



# Speedrail SS3T

NIGHTCLUBS - SERVICE BARS - CATERING & BANQUET HALLS - CASINOS

## Serve liquor and wine faster with greater accuracy!



- Dispense your fast moving brands faster and more accurately.
  - No delay between shots. Up to 8 pour sizes available.
  - Increase your bartender's productivity by reducing full and empty bottle handling.
  - Save precious bar space and man power.
  - Provide a liquor reserve large enough so your bartenders never run out of product during their shift.
  - Reduce lost liquor due to over pouring and unauthorized comps.
  - Provide more than one dispensing nozzle for products that require more output.
  - Dispense more than one drink at the time
- (see video at [www.auper.com](http://www.auper.com))



### DISPENSING OPERATION

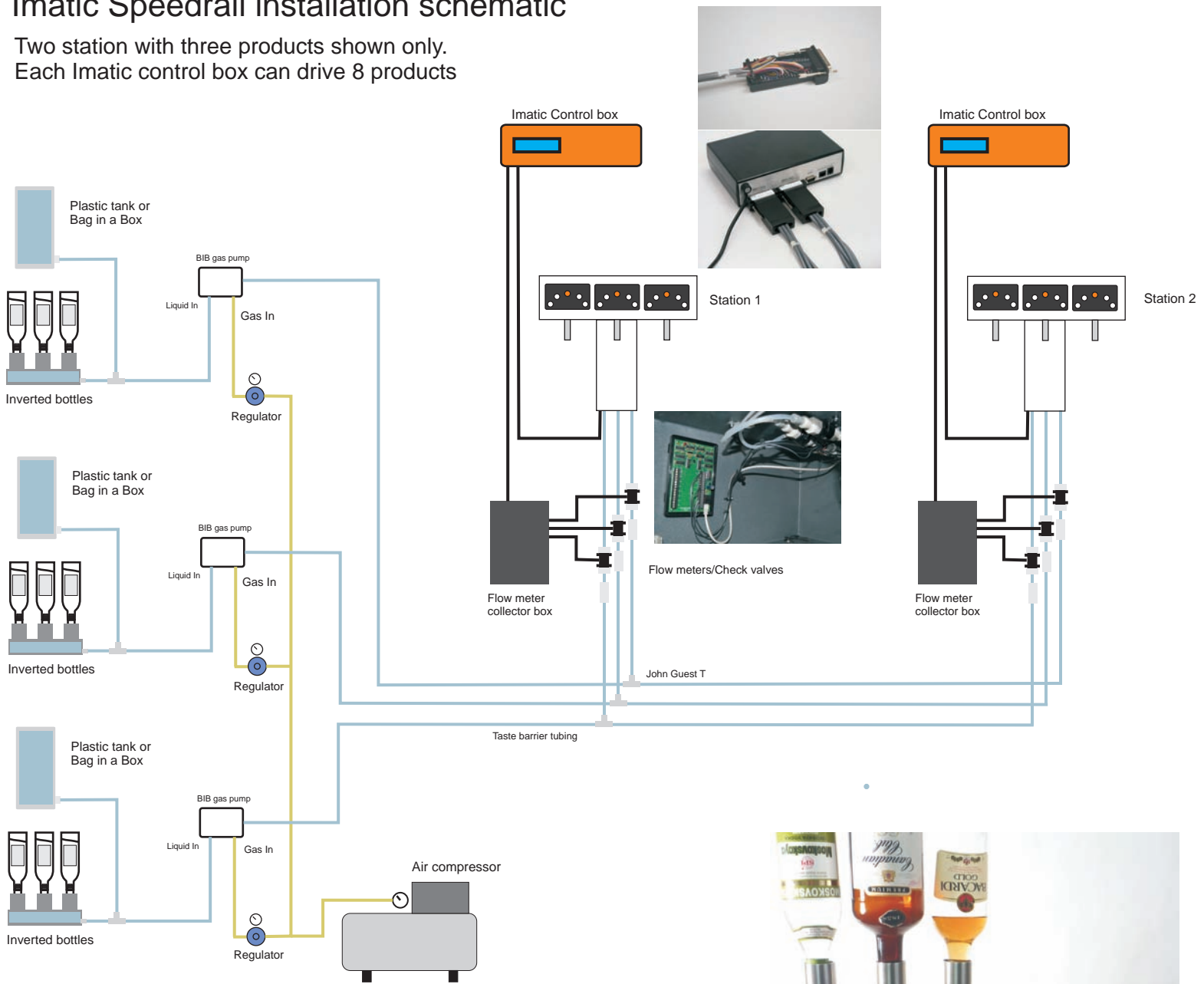
The pump is activated by either compressed air or CO2. The pressure applied sets the flow rate at the nozzle. One pump can supply liquor or wine to several Imatic stations installed on the same line. A liquor or wine reserve can be built from inverted bottle manifolds, plastic tanks, bag in a box or pressurized stainless steel canisters. The reserve size and type will vary depending on sales volume, the number of dispensing stations attached and local regulations. Special taste barrier tubing will bring the products to the dispensing stations. Auper flow meters mounted at the bar will guarantee accurate pour sizes despite pressure fluctuations caused by nozzles opening and closing.



