



Pursuant to Section 12 of the Weights and Measures Act 1985

Certificate No 2289/1 Revision 5

Issued by:

The Office for Product Safety and Standards

In accordance with the provisions of Section 12 of the Weights and Measures Act 1985, the Secretary of State for Business and Trade has issued this UK national type-approval certificate to:

Voodoo Group Ltd
1 Lucas Bridge Business Park
Old Greens Norton Road
Towcester NN12 8AX
United Kingdom

And hereby certifies as suitable for use for trade the following pattern of an intoxicating liquor instrument, in respect of a multi-dispense machine for use in dispensing simultaneously up to twelve measured $\frac{1}{2}$ pint volumes of beer or cider by the momentary depression of a switch.

The necessary data (principal characteristics, alterations, securing, functioning etc) for identification purposes and conditions (when applicable) are set out in the descriptive annex to this certificate.

Under the provisions of section 12(5) of the said Act, this certificate is subject to the conditions described in the descriptive annex.

Note: This certificate relates to the suitability of the equipment for use for trade only in respect of its metrological characteristics. It does not constitute or imply any guarantee as to the safety of the equipment in use for trade or otherwise.

This revision replaces previous versions of the certificate.

Issue Date: 06 July 2023

Valid Until: 05 July 2033

Grégory Glas
Technical Manager

For and on behalf of the Secretary of State

CERTIFICATION NO 2289/1

Descriptive annex

1 INTRODUCTION

This pattern of a liquid measuring instrument is the same as that described in Certification No 2289 with the modification that up to twelve dispense heads and associated electronics are housed in a multi-dispense machine.

2 CONSTRUCTION

2.1 The multi-dispense machine (Figures 1 and 2)

This is a single machine which is designed to deliver up to twelve drinks simultaneously, the typical standard system delivering eight. Each Cellameter may have an adjustable flow restrictor fitted downstream of the Cellameter in order to aid the setting of the delivery speed. Each individual dispense point can be isolated so that any number of individual Cellameters may be operated from the master switch. The green indicating LED for each Cellameter is situated next to the isolation switch for the respective tap.

The dispense heads are fitted into cross members which can be tilted downwards during delivery thus reducing the incidence of gas breakout during dispense.

2.2 The cellar board (Figure 3)

If the multi-dispense machine has 12 dispense heads the cellar board consists of:

- 12 half pint Cellameters
- 6 electric pumps
- 6 FOB (froth on beer) units – the capacity should be in excess of 1 pint
- 3 power packs (240 V – 24 V)
- 2 remote coolers
- 1 mains inlet plug - 32 amp
- 2 mains outlet sockets - 16 amp
- 3 isolation switches for power packs

3 AUTHORISED ALTERNATIVES

3.1 Having up to twelve individual dispense heads supplied by the system described in the descriptive annex.

3.2 Having an alternative design of multi-dispense machine as shown in Figure 4, manufactured by IMI Cornelius Ltd, with controls combined to allow simultaneous dispense. Each tap may be individually switched out enabling any multiple dispense quantity from 1 to 12.

3.3 Having the optional use of a road tanker as a source for product supply (Figure 5 and 6).

3.4 Having the option for each 'fob' and pump arrangement to drive up to three outlets. The capacity of the 'fob' units should be in excess of 1½ pints.

3.5 Having an alternative manufacturer:

Hallamshire Brewery Services
Liverpool Street
Sheffield
S9 2PU
United Kingdom

3.6 Having an alternative meter design with a machined measurement chamber, this meter model is designated the Cellarmatic (Figure 7) and is described in Certificate No.1823.

3.7 Having an alternative design of multi-dispense machine, manufactured by T.M.I. Specialist Beer Dispense Installers, Edgebridge House, Mill Lane, Edgebridge, Mere BA12 6DB, as shown in Figure 8

3.8 Table Top Multiple Dispense Machine (Figure 9)

3.8.1 The Table Top Multiple Dispense Machine (TTMDM) is designed to deliver multiple drinks where large numbers of people require serving in a limited period of time. The machine is generally smaller and lighter with a footprint size approximately of 400 mm x 200 mm). The machine comprises a base unit into which the product is fed via bulkhead connectors, two vertical side sections and a cross section containing the solenoid valves, spouts, master operating switch and individual isolating switches. The meters and fobs are mounted on a separate freestanding board (a schematic is shown in Figure 10). The whole of the vertical and cross sections are covered with a protective cover in either metal or plastic. Drinks containers (normally plastic or cardboard) are fed under the filling heads on a tray and operation of the master switch causes all the meters to dispense into the containers. The pressure of liquid causes the spouts to project downwards into the container thus reducing the incidence of foaming into the containers. When the flow stops the spout retracts to allow removal of the tray of drinks from the machine.

