



# EVERYTHING YOU NEED FOR SERVING BEVERAGES



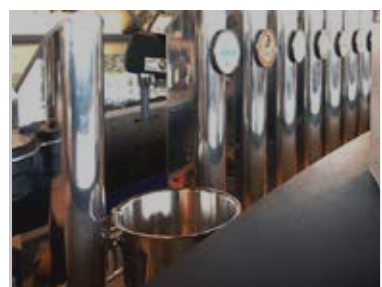
# WHY CHOOSE REDL?

We set the trend. With creativity and intelligence. Made in Hollabrunn. The trendsetter.

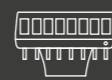
We rethink solutions, innovate systems, develop applications with high practical benefits, install state-of-the-art technology and are reliable service partners. We have been meeting the individual wishes, needs and requirements of our customers for more than 50 years. After starting out providing services as a "traditional" electrician, we found that we were soon being confronted with new challenges – from industrial control to visualisation, to name just a few examples of our trendsetting ways. Beverage dispensers and billing systems came into our lives by chance. However, once discovered, our fascination with this topic would not let us go. We took great pleasure in improving or redesigning existing solutions, and became Europe's leading supplier of computer-controlled dispensing equipment.

Turning our customers' wishes into reality is our biggest motivation. Special solutions are not just our standard, they are one of the daily challenges that have already resulted in many (further) developments. Examples of this are our SILEXA PourMyBeer self-service system, the SILEXA Growler&BottleFiller – a fully automatic beer bottle filling system – and the SILEXA LineCleaner. We attach great importance to quality and user-friendliness in all of our developments.

We consider our customers special, and aim to demonstrate that every day. We do so by tailoring REDL systems to our customers' needs.



# CONTENT



## Beverage dispensing technology

+ SILEXA wipe dispenser 3

A dispensing system as simple as your smartphone!

+ SILEXA wipe dispensing tower 9

+ bargun – Post-mix pistol and spirits control 12

Faster than the fire department

+ SILEXA CocktailJukebox 13



## Bottle dispenser

+ SILEXA AllBottle 15

+ TapRack 16

Wall mounted dispenser system



## Individual goods control

+ SILEXA CapLock 17

+ Serving counter check 17



## Hot beverages

+ Mulled wine machine X5M 18

+ SILEXA CoffeeSolutions 18



## Craft beer & event

+ SILEXA PourMyBeer 19

+ Beerboard, Beerjet, Beer turbo-rod 22

+ SILEXA Growler&BottleFiller 23



## Cold storage

+ SILEXA LineCleaner 25

+ SILEXA KegSwitcher, SILEXA Telemetry 26



## Special solutions

+ Renovation systems 27

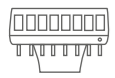
Breathes new life into old equipment

+ Design systems 27

+ Guarantee of success 29



„I think this would be a good time for a beer.“  
Franklin D. Roosevelt



# silexa WIIPE

## A beverage dispensing system as simple as your smartphone!

The latest silexa wipe generation does more than just pour drinks professionally. The integrated TiPOS app means that it also functions as a till. Take orders, pour drinks or forward orders to the kitchen, all with just a "swipe"! Plus it allows you to comply with the obligation to use a till system!



Thanks to the integrated TiPOSKassenApp, your dispensing system is now also a till system: Ordering directly at the dispenser saves time and money!

### Touch screen

PCAP touch screens provide elegant user interfaces in the same way as a mobile phone. And the background can be customised, providing your business with an additional advertising medium!

### A designer piece

The timeless chrome design makes the beverage dispensing system the eye-catcher of your counter. Customisable materials leave no design aspiration unfulfilled.

Following its renovation, the Winterbauer four-star hotel and restaurant in Flachau now shines with a renewed brilliance. The stylish SILEXA dispensing rack fits perfectly into the new setting.



# WHAT IT IS CAPABLE OF

- + Customised user interface settings
- + Quick access for fast workflows
- + Credit/debit display in unprecedented quality
- + Several waiters can work at the same time; identification is possible using different colours
- + Pressure, temperature and beer keg fill status displays
- + Tasteful, individually tailored design – Surfaces, shapes and colours can be customised.
- + Easy connection to external systems via LAN or RS232 possible
- + Intuitive control using „swipe gestures“

- + Integrates into the SILEXA product family

### OPTIONS:

- + TIPOS mobile till app can be retrofitted on every display (with logo)
- + SILEXA ultrasonic sensor – For even more accurate measures
- + Beerjet & SILEXA beer pool pro – Taps beer as usual, but perfectly controlled
- + SILEXA Telemetry – Notification of malfunctions or sales directly to a smartphone
- + SILEXA SmartApps – Integrates light, sound and video system controls

