



*There is no need to purge a beer line that is protected with a **FOB** Detector when tapping a new keg. A **FOB** Detector will pay for itself in approximately 6 to 12 kegs by eliminating the foam that sends your profits down the drain.*

The **Foam on Beer (FOB)** Detector will immediately shut down the beer flow when a keg empties. This eliminates foam and wasted beer after a keg has “blown” because the beer lines stay full of beer at all times. Pint after pint, our **FOB** Detector has proven to be the most dependable and competitively priced stainless **FOB** on the market.

Features:

- Change kegs without wasting beer, achieving more profit from every keg
- Prevent the buildup of CO₂/N₂ in the beer lines; full beer lines inhibit the growth of bacteria
- Manufactured with food grade 304 stainless steel utilizing precision CNC machined components
- Benefit from self sealing vent valve and less wearing parts means a longer useful life
- Comes with male beer thread inlet and outlet ports, allowing for multiple beer line sizes to be used
- Disassembles without use of tools for ease of cleaning / service
- Threaded & stemmed fittings

CUSTOMER SERVICE

Should you require more information about our products, please do not hesitate to contact our customer service team at custserv@lancerworldwide.com.



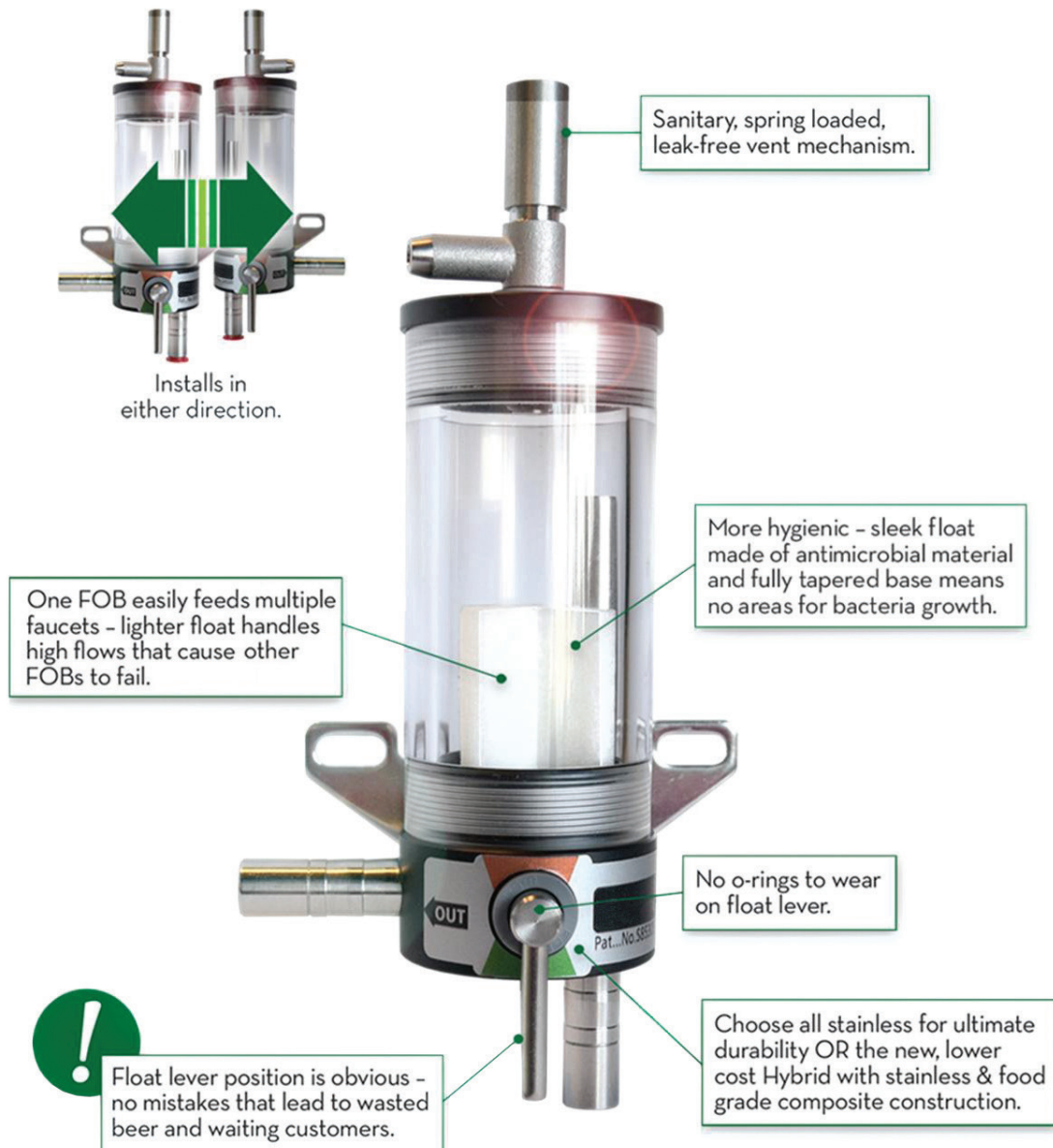
WARRANTY

For warranty specifics by product, contact your Lancer Sales Representative. Equipment design and/or specifications are subject to change without notice.

For more Information visit lancerworldwide.com or call 1-800-729-1500

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FOB Detector



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