



PUBINNO[®]

The Future of Draft





Field-tested, reliable, and **2023 World's Best Beverage Technology Innovation Award Winner**, our AI-powered Smart Taps are leading draft technology trusted by 2000+ bars, restaurants, and stadiums around the globe. **Best part? It quickly and easily retrofits to your current draft system.**

SMART TAP

- Track every ounce poured through your draft system.
- Sell better, more consistent pints.
- Maximize your keg yield and draft profitability with active flow control and waste management



*Bars and restaurants see an average **17% increase** in keg yield after they install Smart Taps. Our goal is **98% keg efficiency** for every customer.*

FEATURES & BENEFITS

- Real-time Sales and Data Insights
- Low Keg & Draft System Alerts
- Quality Monitoring
- Predictive Maintenance
- Quality and Consistency
- Improved Customer Experience
- Perfect Pints
- Hands Free Pouring
- Increased Speed of Service
- Remote Control & Tap Locking
- Self Service Capability
- Efficiency increase up to 20%
- Increased Keg Yield
- Profit Maximization

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Efficiency

Our Smart Taps maximize keg efficiency in three key ways. Draft beer is one of your most profitable products, and the impact on your bottom line is clear: We can boost your keg yield by up to 20% and empower your staff to pour great draft.

1. Automatic Flow Control

It pains us to see bartenders foaming away all your beer. Our patented technology will automatically throttle the pour of the beer flowing through the tap to account for temperature variation, minimizing foaming and maximizing the number of great pints you're serving your customers.

2. Active Waste Reduction

Low Pressure. High Temperature. Empty kegs (and general keg levels), Line cleanings, and more. The taps are designed to seamlessly communicate potential issues so you can get ahead of them and keep the pints flowing perfectly.

3. Hands-Free Pouring

With Pubinno, you and your staff can pour multiple beers at the touch of a button simultaneously, so you get fresh pints in your customer's hands faster, increasing rate of sale, check averages, and decreasing wait times significantly.

Quality

Be a proactive business owner. **Quality beer is the single biggest factor affecting draft sales around the world.** Clean, fresh, consistent pints sell faster, and our technology keeps you on top of your draft operations.



1. Temperature

Temperature management is always the #1 issue with draft beer operations. Get automatically notified of any/all temperature issues, and monitor all your stats on the Pubinno Pro App in real-time, so you're always pouring and serving at top efficiency.

2. Pressure

Your smart tap automatically notify you of any pressure issues, so you can get ahead of the problem and fix it quickly. They also account for variations in pressure by automatically increasing or decreasing the flow of beer to minimize waste.

3. Appearance

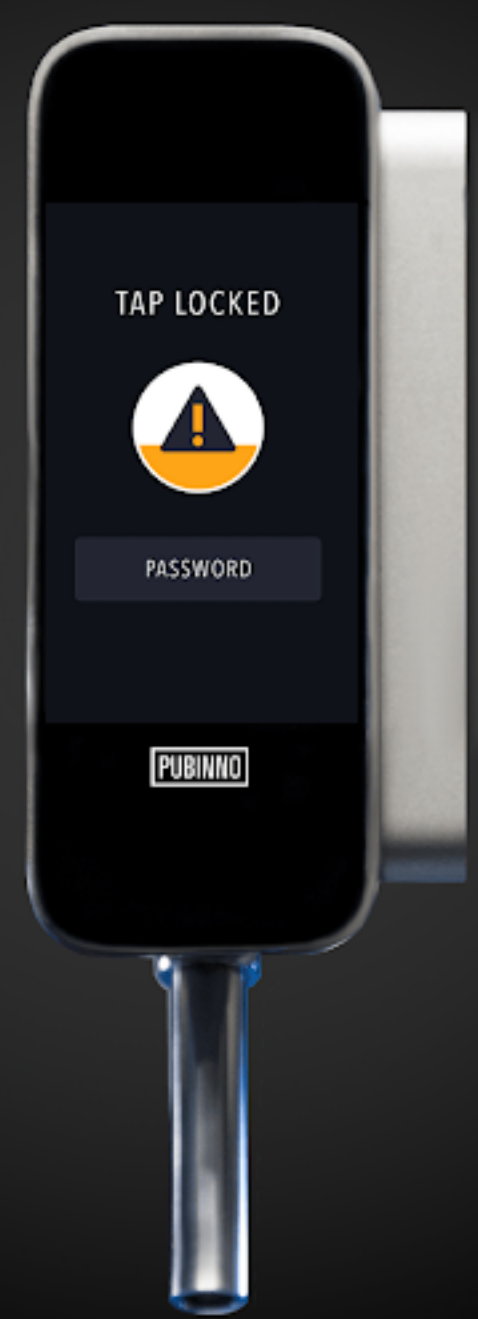
A perfect crown of foam on a fresh, clean pint of beer. Your customers deserve the best. Our Smart Taps streamline your service model and make sure more perfect pints go over the bar, increasing your rate of sale on your entire draft operation.



