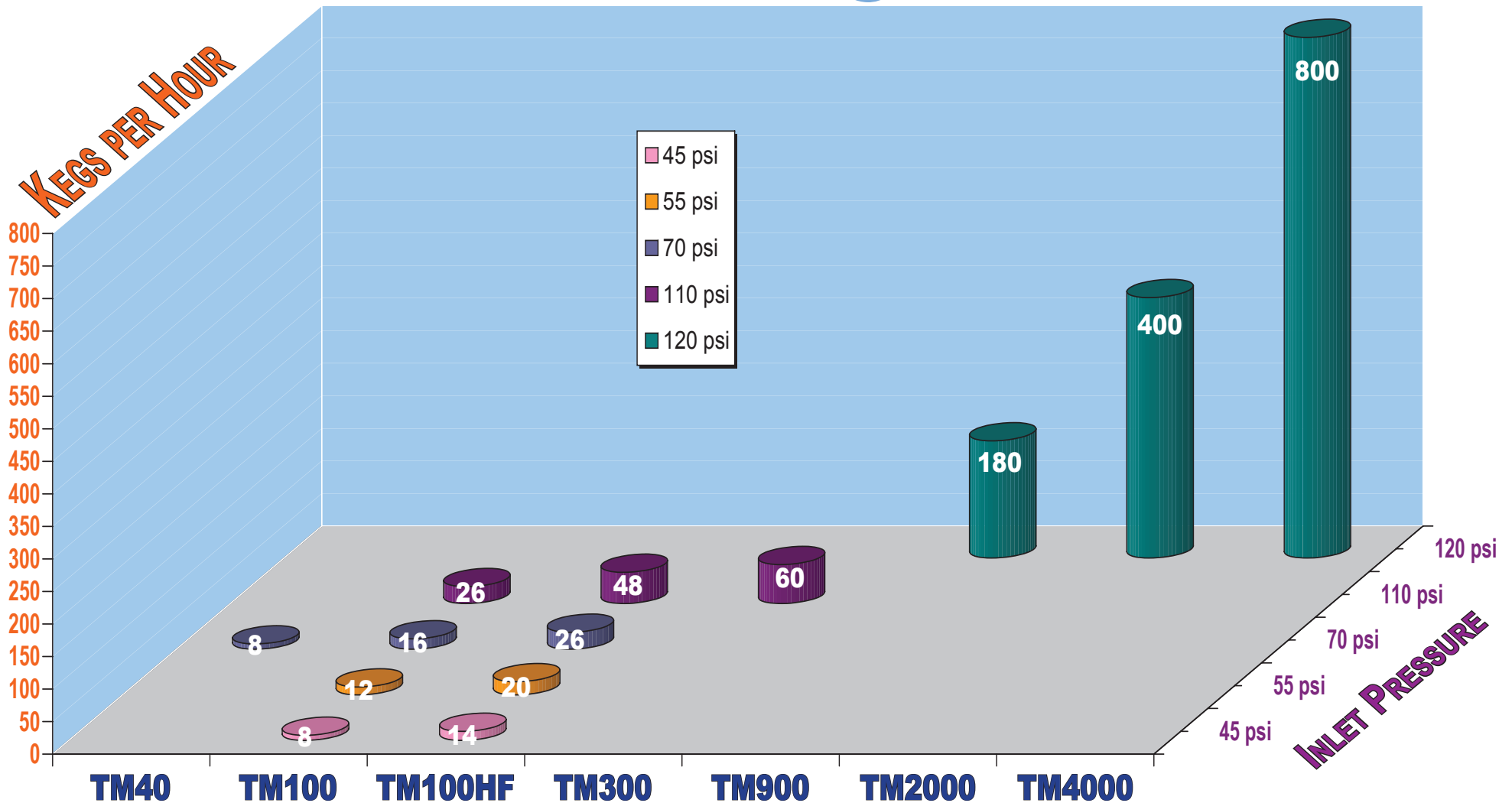


The challenge in discussing the gas needs of a facility is knowing what concepts to use. We test blenders in cubic feet per hour but no bar or stadium knows their peak gas flows in cubic feet per hour. One way of evaluating gas needs is to look at how much beer the available staff can pour at one time. This chart is based on the assumption that someone pouring beer can only pour 1/3rd of the time since they must take an order, take money and hand a beer over to a customer. An open faucet pours beer at one gallon per minute which requires 20 standard cubic feet of gas per hour (scfh). For every 20 scfh of gas our blenders produce we assume the facility will need 3 bartenders.



The challenge in discussing the gas needs of a facility is knowing what concepts to use. We test blenders in cubic feet per hour but no bar or stadium knows their peak gas flow in cubic feet per hour. One way of evaluating gas needs is to look at how much beer has been poured at the facilities busiest moment. If your customer has poured 20 kegs in a two hour window you know they are pouring at least 10 kegs per hour (and probably 15 to 20 kegs per hour) at some point in that two hour period. You need a blender that will do 20 kegs per hour. An open tap pours beer at 1 gallon per hour which requires 20 standard cubic feet per hour of gas flow which in turn translates into 4 kegs per hour. These numbers are the foundation of this chart.