

BEER A BETTER WAY

FESTIVALS | HOTELS | CATERING

RESTAURANTS BARS TAPROOMS

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.



Cervizi.

REDUCE YOUR WASTE & INCREASE YOUR BEER SALES

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.

Control your dispensing settings and securely view and download detailed information about:

- Pour volume
- Beverage temperature
- Keg yield %
- Pneumatic pressure
- Pours served
- Notices and warnings
- Top-offs
- And more

PLUS: Pour volume pre-sets · Remote dispensing locks · Keg-empty 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%





Improved Keg Yield

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

Ultra-Fast Filling with 98%+ 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.

Perfect Pre-Set Pours, No Learning Curve

Choose a pour size and serve consistent, measured beers with controlled foam. 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. Real-time data from the point of dispense along with remote shutoff controls on your device help you manage your bottom line.

ANTIMICROBIAL LIGHT TECHNOLOGY

Integrating Vyv's proprietary UV-free antimicrobial LEDs certified for continuous use around humans, Cervizi prevents the growth and kills* viruses, bacteria, fungi, yeast, mold and mildew, creating a cleaner dispensing environment for your beer. *Visit our website for details.