Our Smart Taps measure the temperature of the beer over 25 times per pour, and make active changes in the flow rate of the beer to make sure you're pouring perfectly every time. We've got features for businesses big and small

Self-Payment

Customers can pay directly on the Smart Taps using Apple Pay, Google Pay, and more! Scan, pay, and pour. Imagine how easy this would be for your customers to get perfect pints at the touch of a button without having to significantly change your current draft system.

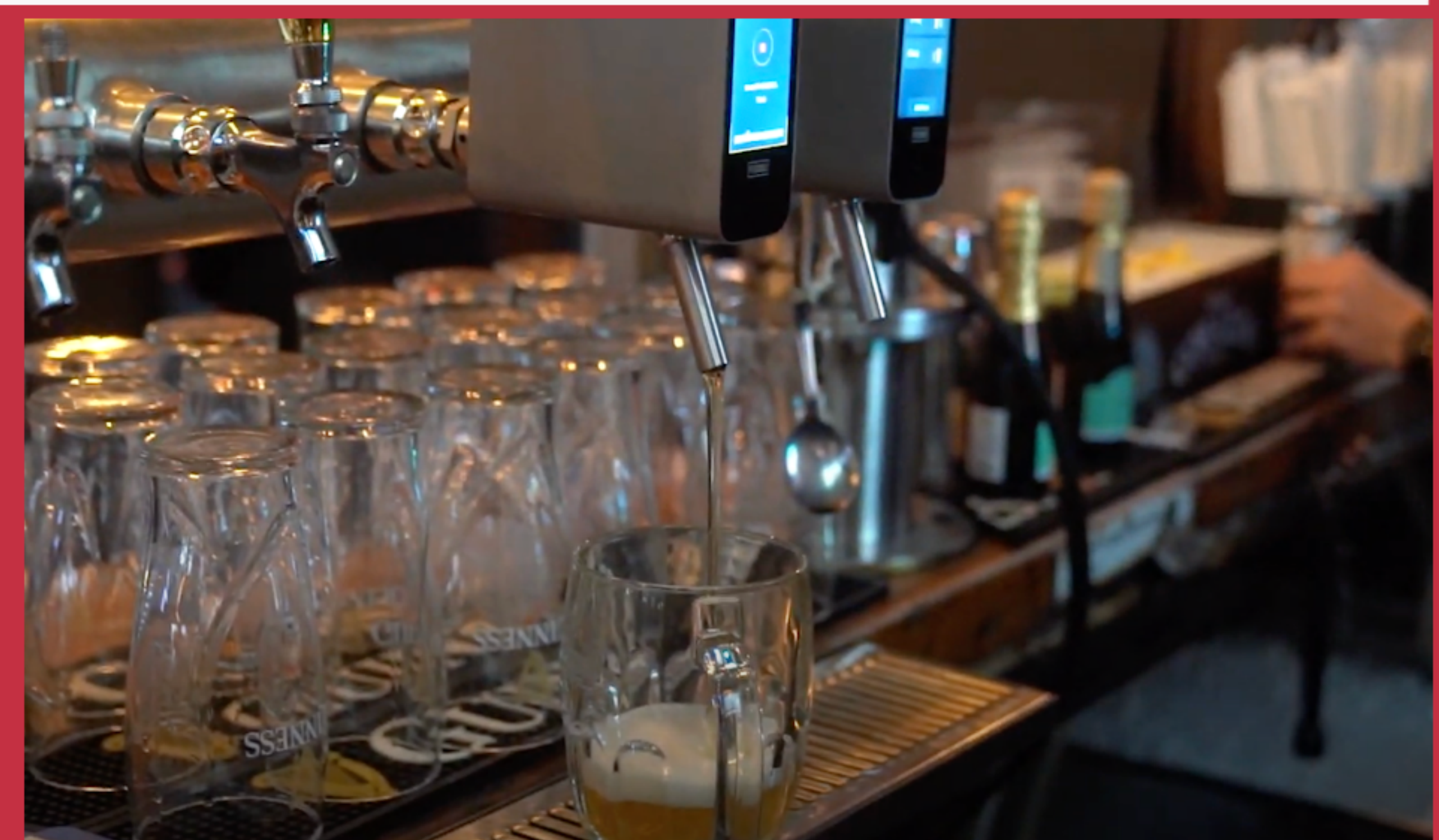


Tap Locking

Lock any or all of your Smart Taps at the touch of a button with Tap Locking. No more uncoupling kegs or manually locking taps - when it's time to stop service, open your Pubinno App and simply lock the tap at the touch of a button.

