

VitalSensors VS-3000 Beer Monitor (CO₂) Results and Performance at a large Brewery

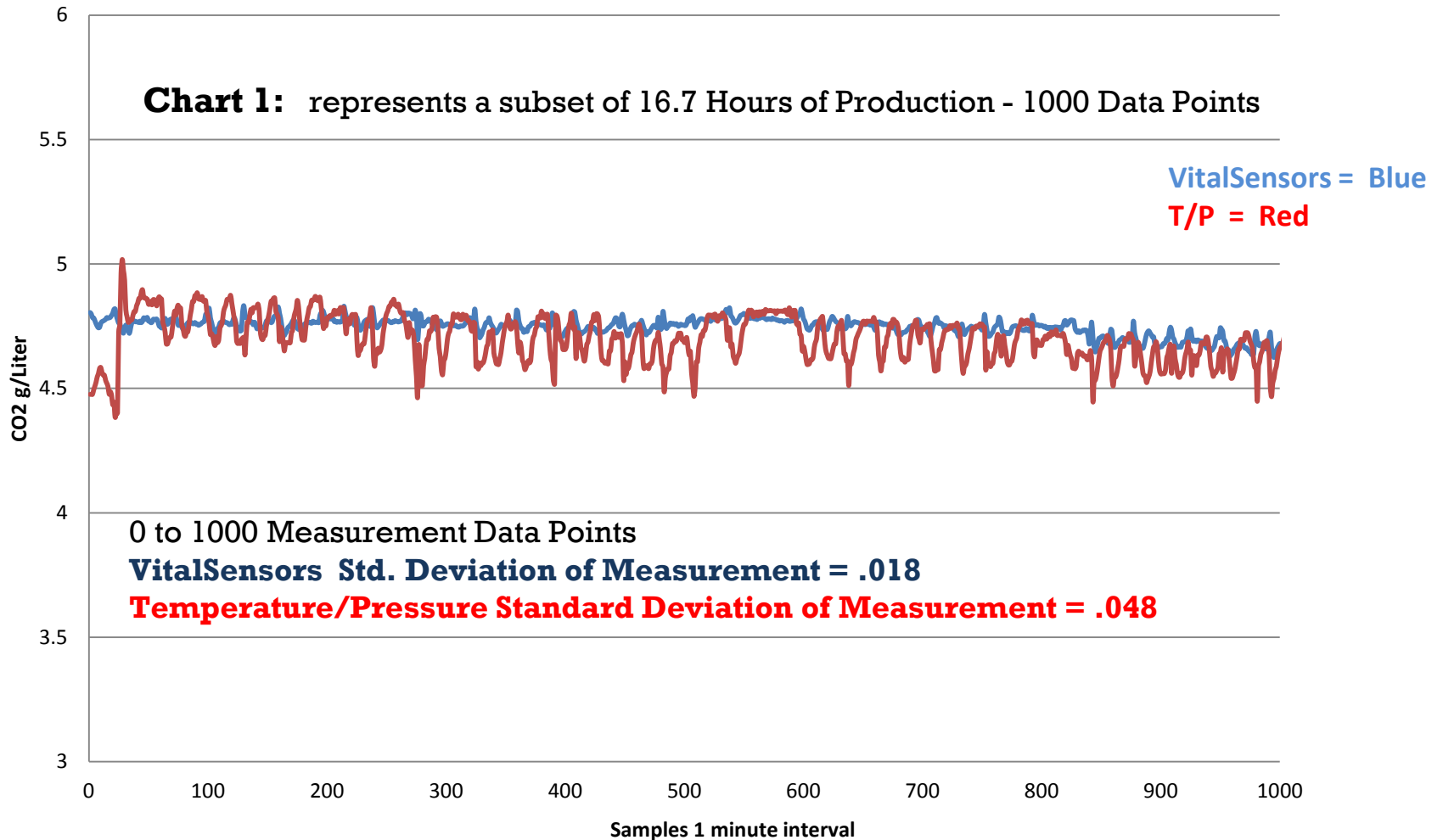
The following are a set of charts that were developed for the field commissioning of the VitalSensors VS-3000 at a large brewery. The VS-3000 Beer Monitor is capable of measuring CO₂, Alcohol, RE, OG, and SG simultaneously.

The VS-3000 Beer Monitor is available in any combination of measurements and priced accordingly.

