

10 Key Elements Optimize Quality & Profits



 **MICRO MATIC**

10 Key Elements

Best Practices for Pouring the Perfect Pint: Optimize Quality & Profits!

1 Keg Storage Temperature 38° F Dedicate the Walk-In Cooler for Kegs

- Too cold - difficult to generate "head of foam", impacts taste.
- Too warm - foamy beer resulting in profits being poured down the drain.



2 Gas Blender

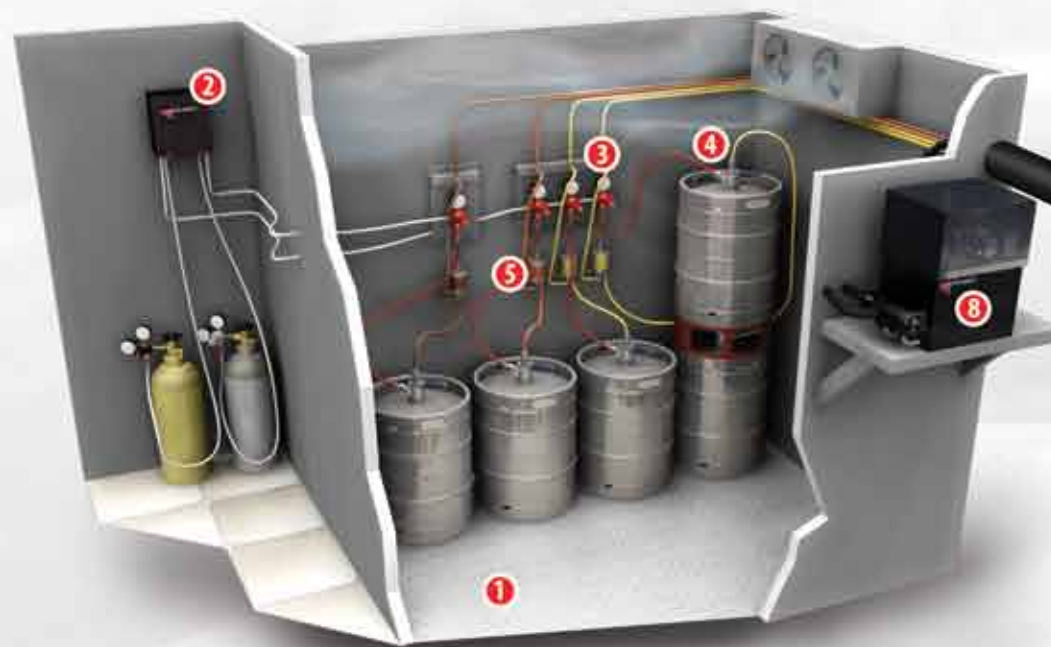
Maintain Carbonation from the First to the Last Glass

- Optimizes quality and maximizes keg yield. Ideal for slower moving kegs.
- On-site blending of CO₂ and Nitrogen lowers cost - less expensive than pre-mixed gas cylinders.

3 Secondary Regulator Panel

Dedicated Keg Pressure Management

- Different systems and beer styles may require dedicated keg pressure settings.
- Secondary regulator panels ensure the correct keg pressure is applied to each keg.



4 Stainless Steel Contact

The Integrity Solution

- Improves service life and hygiene. The Brewer's choice.
- Ensures product integrity.

5 Profit Maximizer (PRO-MAX)

Maximize Profits & Minimize Waste

- After keg empties beer line remains full; simply replace keg and reset the Profit Maximizer.
- No need to re-fill the beer line; reduces pour cost and maximizes keg yield.

6 Kool-Rite Tower with Stainless Steel Faucets

Patented Cold Blocks Deliver Optimum Cooling

- Module construction eliminates internal connections and possibility of leaks.
- Equipped with stainless steel beer lines, shanks and faucets.



7 Glassware Conditioning

It is All About the Image

- Glasses must be cleaned with beer friendly detergents.
- Should not be cleaned in a low temperature dishwasher using off-the-shelf soaps.
- Use a rinser before pouring; making it easier to pour the perfect pint.
- Educating bar staff, a properly trained bartender will deliver increased profits.

8 Power Pack

Cooling from Keg-to-Glass

- Never locate the power pack on top of the walk-in-cooler, place in well ventilated, easily serviced area. Use FDA approved glycol, periodically check glycol mix.



10 System Cleaning & Maintenance

Periodic System Cleaning Maintains Brewery Fresh Taste

- Beer is a food product and to maintain draft beer quality periodic cleaning and servicing is required every two weeks.
- A 3-step cleaning process using re-circulating electric pump to create a turbulent flow.

9 Trunk Line

Maintain Cooling, Beer Integrity & Prevent Flavor Migration

- Moisture barrier wrap prevents condensation.
- "Brewmaster Two" barrier tubing maintains beer integrity prevents flavor migration.
- Black Diamond outer jacket is 15% more thermally efficient, easier to install.

