

## THE HOTEL DARWIN - DARWIN, NT

An iconic hotel that dates back to 1940 and has long been known as Darwin's meeting place in the heart of Darwin City.



SPORTS BAR  
18 BEERS  
20 TAPS

## Objective

- To deliver higher quality draught beer.
- Extend cleaning cycle to every 6 weeks.



## Our Client

The iconic Hotel Darwin, NT, consists of 2 full size venues, a Sports Bar and a Main Bar in the heart of Darwin City. Both bars have 18 beers going to 20 taps servicing from separate coolrooms.

## Background

The venue conducted the line cleaning internally every fortnight, using a single part caustic cleaner.

## Products

- CellarControl - sweeping sound technology.
- Maxi-Enzyme Beer Line Cleaner (MEBLC) - multi-enzymatic, safe, effective & environmentally friendly.

## The Beers

**Great Northern, Carlton Dry & Carlton Draught** were selected by the venue, as they were their highest selling tap beers.

## Method

Prior to the installation of the CellarControl, the 3 beer samples were taken 5/3/19 and sent to EcoDiagnostics in Perth, WA for agar plate analysis. This was to create a 'benchmark' of the beer quality from the current practice.

To prepare the lines for a 6 week period, three line cleans occurred in quick succession. The MEBLC was installed by the Duty Manager (DM) at the end of the evening and subsequently rested for approximately 7 hours. The morning DM then flushed the system out.

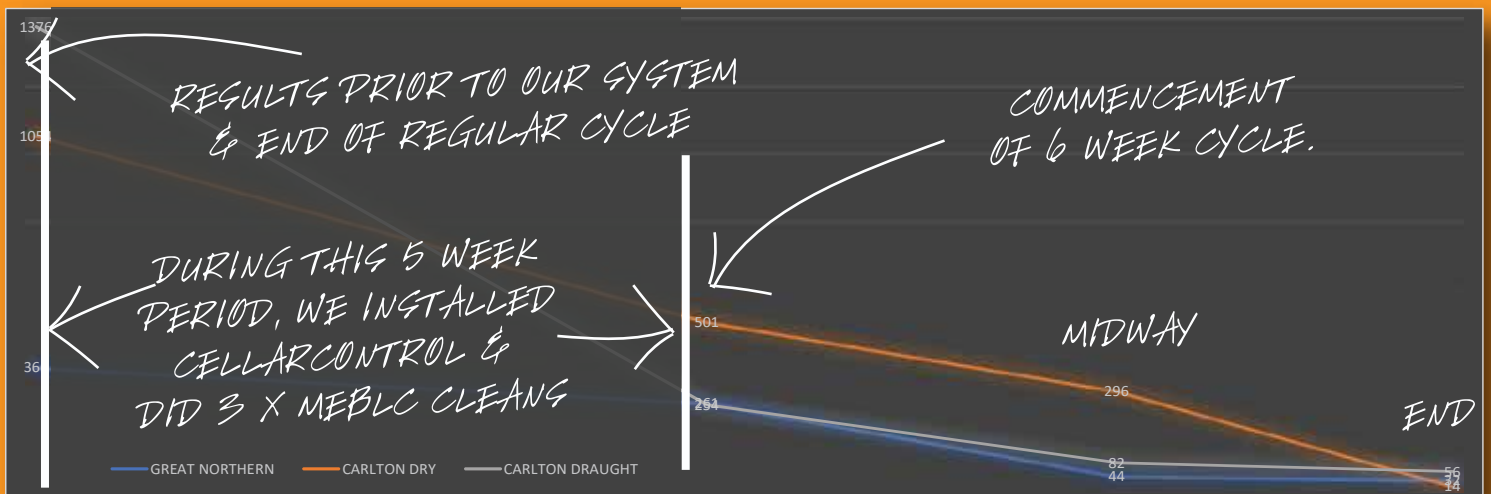
Three further testing of beer samples occurred during the 6 week period, (4 in total in this Case Study).

- 2nd Test - the first day after the line clean occurred - COMMENCEMENT (10/4/19).
- 3rd Test - 23 days since last clean - MIDWAY (2/5/19).
- 4th Test - 41 days since last clean - END, (20/5/19).

