

Portable powerhouse.

Two boxes, 70 lbs between them, both of which fit in a back seat. Plug into a standard outlet, connect gas, and pour at 0°C twelve minutes later.

12 min

COOL DOWN FROM
ROOM TEMPERATURE

0°C

SERVING
TEMPERATURE

2

TAPS

70 lbs

IN TWO
CARRYABLE PIECES

THE JOCKEY BOX, WITHOUT THE ICE RUN

A jockey box performs while the ice lasts. Every service day starts with sourcing ice and packing coils, and output drifts as the ice melts. The H4 does the same job with active cooling instead, so there is nothing to source on the morning of the event and nothing to re-pack between rushes.



TAP BOX, TRAY DOWN FOR SERVICE

Twelve minutes, not the night before

From room temperature to pouring at 0°C in about twelve minutes. No pre-chilled kegs, no cold box to bring down, no lead time to plan around.

Two pieces, any vehicle

The compressor box and the tap box separate and carry, 40 lbs and 30 lbs. Neither exceeds 20 inches in any dimension, so the whole system travels in a back seat or a hatch.

Gas you can buy on the way

Standard CO2, nitrogen or beer gas, and also 1 lb SodaStream cylinders. For a small operator a grocery store replaces a gas supplier account.

Flip-down tray, sealed drain

The tray folds down for service and back up for transport. Spills and rinse water collect in a sealed compartment inside the unit, emptied at the end of the night. No floor drain, no bucket under the bar.

Sustained output, not a burst

1.5 litres a minute, continuously, taking product from 20°C down to 2°C on the way out. That is about 90 litres an hour, or roughly 250 twelve-ounce servings, and it does not fade partway through service because there is no ice to melt.

Battery pack optional

A 40 lb battery pack gives six hours of service on sites with no power. It travels as a third piece, and stays behind whenever there is an outlet.

**COMPRESSOR BOX · TAP BOX · GAS AND KEG**

The two halves join with a single insulated line set. Carry them in separately, set them beside each other, connect gas and keg, and the bar is built.

WHERE IT GOES

Two taps, two boxes, and a standard outlet. That is the whole requirement.

Weddings

Draft where the venue has none

Private parties

Set up in the time it takes to ice a cooler

Catered events

Loads in the vehicle already going

Mobile bars

Two taps without a trailer or a build-out

Brand activations

Pours cold from the first guest

Tradeshows

Booth-scale draft, no infrastructure ask

Tailgates

Battery pack for sites with no power

Home bars

Tap room pours in a garage or a games room

Anywhere a keg can go, the H4 can pour it properly. No ice to source, no cold room to borrow, and no waiting for the keg to come down to temperature.

H4 FROST JOCKEY

\$7,995 CAD · \$6,995 USD

OPTIONAL BATTERY PACK QUOTED SEPARATELY

H4 SPECIFICATIONS

TAPS	2
COOL DOWN	≈12 min from room temperature
SUSTAINED OUTPUT	1.5 L/min · 20°C in, 2°C out ≈90 L/hr · ≈250 × 12 oz/hr
POWER	110V, 10A
COMPRESSOR BOX	50 × 32 × 42 cm 19.7 × 12.6 × 16.5 in · 40 lbs
TAP BOX	40 × 32 × 50 cm 15.7 × 12.6 × 19.7 in · 30 lbs
TOTAL WEIGHT	70 lbs, two pieces
GAS	CO ₂ , nitrogen, beer gas, or 1 lb SodaStream cylinders
DRIP TRAY	Flip-down, drains to sealed compartment
BATTERY	Optional 40 lb pack 6 hrs of service

Dimensions are stated as width × depth × height. Sustained output of 1.5 L/min is measured taking product from 20°C to 2°C. Cool-down time, output and serving temperature are approximate and vary with product temperature, ambient conditions, serving volume and system settings.

Put one on a bar and time it yourself.

Set it down warm, plug it in, and pour twelve minutes later. We will bring a unit to your site and run it through a real service window with your product and your crew.

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