Hands-Free Pouring

Get high-quality, waste-free draft beer into your guests hands quickly and efficiently with Hands-Free Mode. This allows your staff to pour multiple beers at the same, freeing them up for other tasks the same time the beer is pouring. This feature significantly increases productivity on your current draft system.



Customized Foam Settings

Our taps will add the perfect amount of creamy, aromatic foam to the beer automatically, increasing the visual quality and aromatic quality of the beer. You can also freshen up a pint with a quick blast of foam at the touch of a button.

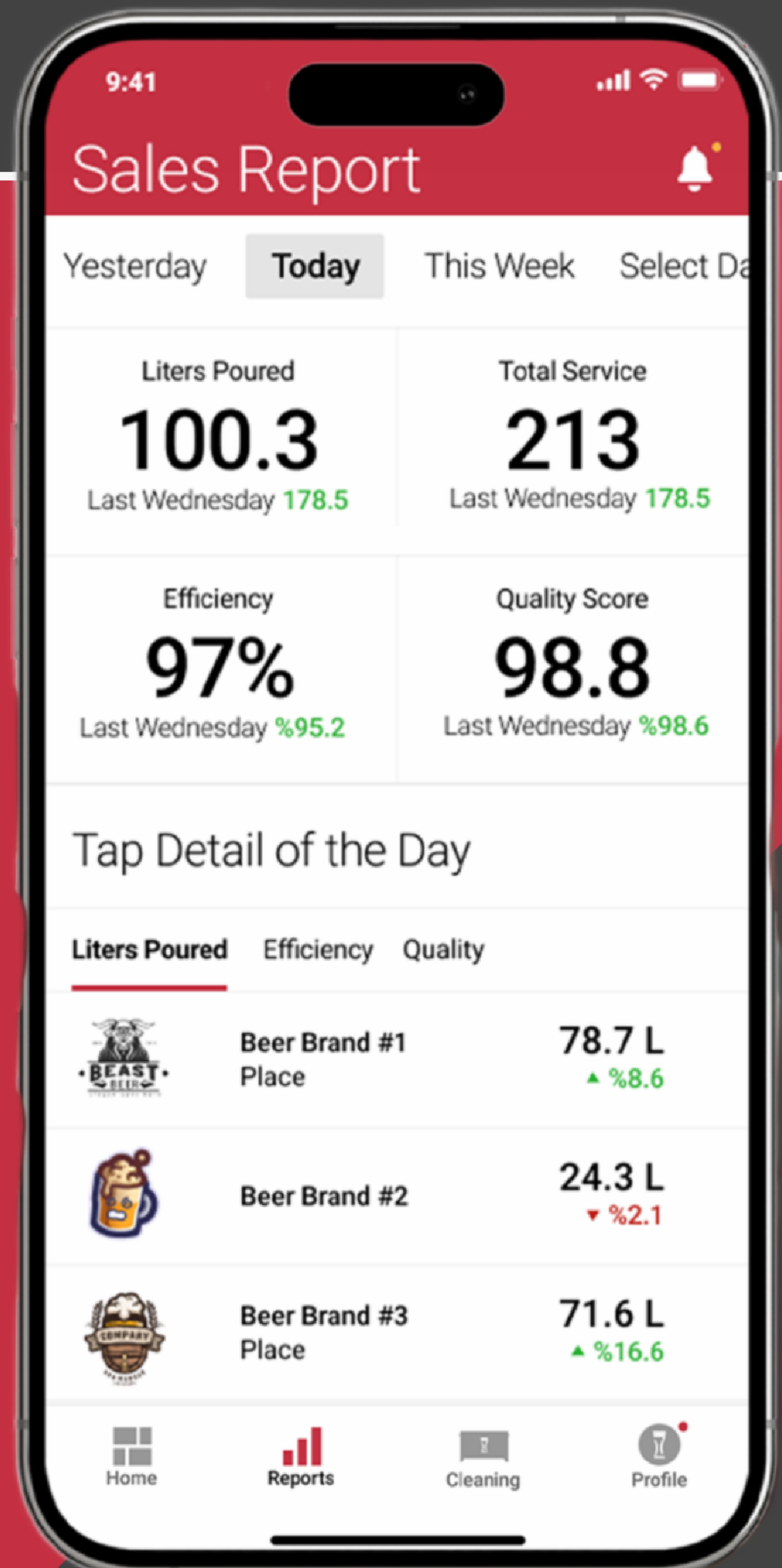


Bring it all together with the **Pubinno Pro App**, giving you quick access to your draft data, system functionality, system alerts, and updates. Easy reporting lets you see exactly where every ounce of your beer went.

