Perlick®

Forward Sealing Beer Faucets

Forward Sealing Faucets

630SS
standard faucet

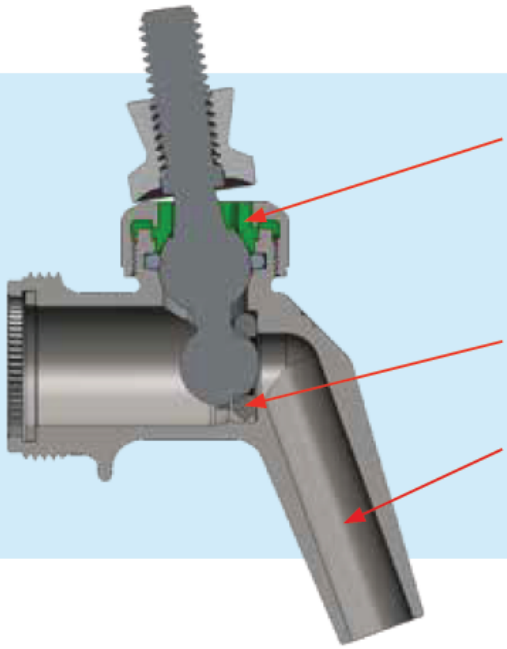
Perlick's *Forward Sealing Stainless Steel Faucets* feature a revolutionary ball and floating O-ring design, which eliminates the need for a valve shaft. Beer is not exposed to air so the handle lever doesn't stick, and there is no build up of mold and bacteria in the faucet body.

650SS
Flow Control Faucet

The most sanitary beer and wine faucets in the market today!

What is “Forward Sealing”?

How is it Better?



1. Bearing Cup/follower - Supports the o-ring to maintain a positive seal and provide smooth tracking of the handle.

2. 304 sanitary stainless steel for all parts that contact product. Protects flavor of beer or wine.

3. Floating Front Seat - Features a contoured profile to provide enhanced surface contact for a positive seal.

4. Spout angle is more vertical - provides for better pour and draining. Drop off begins just beyond O-ring - no flat area for beer to collect.

630SS – standard forward sealing faucet.

Features/benefits :

- Stainless Steel construction – won't pit or tarnish. Will not taint the flavor of the beer. Suitable for wine.
- Patented forward sealing design eliminates the need for a valve shaft. No vent holes to clean.
- Because of the forward sealing design, internal parts are not exposed to air – no build up of mold or bacteria in the faucet body. Handle will not stick.
- Spout angle is more vertical allowing a more thorough draining after each pour - no horizontal area for beer to settle.
- Fewer internal parts than conventional faucets – improved reliability and fewer service calls.
- Polished interior – smooth flow, less agitation, less foaming.
- Fits all North American shanks.
- Easy to clean – may be cleaned in place – **Saves Time** and **Money**

650SS – Flow Control Forward Sealing Faucet.

In addition to Perlick's patented forward sealing technology, the 650SS Flow Control faucet features a built in *Compensator* which allows for fine tuning the beer flow at the faucet.

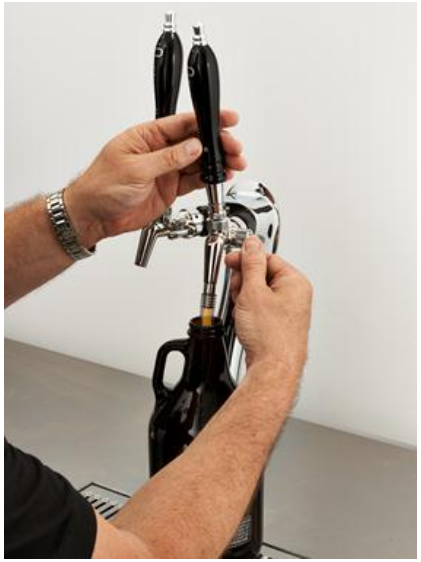
Compensates for:

- Beer that is not quite at optimal serving temperature. (Not a fix for warm beer)
- Too much line pressure.
- Improper pouring technique – inexperienced server.

You can also slow the flow for pouring sample glasses, flights, growlers or to reducing foaming when pouring into a frosted mug.

In the up position the faucet is Wide open – no flow restriction

Flow restriction increases as the lever is rotated downward.



The 650SS Flow Control Faucet allows for at the faucet fine tuning to solve *difficult-to-pour challenges* such as growlers or samplers.

Growlers??

Along with the growth of craft beers, growlers have emerged as a popular option for taking home new favorites discovered while sampling at your local brew pub or craft beer bar.

However, pouring growlers presents a few challenges which require specialized equipment in order to pour growlers efficiently with minimal waste.

