



Beer Dispensing Equipment

Glycol Block Beer System



Introducing Andale

Andale have been manufacturing beer dispensing equipment since 1947. From humble beginnings in a small factory in the Melbourne suburb of Brunswick, to a national company with outlets in Brisbane, Adelaide, Sydney, Somersby (N.S.W.) and Melbourne. Andale have grown to become Australia's largest manufacturer, supplier and installer of beer dispensing equipment.

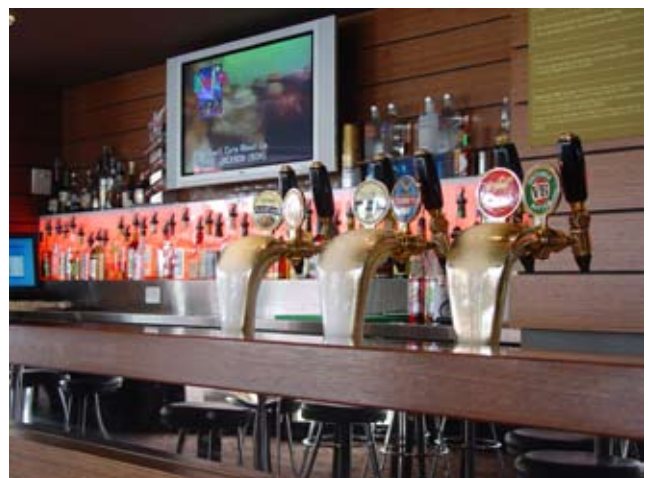
The team at Andale are passionate about what they do and this is displayed in the products produced. Our philosophy wherever possible is to manufacture everything in-house to meet Andale's strict quality guidelines.

A further extension of this philosophy is Andale employing our own staff to install our Australian made beer dispensing systems. This helps to maintain the high quality standards that have become Andale's trademark within the industry.

At Andale we believe the integrity of the product dispensed through our equipment must not be compromised, to provide a beer that is presented as the brewer intended. Cold, clean and fresh.

History has shown that Andale's innovative design and manufacture of beer dispensing equipment has been at the cutting edge of the industry and helped to enlighten customer's awareness of the delights of tap beer.

Andale - A Passion for Tap Beer



How does a Glycol Block Beer Dispensing System work?

A Glycol tank is placed in a refrigerated cool room, using beer python, minus degree glycol is constantly circulated through the python, glycol block, font and back to the glycol tank.

This results in a system where beer is kept at a constant temperature from the keg to the beer tap, dramatically slowing the growth of wild yeast and bacteria in your beerlines and reducing beer wastage.

Beer Python

Beer python is a cluster of beer and glycol lines bundled together and wrapped in plastic to form a vapour seal encased in insulated foam. The foam is used to minimise heat gains over the length of the python. Andale's beer python is made exclusively in our production facility in Somersby, NSW.



Glycol

Glycol is an antifreeze agent which allows water to cool below zero degrees without freezing. Propylene is non-toxic and is used exclusively in Andale's Glycol Block Beer Dispensing Systems. Propylene Glycol is manufactured from propylene oxide and is used in foods, cosmetics and oral hygiene products as solvents, preservatives and moisture retaining agent.

Flooded Font

The flooded font was first introduced by Andale in the early 1990's. A flooded font is any form of font where glycol or water can flow through the inside of the font, cooling and stabilizing the beer within the font. The flooded font helps to ensure the your beer is chilled right up to the dispensing point, prevent any possible 'hot spots' in your beer dispensing system.



Ice Formation on the Font

In most situations glycol between -2 and -3.5 degrees is flowing through the font. Condensation forms from moisture in the air, which then freezes because the glycol flowing within the font has a lower freezing point than water. Ice formation cannot be guaranteed in a standard glycol system.



Flooded drip tray

Used in conjunction with timber bar tops to collect condensation from the flooded font and to prevent damage to the timber occurring.



Glycol Block

Is a series of food grade stainless steel coils encased in aluminium. Glycol passes through the block and using the conducting properties of aluminium, the glycol block acts as a cold reservoir to cool the beer and stabilise the system.

The glycol block has no moving parts and generates no heat and its compact size means it can be mounted behind glass racks or under the bar. Andale's patented Coolabah Glycol Block is the only Australian made glycol block available in the market.



