

Artisan Water Systems Sizing & Application Guide

The quick-selection tool for choosing the correct beverage dispensing system.

Start With the Essentials

Before you quote, ask these essential questions:

	Venue type? (Restaurant, café, hotel, etc.)
	Dispense type? (Sparkling, chilled still, ambient)
	Self-service or crew service?
	Portion size? (8–12 oz, 1 L carafes, mix?)
	Peak hour servings?
	Seat count + daily turns?

	Desired system: countertop/undercounter/remote?
	Dispenser style: push button or pull handle?
	If remote: chiller-to-dispenser distance?
	If undercounter: is cabinet ventilated?
	Cabinet dimensions?
	Utilities within 6 ft? (Water/Power/Drain)

Choose the Right System

Match your customer to the correct system using usage volume, service style, and seating capacity.

CR-1 / CR-UCM1 / CR-1MS / CR-UCM-MS <ul style="list-style-type: none"> • 37–50 L/hr • Bottle or craft beverage • Under 75 seats 	CR-2 / CR-UCM2 <ul style="list-style-type: none"> • 68–80 L/hr • Bottle service, cafeterias, split tower systems • 100+ seats or high-turn venues, or short peak-time surges • Over 45 ft long draws on 2CL-S0096 	CP-2000 Series <ul style="list-style-type: none"> • < 1 L per draw • Coffee shops, workplaces
CR-CPS Series <ul style="list-style-type: none"> • Ice-chilled cold plate • Self-serve applications 	2-Valve Towers <ul style="list-style-type: none"> • Full-service, bottle service, and craft beverage programs 	3-Valve Towers <ul style="list-style-type: none"> • Self-service applications

Need help selecting a system? Contact your distributor representative today.