*REFER GRAPH BELOW*

## Results

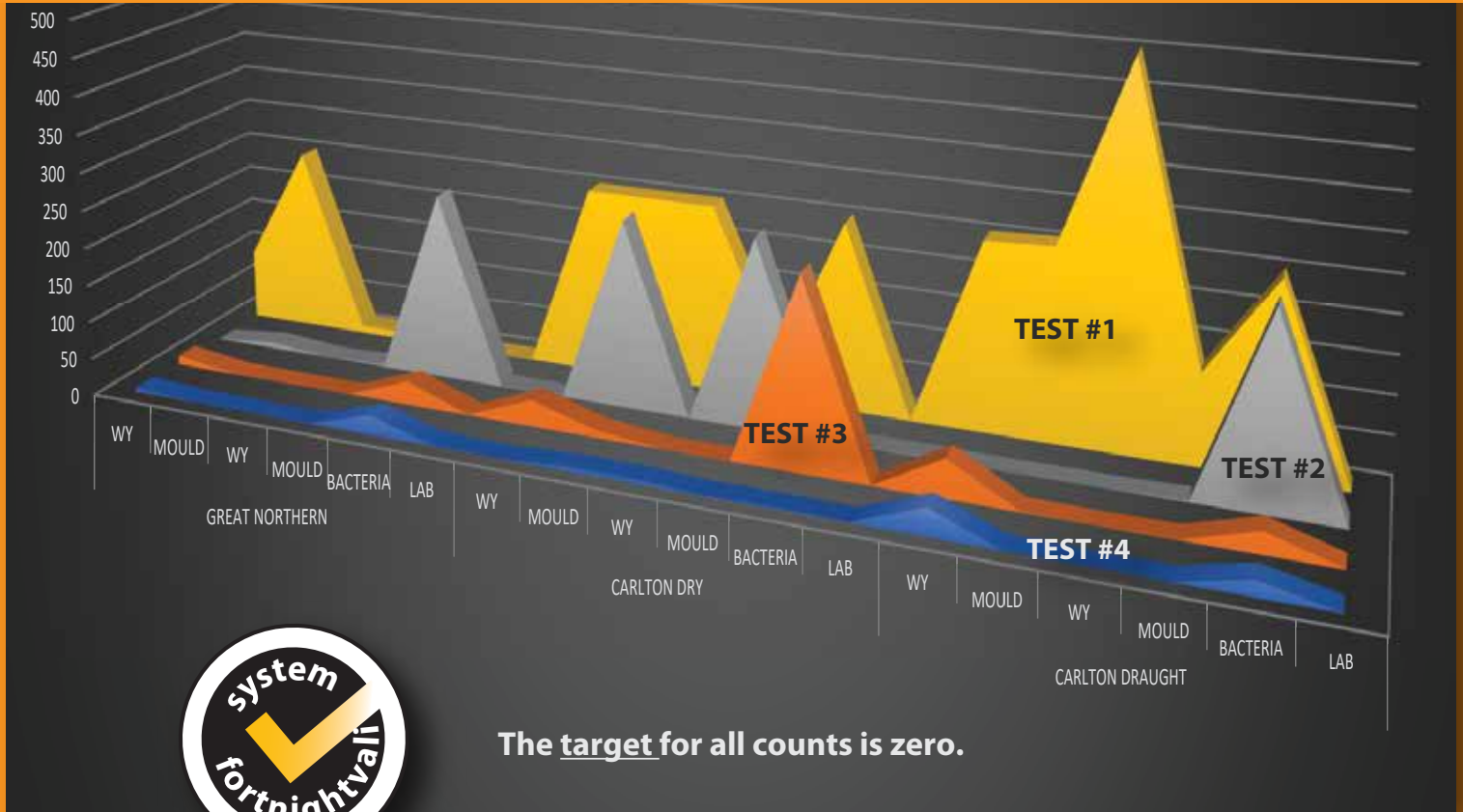
The below graph indicates total counts of :Wild Yeast x 2, Bacteria, Mould & Lactic Acid Bacteria. The data highlights evidence of the beer quality further improving during the 6 week period.



# CASE STUDY BY THE NUMBERS

## LABORATORY TEST RESULTS

The below graph indicates individual colony forming cells (CFU/100mL) counts for:  
• Wild Yeast (WY) x 2 • Mould • Bacteria • Lactic Acid Bacteria (LAB)



The target for all counts is zero.

## Findings

- **Test #1** - Microbiologist noted it was extremely overgrown with mould and counts may be understated. It is our view that the caustic cleaner (& fixed dilution rate) were not fully sanitising the lines each clean, which left a residual habitat for bacteria to hide and thrive. It must be noted that the venue was following the supplier guidelines and adhering to industry best practice.
- **Test #2** - 4 x reasonably high counts of bacteria & mould directly after a line clean. It is our view that the overnight stimulus of MEBLC and the sonic of CellarControl combined to break up stubborn 'trapped' deposits of bio-film which released newly found contaminants.
- **Test #3** - All of the 4 previous high counts found in Test #2 were removed, and a new release of bacteria was observed.
- **Test #4** - All of the counts are exceptional in our view, the highest count was 35WY on the Carlton Draught which is down from 50WY in Test #3 and 250WY in Test #1.

## Conclusion

Within the first 6 weeks of implementation, the venue noticed a dramatic improvement in the taste, smell and pouring of their beers. They were able to directly compare the same beer with their adjoining bar, where we had yet to install our system. We have observed improvements in the beer quality during the 6 week cycle and we would expect to see further improvements in the long term.

Hotel Darwin is part of a group, we have since been requested to roll out our solution throughout the group.