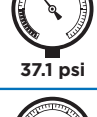
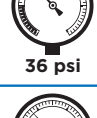
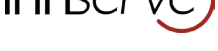
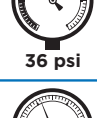
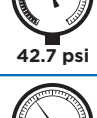
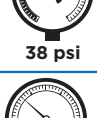
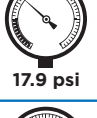
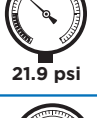
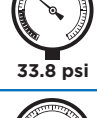


Perfect draught product set-up

Quick reference guide

Product	Contractor	Contact	WISDOM	Tap seal	Nozzle	Keg-fitting	Gas mix	Gas pressure
	 ABInBev	0845 710 0600		 Full pour		 SANKEY	 60/40	 39.6 psi
	 ABInBev	0845 710 0600		 Full pour		 GRUNDY	 60/40	 37.3 psi
	 ABInBev	0845 710 0600		 Full pour		 GRUNDY	 60/40	 35 psi
	 ABInBev	0845 710 0600		 Full pour		 GRUNDY	 60/40	 35 psi
	 ABInBev	0845 710 0600		 Full pour		 GRUNDY	 60/40	 35 psi
	 MOLSON COORS beverage company	0345 600 0888	 and call contractor	 Full pour		 GRUNDY	 60/40	 37-40 psi
	 MOLSON COORS beverage company	0345 600 0888	 and call contractor	 Full pour		 GRUNDY	 60/40	 37-40 psi
	 MOLSON COORS beverage company	0345 600 0888	 and call contractor	 Full pour		 GRUNDY	 30/70	 32-36 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 SANKEY	 60/40	 37.1 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 SANKEY	 60/40	 36 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 SANKEY	 60/40	 36 psi
	 innserve	0345 877 0029	 and call contractor	 Creamer		 SANKEY	 30/70	 42.7 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 SANKEY	 60/40	 38 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 GRUNDY	 60/40	 17.9 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 GRUNDY	 60/40	 21.9 psi
	 innserve	0345 877 0029	 and call contractor	 Full pour		 GRUNDY	 60/40	 33.8 psi
	 WESTONS	01531 660117		 Full pour		 SANKEY	 60/40	 34-35 psi
	 three nations	0333 320 9819		 Full pour		 SANKEY	 60/40	 40 psi
	 DIAGEO	0345 751 5101	 and call contractor	 Creamer		 A TYPE	 30/70	 34-36 psi

Wetherspoon's dispense specification

- Product must pour reliably at all times, without fobbing.
- The ideal pouring time is 12 seconds.
- Target temperature for lagers is 1-3°C.
- Target temperature for Worthington's is <5°C.
- Use of restrictor tubing in T-bar is permitted, provided that pouring speed is satisfactory.
- Lines must be organised into two or more separate sections for cleaning.



innserve

For issues with real-ale dispense, call Innserve: 0345 877 0029