### silexa 8-lines

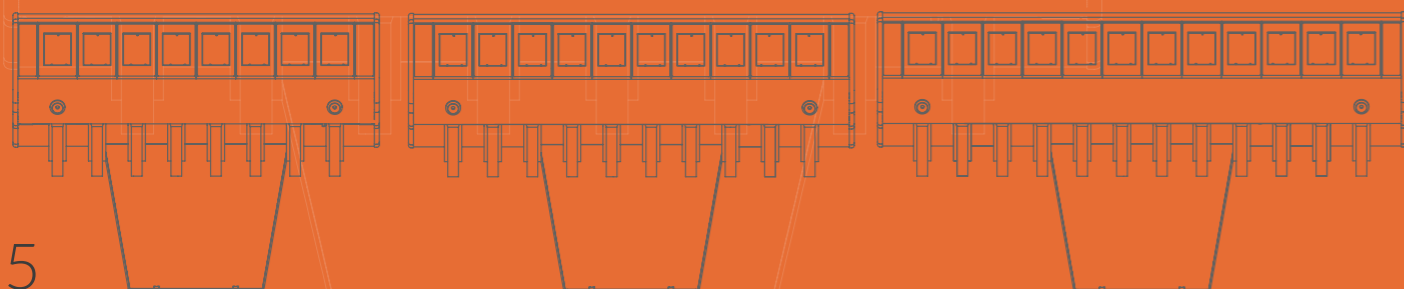
B 740 mm | H 557 mm | D 393 mm

### silexa 10-lines

B 900 mm | H 557 mm | D 393 mm

### silexa 12-lines

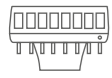
B 1060 mm | H 557 mm | D 393 mm



## Hans Eschbacher of Hotel Winterbauer Flachau wants to keep a clear head when creating in the kitchen:

*„We maintain the highest level in our establishment. I have to be able to rely on the beverage dispenser. My experience with REDL has been excellent, including with the service they provide.“*



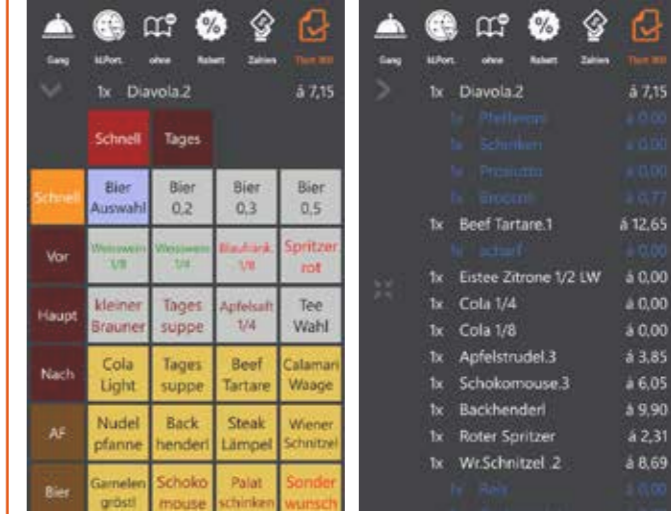


With the built-in TiPOS mobile till app, your SILEXA wipe is not only a dispensing system but also a till system.



### Ordering panel

Access the TiPOS app with a single swipe. The ordering panel is as clear as on other TiPOS till modules. No additional staff training is necessary.



Click here to watch the video: See for yourself how fast serving a beverage and completing the order is.

[youtube.redl.net](https://youtube.redl.net)

**SPECIAL:**  
order at the dispensing system

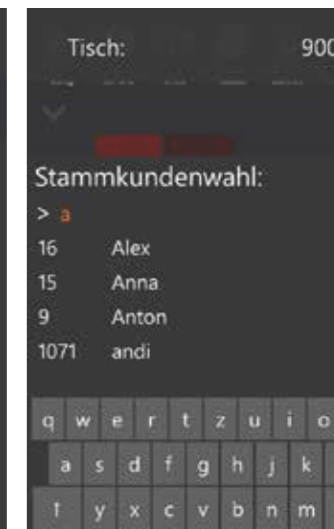


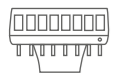
### The obligation to provide a receipt is complied with directly at the dispensing rack.

Billing can be done individually or by groups (tables). Regardless of whether a single guest wants a quick après-ski beer or a whole group want serving, you can respond quickly to any situation while remaining legally compliant. With a small receipt printer right next to the dispensing rack, you can save space and conveniently comply with the obligation to provide a receipt. The entire system can of course be integrated into an existing till system.



It is possible to show unoccupied tables and even enter details for regular guests.





# DISPENSING TOWER

Whether you are new to the world of dispensing systems or you want individual dispensing towers for space or design reasons, you can't go wrong with our dispensing towers!


Also ideal as an addition to the SILEXA wipe dispensing system.

Modern design, excellent technology and convenient touch screen operation make our dispensing towers stand out from the crowd. Clear analysis and management functions are included.



