

Maximum draft capacity. Minimum permanent footprint.

The H2 turns tight concession areas, temporary bars and underused venue space into high-output draft service points, without permanent plumbing, a power drop or dedicated refrigeration at the bar.

≈4.2 L/min

CHILLED OUTPUT
FROM ≈10°C KEGS*

**25.5" W × 22" D
× 59" H**

COMPACT EQUIPMENT
FOOTPRINT

4

EXTERNAL KEG
CONNECTIONS

0

FIXED
CONNECTIONS

BUILT FOR THE RUSH

Stadium and arena service happens in short, intense windows. The H2 gives operators four high-output taps in a narrow footprint, making it ideal for concourses, concession pods, patios, fan zones and temporary service areas.



Keep product moving

External kegs make product changes fast and allow the H2 to keep serving through sustained demand. Connect four 50L kegs or configure product staging around the venue's operating requirements.

Extend your cold chain to the point of sale

Pull kegs from existing cold storage to maximize peak throughput. The H2 continues chilling at the point of pour as product warms during staging and service, without requiring dedicated refrigeration at the bar location.

Deploy without a construction project

No permanent plumbing, electrical work or built-in refrigeration. Roll the H2 into position, connect the kegs and gas, and charge overnight from a standard 15-amp outlet.

Control every pour

Flow control on all four taps allows staff to adjust service during keg changes and product variations, reducing foam and avoiding unnecessary product loss.

Create new sponsor inventory

The H2 Pro includes a 21.5-inch display for menus, team content, sponsor creative and brand video.

Henrik's custom compressor and patent-pending heat exchanger actively cool each product line all the way to the tap. That maximizes heat transfer and minimizes the warm zones that cause foam, inconsistent pours and lost throughput in conventional mobile draft systems.

PROVEN IN HIGH-VOLUME SERVICE

15 H2 units

DEPLOYED ACROSS FOUR BARS

36,923 drinks

SERVED OVER THREE FESTIVAL DAYS

20% more volume

SERVED WITH THREE FEWER STAFF AT THE MAIN BAR

Under 5%

PRODUCT UNACCOUNTED FOR, AGAINST THE FESTIVAL'S OWN TICKET DATA

"Most all of the servers and customers said the lineups went way faster. They weren't waiting nearly as long as in the past."

DAVID HOWES

BAR MANAGER, ROOTS & BLUES FESTIVAL 2026



H2 SPECIFICATIONS

TAPS	4
CHILLED OUTPUT	≈4.2 L/min from 10°C kegs*
KEG CAPACITY	4 x 50L, external
DIMENSIONS	25.5"W x 22"D x 59"H
BATTERY RUNTIME	12–20 hrs
CHARGING	Standard 15-amp outlet
WEIGHT	350 lbs
DISPLAY	21.5" on H2 Pro



FOUR TAPS, FLOW CONTROLLED



HOLDING AT 0.0°C



21.5" DISPLAY, H2 PRO

*Approximate chilled-output capacity at a 0°C output target: 4.2 L/min from 10°C kegs, 2.1 L/min from 20°C kegs and 1.4 L/min from 30°C kegs. Actual service throughput and battery runtime vary with product temperature, ambient conditions, serving volume, system settings and operating workflow.

Pilot one peak-demand location. Measure the result.

Deploy an H2 for one event and compare sales per minute, transaction volume, product recovery and bar-support time during peak service windows. We'll use your operating data to model the business case for a larger venue deployment. Pilot, purchase and fleet options available.

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