

Tap it warm. Pour it cold.

The H3 chills the beer on its way to the tap instead of chilling the keg. No kegerator to fill, no overnight wait, and no refrigerated cabinet in the millwork.

2

TAPS

**14" W × 22" D
× 22" H**CHILLER MODULE,
TOWER SEPARATE**110V**STANDARD
15-AMP CIRCUIT**None**REFRIGERATED CABINETRY
REQUIRED

THE KEG DOESN'T NEED A HEAD START

Every other draft system asks you to get the keg cold first, which means a refrigerated box sized to the keg and a day of lead time before anyone can pour. The H3 cools the product between the keg and the tap instead. Pick up a keg in the afternoon and serve it that evening.



No waiting for the keg to come down

Cooling happens between the keg and the tap rather than in storage, so a keg that has been sitting at room temperature pours cold. A delivery in the afternoon is ready for guests the same night.

The keg cabinet is just a cabinet

Because the product is chilled on the way out, there is no refrigerated enclosure to build into the millwork and no second appliance in the elevation.

Nothing above the counter but the tower

The chiller sits in one cabinet bay and the kegs sit beside it. From the entertaining side, the whole system reads as a tap on a countertop.

Your tower, your finish

Supplied with the Henrik two-tap tower, or built to accept a tower specified to match the hardware, counter material and the rest of the kitchen.

One standard circuit

Runs on 110V from a standard 15-amp outlet. Nothing about the installation asks for dedicated service or a panel upgrade.

Not only beer

Two taps, and the choice of what runs through them: draft beer, kegged cocktails, wine, cold brew or kombucha, changed out as easily as the keg.

Henrik's patent-pending heat exchanger cools each product line along its length rather than at a single point. Minimizing the warm zones between the keg and the tap is what produces a consistent pour with controlled head, and it is why the cooling can live in the cabinet instead of around the kegs.



FINISHED INSTALLATION

Only the tower is visible above the counter.



THE CHILLER, IN THE RUN

One bay for the system, the rest for storage.



KEGS ON A PULL-OUT

An ordinary cabinet, front-accessed.

DISTRIBUTION

Green Theory & Outerspace

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The H3 is sold and installed through Green Theory and Outerspace, who build the cabinetry around the unit. Keg access, ventilation, service clearance and tower placement are resolved on the drawing rather than on site. Henrik manufactures the system.



What the cabinet leaves for it

FOR THE MILLWORK DRAWING

A 14 by 22 inch footprint with 22 inches of clear height for the chiller, plus tower height above the counter. Ventilation at the grille, a 110V outlet, and a keg bay sized to the format the client intends to pour.

H3 SPECIFICATIONS

TAPS	2
KEG CAPACITY	2 x 30L standard, customizable
CHILLER MODULE	14"W x 22"D x 22"H
TOWER HEIGHT	Additional, above counter
POWER	110V, standard 15-amp circuit
WEIGHT	114 lbs
TOWER OPTIONS	Henrik 2-tap, or specified

Specify the H3 into your next build.

Green Theory and Outerspace will review the cabinet drawings, confirm clearances and keg format, and pour from a working unit before anything is committed to millwork.

Gord Siddall · Director of Sales

gord@henrikssystems.com

1-877-281-0835 ext. 102

236-947-0838

henrikssystems.com