Glycol Tank

The Glycol Tank is usually placed in the cool room or cellar, chills the glycol and circulates the glycol through the python, font and glycol block and back again. Andale's range of glycol tanks are made from fiberglass to prevent rust or corrosion and are proudly Australian made.

Available in 3.5, 5, 8 and 10kw @ -10°C SST capacity. Each Andale glycol tank is available with two pumps (one on stand-by) and are available with either 70, 130 or 200 litre capacity.



Refrigerated Cool Room

A refrigerated cool room is used in conjunction with Andale's Glycol Block Beer Dispensing System to ensure that your beer is stored in a stable environment and remains at a constant temperature.



Fob Monitors

The fob monitor connects to the beerline or beer manifold in the cool-room. The fob monitor closes the beerline on the introduction of gas into the system. Fob monitors ensure that fresh a keg can be connected without affecting trading.



Stainless steel fittings

Since the 1960's Andale have only use food grade stainless fitting in our beer systems. The use of these fittings (as opposed to brass or plastic fittings that some installers use) helps to maintain the integrity of the products being dispensed through our system, ensuring your beer remains untainted.



Beerline Cleaning

A weekly cleaning cycle is recommended for Andale's Glycol Block Beer System. By using Andale's Glycol Block Beer System beer is kept at a constant temperature from the keg to the tap, thus wild yeast and bacteria which thrive on heat, have a reduced chance of developing.

Andale only use Valpar's Brewmaster range of beerline tubing in our installations. Brewmaster has a nylon inner layer which is smooth as glass, therefore wild yeast and bacteria has a reduced chance of adhering to the inside of the beerline. Other types of beerlines have a rough or textured bore which allows the wild yeast and bacteria ample opportunity to adhere to the beerline.

At the End of the Nights Trading

Using the Glycol Block Beer Dispensing System and a cool room the only things that have to be done at the end of the nights trading is to turn off the gas system, in order to stop the kegs from over carbonating.

When using Andale's Glycol Block Beer Dispensing System, beer can be left in the beer lines 24 hours a day, 7 days a week, when used in conjunction with a cool room.

Savings from Andale's Glycol Block Beer Dispensing System

Wastage %	Wastage per week Litres	Cost of wastage per week \$	Lost profits per week \$	Cost of wastage per year \$	Lost profits per year \$
.05	3	\$8.70	\$37.65	\$452.40	\$1957.80
1	6	\$17.40	\$75.29	\$904.80	\$3,915.08
2	12	\$34.80	\$150.59	\$1,809.60	\$7,830.68
3	18	\$52.20	\$225.88	\$2,714.40	\$11,745.76
4	24	\$69.60	\$301.17	\$3,619.20	\$15,660.84
5	30	\$87.00	\$376.47	\$4,524.00	\$19,576.44
6	36	\$104.40	\$451.76	\$5,428.80	\$23,491.52
7	42	\$121.80	\$527.06	\$6,333.60	\$27,407.12
8	48	\$139.20	\$602.35	\$7,238.40	\$31,322.20
9	53	\$153.70	\$665.10	\$7,992.40	\$34,585.20
10	59	\$171.10	\$740.39	\$8,897.20	\$38,500.28

- An average of 12 kegs per week
- An average 192 pots per keg (allowance for 1% wastage)
- An aim of .05% wastage
- Average cost of per keg of \$144.00
- Average price per pot of \$3.20

- An average of 12 kegs used per week.
- The sale of 3 heavy beers compared to 1 light beer.
- An average 192 pots per keg (allowance for 1% wastage).
- An aim of 0.5% wastage of beer.
- The cost of a keg of light beer being \$87.35
- The cost of a keg of heavy beer being \$130.95
- The price of a pot of light beer being \$2.60
- The price of a pot of heavy beer being \$2.90

