

BUBBLE BUTLER™

CARBONATION MANAGEMENT SYSTEM



The Bubble Butler™ delivers consistent and stable carbonation levels for your beverage to fully automate your carbonation control.

By managing the complex process of forced carbonation, the Bubble Butler ensures your customers enjoy the ideal carbonation for each of your unique beverage styles.



REPEATABLE, ACCURATE CARBONATION

Get consistency and control over the quality of your finished product.



PACKAGING-READY PRODUCT CONDITIONS

Ensure your product is ready on packaging days, maximizing reliable fills and minimizing spillage.



REDUCED CO2 COSTS

Through precise, ultra-fine bubble carbonation control, the Bubble Butler helps reduce your CO2 consumption.



HANDS-OFF TIME SAVINGS

Automated carbonation control minimizes operator error and eases time for product transfers.



Set it and forget it.

The Bubble Butler can manage your facility's carbonation processes so you can focus on important tasks at hand.



LEARN MORE

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PROUDLY
MANUFACTURED IN
COLORADO, USA.

LOCAL SERVICE WORLDWIDE.

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BUBBLE BUTLER™

CARBONATION MANAGEMENT SYSTEM



DIMENSIONS: 6 in (2.2 cm) W x 10.6 in (27 cm) H x 5.7 in (14.5 cm) D

CONFIGURATIONS:

- Multiple configuration options depending on brewhouse equipment
- Option to manage multiple carbonation stones simultaneously

INSTALLATION:

- Mounts to wall, tank or other surface
- Wi-fi enabled



COMPLETE CARBONATION MANAGEMENT

Select your desired carb level and let the Bubble Butler do the rest. The Bubble Butler monitors small changes in product temperature and brine tank pressure to instantly calculate a precise finish pressure. Your set carb level is reliably and accurately maintained until you are ready to package.

ALERT SYSTEM

Get notifications about your current tank status and potential interruptions to your brewing cycle. The Bubble Butler detects and alerts you to diminishing CO₂ supply, misconnections, leaky fittings, glycol system issues and carbonation stone inefficiencies so you can stay on schedule.

SIMPLE OPERATION

Control your entire carbonation process with just three buttons and a simple user interface. Streamline your operation further with user-friendly modes for carbonation, pre-scrub, head pressure and CO₂ flow control and venting.

PACKAGING MODE

During packaging runs, the Bubble Butler helps regulate pressure from the tank to your filling system so your kegging, canning or bottling days go smoothly. Head Pressure Mode lets you maintain your desired carbonation level in your final packaged product.

REMOTE MONITORING

Check and review real-time carbonation and tank management data remotely from your phone or computer. Throughout your carbonation and packaging processes, the Bubble Butler lets you monitor product conditions and track data for quality control.



SANITARY CONSTRUCTION

Ultraviolet anti-microbial lamps ensure the pipes that lead to the stone are inhospitable to microbial life. Pipes inside the Bubble Butler are made of food grade FDA tubing.