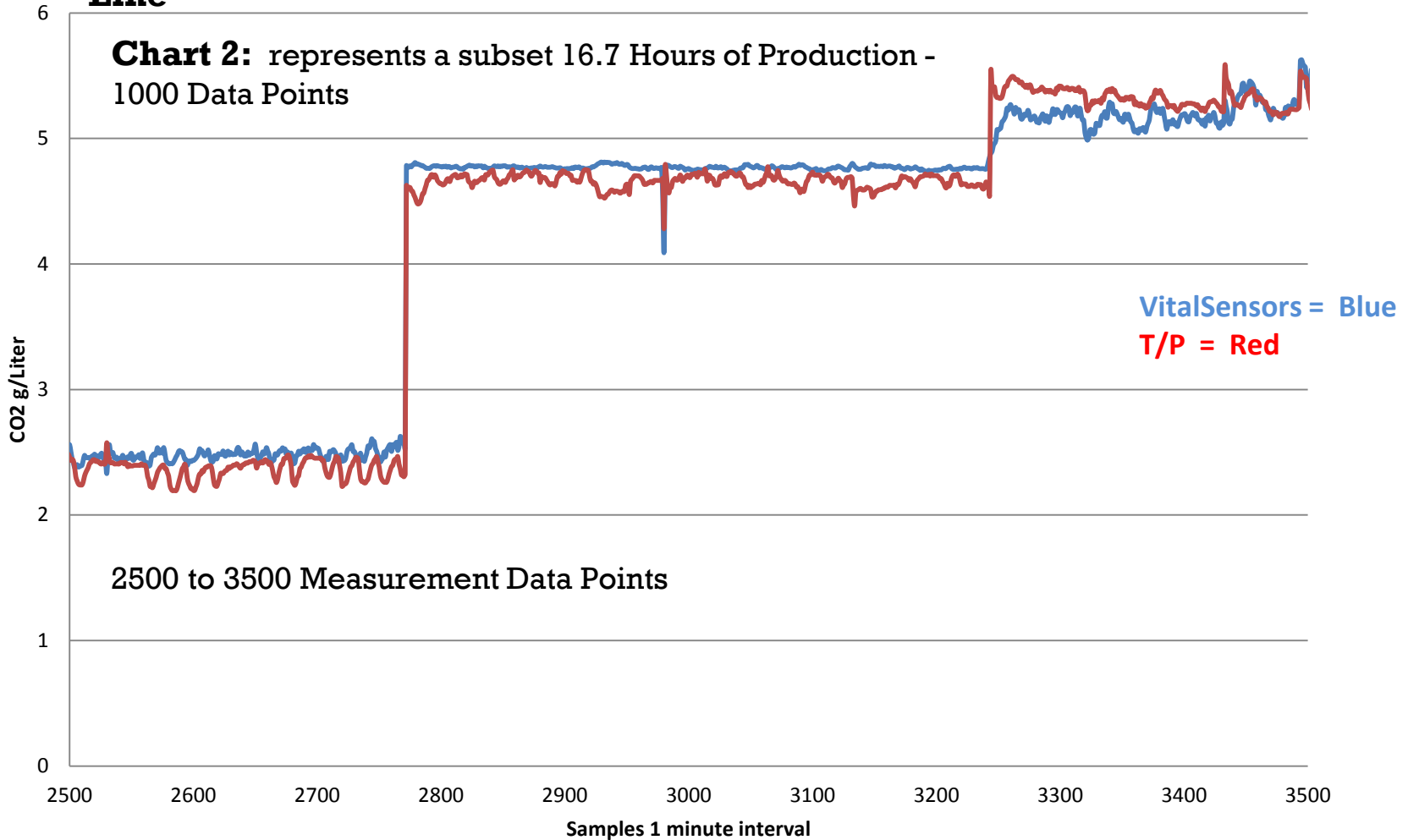
- The VS-3000 installed at this brewery is displaying only CO₂.
- The data in the following charts supports findings from the many beverage installations we have done. That is that the technology employed in the VS-3000 Beer Monitor is a superior solution for measurements in beverage production versus traditional instruments.
 1. The following charts show a subset of the total production – process data has been analyzed when product measurement is as flat as possible for both instruments. **The VS-3000 has a significantly lower standard deviation of measurement.**
 2. The benefits of a higher quality measurement are: fewer alarms, more optimal production, higher quality product, waste reduction, labor and CO₂ savings.
 3. As a solid state sensor the VS-3000 requires no maintenance and no replacement parts. The sensor readings are not affected by temperature, pressure, density, solids or color of the beverage.

