



SFK-4E+

High-end KEG Cooler, machine-unit Right

Product Features

- Suitable for all KEG types
- Skinplate exterior/interior
- Reinforced base plate
- Removable cooling unit for easy service
- Throughput for (beer) lines
- Low energy consumption
- LED interior light
- Adjustable legs (from inside the cabinet)
- Electronic thermostat
- Ventilated cooling
- Optional lock

High-end keg cooler for busy bars

Measures and Content

Gross / Net Weight	kg	77.5 / 68
20 l KEG	pcs	4
30 l KEG	pcs	1
50 l KEG	pcs	1
Net Volume	l	198
Gross Volume	l	205
Gross / Net Volume	l	205 / 198
Temperature Range	°C	+2 to +10
Climate Class		4

Design and Material

Exterior Finish	Anthracite RAL 7021
Interior Finish	Silver
No. of Doors	1
Door No & Type	1 hinged solid door
Door Reversible	No
Feet / Legs	Adjustable feet
Lock	Factory Option
Interior Light	LED

Cooling and Functions

Type of Controller	Electronic
Type of Cooling	Ventilated
Type of Defrost	Automatic
Refrigerant	R290
Refrigerant Charge	g80
Thermometer	Yes

Power and Consumption

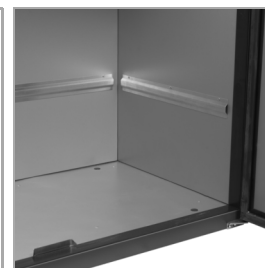
Input Power	W	200
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	41

Dimensions

External Dimension (WxDxH)	mm	880 x 580 x 840
Internal Dimension (WxDxH)	mm	515 x 500 x 735
Packed Dimension (WxDxH)	mm	920 x 610 x 980
40ft Container Load	pcs	96



Removable cooling unit
for easy service



Interior bumper bar

The SFK keg cooler from Serrco is a favorite among breweries – and with good reason. Serrco are experts when it comes to bar installments and that is clearly visible in the design of the SFK range.

Compared to the more traditional waterbath cooling method – where open kegs are placed in ambient temperature and must be used within three days – the SFK ensures that chilled, open kegs stay fresh for up to three weeks, preserving the beer's optimal quality and taste. Another advantage of the SFK is that the beer lines are much shorter from the keg to the beer tap, meaning you need a lower CO2 pressure on the beer to get it out of the tap. This minimizes the risk of foam and provides a consistently flawless pour.

The SFK features a removable cooling machine-unit. In the rare event of a malfunction, this means that service can be done swiftly without disrupting the beer installation, and if you have a backup cooling unit in store, you will never have more than a few minutes down time (and you can call for service Monday morning rather than Saturday at 1am). This is invaluable in busy bar environments.

To stay ahead of demand, consider adding a KSC Keg Storage Cooler from Serrco to your setup. This way, you always have perfectly chilled kegs ready for service during peak hours. If you are using the SFK for events, a mobile frame with strong wheels is available as an accessory.