

LINELIGHT.

A SAFE, ECO FRIENDLY
WAY TO KEEP BEER LINES
CLEANER FOR LONGER.

LineClenze[®]

www.lineclenze.com

FACT

If air quality control was an active part of Health & Safety checks, most cellars in the licence trade would be NO GO areas as the air pollution in most cellars is at dangerous levels.

WHY?:

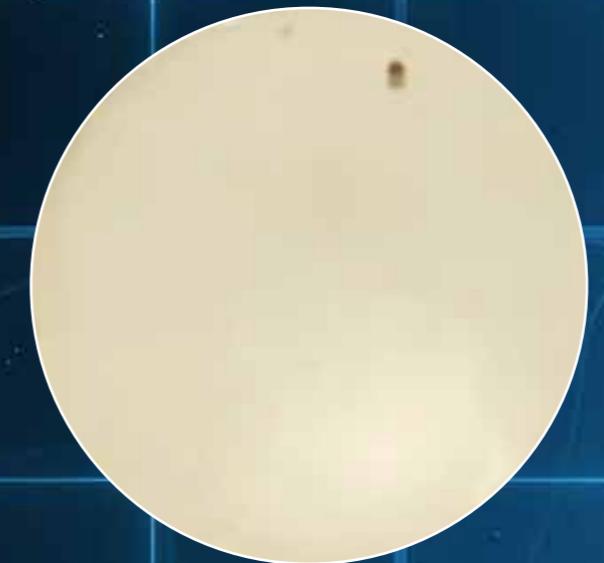
We try to keep cellars cold - that means keeping the cold air we create from entering or escaping, it also means that all of the toxic gases we create in cellars through the use of equipment / gas & gas production and all of the natural air pollutants such as mould/ fungi/ bacteria (which cellars are naturally full of) grow to very high levels without escaping.

DANGER:

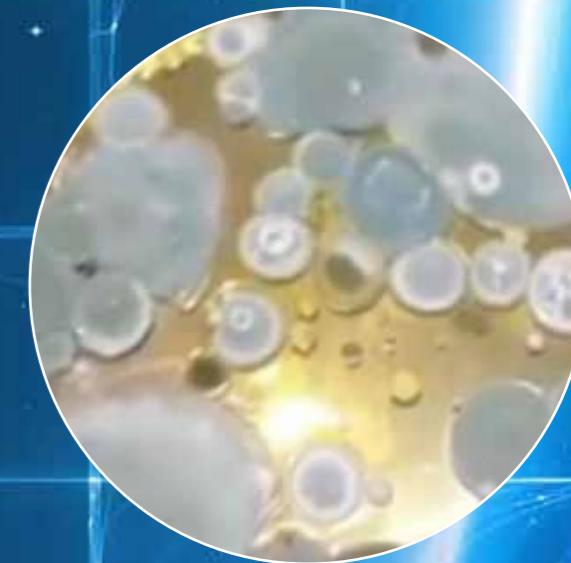
If that is a danger to the people who go into the cellar for short amounts of time - what do you think it is doing to the health of other live substances like real ale? and remember - when those handfuls are pulled, the air in the cellar is being pulled into the barrel.

We have conducted tests in cellars with and without a LineLight installed and the results are staggering...

see an image of the biggest pollution problem "mould" without the light installed - and a picture of the same mould test after days with the light installed. The mould colonies were reduced from 55 to 3! (55 mould colonies in the air is actually a big health risk for humans and can cause all manner of respiratory problems).



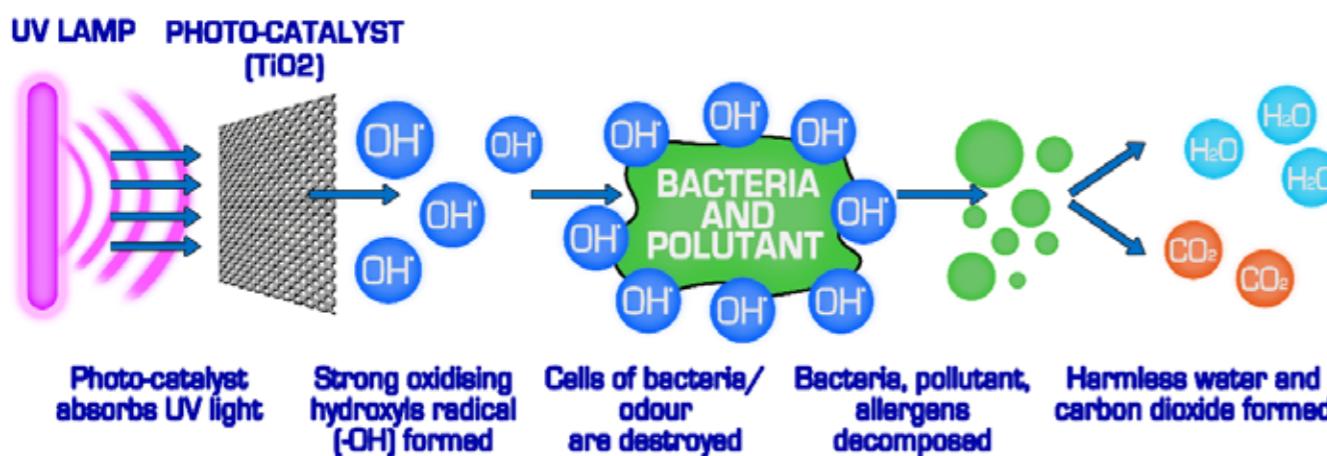
WITH



WITHOUT

Principle of Photo Catalytic Oxidation

The cellar light is easy to install, it is plug and play operation that should be left on 24/7 and actively neutralises airborne pollutants through a process called Photocatalytic Oxidation (which was invented by NASA for cleaning the air on the international space station) Here is how the process works:



The LineLight is the only such device on the market and not only will it make the cellar a safe place for staff to work in but it will also increase the quality of real ale and importantly INCREASE the shelf life...

££££ payback on this device is super quick - a few barrels of better tasting & longer lasting ale.

The LineLight Device



one feature we have added is activated carbon in order to catch toxic gases and give the process time to neutralise them.

Satisfied customers include



**No 16. The Townhouse
Stratford upon Avon.**

(Part of the City Pub Company)



**The Bell,
Alderminster**



**The Marina,
Stratford upon Avon**



**The Fuzzy Duck,
Armscote**



**The Manor House Hotel,
Moreton in the Marsh**
(Cotswolds hotels and inns)



Drayton Manor Hotel
(Interstate Hotels)

www.lineclenze.com

enquiries@lineclenze.com

e

0800 170 1564

t

@lineclenzeinfo

twitter

google.com/+Lineclenze_ltd

g+

facebook.com/lineclenze

f

LineClenze: