

Smart Kegs + Great Beverages = Happy Drinkers!

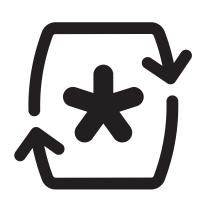




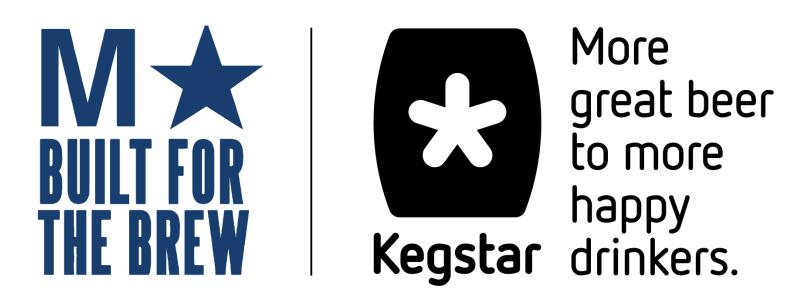




We rent tech-enabled one-way stainless-steel kegs & casks to drinks producers

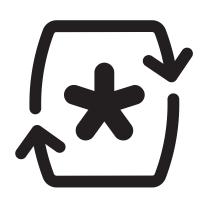


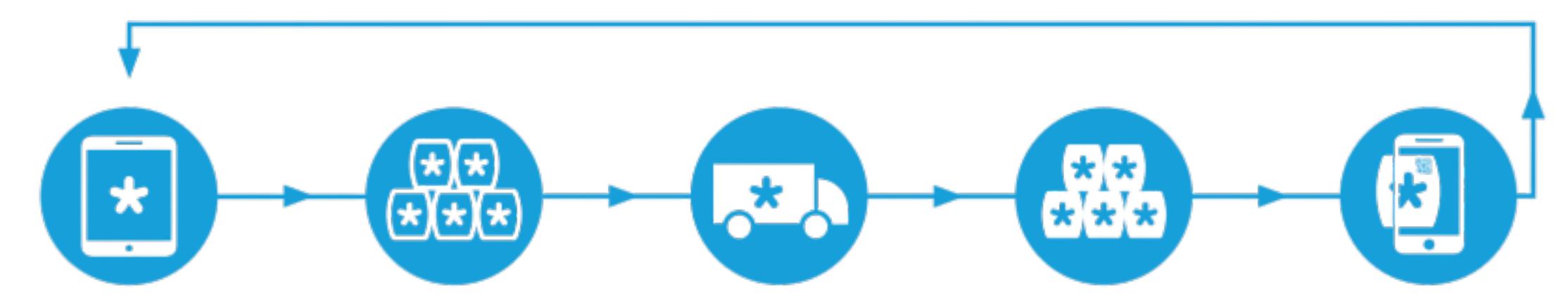
- * Kegstar operates globally with hubs in ANZ, the UK, Ireland, USA & the Netherlands.
- * In Spring 2021 the stars aligned, as Kegstar and MicroStar Logistics joined forces to become the leading global keg provider with a fleet of over 6 million kegs worldwide. This partnership allows us to service brewers of all sizes from regional craft customers to large global brewers. To find out more about MicroStar and how they're 'built for the brew', click here.
- * Kegstar Europe has 700+ customers across the UK, the Netherlands, Italy, Norway & Germany and we're committed to providing exceptional service to help you get more great beverages to more happy drinkers.





Our model





Plan, order, track and control the cost of your kegs or casks through Mystar, your Kegstar portal

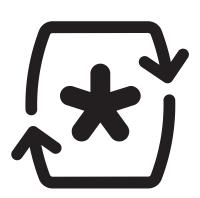
Empty kegs and casks are delivered when you need them and billing begins

You deliver your full kegs and cask either direct to venue or a wholesaler

At the point of delivery you scan each full keg or cask to its new location with the Kegstar app

Venues scan our empty kegs and casks for collection via the Kegstar app for us to pick up, pool and reuse