[www.auper.com](http://www.auper.com)

# Imatic Speedrail installation schematic

Two station with three products shown only.  
Each Imatic control box can drive 8 products



Option to add inverted bottles for brand identification



Gas operated BIB pump with strainer and adapters



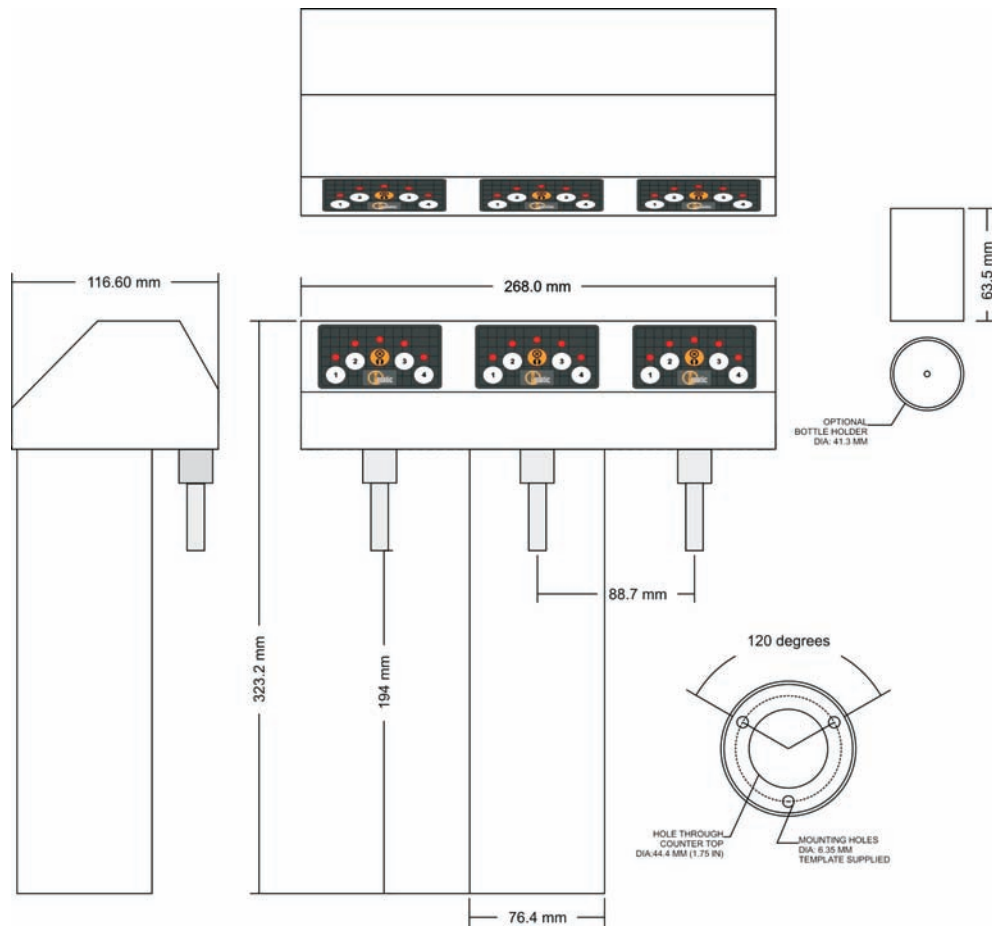
Option to connect the Eclipse ID activator ring to the Speedrail tower..



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## Dimensions:



## General information

The flow meters must be mounted under the tower in the bar area. The tower is supplied with push-in adapters ready to connect to the flow meter. The other end of the flow meter can be connected to the 1/4 X 3/8 tubing coming from the beverage reserve. Checkvalves are necessary if the beverage line is teed. The flow meter collector box must be mounted at the bar and the flow meters connected to it.

If one pump supplies only one faucet, it is possible to use the Imatic controller without the flow meters. The pour sizes will be set using timers instead. Teed lines will require checkvalves and flow meters to insure accurate pour sizes are dispensed. Using the timer mode on Imatic, pour sizes depend very much on constant pressure applied to the pump.

## Imatic control systems specifications

Lines 1 to 8 are dedicated to driving Imatic faucets.

Lines 9 to 16 can be used for beverage monitoring (beer, wine or soft drink).

8 programmable pour sizes for each brand.

The system can be set to serve and count Oz or CL.

Option to pause or cancel pour sizes.

Option to return to a default pour size.

Pour sizes can be set between 0.1 oz and 99.99 oz

One 24 volts 4.7 amp power supply (included) will drive 8 faucets.

Faucets are connected to the control box using 2 junction boxes using a small screw driver.

Maximum of 45 ft (15 M) between a faucet and the control box.

Flow meters are mounted near the towers and connected to a flow meter collector box.

The collector box connects to the Imatic using a network cable.

Two serial ports available (RS-232 and RS-422)

Use AP821 hub to connect up to 100 Imatic to a serial printer, computer or POS.