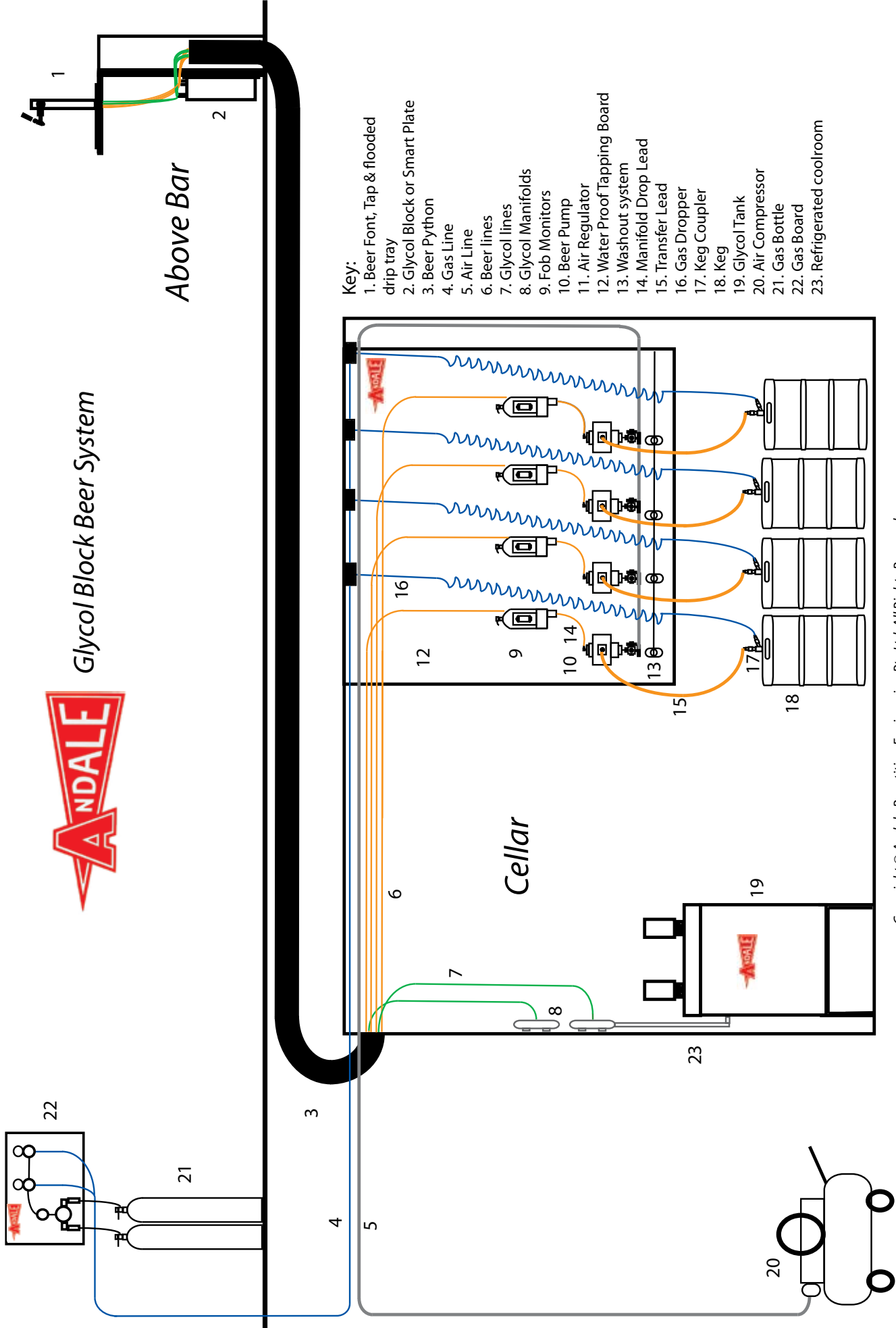
Please note:

Beer wastage of .05% can only be achieved with a glycol block beer system, when using a cool room and in conjunction with strict procedures and staff training.





Glycol Block Beer System



- Key:**
1. Beer Font, Tap & flooded drip tray
 2. Glycol Block or Smart Plate
 3. Beer Python
 4. Gas Line
 5. Air Line
 6. Beer lines
 7. Glycol lines
 8. Glycol Manifolds
 9. Fob Monitors
 10. Beer Pump
 11. Air Regulator
 12. Water Proof Tapping Board
 13. Washout system
 14. Manifold Drop Lead
 15. Transfer Lead
 16. Gas Dropper
 17. Keg Coupler
 18. Keg
 19. Glycol Tank
 20. Air Compressor
 21. Gas Bottle
 22. Gas Board
 23. Refrigerated coolroom

System Upgrades - Stand out from the crowd

Andale have developed a range of Glycol Beer System upgrades that combine every element you need in a great Australian made Glycol Beer System. Andale's system upgrades can save you money, reduce beer wastage, reduce gas consumption, increase the quality of your beer, improve the facade of your bar, monitor your beer usage and increase the safety of your cellar.