- + The same SILEXA swipe technology as used on the dispensing rack
- + High-quality stainless steel taps
- + Chilled stainless steel magnetic valves mounted directly on the tap ensure perfect beer quality
- + Custom design with taste – Surfaces, shapes and colours can be customised
- + Integrates into the SILEXA product family

**OPTIONS:**

- +  **TIPOS** KASSENSYSTEME **TIPOS INSIDE**  
TiPOS app – Can be retrofitted on every display
- + Also available as a cost-effective DC6 small system



Perfectly matched to the scene: SILEXA swipe dispensing towers in Campus Bräu, Vienna.



**Conny Knell of Landgasthaus zur Knell Mold takes pride in perfection:**

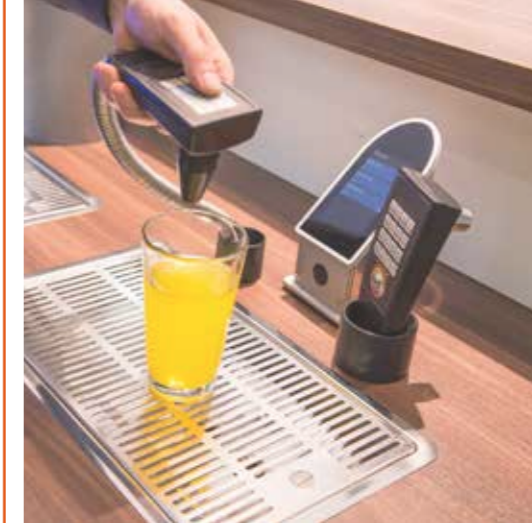
*„Redl dispensing systems are not just installed and handed over, but are perfectly adjusted to our requirements.“*

**Bargun – Post-mix pistol and spirits control**

The Bargun is the perfect choice when time is of the essence. At the push of a button, even larger orders can be drawn and entered in a very short time. Upon request, all pre-approved drinks are shown in list form on the display.

**OPTIONS:**

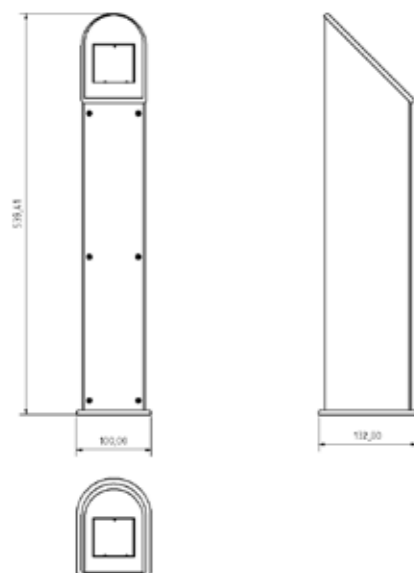
- + TIPOS till app
- + SILEXA ultrasonic sensor – For even more accurate measures
- + SILEXA Telemetry – Notification of malfunctions or sales directly to a smartphone
- + Easy connection to external systems via LAN or RS232 possible
- + Integrates into the SILEXA product family



**SPECIAL:**  
**mixed drinks**

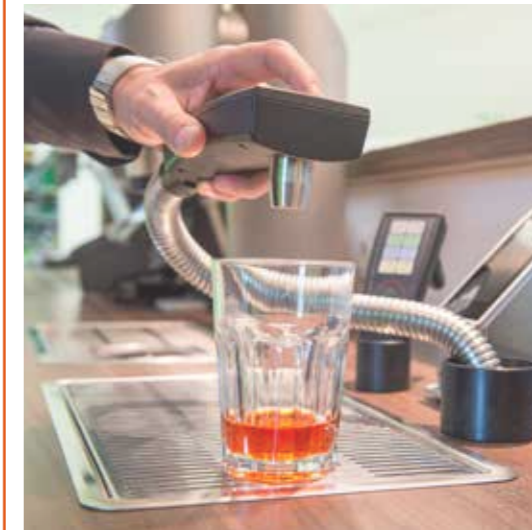


Landgasthaus zum Knell, Mold



**The following variants are possible:**

- 8 buttons – 6x post-mix, sparkling/still water
- 8 buttons – 8 spirits
- 16 buttons – 16 spirits
- 16 buttons – 6x post-mix, sparkling/still water and 8 spirits or wine



An uncluttered solution for serving spirits directly from wide-mouth canisters; featuring a contactless empty detector – a hygienic, space-saving and precise solution. Never again experience the spirits container running dry and have trouble with the waiter.





