

A close-up photograph of a bartender's hands garnishing a drink. The bartender is using a metal zester to grate citrus zest into a coupe glass filled with a golden, frothy beverage. The scene is lit with warm, dramatic lighting, highlighting the texture of the foam and the fine particles of zest falling into the glass. In the foreground, a small white ceramic cup sits on the left, and a large, frosty metal shaker is on the right. The background is dark and out of focus.

BROOD[®]

DRNX BY BROOD

DRNX BRW

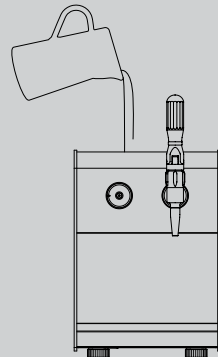
Recommended for:
Low Volume, Mocktails



BUILT FOR
BREWING

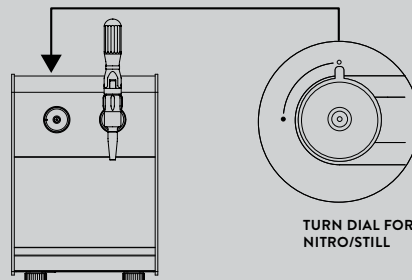
01 POUR

Plug in the DRNX BRW, pour coffee beans or cold brew into its ready-made reservoir.



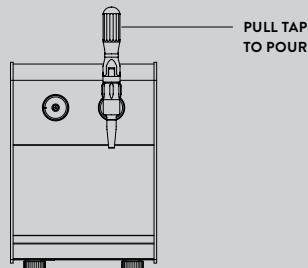
02 CHOOSE NITRO OR STILL

Turn dial for the creamy goodness of nitro infusion.
Turn dial again for a traditional, still cold brew.



03 POUR

Pull tap to start pouring. It is as easy as that.
Once the DRNX BRW reservoir is filled all that's left to do is simply raise a glass.

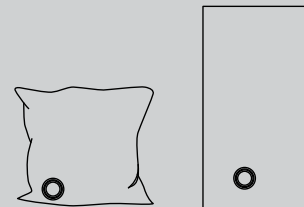


PRODUCT SPECS

FUNCTION	COLD NITRO & COLD STILL
TAPS	1
POWER SUPPLY	100-120V / 60HZ 200-240V / 50-60HZ
PHASE	SINGLE
AMPS	2.8A
DIMENSIONS (W/H/D)	10.00/14.74/18.25IN
WEIGHT	55LBS
DISPENSING CAPACITY	60 L/HOUR
COFFEE TEMPERATURE AT TAP	36°F (+/- 3°F)
INTERNAL CAPACITY	1.5 GAL
OPTIONAL ACCESSORIES	BIB BAGS
WARRANTY	1 YEAR
PRESSURE AT TAP	34 PSI
INPUT BEVERAGE	READY-TO-DRINK (RTD)
WATER ACCESS	NO
WATER ACCESS INLET	N/A
DRAINAGE	NOT REQUIRED
RATIO RANGE	N/A
DISPENSE OPTIONS	TAP HANDLE

USE WITH

Cold Brew, Premix or BiB





INFUSION

AVAILABLE AT WWW.KEGOUTLET.COM