



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.



Beer Heavily
Contaminated



Moderate
Microbial
Growth



Beer Clean

✓ **Portable**

✓ Perfect for **breweries**, beer line
cleaners, and **quality control**.

✓ **Accurate**



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