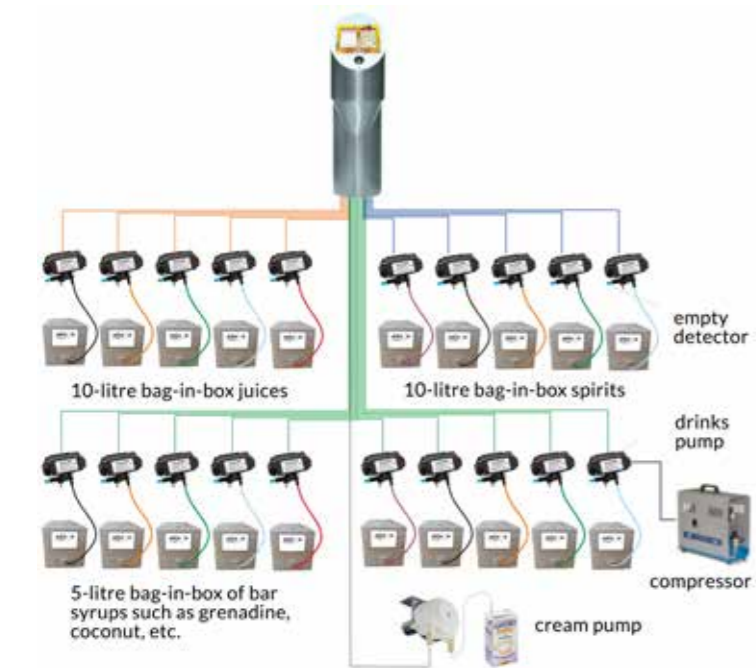
Bowling Arena, Klagenfurt

## The SILEXA Cocktail Jukebox – The reliable bartender

The perfect cocktail is one that is an original. Time and time again. Even after being mixed for the umpteenth time. This is because the cocktail must live up to its promise: the promise of an unmistakable taste.

Your SILEXA CocktailJukebox. It knows neither fatigue nor stress. This computer-controlled, high-tech bartender mixes cocktails, long drinks and mixed drinks in consistent original quality at the push of a button – precisely portioned, precisely measured, within seconds.

All this means is that you can quickly impress more guests with exquisite cocktails. Try creating an in-house special cocktail! Your SILEXA CocktailJukebox is freely programmable and open to creative mixology. Choose from up to 32 different ingredients: spirits, juices, syrups and cream. Or use one of myriad ready-made recipes for the most popular cocktails. Become an acclaimed cocktail pro with the SILEXA CocktailJukebox!



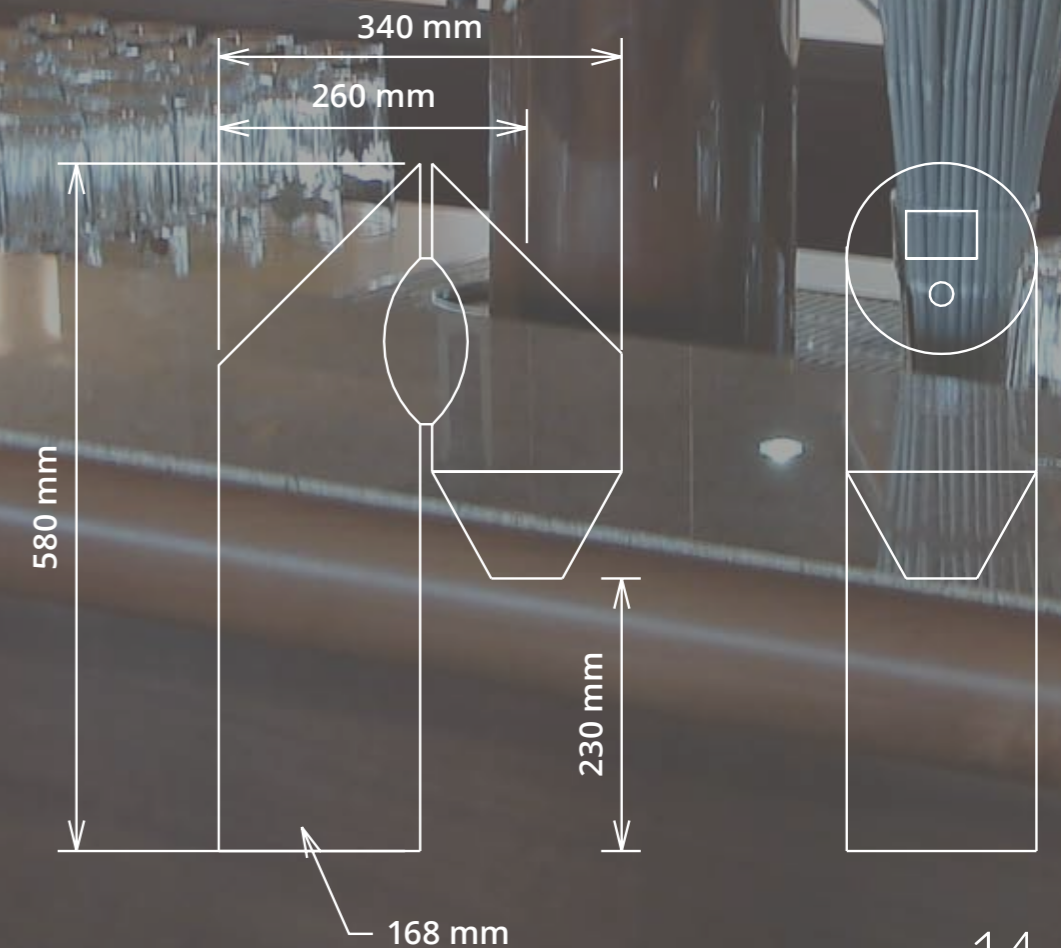
## Shake it, baby!

