



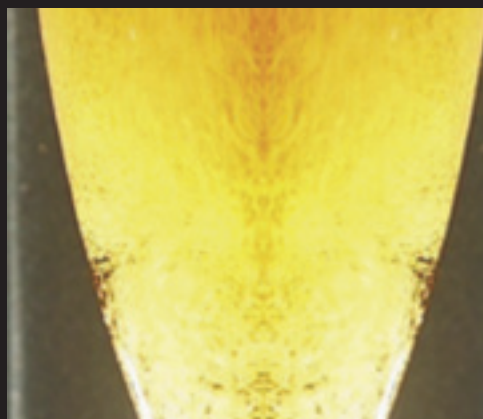
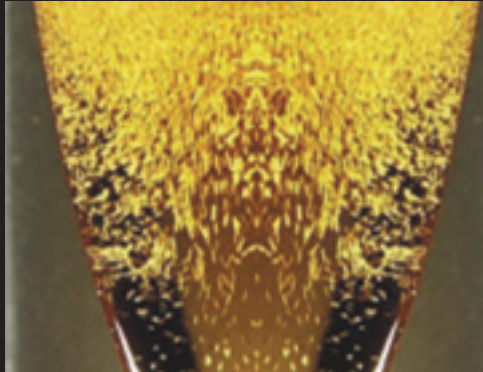
UltraFlow - Perfection in no time

The unique UltraFlow dispensing and cooling system provides the ultimate solution for busy event and stadium bars. Its unique high through-put technology means UltraFlow's revolutionary system dispenses a half-litre of beer in just 5 seconds - this queue-busting performance is over three times as fast as standard dispensing systems. UltraFlow ensures that your customers are always served quality beer, without having to suffer frustrating queues.

The UltraFlow system offers a wide range of unique benefits:

- Dispense rates of a half-litre in just 5 seconds
- Superior quality and consistency of in-glass dispense
- Reduced congestion enhancing customer satisfaction
- Improved availability of larger serving sizes, such as pitchers and jugs
- Less bar staff and dispense points on the bar
- Reduced skill levels required by staff due to the easy-to-use electronically controlled system
- More sales in a limited space of time
- Reduced wastage providing greater keg yield





Technical features

The UltraFlow dispense system delivers quality lager, fast.

- Temperature controlled in-glass
- High volume gas delivery - twice standard dispense
- High cooling capacity

A high flow tap with electronic control and advanced features:

- Portion metering, e.g. half-litre glass
- Manual top-off (not Weights & Measures applicable)
- Chilled tap body for temperature and fob control
- Self-draining nozzle with minimum retained volume
- Standard cleaning procedure
- Out of gas and out of dispense lock-out
- Two stage solenoid operation for in-glass presentation control



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