We own the kegs so you don't have to





Type: Euro & Cask

Brand: Thielmann-Portinox / BLEFA

Capacity: 30L, 50L, 9G & 20L

Material: Stainless Steel

ID: 1 x RFID & 3 x 2D etched codes



Type: A, S, D

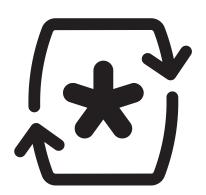
Brand: DSI / Micro Matic

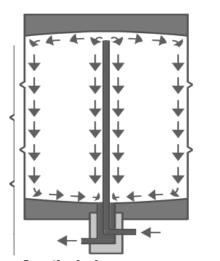
Material: Stainless steel, EPDM CO2 Gasket, NBR body seal (inserted and protected) and E-polished tubes





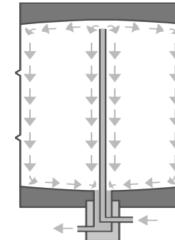
Residence CE Company of the Company Pressure sensor Liquid sensor Liquid sensor Pressure sensor Pressure sensor Cycle time (approx.): 1 second 4 seconds (empty keg) 5 seconds 2 seconds





Caustic rinsing on spear and wall Monitoring device: Pressure sensor

Cycle time (approx.): 27 seconds



Blow out

with sterile air

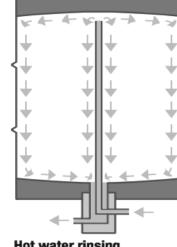
Liquid sensor

5 seconds

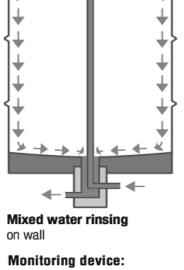
Monitoring device:

Cycle time (approx.):

Blow out **Hot water rinsing** with sterile air Monitoring device:



on spear and wall Monitoring device: Pressure sensor



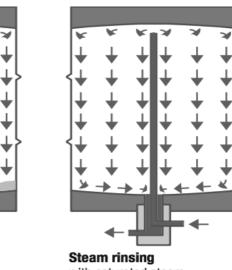
Pressure sensor

Blow out

with steam

Liquid sensor





K K K X X

Acid rinsing

through CO2-valve

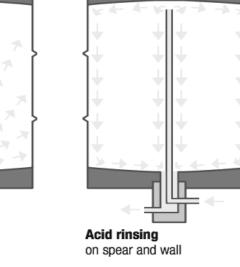
Pressure sensor

2 seconds

Monitoring device:

Cycle time (approx.):

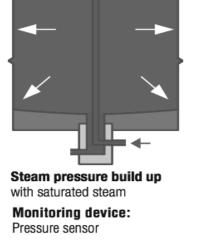
with saturated steam Monitoring device: Monitoring device: Temperature sensor

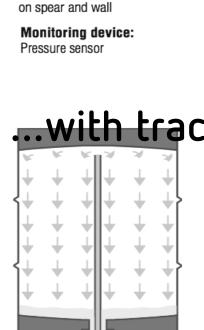


Monitoring device: Pressure sensor









Blow out

with sterile air

Liquid sensor

Monitoring device:

Hot water rinsing

Monitoring device:

Cycle time (approx.):

on spear and wall

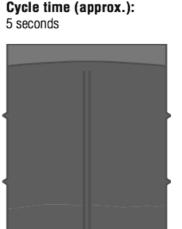
Pressure sensor

12 seconds

Caustic rinsing

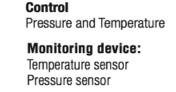
Blow out

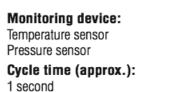
with sterile air Monitoring device: Liquid sensor

