

PROJECTED SAVINGS ON INSTALLATION OF SUMMITT ELECTRONIC BEER LINE CLEANER

Minimum Savings on Current Costs compared to traditional methods of Beer Line Cleaning.

If lines are presently cleaned Once or Twice Weekly

LABOUR REDUCED BY	80%
WASTAGE REDUCED BY	80%
CLEANING AGENTS REDUCED BY	80%
WATER SAVING	80%

Once installed the "CD Electronics" Electronic Beer Line Cleaner automatically cleans your beer lines everyday preventing any deposits building up inside your beer lines.

Technically, you need never clean your beer lines again. However, we recommend and laboratory tests advise, for hygienic reasons only, that you clean your lines every 4-6 weeks. That is 9 times per year.

Cleaning lines 9 times per year as opposed to 52 or 104 times per year makes a lot more sense.

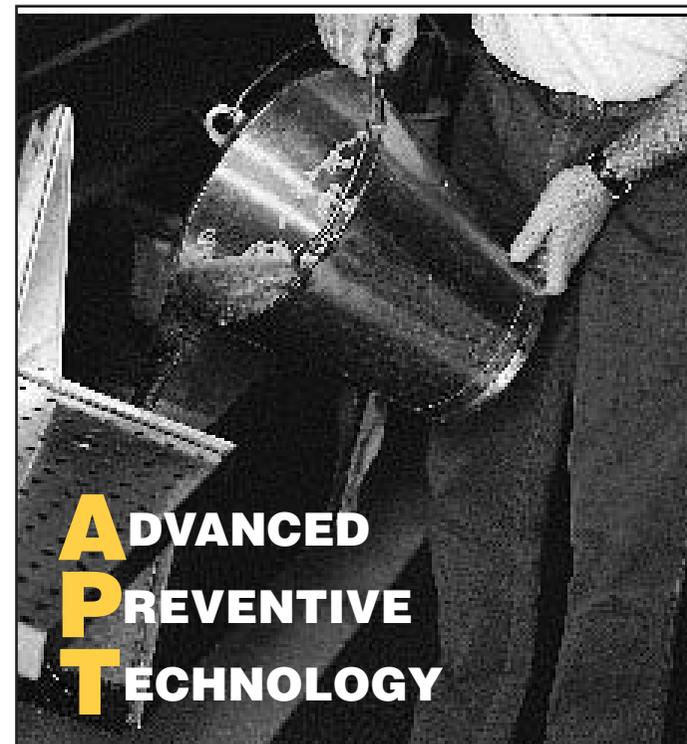
PLEASE NOTE: We Guarantee our Product for 2 Years.



CELLARCONTROL™ ELECTRONIC BEER LINE CLEANING APPARATUS BY
C D ELECTRONICS
(PAT PENDING PCT/AU93/00482)

CELLARCONTROL™

by SUMMITT ELECTRONICS (AUST) Pty Ltd



WHAT IS "CELLARCONTROL" AND HOW DOES IT WORK?

"CELLARCONTROL" is a newly developed and unique electronic device, using advanced integrated circuitry, housed in a neat waterproof enclosure. Once installed and switched on, a complex dynamic signal is induced into the beer flowing through the line. The signal safely alters the electrical properties of deposit forming molecules non-depositing, thus preventing them from adhering to beerline walls.

"CELLARCONTROL" is a unique electronic device, which has been proven so effective that it will keep your lines hygienically clean, and your beers crystal clear.

"CELLARCONTROL" is suitable for use on any beerline dispense system.

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Once installed and switched on, a complex dynamic signal is induced into the beer flowing through the line. The signal safely alters the electrical properties of deposit forming molecules. This action makes the resultant molecules non-depositing, thus preventing them from adhering to beerline walls.

"CELLARCONTROL"™ is suitable for use on any beerline dispense system.

CELLARCONTROL CLEANS BEER LINES ELECTRONICALLY!

WHAT IS CELLARCONTROL?

CELLARCONTROL is an ingenious electronic device that attaches easily to a beer line and eliminates and controls the growth of bacteria and yeast inside the line. CELLARCONTROL attaches to the outside of the beer line.

HOW DOES CELLARCONTROL WORK?

CELLARCONTROL operates on a tested principle of electronics that selectively inhibits and destroys the potential of bacteria and yeast to grow and reproduce.

WILL CELLARCONTROL ELIMINATE THE NEED TO CLEAN BEER LINES?

