

Benefits to Customers

Digital touch screen display in bar to indicate accurate usage of beer from keg with the use of our inline Ultra-Sonic Flow Meter. This prevents any beer loss during the cleaning process.

Digital display automatically continues metering from previous days reading when switched off. Also includes re-set facility (3 seconds touch)

Utilizes Modbus 485 communication cable up to 200 meters (600') in length Not Supplied

Fully electronic flow meter with no moving parts, cannot clog or jam

Ozone water is a powerful disinfection agent, which destroys organic and inorganic materials through oxidization

Ozone gas dissipates from water after a short time leaving no harmful residue on beer lines.

Reduces the number of beer line cleaning operations per year, saving money and improving beer quality

Regular cleaning helps stop the harmful build-up of microorganisms and prevents beer-stone from getting a foothold (the longer the intervals between cleaning cycles of beer lines the more difficult they are to clean)

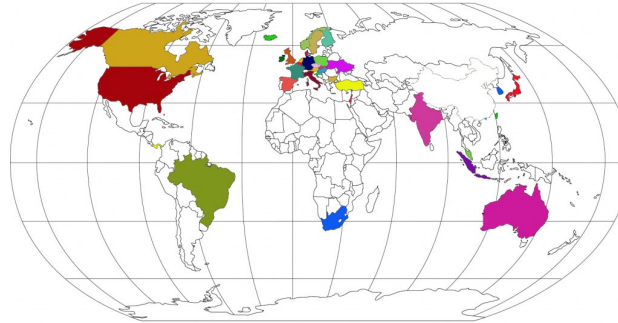
Environmentally friendly, no harmful chemicals used in cleaning process and getting washed down the drainage system

When not in use and switched off, actuator is in neutral position so no beer can be taken from tap. This ensures security of beer stock when bar is not in use.

Incorporates two stainless steel 'Core Fobs', that allows foam to be vented from beer line, includes non-contact, non-invasive sensor to indicated empty keg and activates cleaning cycle.

Switches off automatically and prevents foam from entering beer line when keg is empty

Easy to install, no calibration needed and can be taken apart if required



- Use competent installer.
- Use appropriate connections & tubes.
- Do not exceed maximum Beer line pressure.
- Do not use alcoholic cleaner on Sight glass.

Supplier

REV. 1



In Conjunction with our Sustainable dispense and sterilization system

What Does it do ?

- **Multi Core Manifold** is made from 304 stainless steel fittings and ball valves, is durable and easy to use. It comes already mounted on a plate for easy installation and in conjunction with our dispense and Sterilization system it helps to Automatically changes from Beer dispensing to ozone cleaning between Keg changes.
- Digital touch screen display in bar to indicate accurate usage of beer from keg with the use of our inline Ultra-Sonic Flow Meter. This prevents any beer loss during the cleaning process.
- Incorporates two stainless steel 'Core Fobs', that allows foam to be vented from beer line .



- Environmentally friendly, no harmful chemicals used in cleaning process .