

A close-up photograph of a bartender's hands pouring beer from a chrome tap into a tall, clear glass. The beer is a golden color with a thick white head of foam. The background is a blurred bar setting with warm, yellow and orange lights. The text 'Easybar' is overlaid on the top half of the image, with 'Easy' in blue and 'bar' in red. A white horizontal line is positioned below the text.

# Easybar<sup>®</sup>

**DRAFT BEER SYSTEMS**



## HANDCRAFTED IN THE PACIFIC NORTHWEST

### Easybar Draft Dispensing Systems

Easybar was established in 1968 and since that time has been a leading manufacturer and installer of beverage dispensing systems worldwide. Easybar draft beer and wine delivery systems ensure that clients receive the highest return on their investment and are backed by Easybar's best in class service network. With 50 years of experience in the beverage industry, Easybar has the solution for all of your draft dispensing needs.

Experience innovation with every pour.

(888) 294 - 7405 - [info@easybar.com](mailto:info@easybar.com) - [www.easybar.com](http://www.easybar.com)

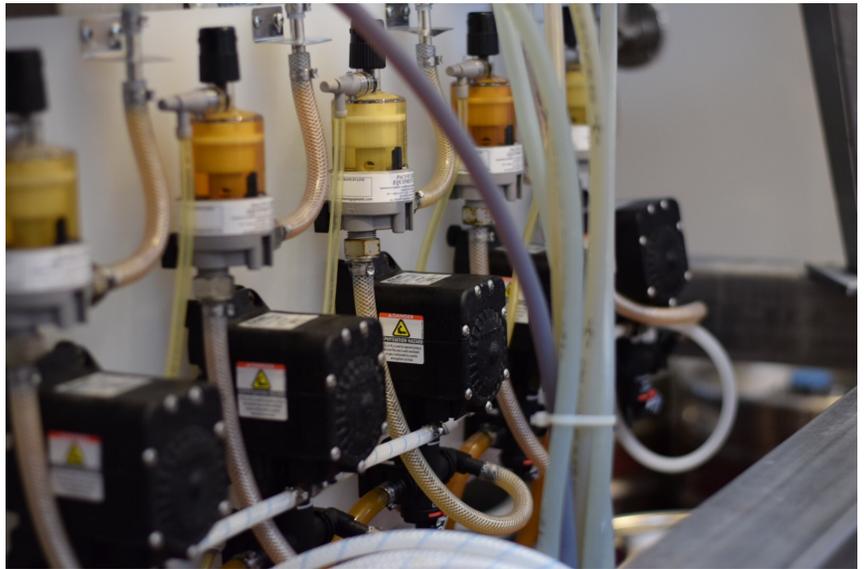
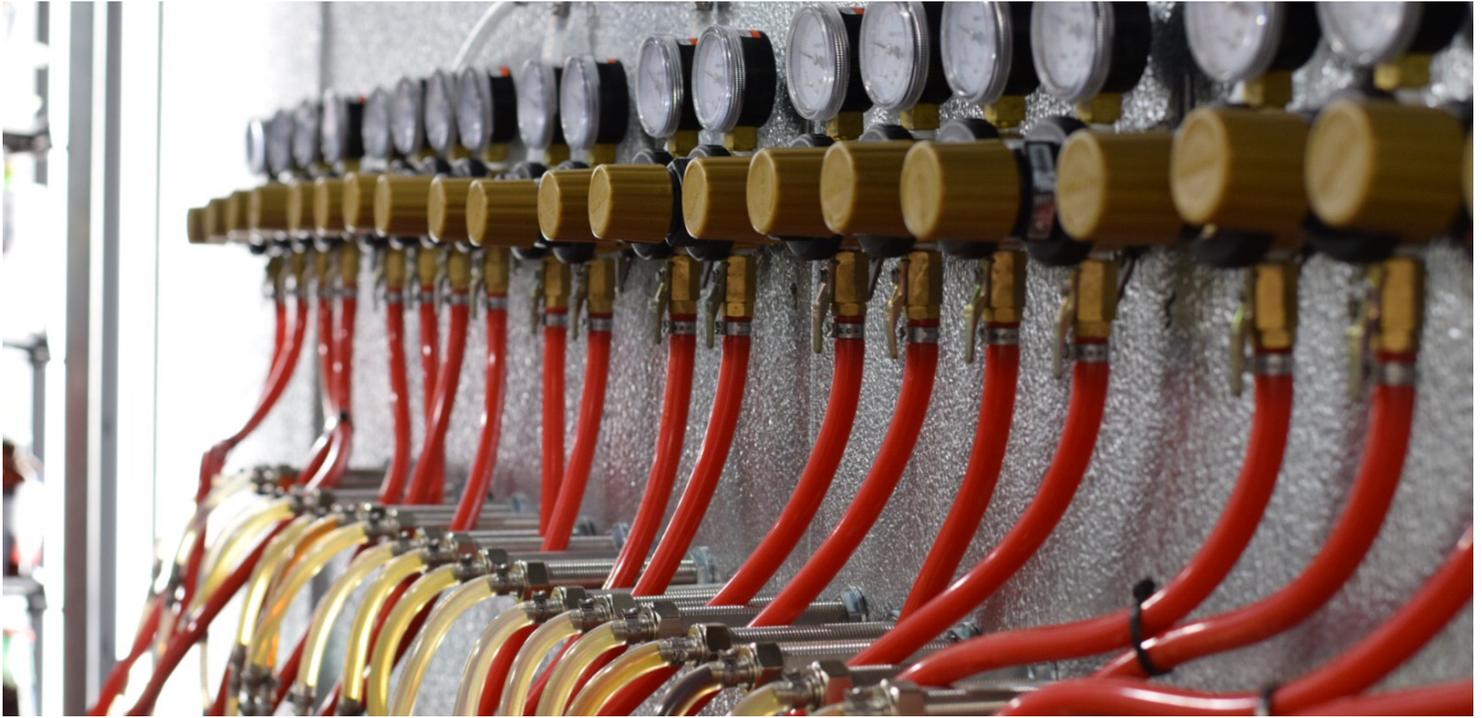




