

Serve quality draft beer from keg to glass



Perlick

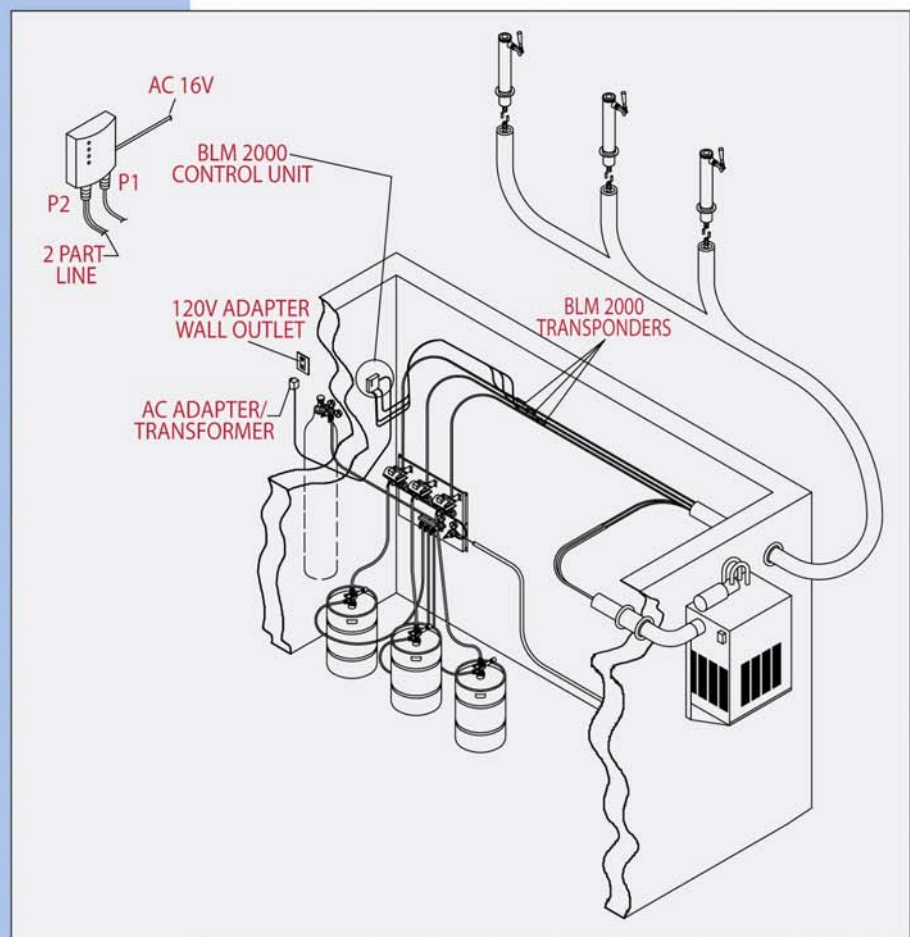
Cleaner beer lines at a lower cost

Here's how it works:

The BLM2000 control unit generates a complex audio signal. It transports this signal through the beer lines via transponders that are attached to each beer line. The signal creates an unfriendly environment for yeast and bacteria cells to grow. The prevention of yeast and bacteria contamination allows beer to flow from keg to glass without any deterioration in quality.

Technology that's revolutionizing beer line cleaning

- Operates 24 hours a day/7 days a week keeping beer lines clean.
- Reduces cleaning cycle from 26 to 6 times per year.
- A single transponder covers 150 feet of line.
- Quick and easy to install.
Takes only minutes per line.
- Brewery fresh taste that lasts from cleaning to cleaning.



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