

The Pub Cellar Cooling Audit Checklist – Free Download

Identify hidden cooling inefficiencies, reduce waste, and improve beverage quality with a practical inspection checklist.

1. THERMAL ENVELOPE & INSULATION BOUNDARIES

Cellar Wall & Ceiling Panel Integrity

Inspect structural points for cold bridge pathways or visual panels decay. Voids behind draft panels drain system energy.

Door Gaskets & Strip Curtain Seals

Check heavy-duty PVC curtains and door frames for complete compression. Ambient drafts raise product waste lines.

2. EVAPORATOR AIRFLOW & COIL LOGISTICS

Clear Circulation Clearance Fields

Verify keg stacks or storage lines maintain a clean 500mm spacing boundary below standard coil outlets to prevent dead zones.

Frost Accumulation & Defrost Audits

Check evaporator fins for excessive ice blocks. Irregular ice crust patterns drastically restrict fan mechanical efficiency.

3. BEVERAGE LINE TEMPERATURE MANAGEMENT

Python Jacket Coolant Insulation

Examine python runs for exposed sections. Condensation build-up outside insulated jackets means line temperature drift.

Python Water Bath Levels

Verify python water levels are completely topped up. Low coolant pools compromise product stability, triggering cellar fobbing waste.

Protect your line margins with a balanced, energy-efficient cellar cooling platform.

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