



STADIUM & EVENT

EXPLORE HOW OUR PRODUCTS CAN SIMPLIFY
YOUR DAILY OPERATIONS AND IMPROVE
EFFICIENCY. FIND THE IDEAL SOLUTION
TAILORED TO YOUR NEEDS.

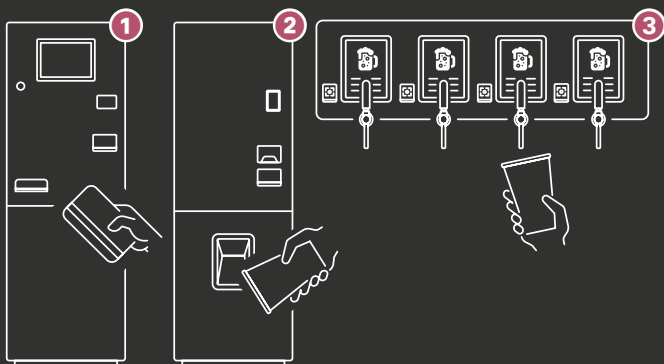


INNOVATIVE SOLUTIONS FOR EVENTS AND STADIUMS

PourMyBeer for events systems revolutionize beverage service at large events. Thanks to smart self-service solutions, large crowds can be served efficiently and quickly, while significantly reducing the need for staff. The flexible self-service technology allows visitors to pour their drinks quickly, easily, and without long wait times.

POURMYBEER TAPWALLS - EFFICIENCY MEETS CONVENIENCE

The process starts at the **card terminal ❶**, where visitors receive an RFID card and load it with credit. They can then pour any desired amount of their favorite drink at the **PourMyBeer tap walls ❸**, as long as they have enough credit. A brief tutorial on the screen ensures even inexperienced users can pour their drink with ease. These self-service solutions not only enhance convenience but also boost revenue – beer sales can increase by up to 25% as there are no wait times, and visitors can pour their drinks at any time.

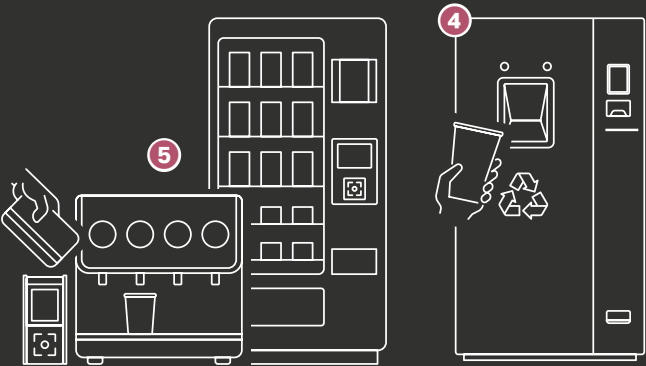


SUSTAINABILITY THROUGH REUSABLE CONCEPTS

In addition to efficiency, **PourMyBeer for events** contributes to sustainability. At the **cup dispenser ②**, visitors receive a reusable cup, and the **cup recycler ④** allows for the return of cups and the deposit refund onto the RFID card. By eliminating single-use plastic, these systems help promote environmental conservation.

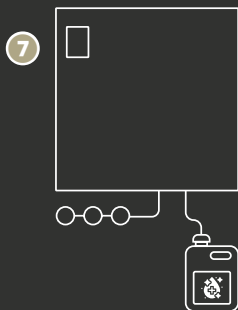
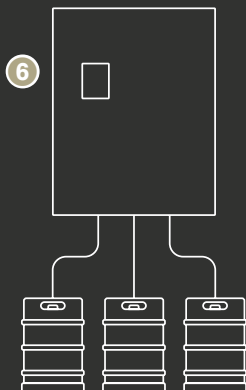
EXPANDABLE SOLUTIONS FOR A VARIETY OF BEVERAGES AND SNACKS

In addition to the **PourMyBeer tap walls**, the system is highly versatile and can also integrate **vending machines, coffee machines, and soft drink dispensers ⑤**. This flexibility allows venues to offer a wide range of beverages and snacks, all while maintaining the same efficient and user-friendly self-service experience. Whether it's beer, coffee, or soft drinks, the integrated system ensures seamless operations and maximizes convenience for visitors.



FLEXIBLE INTEGRATION AND MAXIMUM HYGIENE

Supported by automatic cleaning of beverage lines with the **SILEXA Draft Line Cleaner ⑥** and fully automated keg switching with the **SILEXA KEG Switcher ⑦**, the systems offer maximum efficiency and hygiene.



EFFICIENT MULLED WINE DISPENSING FOR CHRISTMAS MARKETS AND APRÈS-SKI

Our **mulled wine dispenser** is the perfect solution for Christmas markets or après-ski bars. It keeps the mulled wine at the ideal temperature, never exceeding 85°C, preventing waste or overcooking. With three integrated 2.4" touchscreens, precise portion control and accurate billing are ensured, so your guests always enjoy consistent top-quality servings. Optional pumping solutions, such as membrane or bag-in-box pumps, are available, and there's also a manual version for maximum flexibility.



