

BUBBLE BUTLER™

Set it and forget it.



Carbonation Management System

Through fully automated carbonation control, the Bubble Butler™ delivers consistent and stable carbonation levels for your beverage.

By managing the complex process of forced carbonation, the Bubble Butler ensures your customers enjoy the ideal carbonation for each of your unique beverage styles.



REPEATABLE, ACCURATE CARBONATION

Consistency and control over the quality of your final product



PACKAGING-READY PRODUCT CONDITIONS

Reliable fills and minimized spillage during packaging



REDUCED CO₂ COSTS

Precise, ultra-fine-bubble carbonation management that reduces your CO₂ consumption



HANDS-OFF TIME SAVINGS

Automated control to minimize operator error and ease time for product transfers



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FEATURES

COMPLETE CARBONATION MANAGEMENT

Select your desired carb level and let the Bubble Butler do the rest. The Bubble Butler monitors small changes in product temperature and brite tank pressure to instantly calculate a precise finish pressure. Your set carb level is reliably and accurately maintained until you are ready to package.

REMOTE MONITORING

Check and review real-time carbonation and tank management data remotely from your phone or computer. Throughout your carbonation and packaging processes, the Bubble Butler lets you monitor product conditions and track data for quality control.

ALERT SYSTEM

Get notifications about your current tank status and potential interruptions to your brewing cycle. The Bubble Butler detects and alerts you to diminishing CO2 supply, misconnections, leaky fittings, glycol system issues and carbonation stone inefficiencies so you can stay on schedule.

PACKAGING MODE

The Bubble Butler helps regulate pressure from the tank to your filling system during packaging so your kegging, canning or bottling days go smoothly. Head Pressure Mode lets you maintain your desired carbonation level in your final packaged product.

SIMPLE OPERATION

Control your entire carbonation process with just three buttons and a simple user interface. Streamline your operation further with user-friendly modes for carbonation, pre-scrub, head pressure and CO2 flow control and venting.

SANITARY CONSTRUCTION

Ultraviolet anti-microbial lamps ensure the pipes that lead to the stone are inhospitable to microbial life. Pipes inside the Bubble Butler are made of food grade FDA tubing.

TECHNICAL SPECIFICATIONS

Configuration:

- Multiple configuration options depending on brewhouse equipment
- Mounts to wall, tank or other surface
- Option to manage multiple carbonation stones simultaneously
- Wi-fi enabled

Dimensions:

Width: 6" (2.18 cm)
Height: 10.6" (26.9 cm)
Depth: 5.7" (14.5 cm)



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