect the pressure reducer to the CO2 bottle with the carbon dioxide key and tighten
3. Connect the CO2 hose from the pressure reducer to the tap head
4. Connect the beer hose to the keg coupler, insert it into the keg coupler and fix it
5. tap the keg
6. Set the tap pressure on the pressure reducer
7. Connecting the tap to the socket
8. Adjust pressure and enjoy cool beer

You will find all components in the complete set or as accessories in our shop