SMART HUB

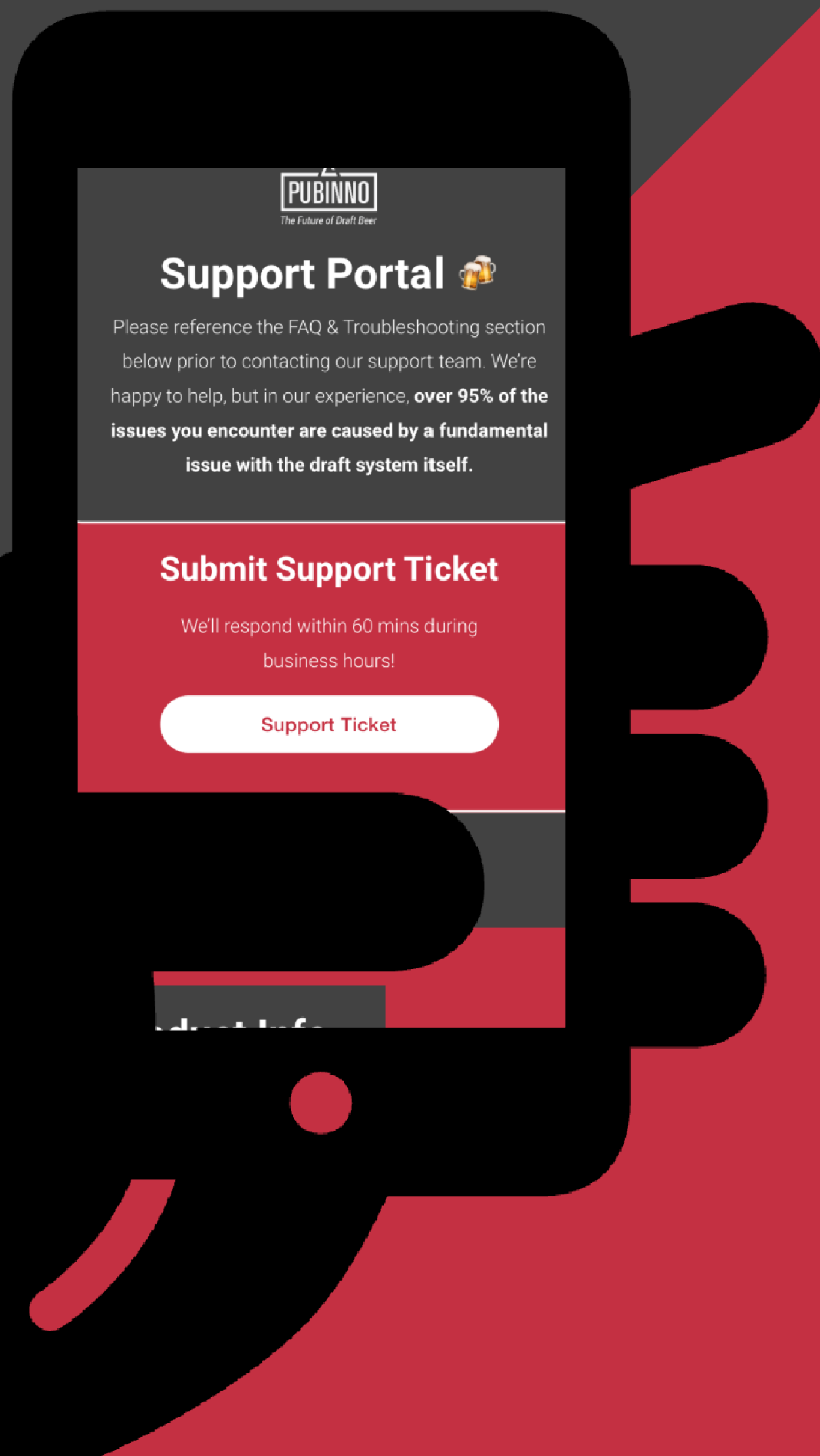
- Easy-to-use & Real Time
- Notifications and Alerts
- Brand-based Insights

The user-friendly **Pubinno Pro App** provides real-time data on the beer you sell, with the ability to track KPIs, sales, rush hours, etc. The app also gives you automatic temperature, pressure, and keg freshness alerts, keeping you one step ahead of draft issues that will interrupt your service and cost you money.





SUPPORT & ONBOARDING



Our team is based in New York City and we're here to make sure you're pouring perfect pints, seven days a week. Our **Support Portal** is the best in the business, and our team are experts on draft systems and education. You can access it, and submit a support ticket, any time you need it.

All Pubinno Smart Systems come with fast support and a thorough onboarding.