# BUILDING A TOP OF THE LINE DRAFT SYSTEM

Easybar ensures that the planning and installation process for your draft beer system is enjoyable and efficient. Our skilled technicians offer advice and provide various options for every customer's needs. At Easybar we realize that each client's needs are different and that is why we customize every system to fit the individual property. The information in this catalog will offer insight into the individual parts of draft beer delivery systems and provide information on each of the following components sold by Easybar Beverage Dispensing Systems:

- COOLER SETUP
- BEER CHILLERS
- BEER TOWERS
- BEER TRACKING



## EASYBAR BEER COOLER SETUP

Remote draft beer systems require regulated gas pressure to transport beer from the keg cooler to the bar area. If a system is pumping over 100' then beer pumps are recommended to assist in the dispensing process. Pumps help maintain the recommended pressure allowing the beer to travel greater distances. Easybar cooler kit systems include foam protection devices (FOBS) and two single-gauge regulators to ensure proper pressure application. With Easybar cooler kits you can rest assured that your beer will be delivered to the glass with the perfect pressure, every time.

# COOLER KIT COMPONENTS



## BEER TUBING

Easybar bundled beer product lines are sealed in an extruded jacket with moisture wrap and are further insulated with 1/2" foam. These measures ensure that all beer lines stay glycol chilled on the way to the beer faucet for dispensing.



## FOAM ON BEER DETECTOR

FOB detectors sense an empty keg or other foaming issues and shut down the flow of beer in the line. FOBs allow the beer lines to remain full when the keg empties. Since there is no need to re-fill the beer line when attaching a new keg, waste is reduced and the number of glasses served per keg is maximized.



## BEER PUMP

Beer pumps are designed for dispensing draft beer from a keg cooler. Gas pressure is applied to the pump and the beer individually, optimizing the pressure for the system and maximizing the distance capability while keeping the recommended pressure stable.



## KEG COUPLER

American sankey coupler is the most common beer coupler available in the US and Canada. Most major breweries and craft breweries use it. We also offer European couplers. Please contact us for model types.



## BEER REGULATOR

Beer regulators control the pressure from the gas cylinder to the keg coupler. The pressure regulator contains a manual-adjusting knob to regulate the amount of pressure supplied to the keg. A properly functioning regulator is critical in maintaining the proper level of CO<sub>2</sub> in the beer as too much CO<sub>2</sub> pressure may cause foaming problems and too little CO<sub>2</sub> pressure may cause flat-tasting beer.

# BEER CHILLING SYSTEMS

These systems ensure that all beer lines are properly chilled from the keg cooler to the tap, guaranteeing that beer is served at the perfect temperature to maintain flavor and prevent flat or foamy pours. For most types of beer, maintaining a temperature of 38 degrees Fahrenheit throughout the beer run ensures the beer will maintain the level of carbonation that was created during the brewing process. If beer chillers do not keep the beer cold all the way to the faucet, the quality of the beer will suffer greatly. We realize that every beer and every brewer are different, therefore we ensure that the chillers we provide accommodate the various serving temperatures in the craft beer market.





