**VOSGES** di Moreno Beggio

**Ionic Accelerator Department** 

Via Roma, 133 36040 - TORRI DI QUARTESOLO -VICENZA - ITALY ph. ++39-444-387119 r.a. fax ++39-444-264228 mail : estero@vosges-italia.it http://www.vosges-italia.it

## DRAUGHT BEER



## NEW FUNCTIONALITY WITH THE APPLICATION OF NEW ARA IONIC ACCELERATOR

It is common knowledge that:

- the beer contained in the drums is not pasteurized and therefore continue to leaven;
- in the pipe connecting the drum to the tapping system develop bacteria, slime, algae;
- the manager in order to guarantee the maximum hygiene of the system will have to carry out frequent clenings with chemical products and to use after clenings a lot of beer in order to remove all the rests.

## With the installation of NEW ARA we obtain:

- > reduction of the maintenances of the systems with consequent incalculable economies;
- elimination of slime algae bacteria;
- that the beer is not modified, as the ionic accelerator New Ara acts only on the water that composes the beer;
- greater transparency;
- more consisting froth;
- $\succ$  softer taste.