



Anti Bio Cellar Control

Patented chemical-free beerline cleaning technology.





CellarControl will maintain or increase the quality of the beer you serve.

The system treats the whole beer line from keg to tap, and is designed to ensure the contamination-free beer that exists within the keg continues through your lines. While CellarControl treats your beer lines, you are still required to clean tap heads, transfer leads and ancillary equipment weekly. Clients with CellarControl clean their beer lines exactly the same way – only less often. Some of our clients clean every 6 weeks, while others choose monthly.

With CellarControl systems in operation since 2007 and hundreds of systems in action, the system is a proven success.

You may have been told by someone not to install the system; Remember to think carefully about who is telling you not to proceed. Do they stand to lose financially if you install our system? Ask the managers and venue owners who use our system every day, and who have hands-on experience with our technology to get a reliable opinion on just how well our system works.

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CellarControl saves you money.

Cleaning your beer lines every 6 weeks means less beer wastage, reduced chemical and waste usage and lower labour costs and these savings, coupled with the low cost of the system, meaning you will save more than you spend.

By only needing to clean your beer lines 9 times per year rather than 52 times, you are reducing the risks to your cellar equipment and staff.

There is less chance of human error such as improper line cleaning, equipment breakage or misuse and industrial accidents, meaning you are providing a safer and more efficient workplace.

We offer a 100% money-back guarantee.

If you aren't happy with the system in the first 6 months, we will remove the system and refund your rental payments.

Proven technology in the cellar industry

CellarControl is an addition to your current beer line system that uses low frequency sweeping sound technology. This technology is used in many industries worldwide, such as commercial pool treatment, town water treatment, hydroponics, medical, dental care and many more. The technology was first introduced into the Australian cellar industry in 2007 and has been used internationally since the early 1990's.

Scientifically tested by Griffth University.

Sweeping Sound Technology is proven to combat line buildup and associated bacteria to ensure clean beer lines and great quality beer at all times. The system works 24 hours, 7 days a week to slow down harmful beer line growth. You complete your beer line cleans the same way – only less often.

Each CellarControl system features a control unit and up to 6 activators (one activator for each main drop lead line, installed at the keg). The activators treat the beer lines 24 hours a day, 7 days a week, transmitting sweeping sound frequencies preventing build-up on the beer lines, meaning you only have to do a line clean every 6 weeks and you get a clean, great tasting beer – every time. The system is unobtrusive and uses little power.



Works for 10 years, or longer!

The Paddington Inn installed CellarControl over 10 years ago and is still working as effectively as the day it was installed.

“ With CellarControl, you only need to clean your beer lines 9 times a year, rather than 52 times a year, with savings in beer wastage, chemicals, labour and all other associated costs with your normal line cleans. ”

Treats the entire beer system - keg to tap. The entire length of your beer lines is treated by CellarControl – From keg to tap. Simply clean you ancillary equipment as per standard procedure and you are all set.

Works for all beer types. CellarControl works for any type of beer or cider. If its on tap, CellarControl can treat it.

Extends the life of your equipment. CellarControl has no negative impact on your current beer system. In fact, CellarControl has proven to extend the life of your cellar equipment.



Installation

The CellarControl system consists of a control unit and up to 6 line activators. The system is installed in the cellar room of your premises.

One CellarControl system can treat up to 6 main feed lines, installed on each drop lead.

Each beer line requires one activator near the base of the line.

Once a year, it's recommended a technician service the unit to ensure the system is operating efficiently and correctly.

Once installed, you clean your lines the same way as usual, just (much) less often.

Reduce your running costs.

Save thousands of dollars per year with reduced wastage and other line cleaning expenses,

Great quality beer.

CellarControl will help you maintain great quality beer at your venue, while saving you money.

Peace of mind

Managers and staff can rest assured that their beer is being kept at top quality.

Trusted by industry leaders.

First installed in 2007, CellarControl is used by industry leading venues and groups – and is a proven way to reduce running costs at your venue.

Member of The Australian Technology Showcase since 2002.



Australian Technology Showcase (ATS) is an Australian networking organisation designed to develop export markets for innovative technology based products for small to medium sized businesses with annual turnover of less than \$10 million. Anti Bio Technologies was recognised by ATS as an innovative technology in 2002.

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Product Compliance

Anti Bio Systems have been tested by independent bodies and have been granted the right to display the following safety certification markings



Europe

The use of the CE mark has been granted to Anti Bio Technologies Pty Ltd to indicate that our systems comply with standards set for the circulation of our product within the EEA, **Australia and New Zealand**

This compliance label indicates that the Anti Bio System complies with the applicable standard relating to minimising electromagnetic interference between electronic products which may diminish the performance of electrical products or disrupt essential communications.

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