

Cellar Cooling in a Heatwave



Serve temperatures

It is important to regularly check your serve temperatures for all products. The following is a guide to what you should aim for:

- 1) Cask: 11 to 13° centigrade
- 2) Lager: 2 to 5° centigrade
- 3) Keg Ale: 2 to 8° centigrade
- 4) Bottles and Cans: 4 to 6° centigrade.

Glassware

- Use a cold glass every time – never straight from the washer (this might mean upping glass stocks in the hot months, and training new staff to rotate glassware).
- Consider putting some premium product glasses in an under-bar fridge if you have space. Your customers will thank you.

Cellar temperature & good practice

- Measure your cellar temperature daily. It should be between 11 and 13 degrees centigrade.

- Keep the cold air in: cellar cooling is designed to keep the cellar space cool. It is not designed to cool the rest of the pub! Keep doors and windows closed as much as possible, and train staff not to open the cellar door or hatches any more than absolutely necessary. Other than for barrel changes and deliveries they should only be open for 10 minutes each day to ventilate.

- Ensure only beer is stored in your cellar. Remove all other items – especially food. Not only will these increase the work of the cooler but they will mean more people coming in and out of your cellar.

- DON'T turn cellar cooling off to save money, it will cost far more in wastage due to fobbing and lost sales. This is unless you have automatic timers.

- Make sure to regularly clean cellar fan and cooler grilles to make sure they are free from dust and dirt and if there is a fan or "heat dump" outside the pub, then make sure nothing is stored nearby to block the flow of air and clean the grilles outside as well.

- Top up remote ice bank coolers once a week.

- Always make sure your cellar cooling unit is serviced on a regular basis.

- When new stock is received it should be allowed 48 hours to get down to the cellar temperature before it is put on serve.