- + Delivers cocktails like an expert hand – From classic to original creations, over 100 different cocktails are freely programmable
- + Precisely and quickly measured – For a reliable taste experience
- + Rapid preparation increases the customer's satisfaction
- + Records each cocktail dispensed – For maximum control
- + Saves on staffing costs thanks to incredibly simple operation, reduces the loss of ingredients through precise measuring
- + Works with all major till systems.
- + Over 20 ingredients in handy bag-in-boxes

Orange Club, Linz



COCKTAILS  
& DRINKS







SILEXA AllBottle SDS for spirits and wine



### SILEXA AllBottle

Do you still keep innumerable bottles at the bar? Throw them out! And if you previously thought wine and spirits just cannot be dosed precisely down to the centilitre, then allow us to present our proven silexa all bottle system. This will give your guests exactly what they ordered. Up to 500 different drinks served in four precise serving sizes.

Dispense spirits and wines in exact measures. For satisfied guests. And equally satisfied owners. Exact measures and complete control over your inventory, down to the last centilitre. The pourers are freely programmable, the desired dispensing quantity selectable by touch screen. We deliver your silexa all bottle system with clear manager functions and a huge number of useful analysis functions.

SILEXA AllBottle SDS (available in two variants)  
 V1 B 215mm H 460mm D 130mm  
 V2 B 215mm H 505mm D 130mm

SILEXA AllBottle FAS  
 B 200mm H 400mm D 130mm



### TapRack wall-mounted dispenser system

Studies have shown that spirits sales increase by up to 30% when the products are presented to the customer.

With TapRacks, you can spotlight an incredible 48 bottles on just 2.20 m.

Exact drip-free measures are achieved through our special pouring technology.

Purchases are indicated by the bottle in question „glowing“.

Two measure sizes per bottle are possible.

The entire rack can be locked with a single lock.

TapRack system. 6 bottles: B 578mm H 174mm D 336mm  
 TapRack system. 9 bottles: B 846mm H 174mm D 336mm  
 TapRack system. 12 bottles: B 1116mm H 174mm D 336mm

SPECIAL:  
**Bottle dispensers**



### SILEXA CapLock

Control sales of bottles with very little effort. Simply fit SILEXA CapLock on the bottle. It is now mechanically secured. When making a sale, the waiter registers the sale at the till or dispensing system and posts the ordered bottle. Now all he has to do is put the SILEXA CapLock in the base station. Unlocked and registered!



**cap lock dimensions:**  
B 185 mm | H 355 mm | T 345 mm

### X5M touch mulled wine machine

The X5M mulled wine machine makes serving unmistakably good mulled wine child's play.

- + Integrated touch screen for convenient operation
- + Perfect portions due to built-in volume transmitter
- + Can be connected to mulled wine from a keg container or bag-in-box as well as compressed air, CO2 or nitrogen
- + Dimensions: B 295 mm | H 470 mm | D 410 mm



SPECIAL:  
individual goods control



SPECIAL:  
hot beverages



### Serving counter check

Serving counter check is a weight-based registration system for the intelligent control of bottled goods in the food service industry. It combines innovative technology with ease of use and provides much better internal control as each removal is assigned to a waiter and/or table.

- + Registers both the removal of full bottles and serving by the glass
- + Credit and debit operation
- + Clear manager functions and evaluations
- + Combination with all commercially available till and dispensing systems



### SILEXA CoffeeSolutions

Turns every espresso machine into a custom vending machine! With the Coffee Terminal, you can transform your espresso machine into a fully-fledged vending machine. Works with a coin slot or banknote reader, but also with RFID cards or chips. A connection to a central server via LAN or GSM allowing the office to keep abreast of branch sales is also possible. This of course also enables prices to be updated and products reprogrammed.

### SILEXA CoffeeBox

The SILEXA CoffeeBox allows you to connect to almost any dispensing and billing system. No uncontrolled removal is possible unless you want it to be. The features offered by the SILEXA CoffeeBox include an overview of sales (by waiter, branch, etc.), product removal or credit list (pre-approved items are displayed on the credit list) and table entry function.



# POURMY-BEER

More beer sales with lower staffing costs!

Customers tap their beer themselves.

The tap is unlocked at the display using a chip card and the customer themselves can then tap the desired quantity. This makes this system ideal for speciality beer pubs and/or craft beer tasting. In the background, the bartender can immediately see spikes or drops in sales and intervene with targeted promotional campaigns.

