

**BEERMIZER / FOB**  
**WINEMIZER**

**PERFECTION**



**Perfection Equipment, Inc.**  
**Perfecta Stainless Division**

**STOP POURING PROFITS DOWN THE DRAIN**

The **BEERMIZER** virtually eliminates wasted beer when a keg is emptied and replaced with a full keg. Typically, about 3/4 oz. of beer per linear foot of beer line becomes useless foam when a keg runs dry. Wasted beer becomes lost profits for the operator.

Perfection's **BEERMIZER** acts as a pressure valve, stopping the flow of beer at the cooler when the keg is emptied. The beer line remains filled with beer, not foam. Once a new keg is tapped, a simple five-second procedure vents any excess gas in the line. Beer can be immediately drawn at the faucet...no time or beer is wasted purging the line at the bar. Cold beer ends up in the customers glass, not as foam poured down the drain.

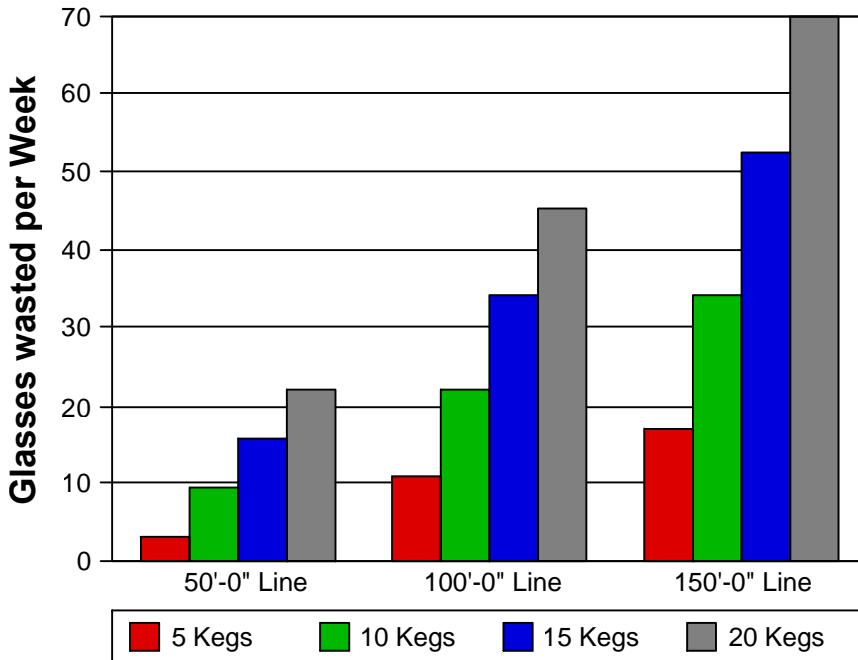
The **BEERMIZER** also takes the guesswork out of when to change a keg. Some bartenders will change a keg that still contains beer in order to save time later purging an empty line. With the **BEERMIZER** no purging is necessary. When beer stops pouring, it is time to change the keg. The bartender, customer, and operator are all pleased.

The **BEERMIZER** is simple to install inside the cooler, is totally mechanical, and does not interfere with cleaning the lines.



**BEER LOST WITHOUT BEERMIZER / FOB**

Number of 12 oz. Beers Lost per Week



Multiply the Glasses wasted per Week by your profit per Glass to see the money you could gain with a **BEERMIZER**.



**PERFECTION** Equipment, Inc.

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