

PEGAS CraftTap is our fast foamless beer dispensing system for glass bottles.

What Makes it Stand Out from the Rest?

- **Filling Ratio.** 2 liters in 60 seconds.
The PEGAS CraftTap uses the same operating principle found in large beer bottling factories around the world, counter-pressure method. This method ensures the bottles are filled at a rate that no other manual filler on the world market can allow — two liters in sixty seconds.
- **Reduction of Waste Ratio.** Up 2% to 0% waste.
PEGAS CraftTap uses an unique system that allows the user to determine the amount of foam. Therefore, the user can reduce their waste down to 0% while utilizing 100% of the product in each keg. However, most users reduce waste down to 2% while utilizing 98% of the product in each keg.
- **Bottle Height Ratio.** 250 mm to 400mm.
PEGAS CraftTap gives the user the ability to use a wide variation of bottle sizes and shapes, so they can serve different sizes and bottle styles to fit the individual need of each establishment.
- **Required Space for the Product.** 350x350mm.
PEGAS CraftTap requires a small amount of space that makes it adaptable in any environment. "We simply designed the factory that will sit on your bar counter."
- **Easy Operations.** 15 minutes.
Requires 15 minutes of training time for a standard team member. PEGAS CraftTap was designed with the same concept in mind as the Pegas taps, it functions like a conventional tap to ensure that anyone can use it.
- **Stylish Look.**
The PEGAS CraftTap has an attractive look that is stylish and trend setting. This alluring look will have old and new customers taking beer out when they don't have the time to sit and drink.

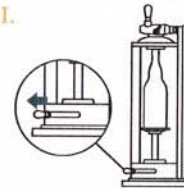
PEGAS CraftTap: Where to Use it.

The PEGAS CraftTap is ideal for anyone, in any type of establishment, who wants to bottle beer in glass for outside sales.



Operational Procedures

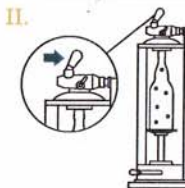
I.



Bottle Placement

First, Please Ensure the Pressure Release Valve is Fully Turned Clockwise. Second, open the door and insert the bottle. Then turn the adjustment arm to raise the bottle until it forms a seal with the dispensing head. And last, shut the door.

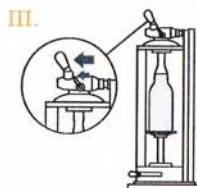
II.



Gas Supply

Push the handle in the direction to release CO₂, and hold it there until the bottle is filled. Please remember that it only takes two seconds to fill each liter. Once the bottle is filled, raise the handle back to its initial vertical position.

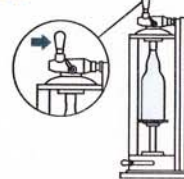
III.



Beer Supply

Push the handle in the opposite direction from the CO₂, towards the beer release direction and hold it down. Then, while still holding the handle down, slowly turn the pressure release valve counterclockwise until you reach your desired setting.

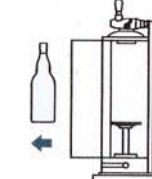
IV.



Gas Release

When the bottle is filled with beer, simply pull the handle back into its initial vertical position. Then turn the pressure release valve counterclockwise until it is fully opened to release extra gas out of the bottle.

V.



Final Steps

Open the door, lower the bottle from the dispensing head with the adjustment arm, and then take the bottle out of the chamber.