

Reduce your beer line cleaning costs by up to 80%.



CellarControl allows you to **clean your beer lines every six to eight weeks**, while helping to maintain great quality beer – Resulting in huge savings in time and money with less beer wastage, reduced chemical and water usage, and lower labour costs. Less chemicals means it is great for the environment and OH&S procedures as well.



Clean your beer lines every 6 to 8 weeks



Reduce your beer wastage, chemical usage and labour costs



Maintain top quality beer at your venue - works on all beers & ciders



No change in procedures - clean the same way, just less often



Scientifically tested & endorsed by Government accredited laboratory



Used by hundreds of venues across Australia, New Zealand & UK

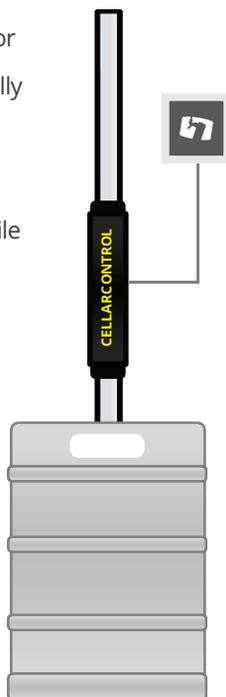
First installed in 2007, CellarControl is used by hundreds of venues of all sizes, from small bowling clubs to large metropolitan hotel groups.



How does it work?

Using patented Sweeping Sound Technology, CellarControl works 24 hours a day, 7 days a week to ensure clean beer lines and great quality beer by inhibiting the growth of biofilm within beer lines. Scientifically tested and proven to combat line build-up, Sweeping Sound Technology is used by many industries worldwide, including oil platforms, hydroponics, swimming pool treatment and more.

Each CellarControl system features a Control Unit and activators – One activator per keg drop lead. These activators drastically reduce harmful build-up within your beer lines - The result is you only need to clean your beer lines every six to eight weeks, while your beer is kept at top quality.



"We did not advise our customers of the implementation of the Cellar Control and have had no complaints, and commonly get compliments of having the best beer in town."

Judith Ward
Macksville Ex-Services Club

Australian made & owned

CellarControl is proudly manufactured in Australia, and is entirely Australian owned. We use local and knowledgeable installers who have many years experience in the cellar industry.

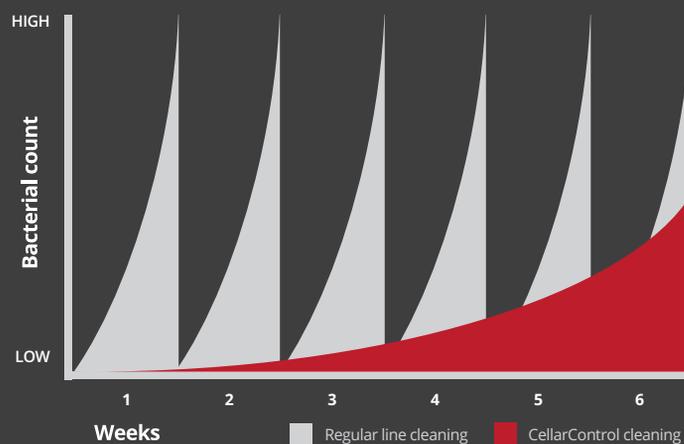
Installation



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

CellarControl's cleaning cycle has been tested and endorsed by EcoDiagnostics - a leading Government accredited laboratory specialising in beer testing for major brewers. For full testing results please visit our website.



"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



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