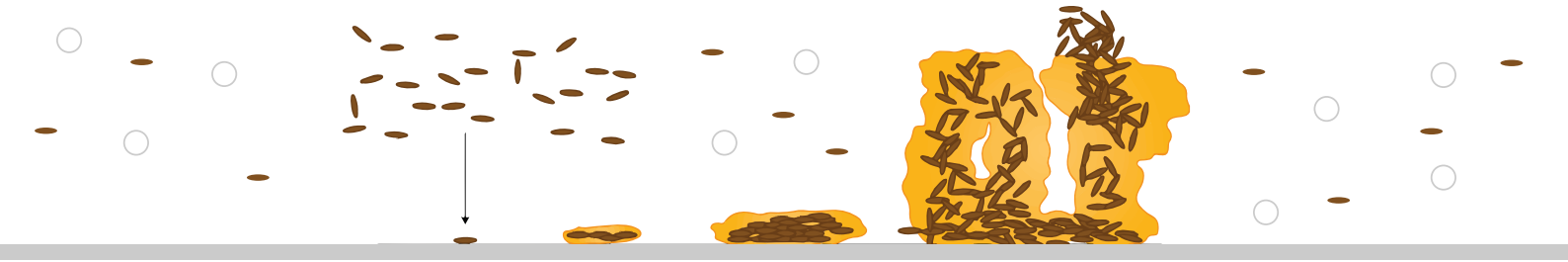
CellarControl

Serve cleaner beer, for longer with CellarControl.

CellarControl improves beer quality, while reducing wastage - treating the root cause of beer contamination within the beer lines. A simple addition to any existing beer system, CellarControl works 24 hours a day to drastically reduce harmful biofilm build-up within your beer lines - so you can serve better quality beer for longer, and reduce wastage by up to 80%.

- **Significantly reduce your beer wastage, chemical and water usage and labour costs by up to 80%**
- **Serve great quality beer - setting a new industry standard**
- **Over 12 years in operation across 3 countries - scientifically endorsed and trusted by hundreds of venues across Australia, New Zealand and UK**

What is the cause of beer line contamination?



Biofilm is the cause behind the growth of bacteria within the beer line. Acting like a glue on the beer line walls and containing yeast and bacteria, it enables the further growth and spread of wild yeast, lactic acid and other harmful bacterias. Over time, this biofilm causes higher bacteria growth. Biofilm growth happens quickly, and within two weeks this can have a noticeable negative effect on your beer quality. Biofilm growth is typically treated by regular line cleaning.

Pictured - An illustration of biofilm growth within a beer line over time. The biofilm attaches and further spreads on the walls of the line, releasing harmful bacteria and increasing lactic acid counts, resulting in poor quality beer.

CellarControl drastically reduces biofilm growth - so you can serve beer quality beer for longer, with less wastage.

CellarControl technology inhibits biofilm growth within the beer line. Using scientifically endorsed sweeping sound technology, biofilm growth is drastically reduced, resulting in a cleaner tasting beer for longer - and enabling you to conduct **beer line cleaning every 6-8 weeks**, while still achieving optimal beer quality. Without biofilm growth, bacteria and lactic acid counts are kept at an absolute minimum, and ensuring your beer is served the way it was supposed to be - without the high cleaning costs.

We offer a 6 weekly cleaning cycle using CellarControl, but still delivering the beer quality that customers expect. It's without doubt all venues should be investing in this technology – I did!

Matt Webster - The Beerline Cleaning Company

A simple addition to your existing beer system. CellarControl works 24 hours a day to prevent harmful growth within your beer lines.

Each CellarControl system features a Control Unit and activators – One activator per keg drop lead. A simple addition to any cool room, the system operates 24/7 protecting your beer lines. The result is you can **reduce your line cleaning costs by up to 80%**, while your beer is kept at top quality. The system has no negative effect on your beer lines.

CellarControl works in conjunction with your existing equipment and does not require any change to your current beer system. You clean your lines the same way, only less often. Installation of the system is completed in the morning before opening, so there is no disruption to service.

Scientifically endorsed with extensive bacterial and scientific testing. Setting a new standard in draft beer quality.

CellarControl's cleaning cycle has been tested and endorsed by EcoDiagnostics - a leading Government accredited laboratory specialising in beer testing for major brewers. Extensive testing across multiple venues has shown that **CellarControl in fact improves beer quality** compared to traditional line cleaning practices, while reducing line cleaning requirements. By using CellarControl, along with regular cleaning of tap and coupling equipment, you will have the best beer quality possible.

> *"The testing demonstrates that bacteria and wild yeast levels remained low up until the 6 week clean and verifies the claims made by Hunter Technologies over the use of CellarControl."*
>
> **Dr Mark Castalanelli - EcoDiagnostics**

		CellarControl
	Two weeks Since line clean	Six weeks Since line clean
Wild Yeast A	400	24
Wild Yeast B	400	1
Lactic Acid Bacteria	>1	1

Showing test results for 150 Lashes

EcoDiagnostics

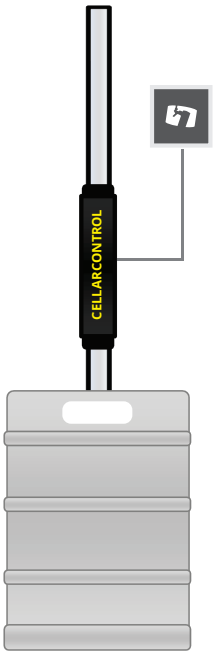
CellarControl

Save time and money with less wastage

CellarControl allows you to clean your beer lines every six to eight weeks, significantly reducing beer wastage, chemical usage and labour costs.

Improved OH&S and time management

With less handling of harmful chemicals and other equipment, you are improving your OH&S procedures - and you can spend more time serving and less time cleaning.



Reduced water consumption

By reducing your line cleaning cycle, you can save thousands of litres in water - a valuable environmental boost, especially in drought affected areas.

Works with all beer types

From your standard draught beers, to IPAs, stouts and all other craft beers – CellarControl works for every type of beer, and every brand, including ciders.

Trusted by industry leaders

CellarControl is used every day by Australia's leading pub and club groups, and venues of all sizes - from small country pubs to major metropolitan clubs.

Low monthly rental

CellarControl is available on monthly rental, meaning the system is cash positive from day one - and allows us to offer the best customer service possible.

Trusted by Australia's leading pub and club groups

"It is pleasing to note that our beer quality has not only been maintained, we received immediate feedback from our members that the beer tasted cleaner and was more refreshing to drink. I would highly recommend this system to anyone who would like to save staff time and serve a cleaner, fresher tasting beer."

Jason Stokes, Raymond Terrace Bowling Club - Installed 2009

"We have 5 venues using the system, all of which have had considerable savings in beer, chemical, water and labour. I have no hesitation in recommending the CellarControl system to any venue."

Matt Walshe, Southern Cross Group - Installed 2010

"We recommend the system and feel it is a great addition to any beer system given the savings that can be achieved."

Ben Stephens, Solotel - Installed 2007

For more information on CellarControl, including testimonials and Frequently Asked Questions, visit **www.cellarcontrol.com.au** or call Hunter Technologies on 1300 6 WEEKS.