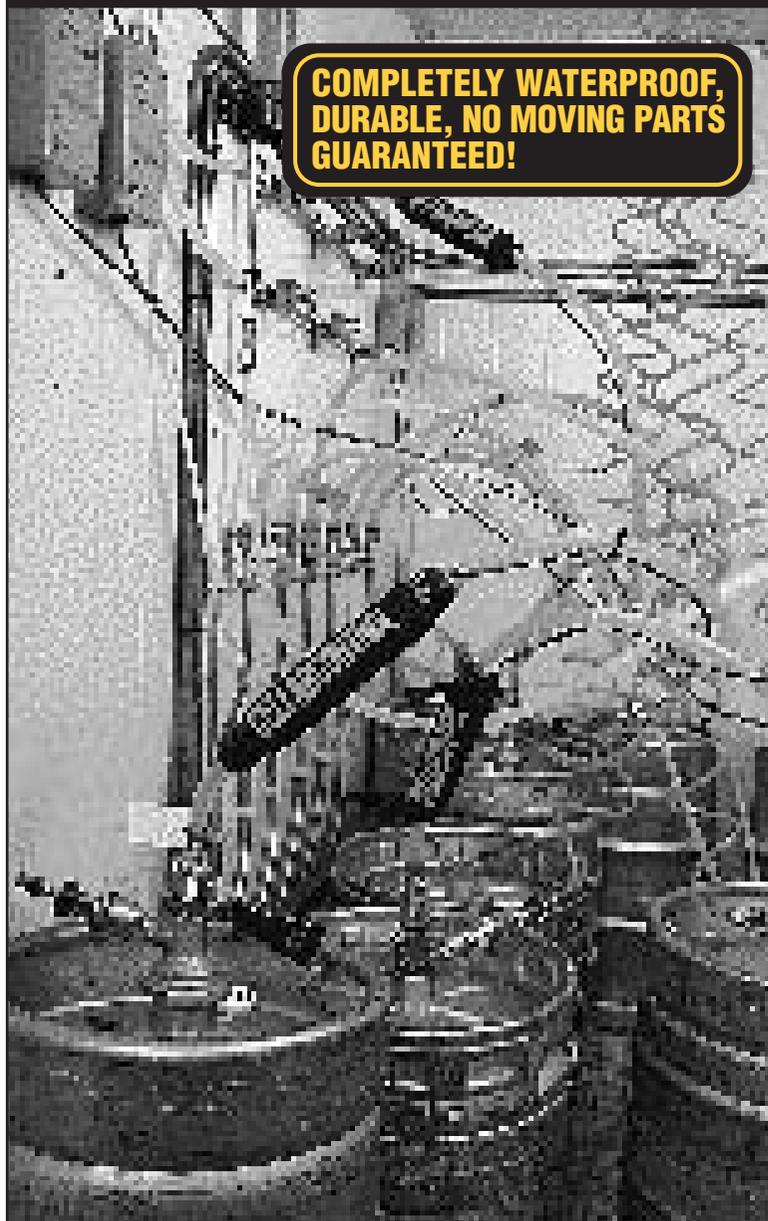
CELLARCONTROL will drastically reduce the need to clean beer lines. Typically a weekly cleaning cycle will be extended to once every 4-6 weeks where the CELLARCONTROL is in operation.

IS CELLARCONTROL COST EFFECTIVE?

Clearly, extending the cleaning period from once every week to once every 4-6 weeks will dramatically reduce the manhour costs and the cost of cleaning agents and noxious chemicals. CELLARCONTROL will not scuff or abrade the inside of the lines, extending their effective lifetime. Most important, your beer will pour clean and clear with no odour or aftertaste. Wasted beer is practically eliminated.

SUMMITT ELECTRONICS

CELLARCONTROL WORKS 24 HOURS A DAY, 7 DAYS A WEEK



Inadequate or infrequent cleaning may result in yeast and bacteria build up in the beer line, resulting in poor quality, bad tasting beer. Even daily water flushing, weekly chemical treatment and mechanical devices scouring the beer line walls are not as effective. CELLARCONTROL never sleeps, it works non-stop to keep beer lines clean.



TESTED AND APPROVED

Five years of extensive testing proves CELLARCONTROL really works! The patented APT (Advanced Preventative Technology) system creates a complex dynamic electronic signal through the beer line, suspending yeast and bacteria growth and insuring a crystal-clear good-tasting beer with every pour.



Customer Satisfaction is increased, and the environment is better off where the CELLARCONTROL is in operation