Upgrades

Beer Pump Gas System: Andale's Beer Pump Gas System is design to save you money. How? By reducing gas consumption and on-going rental costs.

Smart Plates: Upgrading to Andale's Smart Plate system is the only way to guarantee solid ice formation on your beer fonts. Ice formation on your beer fonts is a great selling point for ice cold tap beer.

Q-guard Beer System: By upgrading your Glycol Beer System to Q-guard you will not only be dramatically improving the quality and taste of your beer, but save thousands of dollars by reducing beer wastage.

Fonts: Andale's font range is the most comprehensive in Australia. Andale have a font to suit every style of bar.

Keg Monitors: How many beers are you dispensing per keg? The Keg Monitor can help you answer this question. The Keg monitor provides an accurate count down of how many pots are left in each keg in your cellar.

Double Dosing Unit: Andale's Double Dosing Unit is the safest way of mixing harsh beerline cleaners. The Double Dosing Unit accurately mixes two part beerline cleaners, eliminating the need to mix harsh chemicals.



Andale's Beer Pump Gas System

Andale's Beer Pump Gas System utilises low pressure CO² to carbonate your beer, along with beer pumps that drive compressed air to propel your beer from the cool room to the tap. This system lowers the gas working pressures from 400kpa to 100kpa, reducing gas leaks and increasing the safety of your beer dispensing system.

Andale's Beer Pump Gas System can also reduce your gas consumption by up to 75% and reduce on-going rental costs with the elimination of a gas mixer, resulting in massive savings. A further extension to Andale's Beer Pump gas system is the elimination of incorrect gas mixes (which can alter the taste and appearance of your beer), resulting in a more consistent tasting and pouring beer.



Benefits

- ✓ Reduces gas consumption by upto 75%.
- ✓ Reduces rental costs by upto 50%.
- ✓ Increased safety by reducing system working pressure down to 100kPa.
- ✓ Reduced maintenace through lower system working pressure reducing the occurance of gas leaks.
- ✓ Better tasting and pouring beer by using 100% natural CO² to carbonate your beer.
- ✓ Eliminates incorrect gas mixes (which may alter the taste and appearance of your beer).
- ✓ Increased tap beer profits through reduced running costs.

Savings from Andale's Beer Pump Gas System

Cellarmix Savings					
Kegs Per Week	10	20	30	40	50
Cylinders per year	35	69	104	139	173
Cost per year	\$1,048.67	\$2,097.33	\$3,146.00	\$4,194.67	\$5,243.33
Beer Pumps (Beergas)	4	9	13	17	22
Cost per year	\$156.00	\$312.00	\$468.00	\$624.00	\$780.00
Total Cellarmix Savings	\$892.67	\$1,785.33	\$2,678.00	\$3,570.67	\$4,463.33
Nitrogen Savings					
Kegs Per Week	1/3	2/3	1	1 1/3	1 2/3
Cylinders per year	1 1/3	2 2/3	4	5 1/3	6 2/3
Cost per year	\$74.57	\$149.15	\$223.72	\$298.29	\$372.87
Beer pumps (multimix)	1/3	2/3	1	1 1/3	1 2/3
Cost per year	\$18.64	\$37.29	\$55.93	\$74.57	\$93.22
Total Nitrogen Savings	\$55.93	\$111.86	\$167.79	\$223.72	\$279.65
Rental Savings					
Normal Gas System					
Cellarmix (Cyl)	2	2	2	2	2
Beergas (Cyl)	4	4	4	4	4
Multimix (Cyl)	2	2	2	2	2
Cost per year	\$809.28	\$809.28	\$809.28	\$809.28	\$809.28
Beer Pump System					
Cellarmix (Cyl)	0	0	0	0	0
Beergas (Cyl)	2	2	2	2	2
Multimix (Cyl)	2	2	2	2	2
Cost per year	\$404.64	\$404.64	\$404.64	\$404.64	\$404.64
	\$404.64	\$404.64	\$404.64	\$404.64	\$404.64
Total Savings per year	\$1,353.24	\$2,301.83	\$3,250.43	\$4,199.03	\$5,147.62
Based on a 'F' sized cylinder	Cost	Kegs per bottle	Working Pressure		
Beergas	\$36.00	22 - 30 kegs	Beer pumps 100 kPa		
Multimix	\$55.93	8 - 13 kegs			
Cellarmix	\$30.25	10 - 15 kegs	Standard Gas System 400 kPa		
Rental fee per month	\$8.43				



