



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.

Certified by these agencies:



CUSTOMER SERVICE

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

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 Dectector** has proven to be the most dependable and competitively priced stainless FOB on the market.

Features:

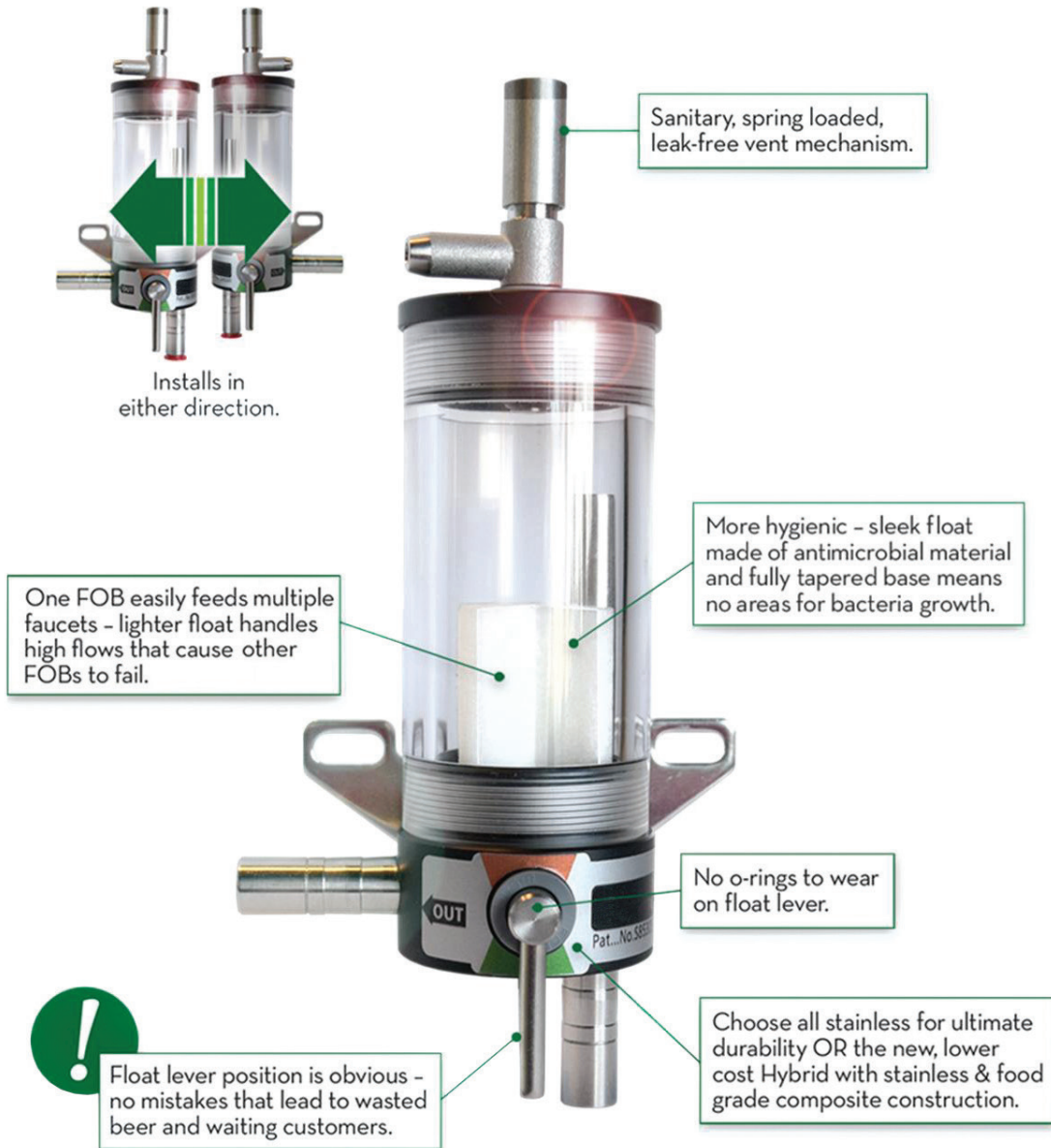
- Change kegs without wasting beer, achieving more profit from every keg.
- Prevent the buildup of CO₂/N₂ in the beer lines, full beer lines inhibit the growth of bacteria.
- Manufactured with food grade stainless steel utilizing precision CNC machined components.
- Benefit from self sealing vent valve 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.



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 1-888-846-6729



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