The charts and VS-3000 Beer Monitor show that the brewery process is actually “much better” than the measurement the Temperature/Pressure instrument indicates.

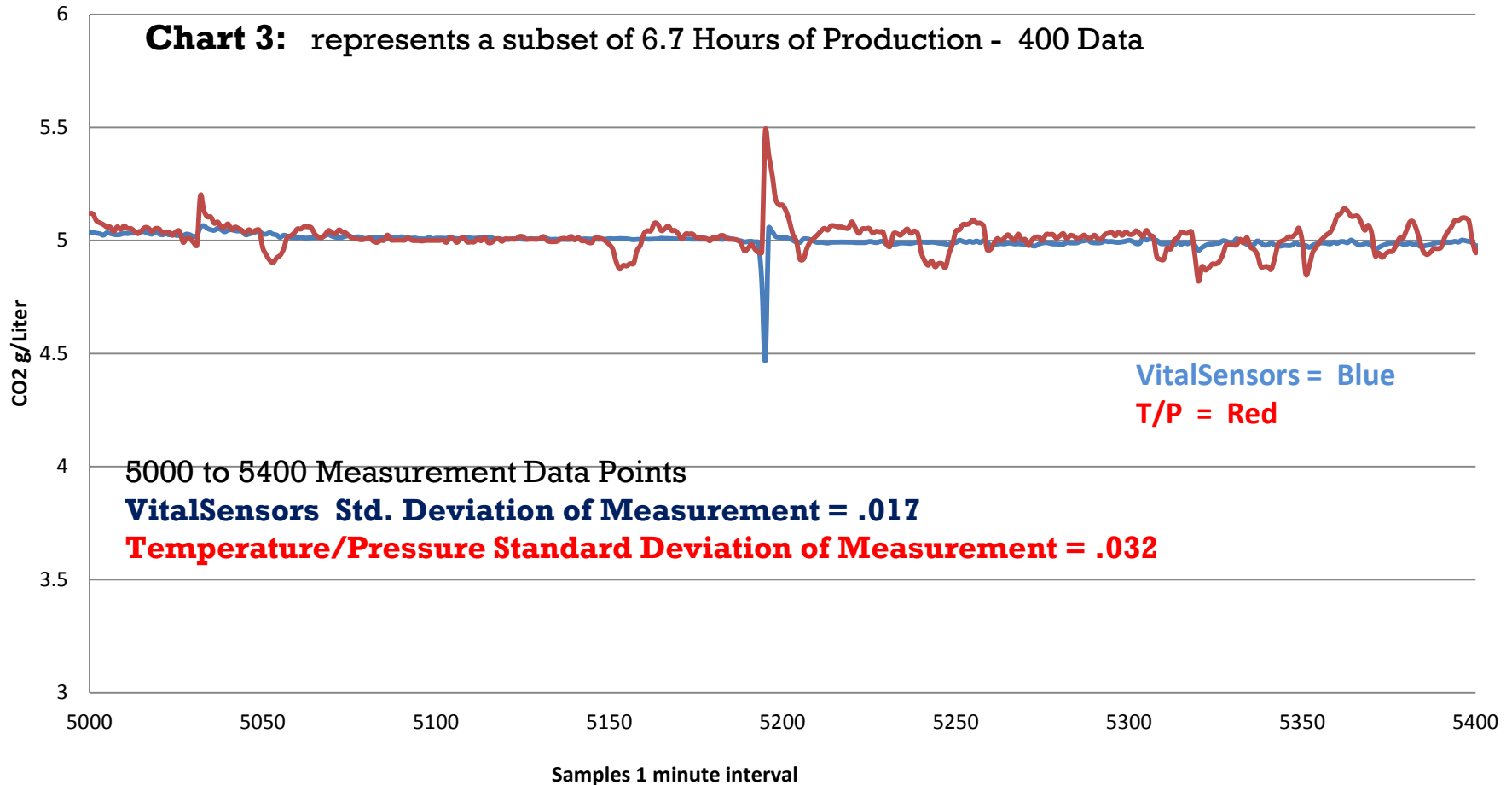
VitalSensors CO2 vs Temperature/Pressure CO2 Instrument in a Brewery Keg Line



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