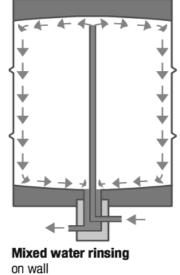


Porterhouse <eg cleanin⁴</pre> ment

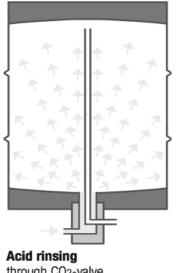








Monitoring device: Pressure sensor



through CO2-valve Monitoring device: Pressure sensor

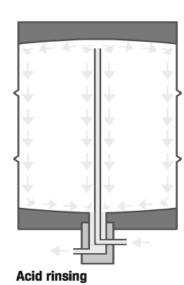
Steam rinsing

with saturated steam

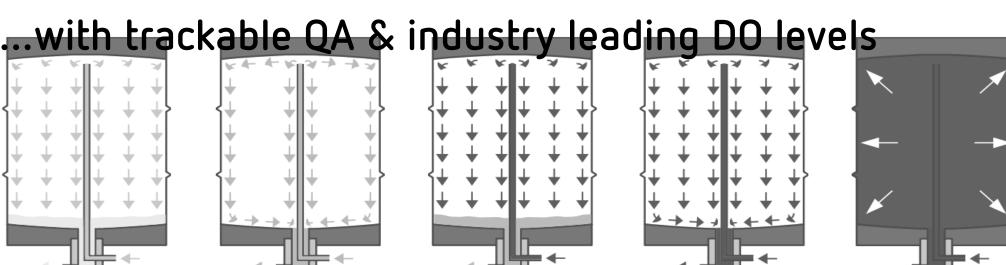
Monitoring device:

Cycle time (approx.):

Temperature sensor



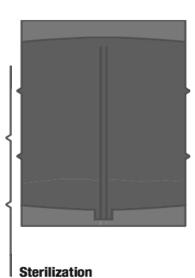
on spear and wall Monitoring device: Pressure sensor



Steam pressure build up with saturated steam Monitoring device: Pressure sensor

3 seconds K K K X X X

Cycle time (approx.): 5 seconds



Liquid sensor

Monitoring device: L 60 seconds

Cycle time (approx.):

Cycle time (approx.): 12 seconds

Control

Pressure and Temperature

Monitoring device:

Temperature sensor

Monitoring device:

Pressure sensor

Pressure sensor

Cycle time (approx.):

Blow out with CO₂ Monitoring device:

Conductivity sensor Pressure sensor (neutrality check) Monitoring device: Monitoring device: Temperature sensor L₁₂ seconds or

Cycle time (approx.):

Pressure build up

Monitoring device:

with CO₂

Cycle time (approx.):

Pressure sensor

Steam pressure build up

vith saturated steam

Monitoring device:

Cycle time (approx.): 60 seconds

Sterilization

with CO₂

Monitoring device: Conductivity sensor (neutrality check)

Blow out

Blow out

with steam

Liquid sensor

5 seconds

Monitoring device:

Cycle time (approx.):

