

KEG DISPENSING CONTROL SYSTEM

Tubing Food Design & Development

Maximize the **profitability**

Data analysis.

Collection of key information to make decisions based on data. Control in real time of basic information like consumption by product. Data dashboard with clear KPI to detect easily what is happening on premises.

A key help for your logistics optimization.

Control in real time the beer consumption of every bar. Add consumption data to your ERP and optimize your logistics.

Keep your quality standards

Predict product quality issues controlling: temperature, pressure, line cleaning, the cooler and its components.

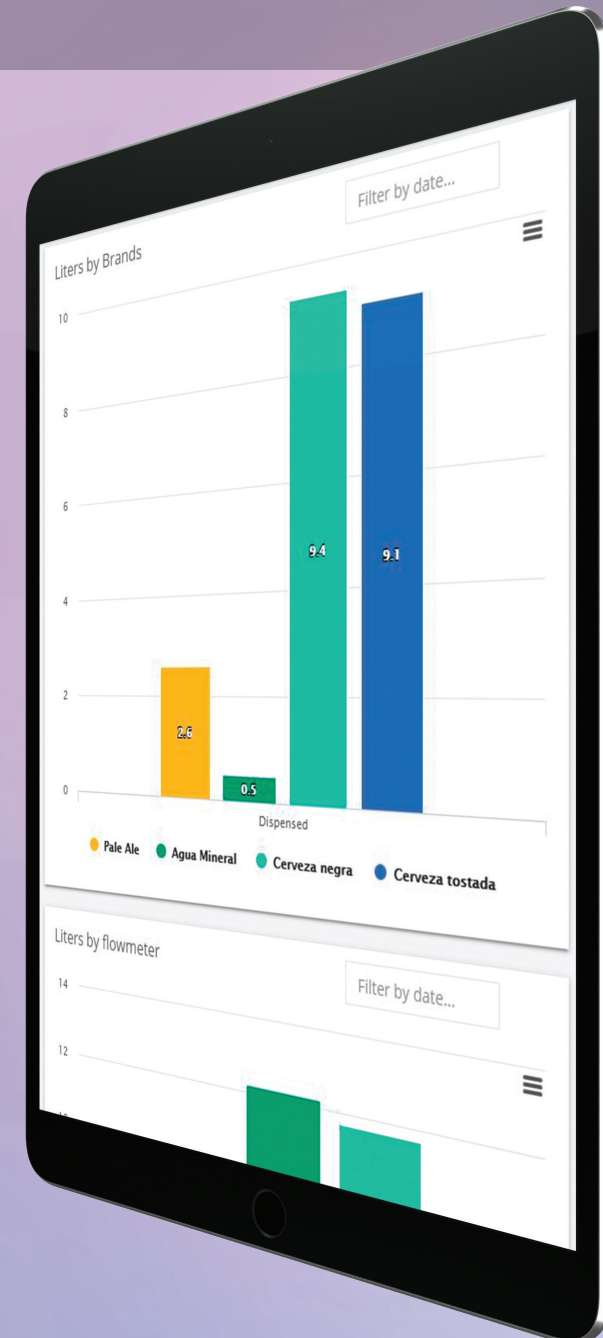
A key support for your maintenance team

Create customized alarms that warn you when problems are close to happening, avoid unnecessary maintenance visits and schedule them only when they are really needed.

Easy to work with

Keg Control has a very intuitive system. We train your different teams how to install and to solve any problem.

of **your kegs.**



Functionalities



CONNECTIVITY

- * Information in real time
- * Consumption control
- * KPI dashboard



SOFTWARE

- * Temperature control
- * CO2 level
- * Pressure control
- * Line cleaning status
- * Cooler performance



ALARMS

Alarm configuration:

Temperature
Pressure
CO2
Line cleaning

Cooler: Stirrer motor, fan, compressor.

- * Schedule cleaning visits

Features and components

Temperature control



Keg Control measures the temperature anywhere you need: inside the ice bank, in the line or under the bar, close to the font.

Pressure control



Measures the pressure inside the keg to determine the remaining CO2 level.

