



SOLOTEL HOTEL MANAGEMENT

4th February 2008

Re: Cellar Control System – Hunter Technologies

We have recently completed a trial of the Cellar Control System from Hunter Technologies at the Paddington Inn. The system was installed on five of our beer lines and the rest were left without treatment. Since August 2007 we have been cleaning the lines fitted with the Cellar Control system once a month, and maintained our regular weekly clean on the standard lines.

Since carrying out the side by side test, we have noticed the following;

- The lines fitted with the cellar control system are now being cleaned on a four week cleaning cycle with no negative effects
- There is good quality beer after four weeks of no line cleaning
- We have had significant Savings in beer wastage, labour and chemicals
- Our cost savings from installing the system are far greater than the cost of the system.

We have now decided to implement the system to all our beer lines and are treating all 12 beers rather than just the 5. The system has been a success and we will continue to monitor its results. The system has also been implemented to other hotels within our group after this positive result from the Paddington Inn and we look to roll out to all venues over time.

We recommend the system and feel it is a great addition to any beer system given the savings that can be achieved.

Yours Sincerely,

Ben Stephens
Operations

SOLOTEL PTY. LIMITED
A.C.N. 002 000 231
360 VICTORIA ST. DARLINGHURST
NSW 2010 AUSTRALIA
TEL (02) 9332 2850 FAX (02) 9332 4375