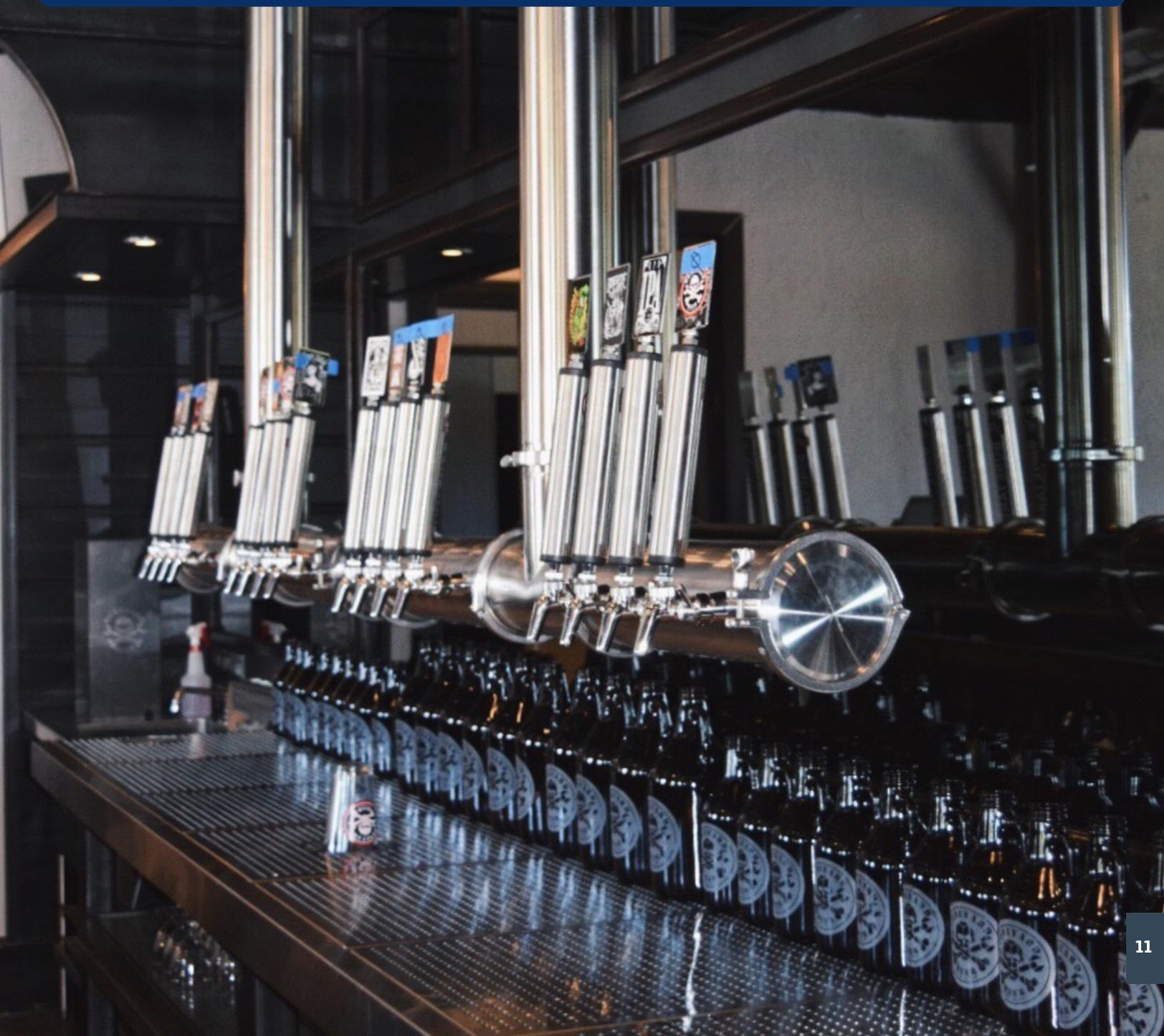
# DRAFT BEER TOWERS



Are you tired of standard, run of the mill beer towers? Are you looking to attract new clients to your establishment? Easybar has the answer. Give a truly unique look to your bar with a custom Easybar draft tower. All towers are made with 304 stainless steel pipe to provide strength and durability as well as top of the line components. We customize the tower to your specifications in order to provide a look and feel that enhances your brand.