3.8.2 The machine is fed from storage containers and each container is provided with a fob detector to ensure foam does not enter the system when a keg empties. Depending upon operating parameters a pump may be fitted to assist in the flow of product and the product will be cooled by means of some type of cooler. The individual isolating switches on the cross section breaks the switch connection of each individual meter. This means that once the meter has started to dispense it cannot be interrupted by turning the meter off. Similarly, with the individual meter turned off it cannot be activated.

4 CONDITIONS

4.1 The measuring instrument can be used without a FOB detector in the beer line only under the following conditions:

- (i) An electric pump is always used attached to a maximum of 2 Cellameters.
- (ii) The beer is supplied to the meters from double skinned road tankers with a volume capacity of at least 14,000 litres each which are fitted at between - 1°C and - 2°C.

- (iii) A chilled water line, cooled by a remote cooler, is attached to the beer lines to maintain low product temperature.

4.2 If the system is to be used with standard brewery kegs then a FOB detector with a capacity in excess of 1 pint capacity must be installed for every two Cellameters and wired for stroke completion. Without this the system is not type approved for use for trade.

5 ILLUSTRATIONS

Figure 1	Multi-dispense machine
Figure 2	Multi-dispense machine
Figure 3	Cellar board and multi-dispense machine
Figure 4	Alternative design of Multi dispense unit
Figure 5	Road Tanker
Figure 6	Road Tanker Manifold and coupling devices
Figure 7	Cellarmatic meter
Figure 8	Alternative design of Multi-dispense machine
Figure 9	Table Top Multiple Dispense Machine
Figure10	Schematic of Table Top Multiple Dispense Machine

6 CERTIFICATE HISTORY

ISSUE NO.	DATE	DESCRIPTION
2289/1	25 January 2000	Type approval first issued.
2289/1 Revision 1	09 September 2008	Addition of sections 3.2, 3.3, 3.4 & 3.5, and Figures 3, 4, 5, 6 & 7.
2289/1 Revision 2	03 March 2009	New address for TMI (front page) and addition of new section 3.2 Sections 3.2, 3.3, 3.4 & 3.5 re-numbered to 3.3, 3.4, 3.5 & 3.6 Addition of new section 3.7 Changes to section 2.2, 3.4 & 4.2 regarding the capacity of the 'fob' detector.
2289/1 Revision 3	19 February 2010	Section 3.8 Table Top Multi Dispense Machine added. Revision requested by Hallamshire Brewery Services.
2289/1 Revision 4	31 December 2013	Certificate renewed for 10 years.
2289/1 Revision 5	06 July 2023	Certificate renewed for 10 years. References to National Measurement Office replaced with Office for Product Safety and Standards. Manufacturer's address on front page changed from: 22 Beech Lane Kislingbury Northamptonshire, NN7 4AL United Kingdom

