



## **SHURflo Fob-Stop automatische vat afsluiter**

### **Waste less beer, increase profits, save time**

- ⇒ Full beer lines at all times – reduced beer wastage
- ⇒ Improved beer presentation – customer satisfaction
- ⇒ Faster changeover – improved efficiency
- ⇒ Simple to install – connected directly to the keg coupler
- ⇒ Continual flow path – no bacteria traps, so safer

The Fob-stop is automatically closing the beer line before any gas, which creates foam, can enter the line. As result the line remains fully primed with beer, ready to serve the perfect First drink immediately after the keg has been changed.

The unit is fitted between the keg coupler and the beer line. Fob-stop also reduces the risk of microbiological growth from beer stored in a traditional fob detector, making it especially ideal for use in areas of high ambient temperature.

**The Fob-stop** can be fitted in minutes, is quick and simple to operate and is supplied with detailed installation and operating instructions and, in an average bar, can pay for itself within the first few weeks.

### **Maintenance:**

The Fob-Stop is to be cleaned together with the lines and shouldn't take more than 30 seconds time.

### **Operating instructions:**

- When the keg is empty, beer will cease to flow at the bar tap. Turn bar tap off
- Disconnect Keg coupler
- Turn handle (d) clockwise to 90° (vent position) (1)
- Connect coupler to new keg.  
At this time you will see CO<sub>2</sub> / fob release into the vent line.  
Wait 10 sec. to release any CO<sub>2</sub>/fob trough bleed vent(c)
- Slowly turn handle (D) 45° (clean) and wait +/- 5 seconds (2)
- Slowly turn handle (D) to the in-line/flow position (3)

### **Fob-Stop :**

Article Nr.	Description			
94-211-06	<b>Fob-Stop (Radial seal 1/2")</b>			
94-211-16	<b>Fob-Stop (Flat face seal 5/8")</b>			

