



SFK-2E+

High-end KEG Cooler, Machine Unit Right

Product Features

- Suitable for all KEG types
- Skinplate exterior/interior
- Reinforced base plate
- Removable cooling unit for easy service
- Throughput for (beer) lines
- Low energy consumption
- LED interior light
- Adjustable legs (from inside the cabinet)
- Electronic thermostat
- Ventilated cooling
- Optional lock

High-end keg cooler for busy bars

Measures and Content

20 l KEG	pcs	2
Temperature Range	°C	+2 to +10
Climate Class		4
Net Volume	l	95
Gross Volume	l	104
Gross / Net Volume	l	104 / 95
Gross / Net Weight	kg	63.5 / 58

Design and Material

Door Number & Type	1 hinged solid door
No. of Doors	1
Feet / Legs	Adjustable Feet
Interior Light	LED
Lock	Factory Option
Exterior Finish	Anthracite RAL 7021
Interior Finish	Silver

Cooling and Functions

Type of Controller	Electronic	
Type of Cooling	Ventilated	
Type of Defrost	Automatic	
Refrigerant	R290	
Refrigerant Charge	g	80
Thermometer	Yes	

Power and Consumption

Input Power	W	200
Voltage / Frequency	V/Hz	220-240/50
Noise Level	dB(A)	41

Dimensions

Internal Dimension (WxDxH)	mm	255 x 500 x 735
External Dimension (WxDxH)	mm	620 x 580 x 840
Packed Dimension (WxDxH)	mm	660 x 610 x 980 mm
40ft Container Load	pcs	134



Removable cooling unit for easy service



Interior bumper bar

The SFK keg cooler from Serrco is a favourite among breweries – and with good reason. Serrco are experts when it comes to bar installations and this is clearly visible in the design of the SFK range.

Compared to the more traditional waterbath cooling method – where open kegs are placed in ambient temperature and must be used within three days – the SFK ensures that chilled, open kegs stay fresh far longer, for up to three weeks, preserving the beer's optimal quality and taste. Another advantage of the SFK is that the beer lines are much shorter from the keg to the beer tap, meaning you need a lower CO2 pressure to get the beer out of the tap. This minimises the risk of foam and provides a consistently flawless pour.

The SFK features a removable cooling machine unit. In the rare event of a malfunction, this means that service can be done swiftly without disrupting the beer installation, and if you have a backup cooling unit in store, this reduces the down time to just a few minutes (and you can call for service Monday morning rather than Saturday at 1am). This is invaluable in busy bar environments.

To stay ahead of demand, consider adding a KSC Keg Storage Cooler from Serrco to your setup. This way, you always have perfectly chilled kegs ready for service during peak hours. If you are using the SFK for events, a mobile frame with strong wheels is available as an accessory.