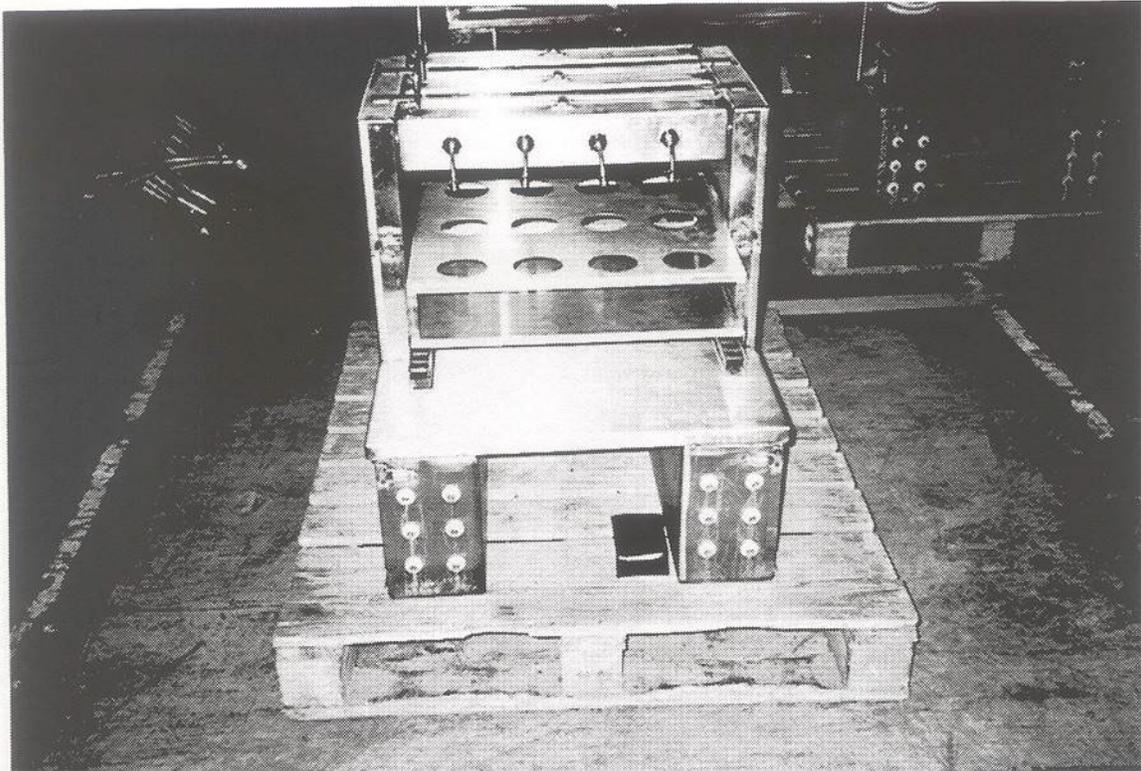


Figure 1 Multi-dispense machine

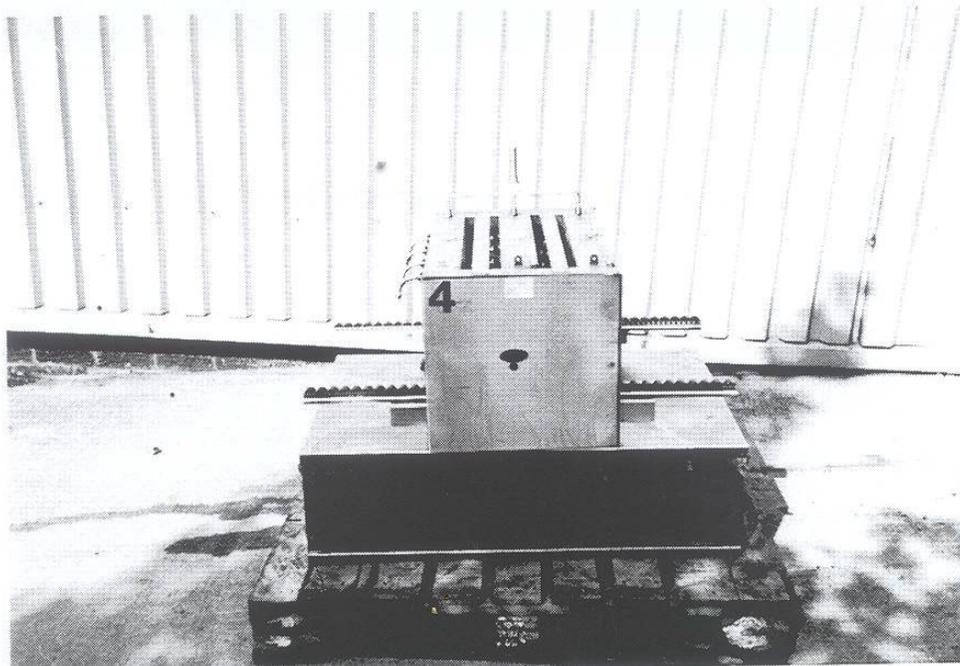


Figure 2 Multi-dispense machine

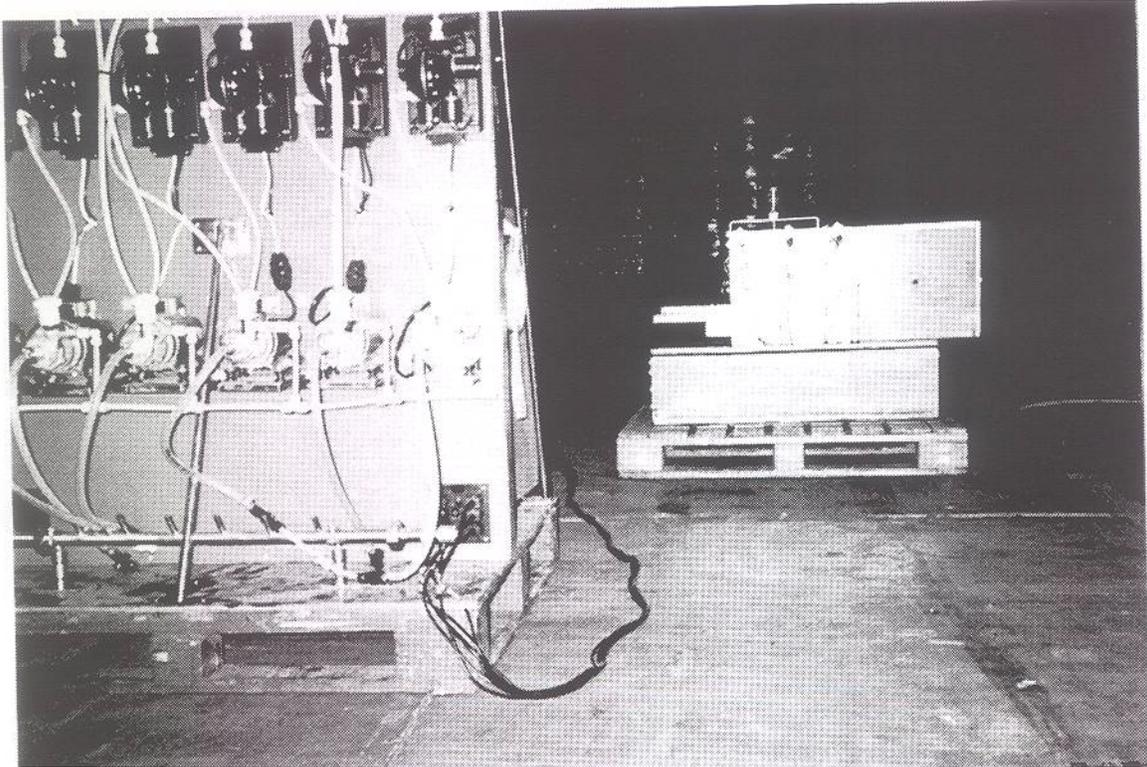


Figure 3 Cellar board and multi-dispense machine



