CASK CONDITIONED
BEER SERVED AT ITS FRESHEST

MICRO MATIC
BASIC SYSTEM

WITH BEER ENGINE

LONG DRAW SYSTEM

EXTENDED SHELF LIFE (CO2 SYSTEM)

CASK CONDITIONED DISPENSE SYSTEMS

BEER ENGINE

CASK BREATHER

SPIGOT

SHIVE

CHECK VALVE

TAP

KEYSTONE

STILLAGE

BEER PUMP

CASK BREATHER

SPILE

CASK TAP, GRAVITY

KEYSTONE

SHIVE

BEER ENGINE

CASK TAP, THREADED
DISPENSE SYSTEMS
CASK CONDITIONED

BASIC SYSTEM

BASIC SYSTEM WITH BEER ENGINE

EXTENDED SHELF LIFE (CO₂ SYSTEM)

LONG DRAW SYSTEM

SPILE
SHIVE
CASK TAP, GRAVITY
KEYSTONE

BEER ENGINE
CASK TAP, THREADED

CASK BREATHER
CASK BREATHER SPIGOT
SHIVE
BEER PUMP
CHECK VALVE
KEystone
TAP
STILLAGE

_MICROMATIC.COM_
Cask conditioned beer is brewed from traditional ingredients and allowed to mature naturally. The unfiltered, unpasteurized beer still contains live yeast, which continues conditioning the beer in the cask (firkin); this process creates gentle, natural CO\textsubscript{2} carbonation. Cask beers are dispensed without using CO\textsubscript{2} gas and instead by manually pulling it from the cask with a beer engine (hand pump). Pull the perfect pint with an Angram beer engine, the Rolls Royce of beer engines.

**FEATURES:**
- Fast installation
- Proven reliability and durability
- Ultra-light, precise pour action
- Modular design for easy service
- Removable drip tray
- Sparkler attachment

**PART NO.** | **DESCRIPTION**
--- | ---
BE-A-CO | Clamp-on Angram C 1/4 pint, single pull
BE-A-CQ | Clamp-on Angram CQ 1/4 pint, single pull with water cooling
BE-A-CM | Counter-mount Angram CM 1/2 pint, single pull with water cooling, fits counters up to 2” thick
BE-A-CQ-E | Clamp-on angram CQ 1/4 pint, single pull with cooling

**ACCESSORIES**

| PART NO. | DESCRIPTION |
--- | ---
BE-SPARKLER | Angram sparkler |
CASK-CV | Check valve for use in extreme gravity or gas pump installations |

F.O.B. IL
CASK WIDGE

The cask widge is an upright dispense system for casks; a flexible hose with a floating filter draws the beer from just below the beer surface in the cask. The floating filter follows the beer down until it reaches the bottom of the cask. By taking beer from below this surface layer, any oxygenation and contamination is prevented from spreading down into the beer below, keeping the beer in its best condition. The cask widge is easy-to-use and offers on-premise accounts the opportunity to offer real ales at the bar or even now under the counter.

<table>
<thead>
<tr>
<th>PART NO.</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>CW-40163</td>
<td>Single cask widge, complete kit for firkin to tap, vent and connect beer line in 9 to 11 U.S. gal casks</td>
</tr>
</tbody>
</table>

NOTE: For a pin cut tubing to 17 1/2”. Purchase additional soft spiles (SPILE-S) to use with the cask widge. F.O.B. IL

CASK TEMPERATURE

<table>
<thead>
<tr>
<th>PART NO.</th>
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</thead>
<tbody>
<tr>
<td>CJ-30055</td>
<td>Insulating jacket for firkin</td>
</tr>
<tr>
<td>PS-30010</td>
<td>Plain for firkin – stainless steel cooling loop for cooling of casks on the back bar (or almost any environment). Easily disconnected from cooling supply with press of a button.</td>
</tr>
</tbody>
</table>

