



A New Draft Beer Delivery Option

Say goodbye to warm pitchers. Forget the long torturous wait for a cold brew- DraftServ Technologies, LLC™ has revamped the way we drink draught beer. Whether you are pouring your beer directly from an iPad integrated tap table, using your RFID card to pour from a PourHouse™ draught wall, or swiping your room key to enjoy a beer from a portable PourHub™-DraftServ™ is bringing you the most advanced ways to enjoy a self-serve draught experience in a full service environment.



Restaurant draft beer delivery systems all have similar characteristics. Beer kegs are stored in refrigerated rooms and the beer is delivered throughout the restaurant via glycol-cooled lines. Although the final tap appears to control beer delivery, there is typically at least one other valve on each line. The DraftServ system uses a high quality industrial controller to manage these backroom valves, tying their operation to a server accessible via the internet. With this system they can monitor and control every ounce of beer going to every tap in a restaurant 24/7.

Pour-Hub System

The Pour-Hub Pour Your Own Bear (PYOB) system uses RFID cards to act as mediums between the cloud enabled software tracking ounces poured, and the card-holding guest. These RFID tags can be embedded in prepaid customer cards, hotel room keys and most recently cruise ship room keys where the PYOB ounces are conveniently charged to their rooms. Industrial HMI touch screens enable the customer to select their desired beer brand and control pour amounts. The PourHub™ is a portable, interactive, touch screen unit- built to be all but indestructible- with the ability of being bolted on to any kegerator in the world.

The Technology

DraftServ called upon Advanced Control Solutions (ACS) to help design their latest PYOB system. "Behind the scenes it is an automated system like you would find on a plant floor in a production process" said Cale Harbour, ACS Product Manager. The operator/customer programs the type of beer to be provided through the industrial HMI which communicates with RS232 to the OPTO 22 Snap Pac controller. Balluff RFID tags are used providing reliability, Restaurant owners cannot afford to have their beer delivery system go down during peak hours. They also offer a wide range of RFID tag types to adapt to the key, wristband or whatever else the creative minds at DraftServ come up with.

Once the RFID tag is read, the controller turns on the appropriate valves allowing the beer to flow to the tap. Pulses from an inline flow meter are fed back to high-speed inputs on the OPTO 22, tracking the ounces being dispensed while displaying the pour amount on the touch screen. "We chose the OPTO 22 for its quickness of development" explains Kevin Nye, DraftServ Director of Technology. "The flowchart programming format was much faster and easier than ladder logic. We also with systems installed internationally and on cruise ships we needed world wide support which OPTO 22 provides."

Murr Emparro 5V power supply is used to power the OPTO 22 controller, while several 24V units provide power to the various control valves, flow meters and the solid state Power PC which runs windows and provides internet connectivity. These systems need to be mobile and are often deployed outside or near coolers. DraftServ utilizes Murr M12 connectors to provide splash proof connections to the various valves and sensors.

"Cale Harbour and ACS gave us all the means we needed to facilitate our PourHub project." Said Kevin Nye. "Not only did he make sure we utilized much of what ACS had to offer, but he aided us in sourcing parts, and introducing us to vendors that led us to the final product. Also via ACS, Sean O'Rourke, who is a world class OPTO Engineer, was essential to bringing the PourHub to life."

Having perfected the management of beer delivery, DraftServ's Pour-Your-Own-Beer system allows customers to access beer in a responsible, controlled and convenient manner. This marriage of a draft beer delivery systems and automation technology enhances the customer's experience while increasing the restaurant's profitability.

About Draftserv Technologies

<u>DraftServ Technologies</u> is the innovation leader in hosted draft beer management and control solutions. Using the SaaS (Software as a Service) model, DraftServ systems enhance the delivery, measurement and profitability of draft beer service.

About Advanced Control Solutions

<u>Advanced Control Solutions</u> is a premier factory automation solutions provider of innovative hardware and software solutions with superior services and technical support. They offer a blend of both products and engineering services to help their customers gain a competitive advantage in the market.