Cycle time (approx.): 12 seconds

Pressure build up with CO₂

Monitoring device: Pressure sensor

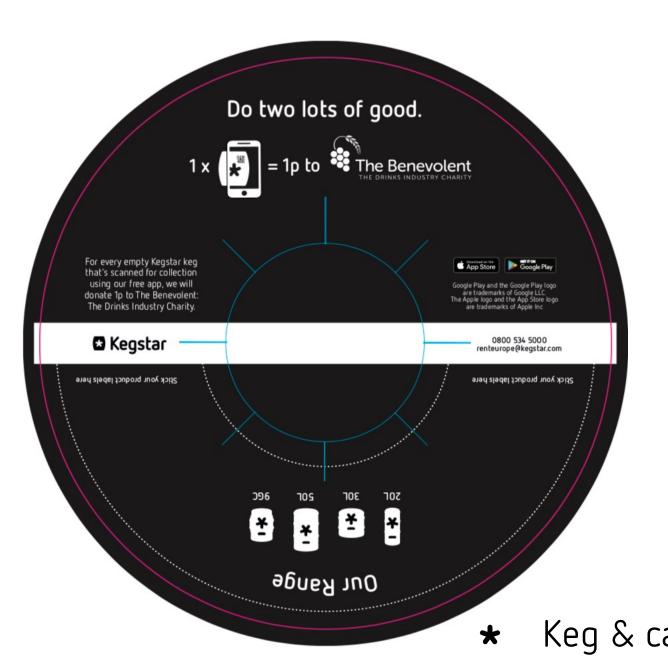
Cycle time (approx.): 3 seconds

ısing, collection logistics



★ 5 day national delivery with next day or self-collect capability

★ 5 day national collection service





We provide the software so you can pay for what you use

- Kegstar

 Joe Cook

- * A keg or cask must be scanned every time it moves to a new location.
- * Scan containers using our proprietary app (iOS or Android) on a smart device.
- * Kegs and casks are scanned to a producer, starting the rental cycle. The rental cycle stops when the containers are scanned to a venue or wholesaler.
- * Track and order kegs or casks through our proprietary software and gain key insights to grow your business.



^{*}Some variations apply for use via preferred wholesaler & distributor networks, please speak to your Kegstar contact for T&Cs

Preferred Supplier Agreements and Compensation Explained



A Preferred Supplier Agreement, or PSA, is a long-term incentive agreement between Kegstar and you, the customer. These partnerships are available based on an annual volume commitment and include the following benefits:

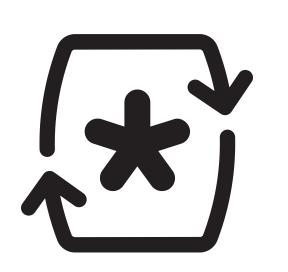


Discounts

- *Based on you meeting a minimum number of issues you can qualify for discounts on your issue, rental and slow fees.
- *There are six discount bandings available.

Preferred Warehouse Agreement (PWA)

- *A customer has the option to collect any empty kegs or casks back from trade and restart the cycles and rental period by scanning the containers back to their account.
- *This saves on delivery/collection costs and gives you the ability to use Kegstar containers as and when you need to (subject to standard PWA T&Cs).



Collection Incentive – Keg Turns

*For every empty Kegstar keg or cask collected and scanned by you, Kegstar will pay a £0.50 rebate.

Customer Returns

*Where scheduled returns are agreed, Kegstar commits to paying a further competitive compensation for all empty Kegstar kegs and casks returned to a nominated Kegstar location.



Additional Incentives

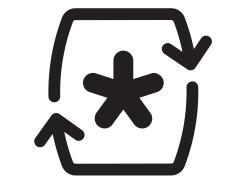
*Cash payments are available based on your volumes and signing an agreement for a min. 3-year term. The amount agreed could go towards investing in equipment or as a rebate to further net your price per container down.

Some of our great customers so far









Over 650 producers....















BREWERY















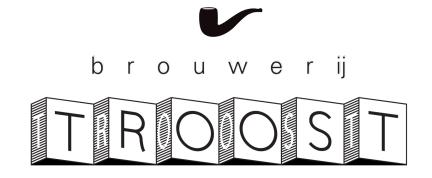


PORTERHOUSE











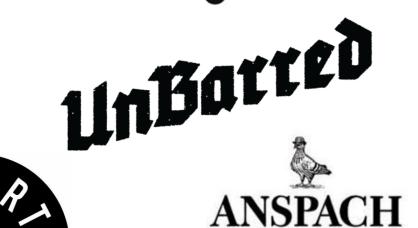












&HOBDAY



BEATNIKZ

REPUBLIC















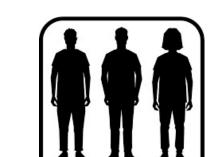




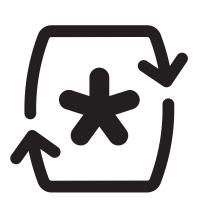














Spend your capital on expanding capacity instead of buying, tracking, collecting, maintaining and repairing kegs and casks

Whether it's new product development, seasonal demand, short term listings or you have a temporary short fall in your existing fleet solution, rent as much as you need, when you need it

Just scan our kegs and casks to a wholesaler or venue and leave the collections, repairs and maintenance to us

By creating a pool of smart kegs and casks, they get reused faster. By creating an efficient collections and delivery network we aim for every keg and cask to travel less with each fill

Our stainless steel kegs, casks and spears, produced by our premium partners, help preserve the quality of your beverages through to every mouthful