F.O.B. IL
CASK SUPPLIES

CASK TAPPING

<table>
<thead>
<tr>
<th>PART NO.</th>
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</thead>
<tbody>
<tr>
<td>CASK-TAP-G</td>
<td>Gravity dispense tap</td>
</tr>
<tr>
<td>CASK-TAP-DS</td>
<td>Downspout tap 3/4&quot; thread</td>
</tr>
<tr>
<td>CASK-TAP</td>
<td>Cask tap 3/4&quot; thread</td>
</tr>
<tr>
<td>CASK-NUT</td>
<td>Cask tap nut 3/4&quot;</td>
</tr>
<tr>
<td>CASK-TP</td>
<td>Cask tap tail 3/4&quot;</td>
</tr>
<tr>
<td>CASK-HF</td>
<td>Hop filter 3/4&quot;</td>
</tr>
<tr>
<td>CASK-S</td>
<td>Wooden stillage</td>
</tr>
</tbody>
</table>

F.O.B. IL

CASK-BREATHER

A cask breather is utilized to extend the life of cask ale by replacing the head space with CO₂ at atmospheric pressure. Note: the use of CO₂ is simply a blanket to protect the ale from exposure to oxygen – not as a pressure source for dispensing. Attach the pressure hose from a CO₂ regulator which has been set at about 5 psi. One cask breather can be used for multiple casks. Order a CASK-B-S spigot for each cask.

<table>
<thead>
<tr>
<th>PART NO.</th>
<th>DESCRIPTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>CASK-B</td>
<td>Cask breather only</td>
</tr>
<tr>
<td>CASK-B-S</td>
<td>Cask breather spigot only</td>
</tr>
<tr>
<td>842-15</td>
<td>Double gauge CO₂ regulator with 15 psi gauge</td>
</tr>
<tr>
<td>8011-15</td>
<td>Economy secondary regulator, 1 pressure up to 15 psi / 1 product</td>
</tr>
</tbody>
</table>
SERVE AT THE OPTIMUM TEMPERATURE

For Beer, Wine, Keg, Cask, Bottles and Cans

Different beers, different wines – each with their own brewery or vintner specification for serving temperature. Micro Matic Pro-Line™ Wine was the first dual-temperature dispensers for keg wines. The concept has expanded to include back bar storage for bottles, cans and cask dispensing. Two separate temperature compartments enable on-premise operators to either store and/or dispense a varied selection of wine and/or beer. The digitally controlled thermostat has a range of 35 to 60˚F. The exterior mounted thermostat displays each compartment’s temperature.

**E-SERIES DUAL-TEMPERATURE**

Store 45˚ F on one side and 55˚ F on the other or set your own temperatures.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>SHELVES</th>
<th>12 OZ CANS</th>
<th>WINE BOTTLES</th>
<th>CRATED WEIGHT</th>
<th>DOORS</th>
<th>FINISH</th>
<th>OVERALL EXT DIMENSIONS</th>
</tr>
</thead>
<tbody>
<tr>
<td>MBB58DT-E</td>
<td>4</td>
<td>852</td>
<td>42</td>
<td>315</td>
<td>2</td>
<td>Black</td>
<td>59 1/2’ 29’ 36 7/8”</td>
</tr>
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<td>4</td>
<td>852</td>
<td>42</td>
<td>315</td>
<td>2</td>
<td>Blk / Glass</td>
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<td>2</td>
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F.O.B. CA, FL, IL, PA. Micro Matic Pro-Line™ limited warranty: Three (3) years parts and labor, an additional two (2) years on the compressor (parts only). All warranty work is handled through Micro Matic certified service agents.

MICROMATIC.COM
Customers want choice today. As the industry leader in ON TAP solutions, we understand the importance of delivering reliable, high-quality yet cost-effective dispensing solutions for Everything On Tap including beer, wine, cocktails, coffee, teas or any beverage in various formats (Keg, BiB, Pre-Mix, Post-Mix)...

THE POSSIBILITIES ARE ENDLESS!