Consumption control



Each Keg Control allows you to connect up to 4 flow-meters (expandable to a maximum of 16 flow meters interconnecting 4 keg modules).

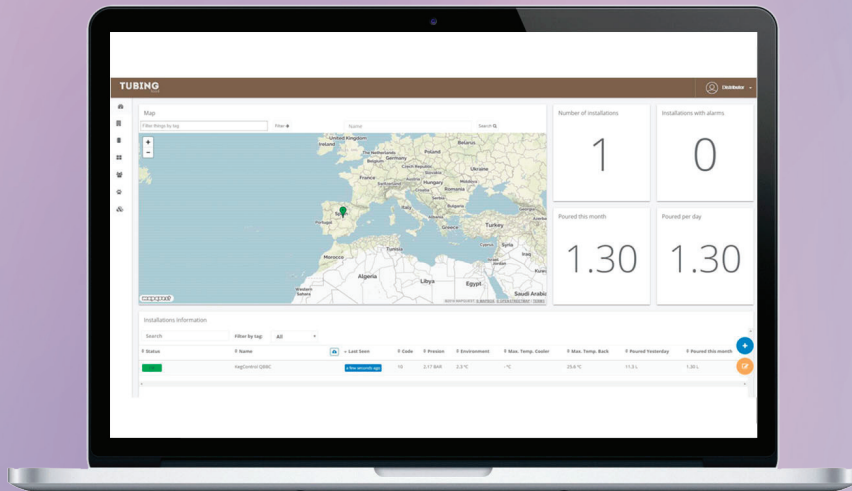
Cooler performance



Keg Control has two sensing inputs for energy consumption: it controls the operation hours of the cooler.

KPI DASHBOARD

CONTROLS EVERYTHING THAT
HAPPENS ON THE SPOT
IN REAL TIME



Easy data management and analysis

Analyze the most important information fast and easily. Identify the main issues in sites at a glance.

Boost your sales with campaigns based on data

Detect in which hours sales are higher and when they need a little push, the heat map will be very helpful.

Data safety

Confidentiality is basic to us: Your data will always be safe stored in an exclusive secure and protected data server. We will only accede to your data with a previous authorization.

Anytime, anywhere

Accede to your dashboards wherever you are, analyze data in real time to control what is happening on sites at any time.

