

Good bye to keg rooms as the perfect breeding ground for mould and wild yeast.

Hello ChillSafe.



ChillSafe actively protects your keg room and reduces the need for cleaning by eliminating airborne mould spores and wild yeast—delivering a cleaner, safer environment that supports your quality assurance, staff wellbeing, and inspection goals.



Main benefits for keg rooms

- Control and kill black mould and wild yeast, including hard-to-clean areas behind kegs.
- Cut cleaning effort, risk, and cost.
- Reduce spillage impacts by limiting microbial growth on sticky surfaces.
- Neutralise stale beer odours and improve air quality.
- Improve safety for staff.
- Reduce surface contamination so refrigeration systems work more efficiently and last longer.

What Big Shed brewing experiences with ChillSafe

'We are driven to be at world-class standards for food safety, hygiene, and giving our team the best possible environment. ChillSafe supports our continual efforts to be the best that we can be, in all areas of business.'

Craig Basford

Co-owner and Director, Big Shed Brewing

On air quality and hygiene

'The first thing staff noticed was the air smelling cleaner and fresher. The black mould that used to come back so quickly now appears white, dead, and easy to remove.'

On reduced cleaning effort

'We don't have to drag all the kegs out as often for a deep clean. Mould growth slowed right down, and any that does appear is killed off quickly. It's safer for staff, too.'

On compliance and inspections

'Our hygiene scores have improved. Inspectors want to see continual improvement. ChillSafe helps us demonstrate that with real results.'

Unique protection for your venue reputation

Brand is critical to the hospitality business, and now with ChillSafe you have a patent-protected tool that makes keg rooms more hygienic than ever.

With ChillSafe, you join a host of other world-class hospitality professionals who value HACCP and safety.

Meet some of our Hygiene Heroes



Damien
Hilton Hotel, Melbourne



Amy
Knox Club



Peter
d'Arry's Verandah
Restaurant



Liz
ALH Links Hotel



Joe
Seacliff Hotel



Simon
Semaphore Palais Bar



Sam
Espy



Kurtys
Belgium Beer Cafe



Jayden
The Stamford Hotel



Tom
Jack and Jill's
Bar and Restaurant



Oscar
Little Bang Brewing



Zaine
D'Arrenberg, Singapore
Circus

Trusted by industry leaders

From breweries to hotels, restaurants, pubs and clubs, hospitality professionals across Australia are choosing ChillSafe to protect their coolrooms and keg rooms.

They see it as a visible commitment to cleaner, safer, more efficient operations that staff and inspectors respect—and that customers never have to think about.

About ChillSafe

ChillSafe releases Ultra-Low Dose Hydrogen Peroxide (ULD-HPV) into the air of coolrooms. This creates a cleaner environment by reducing airborne and surface contaminants, along with repressing ethylene.

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HACCP Certified
Air Treatment



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