



AUTOMATIC BEER REGULATOR

**SERVE THE PERFECT DRAFT BEER
AND MAXIMIZE EARNINGS!**



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INTRODUCTION:

Surely you already know the problems with a draft beer installation. Sometimes it can be difficult to keep up with demand because the beer foams too much. It is also difficult to get the last beer out of the keg. Fortunately your problems can be solved with a DraftMore. It makes sure that the pressure in the keg is correct according to the temperature of the beer.

That means the beer will flow with a regular consistency and makes it possible to get the last drops of beer out of the keg. This also means that you will reduce waste and maximize earnings from each keg of beer. With a DraftMore you will serve a perfect draft beer every time!

Many people don't know how to do the adjustment precisely and the problems start.

If the CO₂ pressure is too high in relation to the temperature, the beer gets over carbonated. It can happen overnight or in a few hours. If, for example, the temperature in the beer falls 10 degrees celsius and CO₂ pressure has not been adjusted accordingly, that means the CO₂ pressure is 0,8 bar higher than it should be and the beer gets over carbonated producing too much

foam. With too much foam there is no way to serve a perfect draft Beer. However with DraftMore this will never happen. The DraftMore, which is developed in corporation with Danfoss A/S and patented world wide, makes the adjustment of the pressure automatically. The advantages of this are countless!

On the attached graph you can see what DraftMore is doing automatically.

ADVANTAGES OF DRAFTMORE:

- NEVER HAVE TOO MUCH OR TOO LITTLE FOAM ON YOUR BEERS SERVE THE BEER WITH THE PERFECT TOP - EVERY TIME!
- YOU WILL NOTICE THAT YOU ARE NOT RETURNING BEER TO THE BREWERY ANYMORE; NO MORE BEER LEFT IN THE BOTTOM OF THE KEG LIKE BEFORE.
- NO MORE MANUAL ADJUSTING! THE DRAFTMORE AUTOMATICALLY ADJUSTS THE CO₂ PRESSURE IN THE KEG ACCORDING TO THE BEER TEMPERATURE.
- THE CO₂ CONTENT IN THE BEER REMAINS THE SAME AS WHEN THE BEER WAS DELIVERED FROM THE BREWERY!
- NO MORE FLAT OR FOAMY BEER.
- THE RETURN ON INVESTMENT IS VERY FAST. IT'S A ONE TIME INVESTMENT AND PROVIDES A CONTINUOUS RETURN.
- DRAFTMORE IS MAINTENANCE FREE.
- IT'S EASY TO INSTALL ONE ON EACH TAP.

IN OTHER WORDS REDUCE WASTE AND MAXIMIZE EARNINGS!

DETAILS ABOUT DRAFTMORE:

It is well known that draft beer, when tapped, often gives more foam than desired. The major cause of this is due to incorrect CO₂ pressure in the beer keg in relation to the temperature of the beer. Some people adjust the CO₂ pressure manually when the temperature increases or decreases, but people do not always remember to do this or adjust it correctly. Manual adjustment can lead to over carbonated beer (too much foam) or under carbonated (flat) beer. The solution is a DraftMore, which automatically adjusts the right CO₂ pressure in the beer keg depending on the temperature. To have CO₂ equilibrium pressure (see attached graph) you must adjust the CO₂ pressure to be in balance with the temperature.