Dashboard functionalities



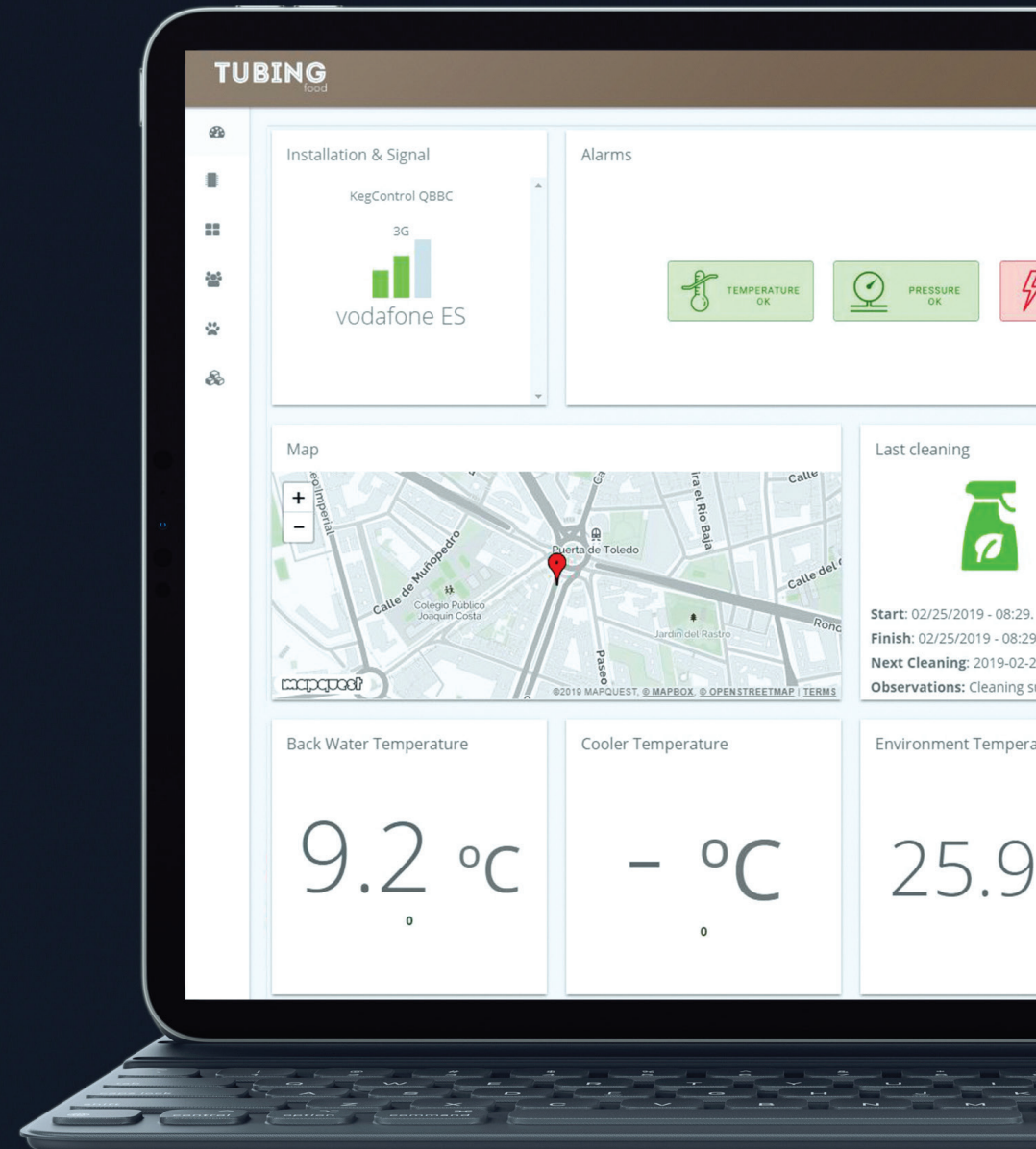
Sales by product

Analyze which product is the top seller or which one is not performing as you expect. Optimize your range of products thanks to consumption data analysis.

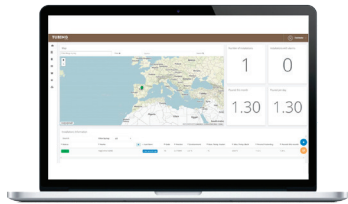


Everything under control

Through the dashboard you will know the status of your installations, anytime and in real time: temperature, pressure, cooler performance and everything you need to know, in order to assure that your product doesn't lose its quality. You can also configure alerts to prevent problems.



Dashboard functionalities



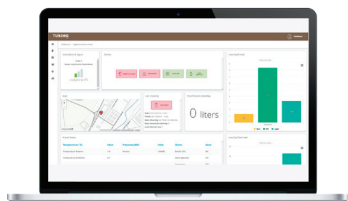
Create different profiles

The dashboard has different kinds of pre-configured profile levels, each one of which has access to different information. You can create as many profiles as you wish. The ones by default are: Administration, Technical Service, Logistics, Marketing, Commercial and Bar tender.



Filter as you wish

Do you want to know what happened last month? Or maybe only in one of your sites? Are you trying to know the sales of a specific region? No problem, you can filter data as you wish. Analyse fast and easily what is relevant.



Export as you want

You can export data in a spreadsheet file, to work on it or to add it in another database. You can also convert the data displayed on the screen into a PDF document for printing.



DATA SAFETY

01

Safe storage of your data in an exclusive and secure data server.

02

We won't accede to your data, except if you need us to, and always with your previous authorization.

03

Our leading partners in the IoT sector guarantee a constant improvement of the service.

04

Possibility of data replication to servers proposed by the client.

05

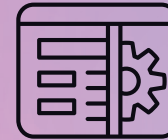
Possibility of using an API to allow data management.

TECHNICAL TRAINING AND TRANSFER OF RESPONSIBILITIES



Our training plan includes:

We will train your different teams how to install and maintain the equipment: Installation staff, filling staff, service, line cleaning and end user.



