

KEY PRODUCT FEATURES AND BENEFITS

- A tailor-made system to meet your specific cellar and safety needs.
- Suitable for mixed gas dispense in medium/high volume outlets.
- Food grade gas mixtures for all dispense and line cleaning requirements.
- Increased CO2 capacity to cope with high CO2 usage for high volume lager or soft drinks outlets.
- CarboStore can be sited internally or externally, above or below ground.
- CarboStore holds liquid CO2 at low pressure.
- CarboStore refilled on site, either direct to tank or via remote fill point.
- Backup cylinders and CO2 monitor installed for added security.

“We take away all your cellar gas hassle and free your time to serve customers ... and make you more money”.

A revolutionary, cost-effective system for successful volume outlets.



Saves Time - no more cylinders - eliminating cylinder handling or changing - especially during busy sessions.

Saves Money - only pay for the CO2 you use, mixed gas produced by the system.

Saves Space - generator is wall mounted relieving valuable floor space. Siting the CarboStore outside will free up further cellar space.

Saves Administration - fixed monthly cost tailored to suit, means billing and budgeting is easy.

Saves Saleable Product - constant pressure levels means fobbing can be significantly reduced.

Safety Built In - no more handling cylinders means less chance of injury to you and your staff. CarboStore is a low pressure vessel which decreases risks posed by high-pressure cylinders. CO2 monitors and other safety equipment can be supplied.

Fit and Forget System - this fully automated system is designed to need virtually no input from you and your staff.

Peace of Mind - our Gas Management system automatically schedules regular deliveries, saving you the hassle of chasing orders or waiting for deliveries.

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