



Success Stories

Carolina Ale House (Raleigh, N.C.)

“We never have to worry with the XactN₂[™] nitrogen generator. We don’t have to switch tanks and there is no bulk storage – it’s low maintenance, operates efficiently and makes the draft product taste better,” said, **Greg Errans, director of operations for Carolina Ale House.**

He added, “We have noticed an increase in sales of our draft beer. In addition, we’re experiencing cost savings because the XactN₂ gives us time to focus on our service and our customers rather than dealing with equipment and changing tanks.”

Carson’s Tavern (Stuart, Fla.)

“With the XactMix[™] system we are saving money because the keg pours up to the last beer. The system keeps the pressure much more consistent and we can put more beers across the bar that look good,” **George Olsen, bar manager for Carson’s Tavern**, explained. “Gas systems are something many bar staff overlook. After the XactMix system was installed at Carson’s we became aware of how much draft beer we were previously losing from gas leaks and over-pouring. We’ve had such positive results with XactMix that I have recommended it to other local bars.

“Also, we’ve particularly noticed an enhancement in consistency with our Guinness draft beer due to the XactMix system. Now Carson’s Tavern is known for the Guinness we serve. In fact, we recently won a statewide, customer-judged competition for the best Guinness in Florida,” Olsen added.

Dublin Underground (Albany, N.Y.)

“The XactN₂ nitrogen generator works fantastically,” **Joe Schaefer, president of Dublin Underground**, stated. “Throughout the day there are no hiccups in the operation of our business. We have worry-free reliability, which provides a stress-free environment for the bartenders and owners.”

“We definitely have experienced cost savings. Recently, we went from 24 draft beer lines to 58 draft lines, and with the nitrogen generator we are paying the same cost as when we had fewer lines,” Schaefer said.

Winking Lizard Tavern (Bedford, Ohio)

“We’ve used other gas blenders in the past, but the XactMix has the gas leak detection technology integrated into the system, so you can immediately identify when you have a leak. It has allowed us to really tighten down all of the small leaks in our system, and we anticipate cost savings in the immediate future as we save on our nitrogen and carbon dioxide consumption,” said **John Lane, partner of Winking Lizard Tavern.**

Young Avenue Deli (Memphis, Tenn.)

Phillip Stroud, general manager of Young Avenue Deli, stated, “Our beers are beautiful and come out perfect with the XactN₂ nitrogen generator. The staff definitely noticed the difference. It’s less of a hassle for us – before, we were changing nitrogen tanks every three to four days, now we never have to change them.”