Coolabah Smart Plate: 'Guaranteed Ice Formation'

Andale's patented Coolabah Smart Plate guarantees ice formation on your fonts. It incorporates an electronic thermostat for easy temperature adjustment. It allows each beer station to be set at a specific temperature, ensuring your beer is served at the correct temperature. Andale's Coolabah Smart Plate ensures quicker cooling response in high demand periods and provides greater cooling capacity.

By up-grading your existing or future glycol beer dispensing system to incorporate Andale Coolabah Smart Plates you will be able to dramatically improve the presentation of your bar.



- ✓ Guarantees solid ice formation on beer fonts.
- ✓ Developed to chill beer at a "dial-up" temperature.
- ✓ Pours a perfect beer, resulting in a full flavoured product with appealing head retention .
- ✓ Simple replacement of standard glycol plates.
- ✓ Exclusive to Andale (patented).



Q-Guard™ Beer Dispensing System

Andale's Q-Guard™ Beer Dispensing System is the latest technology in glycol chilled beer dispensing. Andale's Q-Guard™ Beer Dispensing System helps to reduce the impact of bacteria and wild yeast on tap beer, resulting in a more consistent product being dispensed.

In early 2002 after seven years of development and laboratory testing, Andale's tubing supplier, Valpar Industrial released Brewmaster Q-guard. Brewmaster Q-guard has an anti-microbial agent impregnated within the inner lining of the tubing and it works by inhibiting the growth of bacteria that has contact with the wall of the tube. This means that any bacteria that is introduced into the system cannot grow, which reduces the impact of dirty beer lines to the flavour and



A further extension to Andale's Q-Guard™ Beer Dispensing System are Andale's Q-guard range of fittings. Many manufacturer's of beer dispensing equipment employ poor manufacturing techniques that result in low quality fittings. These fittings are generally machined to an 'engineering quality' resulting in a rough surface finish. This poor surface creates many 'bug traps' where bacteria grow, reducing tap beer quality. Andale's Q-guard beer dispensing fittings are machined to a food grade quality. This quality is achieved by micro-polishing each fitting, resulting in a ultra-smooth finish, eliminating 'bug traps', thus helping to reduce the 'flavour change' from the keg to the tap.

With the use of Andale's Q-Guard™ Beer Dispensing System beerline cleaning cycles can be extended from weekly to monthly, resulting in massive savings in beer wastage and cleaning costs.

Savings from Andale's Q-Guard™ Beer Dispensing System

(A) Wasted Beer per line clean (litres)	(B) Litres Saved per year	(C) Kegs Saved per year	(D) Cost Savings @ \$144 /keg	(E) Over the Counter Sales @
25	975	19.7	\$2,836.80	\$12,103.68
50	1950	39.4	\$5,673.60	\$24,207.36
75	2925	59.1	\$8,510.40	\$36,311.04
100	3900	78.8	\$11,347.20	\$48,414.72
125	4875	98.5	\$14,184.00	\$60,518.4
150	5850	118.2	\$17,020.80	\$72,622.08

A - Beer which would be dumped to clean the Beer System

B - Beer saved if a 4 weekly cleaning was adopted. ie (49.5 litres)

C - Litres saved divided by the actual amount in a keg (49.5 litre)

D - Amount saved if these kegs were not purchased

E - Sales gained from selling the beer that is not dumped @ \$3.20 per pot

Savings analysis: Q-Guard™ System versus Standard System

	Standard Beer system	Q-Guard™ Beer System	Cost/ Savings difference
Costs	\$24,597.84	\$25,455.84	+\$858.00
Beerline cleans per year	52	13	-39
Total amount of beer in system	23 litres	23 litres	
Beer waste per year	1196 litres (24.16 kegs)	299 litres (6 kegs)	-897 litres (18.16 kegs)
Cost price of beer including GST	\$144.00	\$144.00	
Wastage cost per year	\$3,479.04	\$864.00	-\$2,615
Labour hours per year to clean beerlines	156 hours (based on 3 hours per clean)	39 hours (based on 3 hours per clean)	-117
Labour cost @ \$25.00 per hour	\$3,900.00	\$975.00	-\$2,925.00
Cost of beerline cleaner (based 16 cleans per 10 litre container of cleaning solution)	3.25 @ \$65.90 per container = \$214.18	.81 @ \$65.90 per container = \$53.54	-\$160.64
Total savings achieved per year			\$4,842.64

