

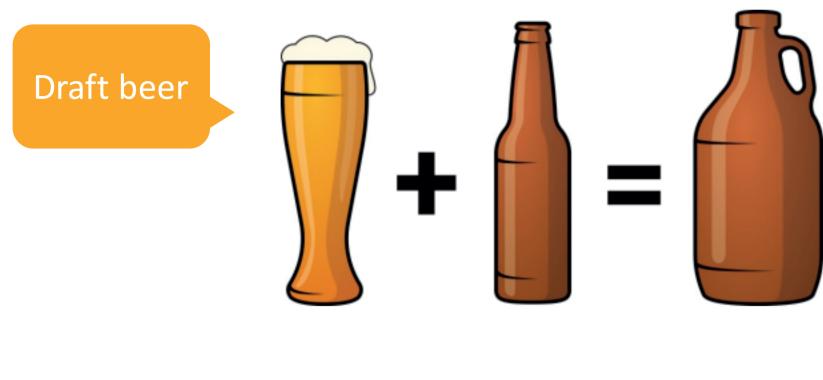
# **Beer-2-Go Systems Beer-2-Go BUSINESS** THREE SIMPLE STEPS

## STEP 1

Membership has benefits.

We combine advantages of these 2 ways of selling and present new way of selling beer -Beer-2-Go.

Keg (draft) beer has more taste and is more fresh, but bottled beer is more affordable.



beer and types of beer consumers may not know they like. There are types of beer that go only in keg and never in bottles.

To give an opportunity to try different types of

WHY KEG BEER?

- Keg beer is the beer that has the flavor conceived by brewer and with less
- So why not to sell beer from keg directly to offer better quality and let

preservatives.

Why not to offer fresh beer-2-go at a lower price?

many more people drink fresh beer?



**BUSINESS CONSUMER** 

## • Benefits for all: brewers, distributors, bars and shops owners, consumers. Additional sales channel for HoReCa

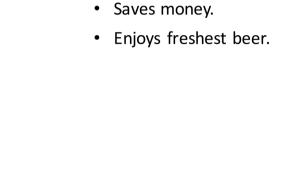
and service sector. • Less than 2% waste of beer.

New way of selling beer.

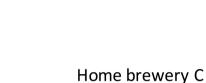
• High trafic of consumers. High rotation of beer kegs.

The best possible price for draft beer.

- Quick ROI (return of investment): 6-9 months. High retail markup.
- **Brewery A** Microbrewery B



BrewPub



Drinks better quality beer.

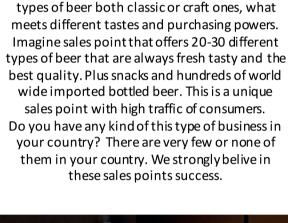
and best flavors at home

with friends and family.

Enjoys best brands

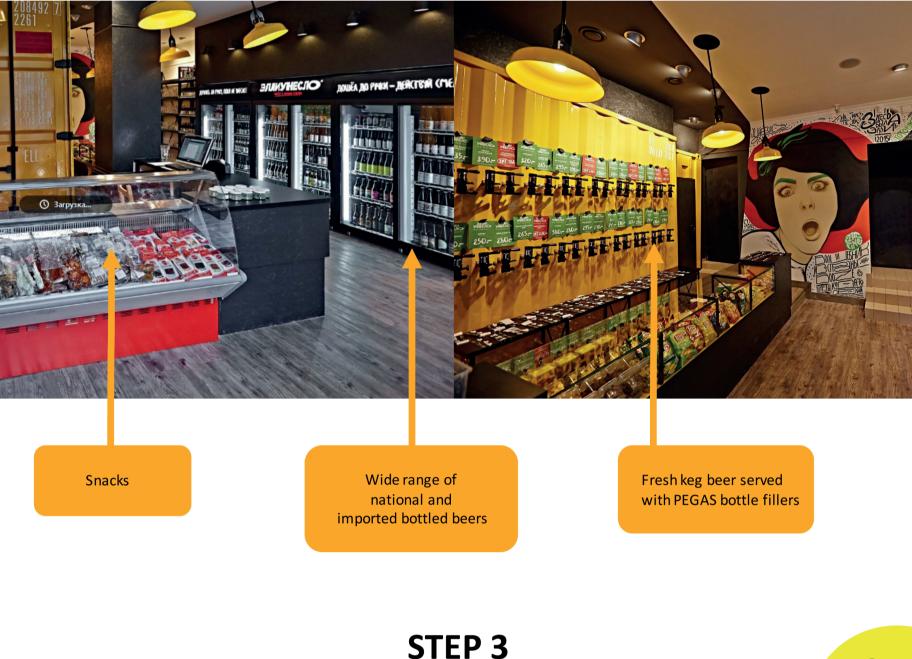


New type of beer selling point



A point of sale where you can find different





# Reduces CO<sub>2</sub> saturation of beer

PRESSURE RELEASE

BEER FLOWS DOWN THE SIDES OF THE GROWLER

DEJALE SALIR AL CO<sub>2</sub> PARA DEJARLE A

LA CERVEZA ENTRAR.

