

BUILT IN COLORADO, USA

CERVIZI™

BY WILD GOOSE FILLING



Cervizi™ from Wild Goose Filling enhances the experiences of bartenders, guests and bar owners by providing labor efficiency, expedited service and increased revenue.



BEER A BETTER WAY

Cervizi alleviates over-foaming and slow pour inefficiencies of traditional draft lines. With its patented technology, Cervizi yields an average of up to 20% more sellable beer or wine per keg, boosting profits and promoting environmental responsibility.

ELIMINATING DRAFT BEER WASTE

By modernizing draft dispensing, Cervizi prevents excess waste and streamlines your draft beer experience.

Compared to conventional systems, patented Cervizi technology reduces product waste, increases your productivity and profits and offers data analytics to streamline your business operations.



EXPERTS IN BOTTOM-FILL POURING

Cervizi from Wild Goose Filling integrates the same Wild Goose technology used to package hundreds of millions of canned beverages across the world.

As pioneers in beer filling, Wild Goose has applied proven bottom-fill fast-pour innovations, foam control and user-friendly operation to create a new beer dispensing experience through Cervizi.

STADIUMS ■ ARENAS ■ EVENTS
FESTIVALS ■ HOTELS ■ CATERING
RESTAURANTS ■ BARS ■ TAPROOMS

REDUCE YOUR WASTE & INCREASE YOUR PROFITS



Improved Keg Yield

Get more sellable product from your kegs. Cervizi bottom-fill technology offers draft control to help eliminate loss.

Ultra-Fast Filling Within 2% Accuracy

Serve more customers at faster speeds. Patented Cervizi digital dispensing technology and trusted Wild Goose flow meter pouring provide high-speed fill accuracy within 0.3 ounces with perfect foam levels.

Perfect Pre-Set Pours, No Learning Curve

Choose a pour size and serve consistent, measured beers. One-hand operation and a simple touchscreen make draft dispensing easy so anyone can pour a perfect beer.

Real-Time Data & Control for Every Pour

Account for every ounce poured through your Cervizi. With real-time data from the point of dispense alongside remote shutoff controls on your device, Cervizi helps you manage your bottom line.

THE POWER OF DATA

Monitor every aspect of your pours. Real-time, point-of-dispense data helps you manage inventory, track product trends and increase efficiency. Through the Cervizi web portal, control your dispensing settings and securely view and download detailed information about:

- Pour speed
- Pour volume
- Keg yield %
- Pours served
- Top-offs
- Flow rate
- Temperature
- Pneumatic pressure
- Beverage pressure
- Notices and warnings

PLUS: Pour volume pre-sets • Remote dispensing locks • Opening and closing pour times • Keg-empty alerts • Unauthorized dispensing alerts • Alarm diagnostic system

HOW CERVIZI COMPARES

Cervizi increases filling speed up to 2x over traditional taps:

| | Traditional Tap | Cervizi™ |
|------------------|---|---|
| Dispensing Speed | Up To 2 oz/sec (3.5 L/min) | Up To 4.3 oz/sec (7.6 L/min) |
| Keg Yield | Average 75% | Up To 98% |

ANTIMICROBIAL LIGHT TECHNOLOGY

Integrating Vyv's proprietary UV-free LEDs approved for continuous use around humans, Cervizi kills* viruses and prevents the growth* of bacteria, fungi, yeast, mold and mildew to create a cleaner dispensing environment for your beer.

To avoid lightstrike impact on beer flavor while dispensing, the antimicrobial lights cycle off until pouring is complete.

* Visit www.Cervizi.com for details.

