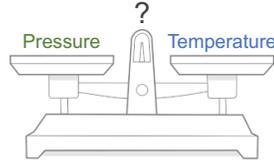


Traditional Approach is a **Balancing Act**

(Divining the right balance of pressure and temperature.)



Ordinary Secondary Pressure Regulators

- ▶ Bulky and requires drilling holes and/or mounting to install
- ▶ Hard to leak test
- ▶ Typical gauge is Class B – cheap, inaccurate, breaks easily
- ▶ Notorious for leaking CO2
- ▶ Diaphragm and seat design defects require periodic rebuild
- ▶ Original set pressure creeps over time
- ▶ Pressure can easily be changed by well-intended bar staff turning the "knob of doom"

Quality of Pour

- ▶ Tricky to find the proper balance and even trickier to maintain it over time.
- ▶ Adjustments sometimes make the problem worse.
- ▶ What worked yesterday doesn't work today.
- ▶ Need lots of experience to accurately diagnose and fix problems. Is it a pressure issue? A temperature issue? Or both?

Our Approach is **Divide & Conquer**

(You can't solve an equation with two unknowns.)

Variable 1 Pressure	+	Variable 2 Temperature	=	Quality of Pour
↓		↓		↓
Set the proper Pressure for the style of beer, then lock it down: ▶ Accurate with no creep ▶ Tamperproof		Removing pressure from the equation puts the focus squarely on Temperature : ▶ Temperature of the beer in the keg ▶ Temperature of the refrigeration system ▶ Temperature of the beer tower and faucet		▶ Easy to diagnose a bad pour and simple to fix, because the focus shifts to only temperature related issues. ▶ Beer pours consistently well and looks great in a glass.
With the Pressure set and locked down, the only possible pressure issues are: ▶ CO2 cylinder not turned on ▶ CO2 cylinder out of gas		Fix the Temperature issue and you'll have a great pour!		Happy Ending ▶ Beer is served exactly like it was intended to look and taste! ▶ Brewers and installers enjoy a proud pour! ▶ Bars/restaurants become known as a great place to drink beer! ▶ Everyone makes more money!



GOV REG™

in-line secondary pressure regulator for draught beer dispense

U.S. Patent Nov. 26, 2017 Sheet 4 of 17 US 9,828,227 B2

Piston-based design prevents clogging:
▶ No pressure creep
▶ No maintenance

Elegant design:
▶ Only 50mm long
▶ Only 12 parts
(Ordinary secondary regulators have about 3 times as many parts)

FIG. 5B

GOV REG installs in-line on the gas port of a...

Adjuster Tool

- ▶ Set the GOV REG pressure to the proper dispense pressure for the style of beer.
- ▶ Install the GOV REG in-line.
- ▶ Use the Adjuster Tool as needed to change the dispense pressure for different styles of beer.

Carry case included

GOV REG™

in-line secondary pressure regulator for draught beer dispense

Innovative

- ▶ Locks down pressure so the focus is on **temperature**, for easy system diagnosis and consistently great pours.
- ▶ Compact space-saving design.

Compact Design

- ▶ Just 50mm long and comprised of 12 parts
- ▶ Over 200 fit in a shoe box
- ▶ Easy to ship and carry!
- ▶ Space-saving installation!

Easy to Install

- ▶ Installs in-line in your draught beer system.
- ▶ No mounting on a wall or drilling holes in your keg box.
- ▶ Save time and effort!

Durable

- ▶ No gauges to crack or leak.
- ▶ All metal non-corrosive construction.
- ▶ Drop it. Step on it. It will not break!

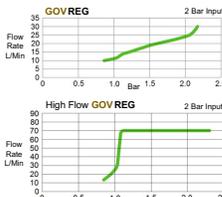
Safe & Secure

- ▶ No CO2 leaks.
- ▶ Tamperproof. Pressure setting can be changed only with the Adjuster Tool.



Specifications

- ▶ Output pressure range 0.28 - 3.80 bar
- ▶ Input pressure range 1.38 - 10.34 bar
- ▶ Accurate to +/- 0.03 bar with no creep



Low Maintenance

- ▶ Piston-based design never clogs.
- ▶ Leak test by submerging GOV REG (on coupler) into a bucket of water. No bubbles = no troubles!
- ▶ Drop into boiling water to clean.

Proven Success

- ▶ Based on proven modern technology by ITW. Used successfully for years in medical and automotive, both highly regulated industries. Now re-imagined for draught beer dispense.
- ▶ Testing partners include: Dr.-Ing. Johannes Tippmann (TUM) in Europe; and MillerCoors and New Belgium in the US, who trust the GOV REG in their flagship bars and tasting rooms.



Versatile

- ▶ Short draw draught beer systems
- ▶ Long draw draught beer systems
- ▶ Kegs in series (events / high volume dispense)
- ▶ Wine on tap, kombucha, nitro coffee, mixed cocktails
- ▶ Soda / soft drink fountain dispense systems
- ▶ Gas compatibility - CO2, Argon, O2, N2O, N2, gas blends