There is also a table tap option, where a tap is installed at each table and customers can tap beer directly at the table. The operation of the tap can be unlocked from the till system. Ideal for social gatherings and events.

- + Over 400 systems installed, mostly in the USA
- + Billing with a chip card
- + Displays on the tap provides information about the type of beer, quantity dispensed and credit remaining on the chip card
- + Enhanced customer loyalty
- + Ideal for craft beer events, stadiums, festivals and event catering
- + Connection to many till systems
- + Fully integrated into the TiPOS system, payment of food and drinks





T Taphuys, Tilburg, NL

### Beer board

Our beer board retrieves the data from the SILEXA PourMyBeer system and displays, for example, the most frequently tapped beers per day or week and all of the beers available on a list. Individual beers can be advertised, and the menu and event invitations can also be integrated.



## SPECIAL: fast tapping

Every second counts in many situations in the food service industry. However, the quality must not be allowed to suffer. Our solutions reliably serve your beer to the customer.



T Taphuys, Tilburg, NL

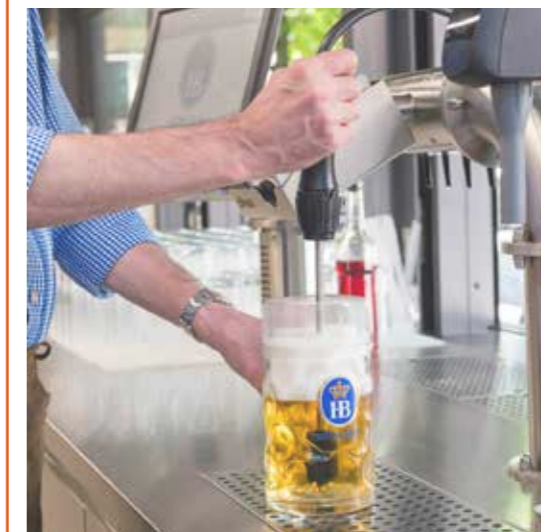
**Paul van Boxtel, T Taphuys, Tillburg, NL were seeking and found an innovative partner:**

*"The fact that the most interesting beers in the world flowed from more than 40 taps required close cooperation between the brewery and dispensing technology. Redl mastered it perfectly."*



### Beer turbo-rod

One measure of beer in less than 15 seconds.



### Beer jet

Perfectly tap more beer faster. For events. For stadiums. Works with glasses and goblets.





**External dimensions,  
SILEXA Growler & Bottle Filler**  
B 195 mm | H 665 mm | D 395 mm

- + The compact bottle filler for the dining area. Ideal for microbreweries, bars and pubs.
- + Available with one or four lines
- + Back pressure filling prevents foaming
- + 2 litres in about a minute
- + Beer logo can be screened on the display
- + RGB LED lighting
- + Integrated flushing system
- + Beer stop with a reed contact can be attached
- + Variable bottle size – adjustable level measurement
- + Modern colour touch screen interface
- + Integrated counter and log

**OPTIONAL:**

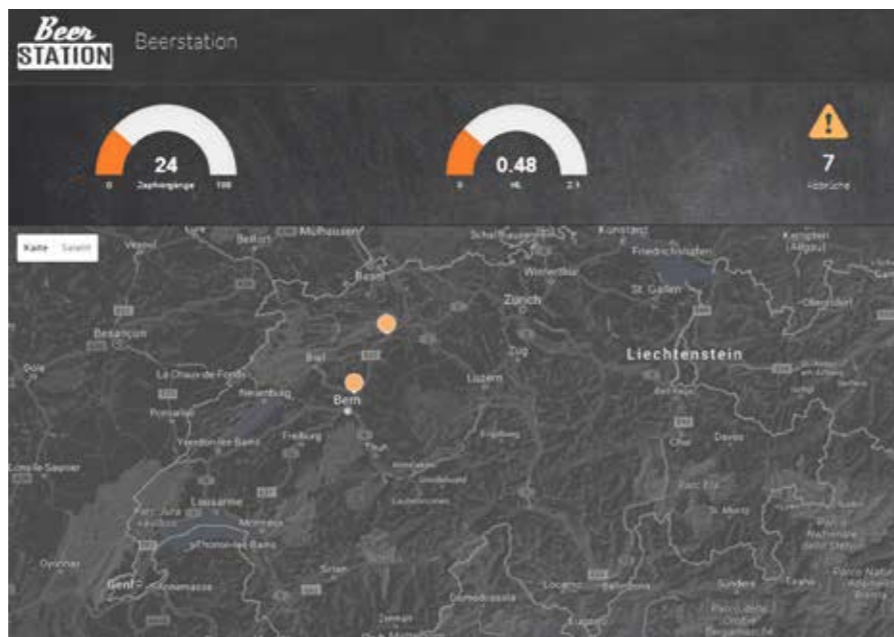
- + GSM interface for telemetry
- + Cleaning bottle & TM Desana
- + Fully automatic cleaning system

**Manfred Weiss of Feldschlösschen in Switzerland appreciates like-minded partners:**

*„We have just implemented another major innovation in our brewery system with Redl and the beer station. We were once again impressed by the precision and flexibility, from the initial idea to the roll-out!“*



All devices feature an integrated GSM module, and a browser-based central management tool can be used to retrieve information on beer sales, cleaning cycles and error messages.



