

Benefits to Customers

- Highly efficient sanitising system.
- 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 second touch).
- Utilizes Modbus 485 communication system. Cable can be up to 200 meters (600') in length. (Cable Not Supplied)
- Ultrasonic flowmeter with no moving parts, cannot clog or jam.
- Ozone water is a powerful disinfection agent, which destroys organic and inorganic materials through oxidization in seconds.
- Ozone dissipates from water after a short time leaving no harmful residue on beer lines.
- Sanitises vent line completely.

Core Córás

The only system that sanitises a beer line from keg coupler to beer tap automatically without the use of chemicals.



Benefits to Customers

- 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.
- 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). This is very important on 0% alcohol beer dispense.
- 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.

Core Córás Multi Product Setup