## Changes beer taste Beer loses its quality and intergrity • Beer lasts only for 1-2 days

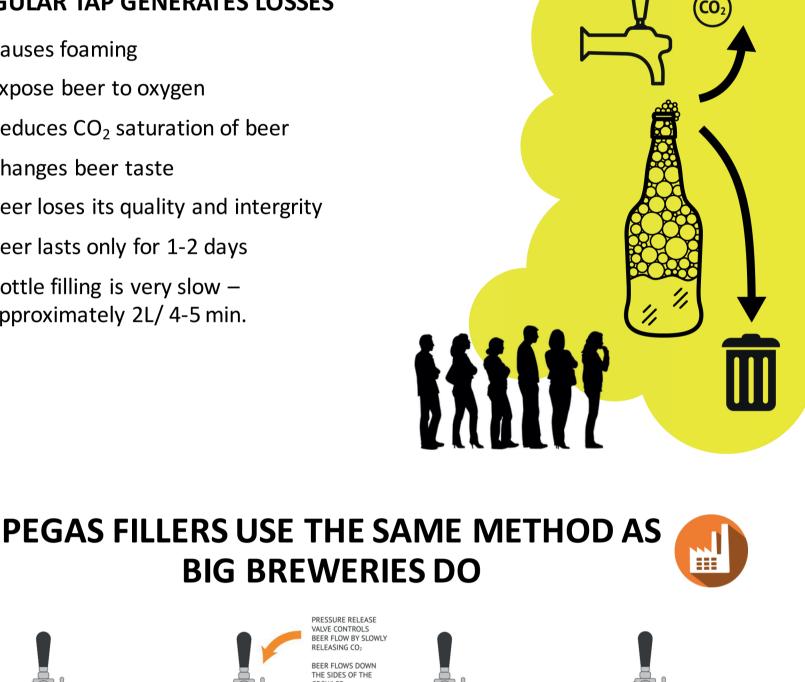
**REGULAR TAP GENERATES LOSSES** 

Causes foaming

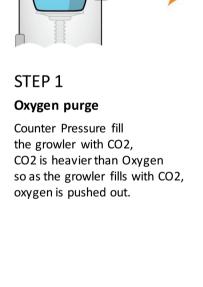
• Expose beer to oxygen

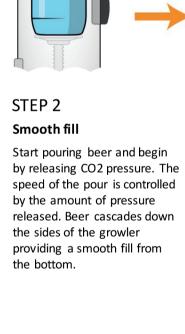
- Bottle filling is very slow approximately 2L/4-5 min.

CO<sub>2</sub> FILLS THE GROWLER PUSHES OXYGEN



Counter Pressure





the bottom and controlling the speed of the pour (speed of CO<sub>2</sub> release). If poured properly there will be no foamy waste. SUPERIOR TASTING By purging the oxygen in the growler while counter pressure filling with CO2, the beer will become saturated with CO2 upon filling, which will result in a fresh, better

tasting growler.

you have the

FRESH DRAFT BEER

With the PEGAS fillers

opportunity to adapt

to the emergen trend of

STEP 3

No foam, No waste

BEER REPLACES



CO<sub>2</sub> AND FOAM BARRIER BLOCKS OUT OXYGEN

### The PEGAS fillers retain the exact same environment from the keg to the growler, therefor never allowing

FOR LONGER LASTING

**FAST FOAM FREE** 

Filling your growlers

pressure filler eliminates

with PEGAS counter

waste and foam.

**FILLING** 

the beer to break down.

## **RESULT** Growler with a 21-45 day

3. use tight cap

6. keep beer lines

4. use a clean growler 5. keep work place clean

and equipment clean

**RESULT** 

fills per keg.

Less than 2% waste,

allowing for more growlers

shelf life VS standard filling equipment with only a 2-3 day shelf life. Logically that neccessary: 1. use PET bottles with oxygen barrier 2. sanitize your equipment

# craft beer.

**RESULT** With the PEGAS fillers you can now serve the freshest Craft Beer On Tap (directly from keg to the growler) ready to be taken home and enjoyed with your family and friends.

tasting growler.

## WHAT IS A GROWLER? A refillable bottle filled with your choice of draft beer. A growler can be both glass or PET.







IN THE U.S.



E' E' E

# 500 breweries 200 stores

Beer filling stations in 30 states\*

Installed at stadiums

Albertsons ou're in for something fresh:

**ABInBév** 

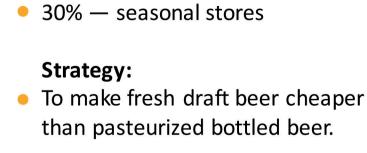
30 000 stores

**Profit:** 



Total V





- 30% margin for beer Snacks

In bar:





Do you have this type of business in your country?

