

TAKE CONTROL OF YOUR BEER LINES

WITH CELLARCONTROL™

Are you tired of wasting time and money on lengthy beer line cleaning procedures, and wasting litre after litre of perfectly good beer?

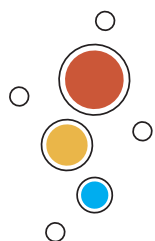
With CELLARCONTROL™, this can be a thing of the past!

Not only does CELLARCONTROL™ save time, money and product wastage, it also produces a cleaner, safer, and better tasting beer by removing harmful bacteria and biofilm (including Cryptosporidium) before it reaches the beer taps.

Easy to maintain and very cost effective, CELLARCONTROL™ allows you to spend less time cleaning, and more time selling.

Contact Hunter Technologies today and find out how CELLARCONTROL™ can help you take control of your beer lines!

- Save time and money.
- Eliminate waste.
- Cleaner, safer, and better tasting beer.
- Cost effective to install and maintain.
- Extends the life of your beer lines.



hunter
TECHNOLOGIES

Ph. (02) 4369 4964
www.huntertechnologies.com.au

System Benefits

Save time and money.

CELLARCONTROL™ works 24 hours a day, 7 days a week to substantially minimise the buildup of biofilm in your beer lines, allowing you to reduce the frequency of chemical beer line cleaning procedures.

With CELLARCONTROL™ installed, **time** and **money** is saved by reduced beer line cleaning, minimal beer wastage, and lower chemical costs.

Eliminate waste.

By minimising the need to clean your beer lines as frequently, less beer is flushed through the lines and wasted - meaning more beer can be sold.

Cleaner, Safer, and Better tasting beer.

CELLARCONTROL™ renders bacteria (including Cryptosporidium) harmless, making the beer cleaner and safer to drink. Also, less biofilm buildup in the lines means the beer will taste better for longer.



By reducing the frequency of standard beer line cleaning procedures, less chemical residue remains in the line, removing the "chemical" taste in the beer often encountered after cleaning.

Cost effective to install and maintain.

CELLARCONTROL™ retrofits onto your existing beer lines, with virtually no modifications to your existing plant and equipment.

No maintenance is required on the CELLARCONTROL™ system, save for a once-a-year service by a trained technician.

Extends the life of your beer lines.

Harsh chemicals used in beer line treatment can quickly deteriorate the integrity of the beer line. Using CELLARCONTROL™, less chemicals are used, which will allow your lines to last longer and continue serving beer for years to come.



How does it work?

CELLARCONTROL™ uses low frequency sound technology used in many industries worldwide, such as pool treatment and medical applications.



Each CELLARCONTROL™ system features a control unit and 5 activators. The activators treat the beer lines 24 hours a day, 7 days a week. These activators transmit sweeping sound frequencies into the beer lines to ensure great quality, clean beer.

**TAKE CONTROL
OF YOUR BEER LINES
WITH CELLARCONTROL™**

Installation

Your CELLARCONTROL™ System is installed on each cellar line in the plant room of your premises.

Before installation, the premises are assessed to ensure compatibility with the system. The system can be installed on the majority of cellar lines. One CELLARCONTROL™ system can treat up to five cellar lines. Each line requires one activator near the base of the line.

Once a year, an experienced technician will service the unit to ensure the system is operating efficiently and correctly.

How many systems will I need?

Each CELLARCONTROL™ system will, on average, treat five beer lines.

Each site may vary to some degree, but feel free to call one of our trained customer service representatives who will be happy to assist you with your requirements.

Phone
(02) 4369 4964

Fax
(02) 4369 4964



hunter
TECHNOLOGIES

Email: info@huntertechnologies.com.au
Web: www.huntertechnologies.com.au
Address: PO Box 3447 Erina 2250