

TECHNICAL DATA SHEET

DESCRIPTION - FOB Detector

The FOB stops the flow of beer through a beer line once the keg empties. It reduces beer loss normally associated with changing a keg and therefore reduces operating costs.

Since the beer line is full with beer at any time, microbiological growth in the beer line reduced significantly.

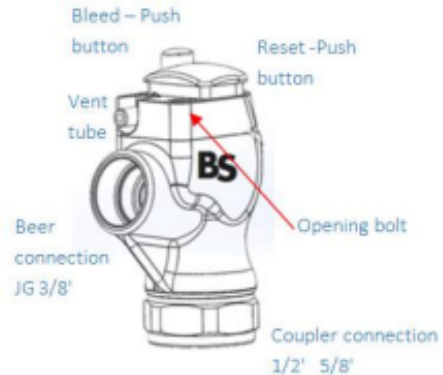
FOB's should be cleaned every 1-2 weeks during draught system clean. The FOB should be completely disassembled

Products Benefits

- ✓ Installed on draught system in minutes directly on the keg coupler. Installation does not require any change of existing system, connectors, tubes or tapping boards.
- ✓ Fast and easy keg replacement - Bar staff able to provide faster keg change impact faster service to customers, much easier for access and finds the right keg \ FOB.
- ✓ Drain – the 2-3cc foam trapped in the coupler can be bleed in seconds at the keg.
- ✓ Hygiene - new design prevents build up of yeast and bacteria in the Fob. Closed system improved hygiene.
- ✓ Smallest device - lowest shipping, stocking costs
- ✓ Size and connections [1/2', 5/8', JG]

Products Specification

Dimensions	Height 7cm Weight 60gr
Min dispensing speed	1 liters/min
Max dispensing speed	12 liters/min 20pints
Maximum operating pressure	100 psi
Materials coming into contact are of "Food Grade" quality and are compatible with common beer line cleaning fluids.	



How does it work ?

When a keg empties the "Inner Insert" triggers an inside lock stopping the beer flow from the keg and closes the beer line at the coupler level.

When you tap a new keg pressing the vent knob the foam trapped in the coupler will bleed out, allowing the line to remain free of foam.

The reset of the FOB will allow the beer to run from the keg to faucet.

Keg Change Operation

1. Tap a new keg
2. Press the small push button to bleed the FOB
3. Press the big push button to reset the system