

Putting a **Chill** on milk... straight out of the box.™

- Serves Ice Cold Milk @ 32° to 34° for optimum quality taste.
- Dispenses milks, non-dairy, iced coffee/tea, smoothies, liquid yogurts, juice products and much more.
- No minimum dairy production for flavored milk needed. Unlimited flavored milk selection.
- Retail use for concentrate and Aseptic milk products, including flavoring.
- Systems showcase new marketing avenues for primary take home products.
- High Volume Service = bulk packaging and/or BIB series hook-up methods.
- Dairy packaging, production, and delivery cost savings.
- New Sales Outlets - Ball Parks, Raceways, Concert Venues, Movie Theaters, Skating Centers and more.
- A systems approach fits right in with Food Service clientele, when space is at a premium and multi-products is expected.



A Portable Refrigerated Cart Featuring the SAC
403 Remote On-Board



Standard 18 – General Beverage
Standard 20 – Bulk Milk Dispensing

Robinson/Kirshbaum Industries, Inc. Custom Beverage Technology

R/K Industries has redefined the cost saving concepts of true bulk milk/beverage dispensing with systems engineered to enhance sales and stimulate product marketing by incorporating fifty plus years of proven dispensing technology and advertising methods. So now the Milk Industry can sell and market their beverage products just like the Beer and Soda Industries have within the Food Service Industry.

Our remote and portable SAC Systems center upon the multi-faucet, temperature enhanced, patent pending dispensing towers that lets you pour milk and other beverages at their optimum temperature – fresh and ice cold. By utilizing our ratio-mix flavoring components we can further enhance marketability and profits. Nothing gets your products recognized better, than a quality poured iced cold milk can deliver.

- Innovative Application of Proven Technology
- Ratio-Mix Beverage Flavoring
- Dispense Milks and Non-Dairy Beverages
- Supports Brand and Product Marketing
- Real Bulk Beverage Dispensing



Standard Tower
2 faucet

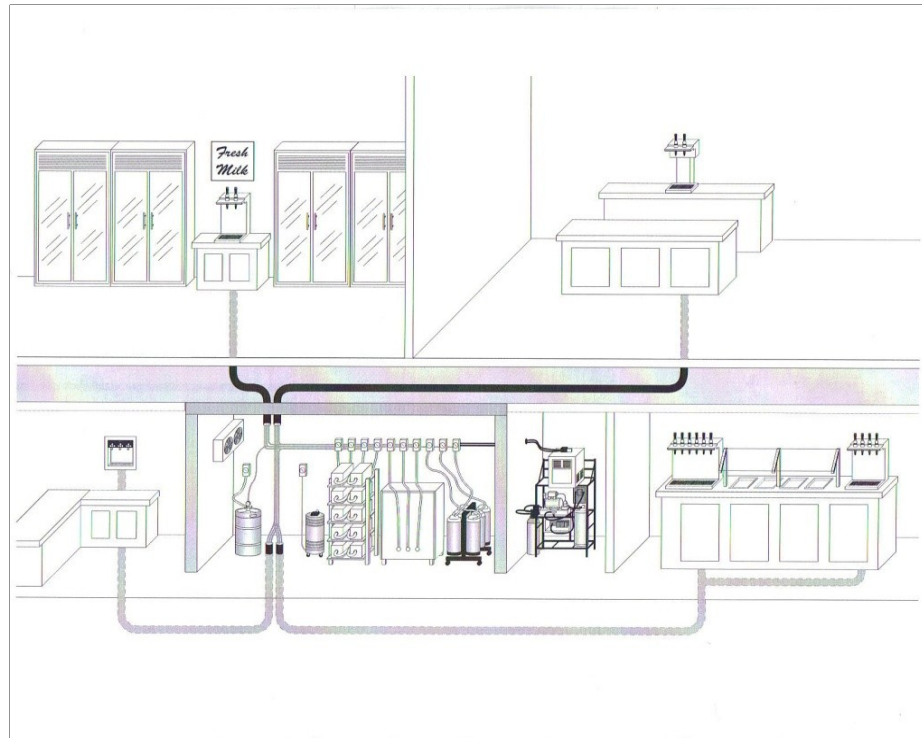
A window of opportunity is open to expand the sales of milk beverage products. A remote dispensing system for the Dairy industry can assist in milk being readily available for all beverage occasions – in all the right places.



T-Tower
2 faucet

- If given a choice, parents would want their kids to drink healthier beverages.
- Remote systems increase sales by opening up access to new markets.
- Use of bulk BIB packaging lowers labor handling costs while keeping beverages readily available during peak demand periods.
- Dispensed beverages moves more product volume, while lowering production costs.
- Remote system advantages: smaller dispenser foot prints, multiple dispenser locations, dispense multiple beverage products, maintain ice cold product temperature, and direct sales marketing where customers will take notice.

Coffee Shops, Truck Stops, Theme Parks, Sport/Concert Venues, Movie Theaters, Cruise Ships, Bowling/Skating Facilities, Military, Schools/Colleges/Universities, Correctional, Hotel/Motel, Malls, Food Courts, Catering, C-Stores, Super Markets, Fast Food, etc.



A Few SAC 403 Remote System Options

Grocery /C-Store/Club Outlet (**Upper Level**) Bar/Movie Theater/Coffee House
Hotel/Motel/Lunch Room (**Lower Level**) Schools/Colleges/university/Cafeteria
Cooler- Dispensing Container Options (**Lower Center**) Remote Syst. Equip. Rack

- SAC Remote Systems can be engineered to meet special requirements and outfitted with other RKI equipment/components to handle a customers custom dispensing needs.
- Systems utilize 50 + years of proven engineering and technical capability.
- A new dispenser cold block is patent pending.
- Temperature is maintained the entire length of trunk housing run, ice cold.
- Why should milk be dispensed like other beverages? The answer is, with the right type of equipment now available, **WHY NOT!**