Growlers: Current filling options

Straight from the tap.

Positives – Cheap. Everything on tap can be poured into a growler. Low tech. Not much learning curve.

Negatives – Beer is agitated. Generates foam that must be poured off. Wastes beer and takes longer to fill.

Counter pressured, filling tower platform.

Positives – Longer shelf life results from filling in a pristine, closed system. Rinses growler and purges air to prep for filling. Filling occurs in a sealed environment. Back pressure prevents beer from releasing CO2 during fill. Less foam, beer maintains freshness.

Negatives – Very expensive, especially if multiple units are needed to offer all beers in growlers. Steep learning curve.

Growlers - A cost effective alternative from Perlick.

This 3-piece set provides an efficient, cost effective growler filling alternative.

1. NSF Surface mount, recessed, or undercounter mount rinser with drain.

Rinses growler prior to filling.

5000GR shown

2. Perlick 650SS Flow Control Faucet

Allows for fine tuning to control the flow to minimize foam/wasted beer

650SS

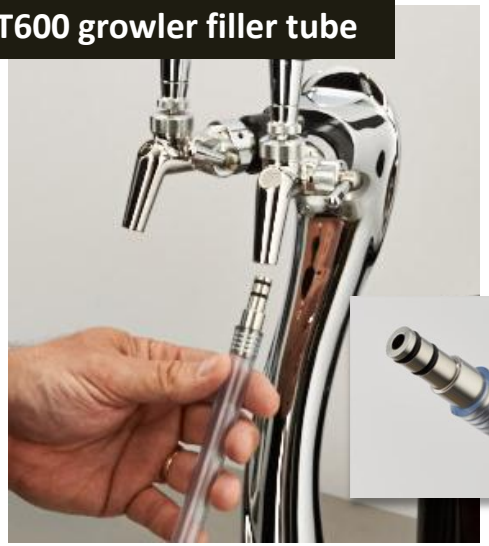
3. GT600 Filler Tube

Fills growler from the bottom to minimize agitation. Less foam, less pour off waste, less time to fill.

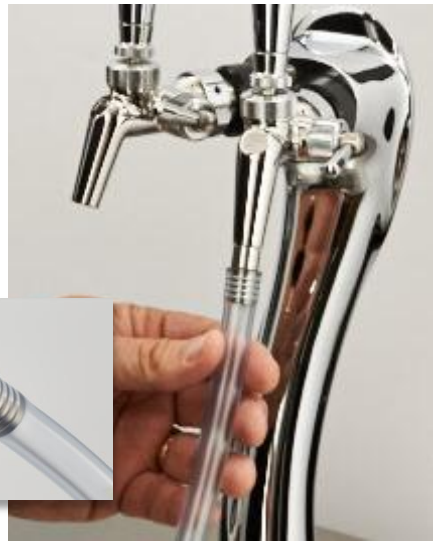
GT600

How to fill a growler using a Perlick Rinser, 650SS Flow Control Faucet and a GT600 growler filler tube

1. Rinse growler to prepare for filling.

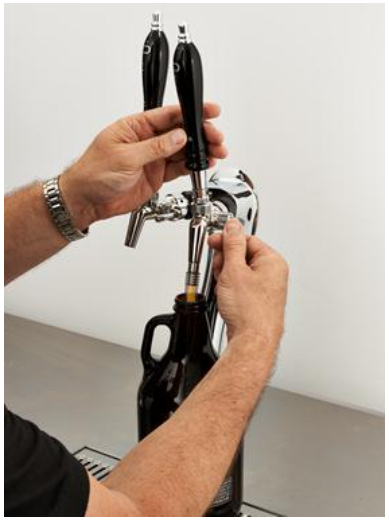


2. GT600 Growler filler tube is sized to fit the Perlick 650SS Flow Control Faucet



3. Insert Growler filler tube into the spout of the 650SS Flow Control Faucet

4. Insert filler tube into rinsed growler then pull handle forward to begin flow.



5. Adjust flow control lever to achieve a clean pour – minimize foam.

6. Push handle back to stop flow when a slight amount of foam begins to crown up through the mouth of the growler.

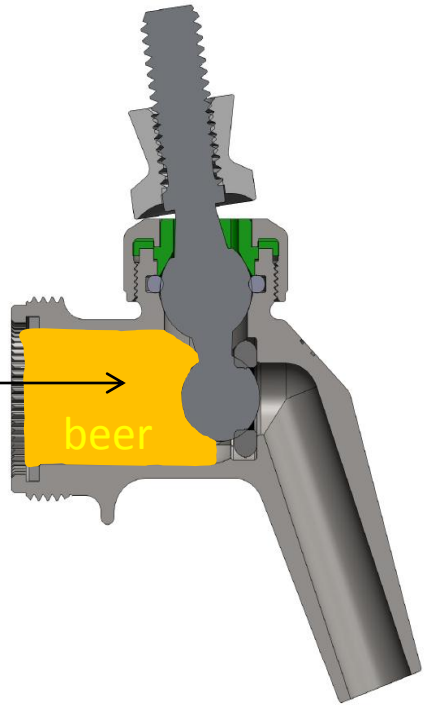
7. Screw on cap firmly to create a tight seal. Foam under the cap ensures that no air is trapped in the growler.