Custom towers include:

- All 304 stainless components
- Custom tap spacing
- Powder coating options
- Custom drip pans
- Installation and service





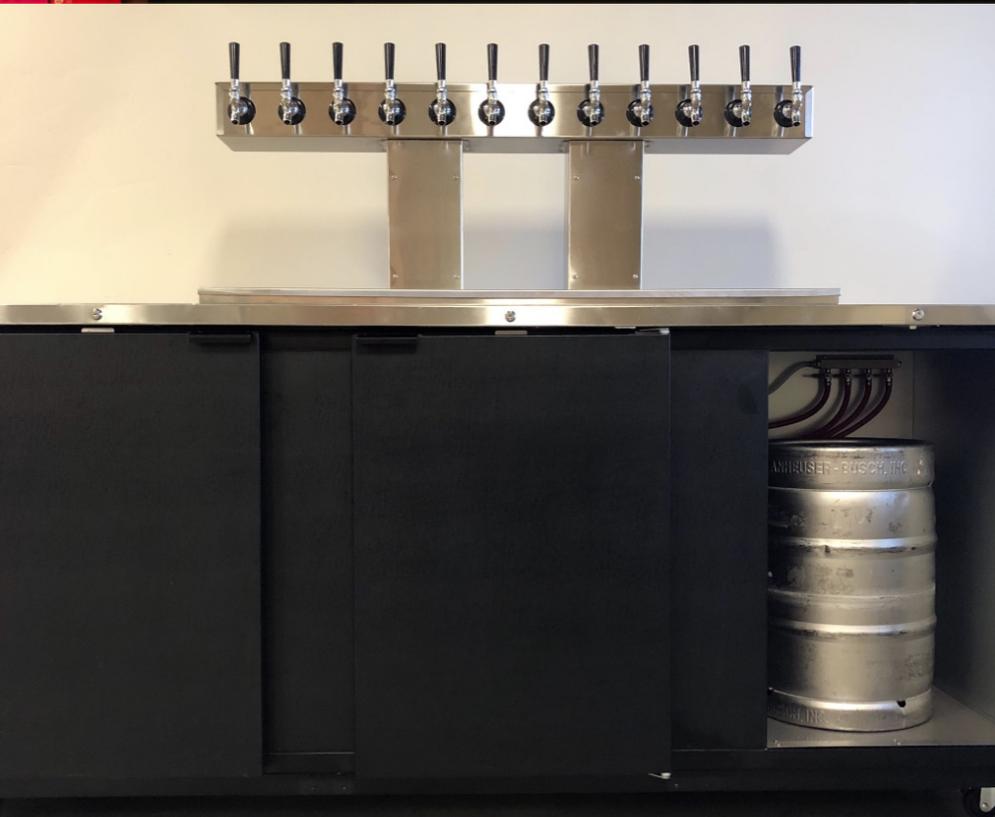
# YOU DREAM IT AND WE BUILD IT!

HANDCRAFTED IN BEND OREGON USA



# EASYBAR SELF CONTAINED DRAFT DISPENSING UNIT

PLUG AND PLAY CRAFT BEER DISPENSING FOR ANY VENUE!



# WHY INVEST?

Easybar's self-contained draft dispensing unit allows venue owners to increase revenue without worrying about high renovation costs or sacrificing valuable space. Whether you're pouring a pint or filling a 64oz growler, this unit can do it all! Simply plug in the unit, and once the refrigerator reaches 36-38°F, your kegs of beer, wine or coffee are ready to pour. The self-contained draft dispensing unit is available in 8, 10 or 12 tap configurations.

## Features:

- Increase revenue
- Attract new clients and ensure return customers
- Reinvent business image
- Minimum investment for maximum returns
- Easy to install

## Components:

Easybar installs premium regulators to ensure that the proper amount of pressure is keeping the beer balanced and fresh inside the keg. When dispensing beer, these regulators ensure a proper flow from keg to glass so you can avoid the frustration of beer pouring too foamy or flat. You can expect a standard unit to be delivered to your establishment complete with:

- Self-contained 95 inch cooler unit
- Stainless steel air cooled beer tower
- Premium regulators
- Stainless steel keg couplers
- Drip pan with rinsers
- Growler filling hose
- Training course with a technician, which covers operation and troubleshooting



# WINE ON TAP

Straight from the vineyard tanks to your glass, give your guests a superior customer experience with wine on draft. Draft wine is always fresh since it never sees light, and the only time it sees oxygen is when it's tapped, eliminating all the reasons for spoilage in wine. This means the last glass of wine poured from a keg is just as fresh as the first, so you no longer have to worry about product loss. In addition to being a more environmentally friendly option than serving wine from a bottle, kegs maintain a wine's integrity better. You save money and your customers can expect consistency in every glass!