System installation

Theoretical and practical lessons.

Knowledge transmission

How the system works and how to make the most of Keg Control.



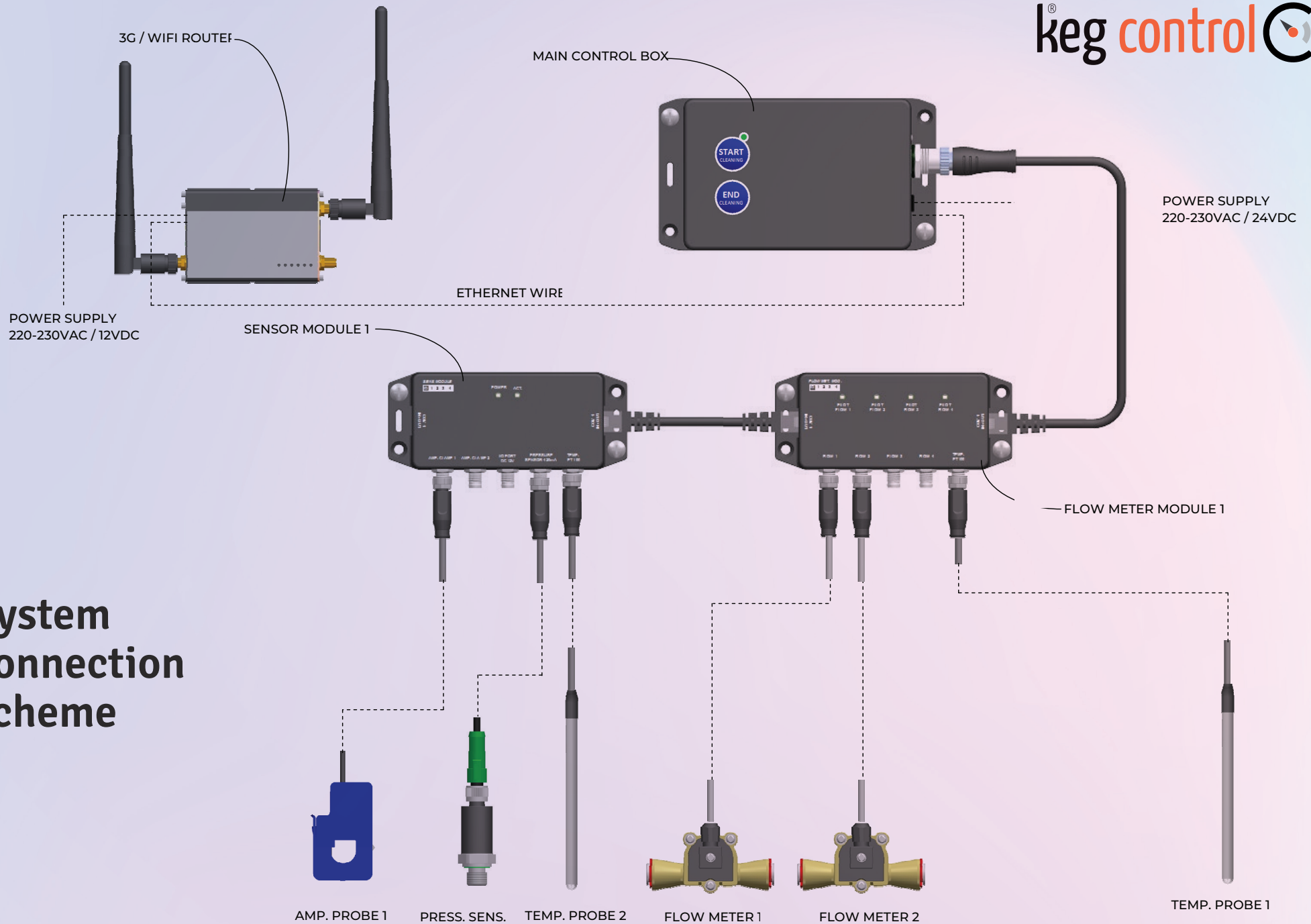
Evaluation

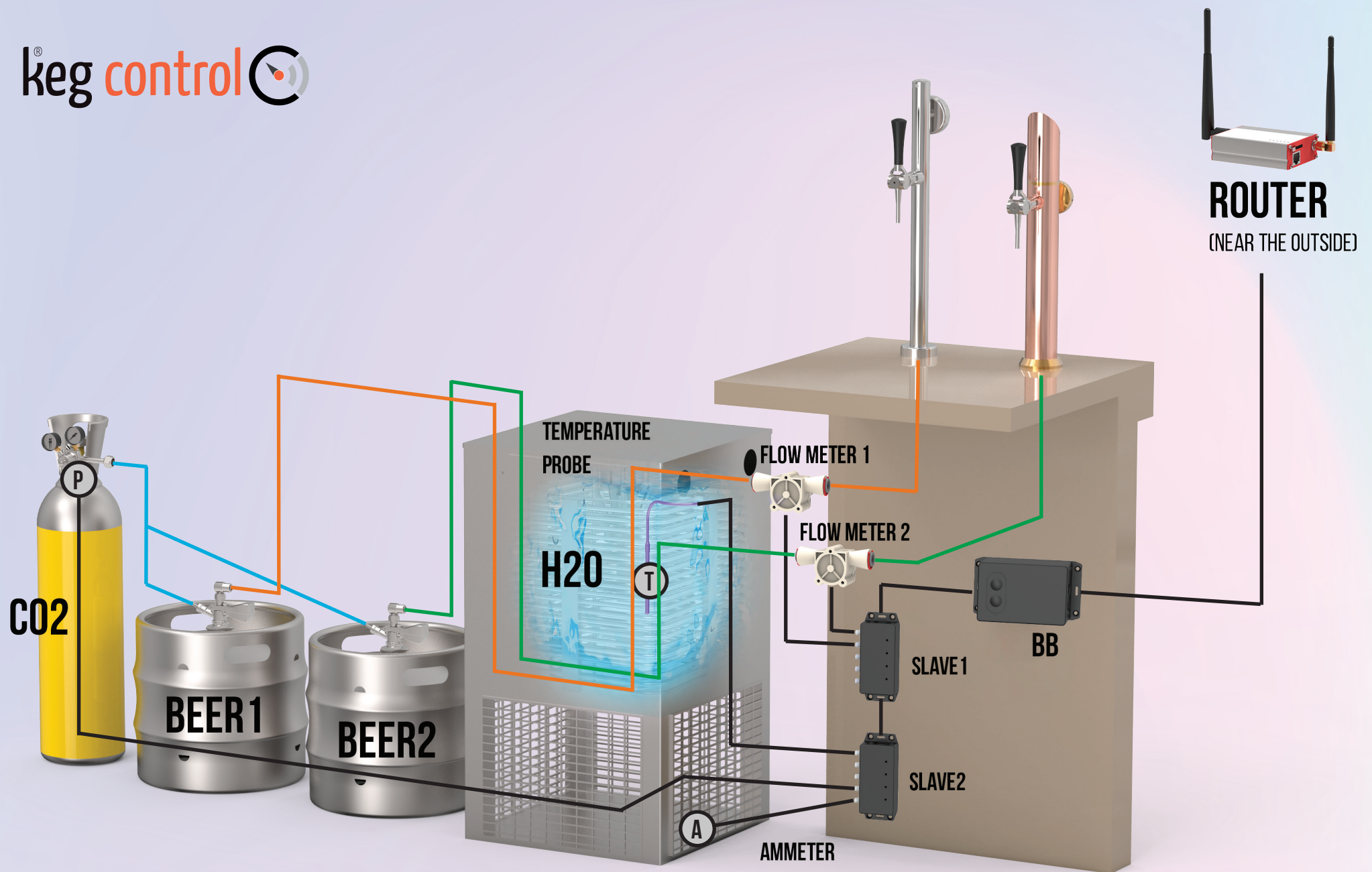


People selected to work with Keg Control will be evaluated to determine if they have learnt how the system works.

Tubing Food offers its installations to perform the training. Once the training is done, the client will be responsible for training the end user and performing the equipment maintenance.

System connection scheme





Assembly example

Everything starts here ...



TUBING
food

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