# SILEXA GROWLER & BOTTLE FILLER



# SILEXALINE CLEANER

Every second counts in many situations in the food service industry. However, the quality must not be allowed to suffer. Our solutions reliably serve your beer to the customer.



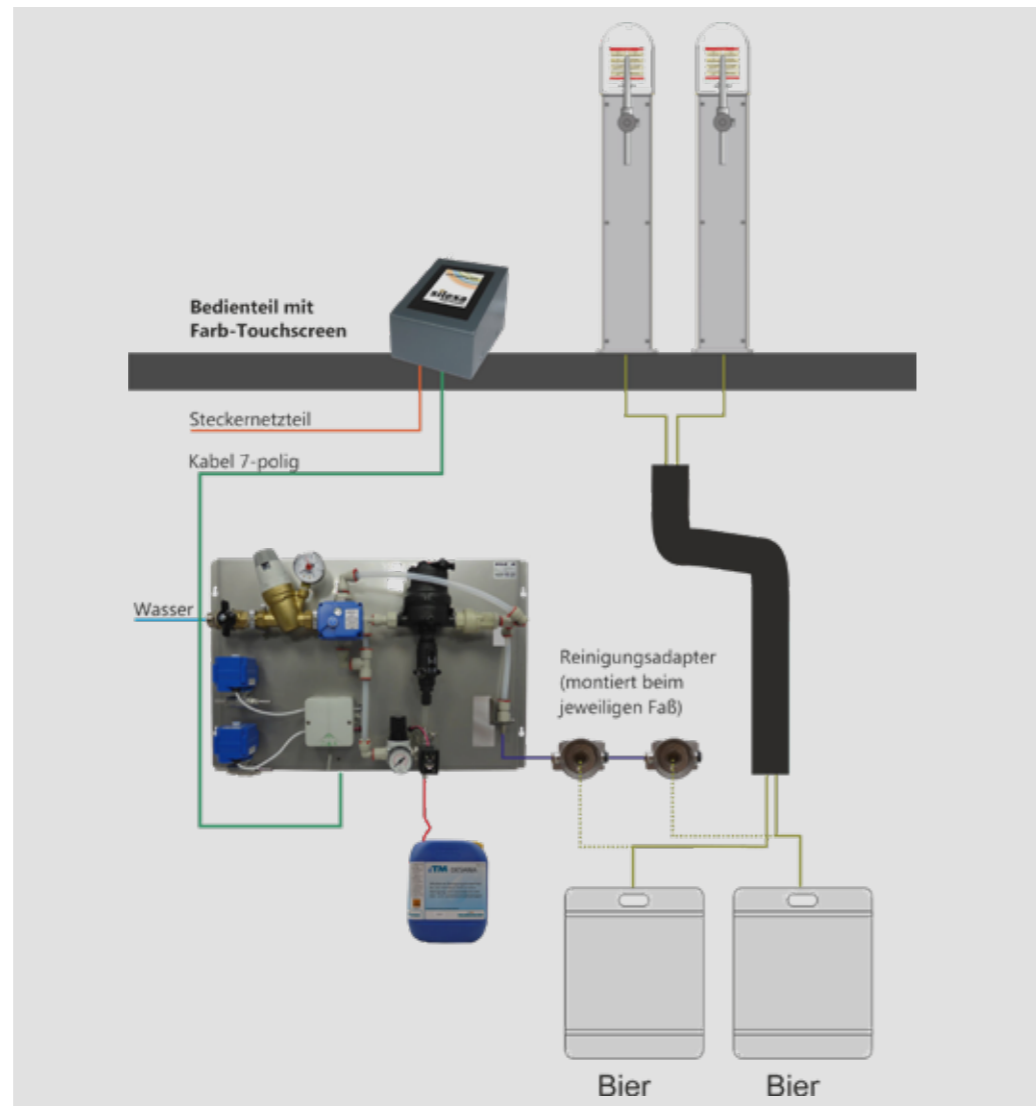
Hofbräuhaus am Steinertor, Krams

**SPECIAL:**  
cold storage  
technology

Service high-quality beer requires perfectly maintained beer lines. So do good beer sales.

But cleaning your beer lines does not need to be laborious – just thorough, and preferably automatic!

Simply follow the instructions on the display of the SILEXA LineCleaner to ensure enjoyment of “unclouded” beer in just a few steps.