Benefits

- ✓ **Longer cleaning cycles:** Safely increase beerline cleaning cycles from a brewery recommended 7 day cycle to a 28 day cycle while still dispensing pristine quality beer. (Don't take our word for it visit www.andale.com.au and see the results for yourself).
- ✓ **Less Wastage:** By increasing your beerline cleaning cycle from brewery recommended 7-day cycles to a 28-day cycle, you are eliminating the need to dump thousands of dollars worth of beer down the drain each year, resulting in massive savings in beer wastage.
- ✓ **Less Maintenance:** 28-Day cleaning cycles equals less maintenance. By reducing beerline cleaning from 52 times per year down to 13 times per year, your venue will reduce maintenance costs and lost labour hours considerably.
- ✓ **Pristine Beer:** By reducing the 'flavour changing' impact of bacteria and yeast on beer quality, Andale's Q-Guard™ Beer System helps to ensure your beer remains in pristine condition from the keg to the tap - resulting in packaged quality tap beer.

Approvals

- ✓ Australian Standard 2070-1999: Plastic materials for food contact use. (Safe for use within the Australian marketplace).
- ✓ German SK Authority for food contact use.
- ✓ North American National Sanitary Foundation (Standard 51)
- ✓ Complies with the Food and Drug Administration guidelines in North America.



Venues

The following venues have installed an Andale Q-Guard™ Beer System.