Figure 4 Alternative Multi dispense unit



Figure 5 Road tanker



Figure 6 Road Tanker Manifold and coupling devices

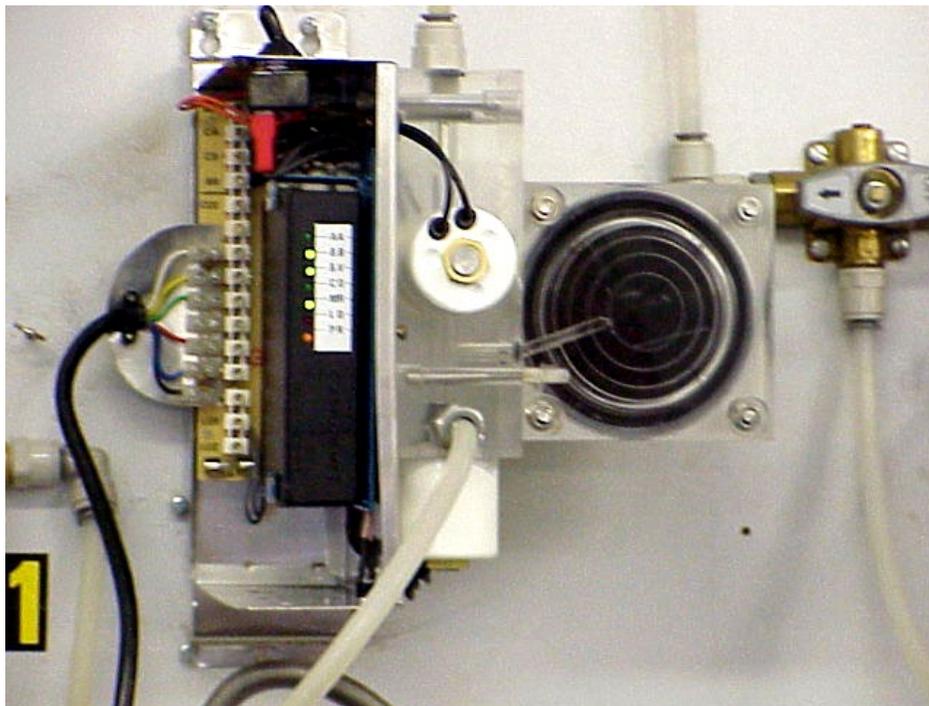


Figure 7 Cellarmatic meter



Front View



Rear View