## FEATURES

- Environmentally friendly
- Wine is preserved in a more stable atmosphere
- No wasted bottle or cork material
- No more throwing out unused or old portions of wine as wine is preserved with nitrogen until the keg is empty
- Eliminates breakage or spillage from using bottles
- A variety of wine towers are available to showcase brands and increase interest
- Hip, cost effective, functional
- Waste is almost 100% avoided

# EASYDRAFT BEER METERING SYSTEM

Easydraft wireless draft beer taps are a convenient approach to monitoring beer sales and inventory while preventing theft. These unobtrusive units fit between your existing faucet taps and tap handle, requiring no modification to your existing draft beer dispensing equipment. These units identify each time a beer tap is opened and for how long, sending a signal to a wireless receiver, which records the amount poured for the beer assigned to that tap. Easydraft reports track sales, costs, waste, profit, and inventory usage.



# INSTALLATION

The unit consists of a small plastic, chrome-colored, 1.5"x1.5" box attached to a metal aligning bracket. Installing the unit is as simple as removing the existing tap handle, placing the unit over the exposed bolt so that the box is to the right of the tap, and then replacing the handle.



# OPERATION

The Easydraft Metering System is extremely easy to incorporate into the flow of your bar business since you are not required to change the operation of the taps onto which controls are installed. An advanced tilt sensor determines when the handle is tipped forward into the open position or back to close the tap. When the handle is forward, the tap will start its pour timer. Once closed, the Easydraft Metering System will send a signal to the receiver with the ID number of the tap and how long the tap was open. When a pour is received, the unit will match the pour to one of four user defined size categories. Categories can be assigned to various size glasses and pitchers sold as well as a "top off" size to allow for a proper pour. Regardless of the pour size, total volume poured will always be correct every time the handle is pulled. At the end of the day or shift, a pour report should be taken or the software can be set to automatically read at certain times. This report will include the number of each pour size that was poured during that time, cost, retail, profit, and total volume poured for each brand, in ounces and 15.5 gallon kegs.



RF Antenna receives tap signal and stores the pour information to later be downloaded to a laptop or routed through the POS network for review.

Pour Report for EasyBar Wireless Tap Reader  
Data Read: 8/15/2012 4:17:24 PM

Units Reporting: BEER TAPS-OC08E0210191A000003  
First Pour: 8/15/2012 4:16:00 PM  
Last Pour: 8/15/2012 4:17:00 PM

BEERS POURED								
#	Brand	PS1	PS2	PS3	PS4	Cost	Retail	Profit
3	BLACK BUTTE PORTER	1	0	0	0	(\$1.01)	\$4.00	\$2.99
1	WIDMER-HEFFE	2	0	0	0	(\$2.13)	\$8.00	\$5.87
TOTALS		3	0	0	0	(\$3.14)	\$12.00	\$8.86

BEER INVENTORY REPORT					
#	Brand	Volume Poured [oz]	Kegs Used [15.5gal]	Over Pour Waste [oz]	Waste Less
3	BLACK BUTTE PORTER	13.6	0.01	-2.4	\$0.18
1	WIDMER-HEFFE	30.2	0.02	-1.8	\$0.13
TOTALS		43.8	0.02	-4.2	\$0.31

BOTTOM LINE		
Cost	Retail	Profit
(\$2.83)	\$12.00	\$9.17

# THE ART OF DRAFT BEER DISPENSING

There is true beauty in a perfectly poured pint. A moment of transcendence as the brewer's soulful essence slips from the tap to the glass, breathing in the surrounding world. Water, yeast, malt and hops, born anew. The golden glow of fine ale, like rust colored waves of grain, brings tears to the eyes and warmth to the heart. What could be better than a perfectly poured pint? Yet how often do we think about the journey of this sweet elixir? When did you last consider the path of your beer from the keg to the glass?

This journey is filled with pitfalls and danger, complications and calculated risk. To ensure a safe passage, the beer must have a guide. Someone to ensure the brewer's creation will reach the drinker exactly the way it was intended to smell, look and taste, guaranteeing highest quality and enhanced experience. Easybar draft beer dispensing systems ensure that each beer is served with its intended quality, clarity, temperature, taste and carbonation intact. No beer deserves to be improperly delivered and we at Easybar pride ourselves on providing a system that is simply an extension of the keg or bright tank, dispensing your beer with care, one pint at a time.

Contact Easybar Beverage Dispensing Systems to experience the difference and ensure your quality of product remains unchanged. Easybar Beer Dispensing Systems, now serving the perfect pour.



# A FEW OF OUR SATISFIED CLIENTS





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www.easybar.com





Easybar®

