



LANCER
W O R L D W I D E
Dedication in Action™

köld-Draw™ Draft Systems

Optimal temperature management
for whatever you're pouring.

köld-Draw™ Draft Systems

Whether opening a new bar or restaurant, or developing an entertainment venue, our reliable köld-Draw™ Draft Systems will deliver the wide range of beverages your customers crave while you enjoy operational savings.



Flexible

Give the people what they want

The average draft system is limited to pouring beer only, but customers continue to demand variety beyond traditional choices. With varying cooling requirements for different drinks, it's hard to find a system that can do it all.

Our systems come fully loaded with all the equipment you need to pour any drink, at the right temperature, every time. Our patent-pending köld-Draw™ technology provides keg-to-tap cooling, so you'll rest easy knowing that each pour provides a seamless beverage experience, no matter the drink. From beer and wine, to cocktails, kombuchas, cold brew coffee, and more, you'll stay well ahead of your customers' changing tastes.



○ Less foaming beer increases profits



Efficient

Do the math

Outdated, inefficient designs in tower cooling waste energy and cost you profits. Our precise temperature management provides 360° cooling utilizing embedded glycol channels, making it more efficient than competitor systems.

On average, bars & restaurants waste up to 20% of beer profits to foamy beers. Our cutting edge köld-Draw™ technology reduces inefficient draws. You'll not only pour more variety, but you'll spend less to do it.



○ Patent-pending köld-Draw™ technology provides 360° cooling utilizing embedded glycol channels



○ Increase speed of service & eliminate over-pour with a variety of cocktails on tap anytime



Winning

More time making money, not spending it

No matter the size of your bar or restaurant, our flexibility and efficiency will keep your customers coming back while you save money on operational costs.

Lancer Worldwide Draft Systems can pay for themselves by eliminating over-pour and foaming beer.

2
OUNCES



8 oz. of foam
= 2 oz. of liquid

100
OUNCES



50 glasses
x 2 oz. of liquid
= 100 oz.

600
OUNCES



100 oz. of liquid
x 6 days a week
= 600 oz.

75
GLASSES



600 oz. of liquid
= 75 glasses of beer
per week

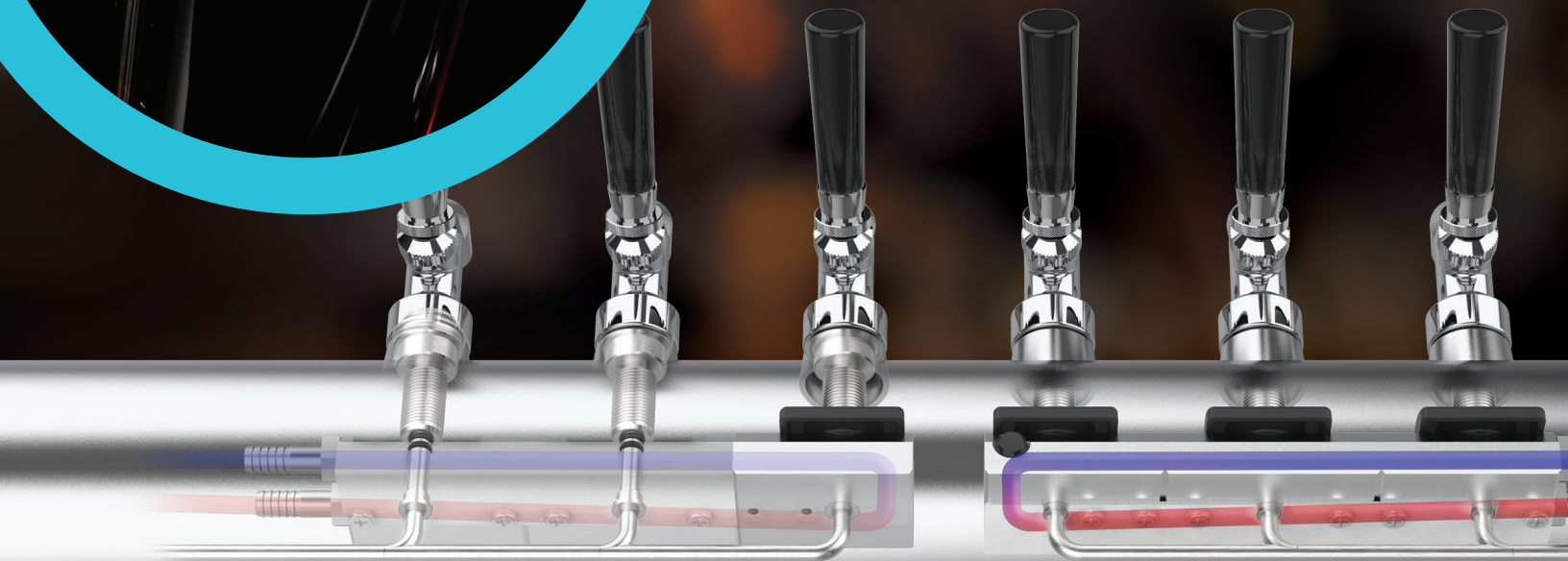
\$15,600
LOST PROFIT



\$4 per glass
x 75 glasses
= \$300 per week
x 52 weeks
= \$15,600 per year



Modular designs allow for kōld-Draw™ technology to be utilized in any tower design



Let our experts help craft a customized draft system for the variety of beverages your customers crave with a free, no-commitment consultation today.

1-800-729-1500 | solutions@lancerworldwide.com | lancerworldwide.com



kōld-Draw™ Draft Systems

At Lancer Worldwide, we are innovated leaders committed to delivering beverage dispensing experiences exceeding customer expectations. Through quality and a passion for excellence, we create products that generate profit for operators giving them a distinct advantage in the marketplace. No matter the scale of your operation, let the professionals at Lancer Worldwide provide you with reliable beverage dispensing solutions.

www.lancerworldwide.com