Figure 8 Alternative Multi dispense unit



Figure 9 Table Top Multiple Dispense Machine

SCHEMATIC LAYOUT TABLE TOP MULTI DISPENSE UNIT

USING CELLAR METERS

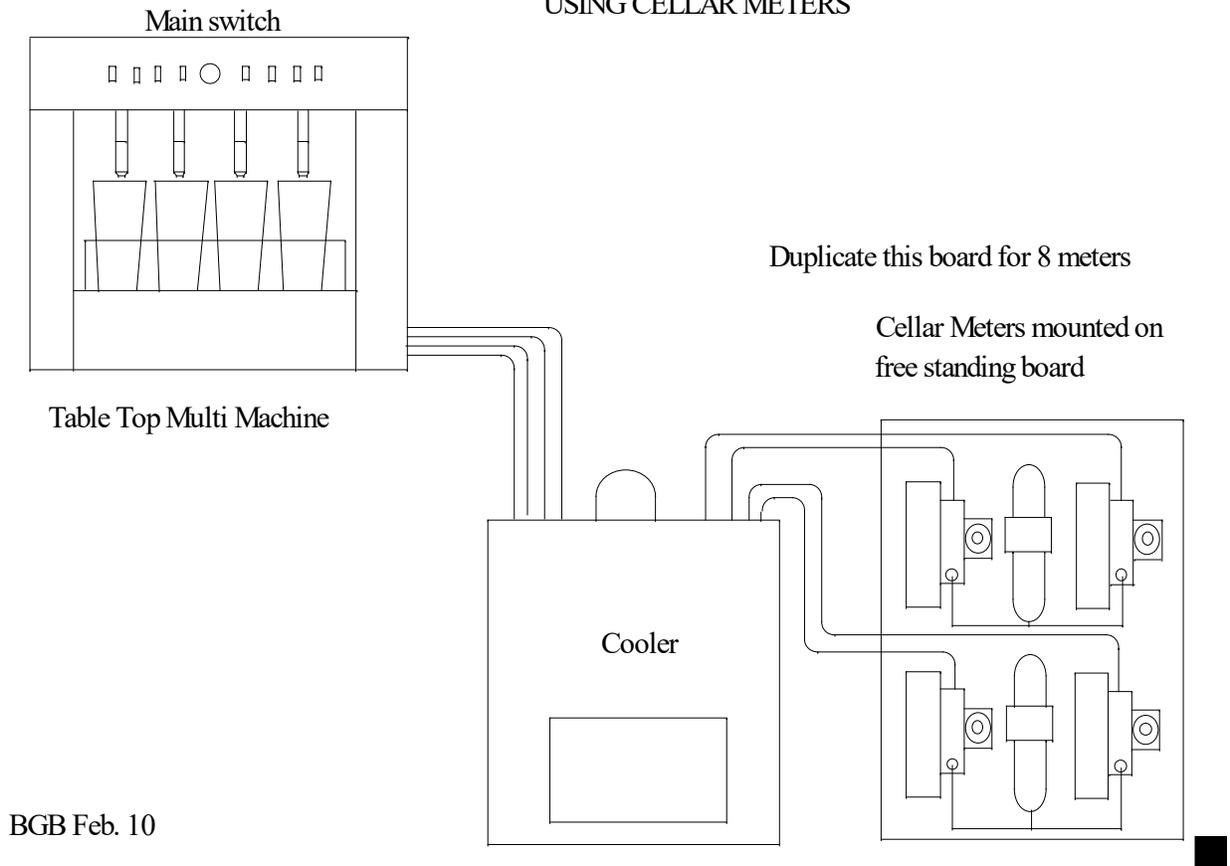


Figure10 Schematic of Table Top Multiple Dispense Machine