A perfectly poured growler.

- **Minimal foam waste.**
- **Maximum freshness.**

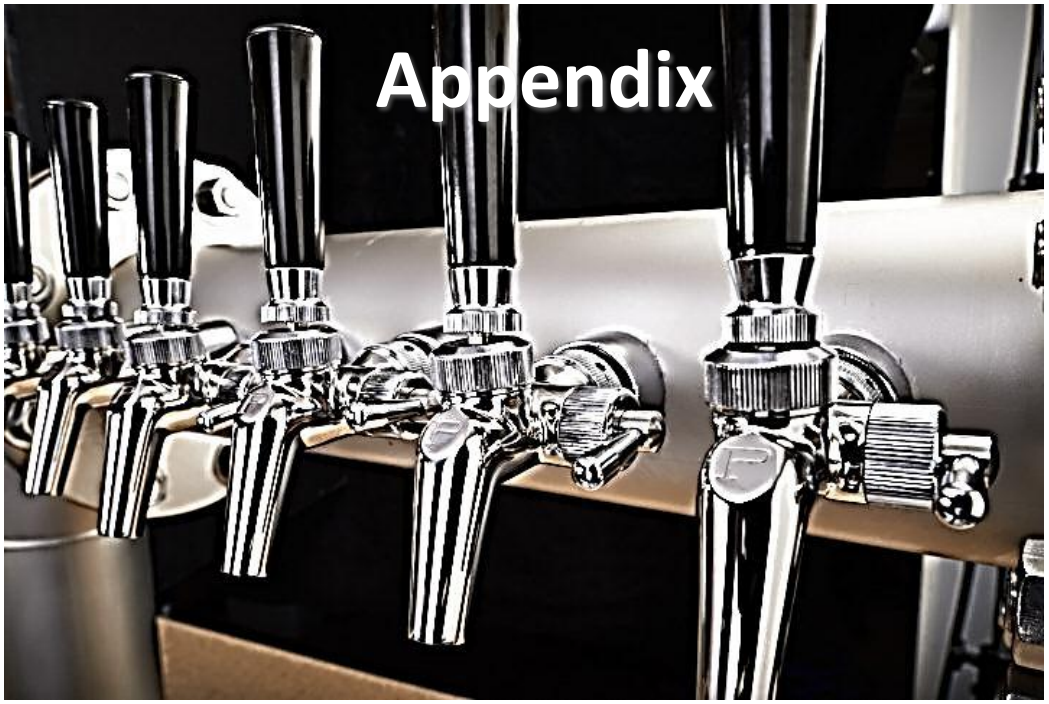
The 630SS and 650SS forward sealing faucets may be *cleaned in place*.

Internal parts are not exposed to air. This prevents the growth of bacteria and mold



No need to remove the faucet from the shank for cleaning.

Saves Time and Money!


Appendix

Forward Sealing Faucets – Parts List

Faucet Replacement Parts					
Item	630	680	650	690	Description
1	67829-1	67829-1	67829-1	67829-1	Handle Jacket, Chrome
	67829-1TF	67829-1TF	N/A	N/A	Handle Jacket, Tarnish Free
2	67820-1	67820-1	67820-1	67820-1	Compression Bonnet, Chrome
	67820-1TF	67820-1TF	N/A	N/A	Compression Bonnet, Tarnish Free
3	67828-1	67828-1	67828-1	67828-1	O-Ring, Compression
4	67819-2	67819-2	67819-2	67819-2	Bearing Cup
5A	68726-1	N/A	68626-1	N/A	Handle Lever
5B	N/A	68810	N/A	68810	Handle Lever, Push Back Creamer
6	67830-1	67830-1	67830-1	67830-1	O-Ring, Pivot Ball
7	67933-1	67933-1	67933-1	67933-1	O-Ring, Front Seat
8	308-3-2P	308-3-2P	308-3-2P	308-3-2P	Coupling Gasket
9	N/A	N/A	68206-1	68206-1	Flow Control: Compensator
10	N/A	N/A	67989SK	67989SK	Flow Control: Seal Kit
11	N/A	N/A	67989LK	67989LK	Flow Control: Lever & Seal Kit