- [AHA Victoria Head Office \(Fosters Training Bar\)](#)
- Largs Hotel, Hunter Valley
- Salt Bar, Tweed Heads
- Beechwood Inn, Beechwood
- Henry Henry Hotel, Sydney
- Winsome Hotel, Lismore
- Hotel Premier, Newcastle
- Tahmoor Inn, Tahmoor
- Plough Inn, Mill Park
- Newmarket Hotel
- Brass Monkey
- Kerang Bowling Club
- ET's Tavern, Prahran
- General Store, Mt Hotham
- Red Dog Saloon Bar, Echuca
- Club Hotel, Bairnsdale
- Star Hotel, Rutherglen
- Gough's Bay Yacht Club
- Keilor Hotel
- Federal Hotel, Deniliquin
- Warrnambool Football Club
- Wantirna South Football Club
- Jokers on Ryrie
- Golden Point, Ballarat.
- The Point Albert Park
- Brunswick Club
- Mildura Grand Hotel
- European Beer Café
- Lyndhurst Hotel, Brunswick
- Switch Lifestyle Knox
- Bombora Beach Bar
- Lakes Entrance Entertainment Centre
- Ferntree Gully Hotel
- Lakes Entrance RSL Club
- Zagames Lakeside Hotel
- HMAS Cerberus
- Croxton Park Hotel
- Moonee Valley Tabaret
- The Home Hotel
- Milano's Brighton Beach
- The Inverloch Hotel
- The Bogong Hotel
- The Mona Castle Hotel
- Mt Pleasant Hotel
- Moulamein Bowling Club
- Seven Creeks Hotel, Euroa
- Nepean Hotel
- Waterloo Cup Hotel
- Altona RSL Club
- Fawkner RSL Club
- Mitre Tavern
- Wheelers Hill Motel
- Royal Hotel, Berrigan
- Dex Starbar, Traralgon
- Newport Junction Hotel
- Malvern Hotel
- Taverners Skyways Hotel
- Richmond Union Bowling Club
- Craigieburn Sporting Club
- Exchange Hotel, Rosedale
- Rising Sun, Sth Melb
- Rorke's Drift, South Yarra
- Court House Hotel, Footscray
- National Hotel, Bendigo
- Sir Henry Barclay Hotel
- Bairnsdale Bowling Club
- Court Hotel, Bacchus Marsh
- Nagambie Rowing Club
- Dandenong Club
- Arrarat Hotel
- Botanical Hotel, South Yarra
- Q Bar, Melton
- Davey's Hotel, Frankston
- Batmans Hill Hotel
- Taras Hall Hotel, Echuca
- The Bended Elbow, Albury
- Forrester's Arms Hotel
- Powell Hotel, Footscray
- Port O'Call, Port Douglas
- Hotel Western, Warrnambool
- Zagames Caulfield Club Hotel
- Blue Belle Hotel Ballarat
- Barooga Sports Club
- Kyabram Club
- Ha' Penny Bridge Hotel
- Roxburgh Park Hotel
- Red Lion Hotel, Ballarat
- Tooradin Sports Club
- Austral Hotel, Colac
- Bruce County Hotel
- Mc Mahons Hotel, West Melb
- Albion Charles Hotel
- Melton Country Club
- [Sky City Casino, Adelaide](#)
- Cock & Bull Bar, Torrensville
- Tonsley Hotel/ Motel, Clouelly Park
- Arkaba Hotel/ Motel, Fullarton
- Lakes Function Bar, West Lakes
- Dublin Hotel, Glenelg
- Moonta Hotel, Moonta
- Pier Hotel, Port Lincoln
- Grand Tasman, Port Lincoln
- Austral Hotel, Adelaide
- South Eastern Hotel, Mt Gambier
- Mount Gambier Hotel
- Seaton Hotel, Seaton
- Eyre Hotel, Whyalla
- Alberton Hotel, Alberton
- Grosvenor, Victoria Harbour
- The Deck Bar, Darwin
- Oscars Tavern, Frankston
- The Ponds Hotel, Wauran Ponds
- Belgravia Hotel, Footscray
- The New Albury Hotel
- Ricochet, Bundoora
- Junction Tabaret, Moonee Ponds
- Eaglehawk Bowling Club
- Morwell RSL Club
- Waterloo Hotel, Bendigo
- The Preston Club
- Stoney's, Bacchus Marsh
- Grovedale Hotel
- Yarrawonga & Border Golf Club
- The Manningham Club Public Bar
- P.J. O'Briens, Melbourne Airport
- Railway Hotel, West Melbourne
- Mentone Hotel
- Arcadia Hotel, South Yarra
- Mentone Hotel
- Arcadia Hotel, South Yarra



Font Range

The Beer Font is the most visual aspect of Andale's Glycol Block Beer System. Your choice of beer font can help to set the whole tone of your bar and works as an excellent point of sale feature for your tap beer.

The team at Andale are at the forefront of beer font design and fabrication. Andale first began fabricating beer fonts in the early 1960's. From humble beginnings as nothing more than a functional length of chrome plated brass tube, the beer font has become an integral part of the décor of every Australian pub, club and bar.

Andale played a large role in the evolution of the beer font. In 1991 (long before any of our competitors were even in business), Andale was heavily involved in revolutionising the way draught beer was dispensed not only in Australia, but around the world. No longer were beer stations and chrome plated brass standard equipment found across Australia. Instead they were replaced by Andale's gold "Fancy" fonts, complete with brand identification and illuminated decals.

The flooded font was also introduced by Andale in 1991. The flooded font helped to revolutionise beer dispensing in Australia. Widely emulated worldwide, the flooded font has become the cornerstone of any great bar. In 1996 a new range saw Andale take the humble facade of the beer font to new levels. Fonts with CNC machined flutes (The Regent, The Ivanhoe) and the introduction of mandrel bent fonts (Lucky 7), helped to bring a level of flair to many bars around Australia.

In 2001 Andale released a new range of fonts, including The Ice Thru, The Gunn, The Boomerang and The Kettle. The introduction of Andale's patented Ice Thru has taken the evolution of the beer font one step further by allowing people to see the inner working of a flooded font. Also with the introduction of the Gunn and Kettle fonts came a new range of finishes including Satin Chrome, Satin Gold and Copper.

In 2005 Andale had the commercial release of yet another range of beer fonts, including The Rouge, The Harbour, The Fan, The 48 Degree, The 'T' Kettle, The Flanged range, The Crescent, The Apollo and The Sette range.

Before you install your next beer system visit www.andale.com.au for inspiration and view Andale's extensive beer font collection. Andale have a font to suit every bar.



