



At the bar, there's only one test of your beer; it's taste and look.

So how do you guarantee every pint is as perfect at the bar as at the brewery?

The Inish Mini-Bar

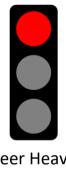


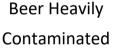
3 easy steps:

Plug the sample of beer into the machine and hit 'run'

The simple 'traffic light system' tells you the quality of the beer

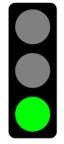
Read bacteria and yeast/ mL count and clean as needed.





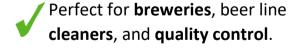


Moderate Microbial Growth



Beer Clean









Want to know more?
To see how it works come to our booth (407), visit our poster, or visit wearecellix.com.

