

PEGAS NovoTap is the next generation in the PEGAS family.

What Makes it Special?

■ Faster Pour Ratios.

PEGAS NovoTap pours a beer three to four times faster than a conventional beer tap can pour in a bottle. Ratio — 1.5 liters in 45 seconds.

■ Keeps the flavor of the beer.

PEGAS NovoTap keeps the freshness of the beer, so it will taste as good at home as when it was poured into the bottle at the establishment.

■ Reduces Waste.

PEGAS NovoTap uses the counter pressure method which eliminates excessive foam while pouring the beer. This reduces the amount waste while allowing you to sell 98% of a keg's contents.

■ Hygienic Dispensing.

Conventional taps normally have spouts that protrude into the bottle, usually around the mouth area. PEGAS NovoTap pours straight into the bottle without ever touching the inside. This creates a more sanitary condition that protects your customers.

■ Easy Installation and Operation.

The PEGAS NovoTap requires the same set of equipment for its installation as conventional beer taps (beer tower, hoses, etc.). The PEGAS NovoTap operates on the same principles as a conventional tap so you can train a standard team member in a few minutes.

■ Ultimate Reliability and Durability.

The PEGAS NovoTap is built from the highest standard metals to guarantee a life time of high performance and wear resistance.

■ Attractive Look.

The PEGAS NovoTap has that traditional European look with a touch of the Italian's elegance for a sophisticated décor that will enhance any establishment.

Modifications:

The PEGAS NovoTap can only be used for filling PET bottles; The PEGAS NovoTap+ allows an establishment owner to attach a conventional tap to its body so you can fill PET bottles or glasses at the bar.



PEGAS NovoTap



PEGAS NovoTap+



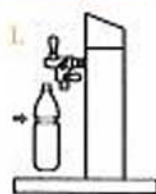
PEGAS®

novotap



Operational Procedures

I.



Initial position

The bottle-fixing mechanism must be open. The change-over valve handle is in a vertical position. The pressure release valve is fully turned clockwise, in its closed position.

II.



Bottle Placement

Place the approved bottle into the open bottle-fixing mechanism. Turn the handle attached to the mechanism to your left, sealing the bottle into the device.

III.



Gas Supply

Push the change-over valve handle in the direction to fill the bottle with CO₂. Hold the handle down until you can no longer hear the gas filling the bottle. Turn the handle back into its initial vertical, vertical, to stop the flow of the CO₂.

IV.



Beer Supply

Pull the change-over valve handle in the opposite direction from the CO₂ gas to start the flow of the beer. Start carefully turning the pressure release valve counterclockwise to increase the flow of beer to the point that is desired.

V.



Gas Release

When the bottle is filled, turn the pressure release valve clockwise and push the change-over valve handle back to its initial vertical position to stop the beer flow. Then turn the pressure release valve counterclockwise to release extra gas.

VI.



Final Steps

Turn the handle of the bottle-fixing mechanism towards the right, opening the mechanism. Then take out the bottle.