Keg Monitor

How many pots of beer are you dispensing per keg? Until now the only method of determining the contents of a keg was to go to the cellar, weigh it and determine its contents. Now there is an easier way.

The keg monitor is a state of the art stock control system, that gives you a real time display of every pot dispensed on every beerline that is monitored. With this advanced technology the status of every beerline can be viewed from your bar or office at the touch of a button.

The Keg Monitor can be used as a stand-alone beverage counter or as part of a system that can monitor keg usage, CO² leakage, and be equipped for stock control purposes. The unit is factory set to a standard drink, pots, schooners, middys etc.

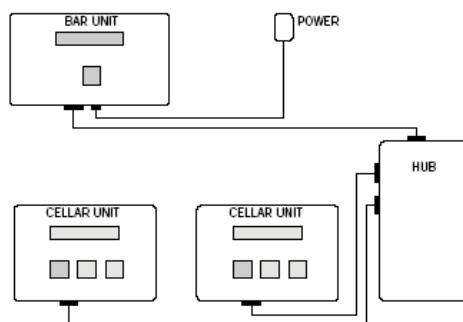
The Cellar Unit



The Bar Unit



Typical Installation



Benifits

- ✓ Complete stock control - Real time display showing the total amount of beer dispensed.
- ✓ Counts down the amount of beer remaining in the keg - Less down-time tapping a fresh keg.
- ✓ With the push of a button you can add one keg to the count down.
- ✓ Each cellar unit comes complete with a tone alarm to warn when a keg is down to 20 pots or below. This function can be turned off.
- ✓ Up to 10 cellar units can be connected to one or two bar units. A Data point is provided at the bar unit for connect to a computerised stock control system.
- ✓ The system can be connected to a CO² detector to provide a remote audible and visual indication of a dangerous leak.

Double Dosing Cleaning Unit

Can you afford a costly workcover claim? Then why make your bar staff mix dangerous chemicals. Andale's Double Dosing Cleaning Unit makes cleaning your beerlines safer and easier, by eliminating the need to handle and mix dangerous detergents. The double dosing unit can be adjusted to mix your preferred beerline cleaner.

Andale's Double Dosing Cleaning Unit is simple to operate and easily installed. Our Double Dosing Cleaning Unit also has the added benefit of having a longer lifespan than some other units in the market, because chemicals do not enter the metering chamber of the unit.



- ✓ Designed to accurately mix two part beerline cleaner.
- ✓ Eliminates the need for mixing dangerous chemicals (reduce the risk of costly workplace injuries)
 - ✓ Simple to use and easy to install
 - ✓ Longer life and reduced maintenance (as chemicals do not enter the metering chamber)

Testimonials

"I am serving beer at the maximum profit return because there is no wastage caused by having to clear out my line for cleaning every week... The real value of this beer system is of course our ability to dispense beer in perfect condition and thus enjoy a reputation for selling beer as good as it gets."

Alan Giles - Malvern Hotel, on his Andale Glycol Block Beer System with Q-Guard™, Smart Plate & Beer Pump Gas System upgrades



"We have not only achieved huge savings in beer wastage, cleaning and labour cost. But we are also serving better tasting beer and our customers have noticed the difference."

Peter Burnett - Lord of the Isles, on his Andale Glycol Block Beer System with Q-Guard™, Smart Plate, Beer Pump Gas System and Font upgrades



"This system is good for the industry, great for the Keilor Hotel. I have achieved massive savings by not having to flush and clean my beer lines on a weekly basis"

Ray Dodd - Keilor Hotel, on his Andale Glycol Block Beer System with Q-Guard™ & Smart Plate upgrades



"Customers have commented on the ice on the fonts which is a great selling point. Clients have brought friends in to show them the fonts. They grab it and think its great."

Mark Lenard - Manager of Quarry Hotel. Brunswick

"Ice on the fonts is a big selling point, especially on hot days."

Brett Sargent - Manager of T.G.I.F. Doncaster

"A great system that can't go wrong. We've even got the female bar staff changing kegs."

Anthony Watson - Bar Supervisor of Bridie O'Reilly's. South Yarra



"A great system, easy to maintain, easy to understand"

Mark Phelan - Purchasing manager of Euro-Asia. Mebourne





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