## SILEXA KegSwitcher

Automatic barrel changeover for up to four kegs per beer line. No empty beer lines, no foam, no filling the line from the new keg. The use of our special motorised valves means there are no line constrictions or warming of the valves. Fully integrated into our SILEXA system, which allows empty indications to be displayed on the dispensing rack. The temperature of the beer and the gas delivery pressure can also be measured and displayed. If these are outside the tolerance, they are displayed flashing red to alert the user that, for example, the CO2 bottle is empty. This is achieved through a graphic display directly at the beer tap.

## SILEXA ultrasonic sensor

The SILEXA ultrasonic sensor uses unique, innovative ultrasonic technology. The sensor contains no moving parts and the beverage does not come into contact with the measuring elements. Consequently, this sensor provides extremely accurate results, is very durable and does not need to be disassembled when cleaning the beer line.



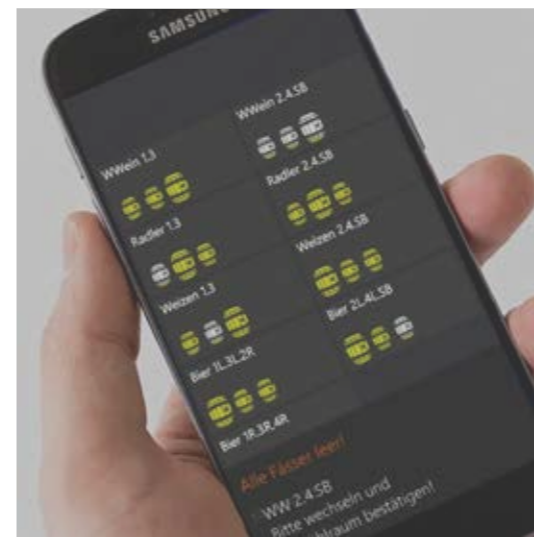
## It works like this:

Operation using the touch-sensitive screen on the control unit of the beer line cleaner.

Traffic light colours indicate the status between cleaning processes.

A cleaning process can of course be started manually at any time if necessary.

For the most efficient cleaning, follow the simple instructions on the screen. This makes it nearly impossible to incorrectly run the machine.



## SILEXA Telemetry

An integrated GSM module enables all of the measurement values and sales figures to be transmitted to a web portal or mobile phone.

Highlights:

- + Monitor fill levels, temperatures and pressures
- + Display measured values on a central web interface
- + Immediate alerts in case of critical readings
- + Firmware updates and remote maintenance
- + Notify suppliers for automatic reordering



# SPECIAL SOLUTIONS

Special solutions are what we do – everyday. Whether you're building a never-before-seen dispensing system or remodeling an existing system – we look forward to hearing from you.



Custom beer bar for Kolarik's Luftburg with integrated Bierpool Pro System.



Refurbished beer bar, Plachuttas Grünspan



Integration with a system from another manufacturer, Hochalm Obertauern



The Steinertor brewery in Krems taps beer and AF with two touch screen-operated copper design systems at the main bar.

# SUCCESS, GUARANTEED:

**Karl Heinz Rudolf and his engineering team:**

*“Every one of my colleagues is a professional in their field. This is how we succeed in creating the most outstanding solutions for our customers.”*

**Engineer Bernhard Gabler enjoys maintaining customer relations:**

*“A satisfied customer is the greatest investment in the future, and the challenge we must face.”*



At Redl, we have made it our job to facilitate professional enjoyment.

Perfect dispensing solutions right down to cold storage are what we do every day so that you can delight your guests with perfect hospitality each and every time.

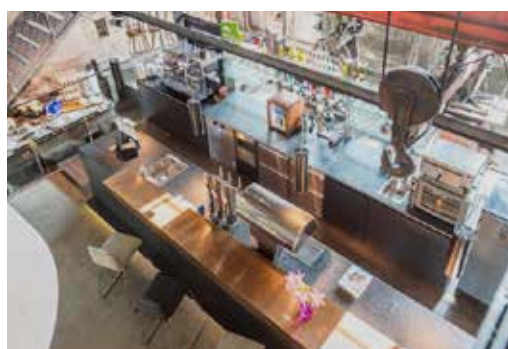
Whether it's a POS integrated into the dispensing

system or a fully automatic beer cleaning solution - there is no question in front of, behind or under the bar for which we have no answer.

If you do find yourself confronted with a problem that cannot be solved with our standard catalogue, then we look forward to creating the perfect solution for you with our highly specialised team!

[www.redl.net](http://www.redl.net)





### **Hollabrunn Office & Showroom**

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**[www.redl.net](http://www.redl.net) | [www.silexa.com](http://www.silexa.com)**

### **Salzburg Showroom**

Hotel & Design Werkstatt Gusswerk  
Söllheimerstraße 16, 5020 Salzburg