



**Robinson/Kirshbaum Industries, Inc.**

**Custom Beverage Technologies**



## SAC 403 Milk Dispensing System

*“Putting a chill on milk...straight out of the box”* exemplifies the next evolutionary step in selling milk, milk related and other beverage products. Our systems approach redefines for the milk industry the cost saving concepts behind true bulk dispensing, quality enhanced point of dispense temperature controlled, and instantaneous product brand-name appeal. Systems that draw upon years of proven technological and advertising capability, engineered to enhance beverage sales and marketing.

### **Milk Dispensing Systems: The Details**

**How our system works.** Every SAC 403 system starts with a refrigerated power pak that circulates a glycol coolant throughout the distance of the beverage lined trunk housing and then circulates through the specially designed dispensing tower only to return back to the power pak source. The milk originates in a refrigerated cooler in the form of bag n box container’s that are connected to milk certified lines and pumps that send the milk down the trunk lines to the dispensing tower to wait until it is poured cold and fresh for your client’s enjoyment.

**NSF Certification, guaranteed.** Health safety is vastly important when it comes to handling milk, milk related, and other beverages. It is important to have a system that is recognized by the local health boards as being compliant with established codes and regulations set up for milk and other related beverages, that have undergone inspection and specific testing to assure health safety. Our system isn’t solely comprised of NSF certified components. The SAC 403 Remote System has been certified for NSF Standard 20 – Bulk Milk Dispensing Equipment and NSF Standard 18 – General Beverage Dispensing Equipment in its entirety. Even our simple 4 –step cleaning program\* had to undergo and pass stringent testing protocol under NSF 20 to allow our systems to bear the NSF certified logo.

**Let’s focus on the dispenser for a moment.** Our specially designed towers comply with the NSF 20 rule of keeping the milk chilled right up to “the point of dispense.” Every stainless steel faucet in the towers has been embedded in a design engineered metal cast cold block ensuring that our circulated glycol coolant keeps the milk/beverages always chilled while sitting inside the faucet bodies point of dispense chambers awaiting to be poured. Our towers can deliver milk as cold as 32° and we can adjust the systems delivery temperature to the meet temperature requirements of different beverages. Even beverages with up to 9% alcohol content can be poured at below freezing temperatures if you desire.

**Tower options:** Currently we can offer 2, 4, and 6 faucet towers. Since each system is custom built for your specific location requirements, we can consider multiple towers off a single system depending on facility site details. We also offer our stainless steel tower exterior in a wide range of durable colors, surface finishes, surface designs, and textures to appeal to a more personalized appearance.

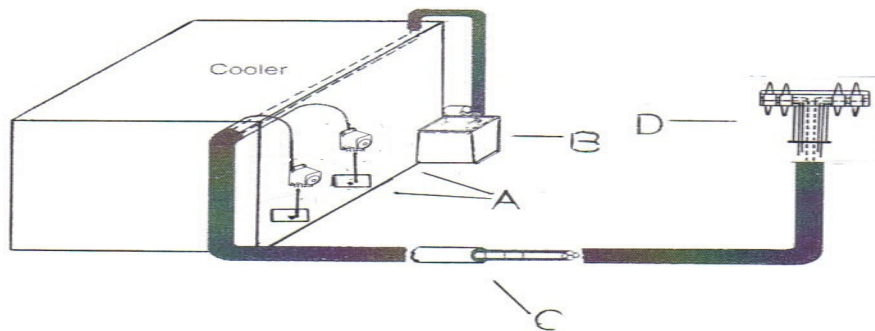
**Quick connections and more:** Bag n box containers are the most sanitary, easiest to use and maintain bulk packaging on the market today. BIB's are offered in various sizes to accommodate pre-mix and/or mixed ratio product blending beverage options that all work well with our SAC systems. Inventory control can feature dates, manufacture plant, bar codes or any number of vital statistics that your operations require on each bib container. BIB containers can be hooked together in multiple container series to increase beverage capacity. We also offer a variety of bib racks and equipment racks that support the power pak and the gas saving Excel Air-Compressor which pressurizes the beverage pumps.

**Beverage diversity is no problem.** SAC remote dispensing systems offer more savings options worth considering when other beverages are considered. Milk, milk related and non dairy drinks, iced teas, iced coffee specialties, juices, liquid yogurts and smoothies, real "milk" shakes and malts, all sorts of new fancy beverage creations, flavored water and energy drinks, margaritas and other specialty drinks, including beer, wine, sodas, all can be dispensed in a cost saving manner that utilizes less packaged refrigeration storage, reduced handling and inventory concerns. Frozen drink support utilizing our flashing chilling plates that quickly lower drink temperatures; even alcohol based drinks lower than freezing.

**Sales opportunities are waiting.** A SAC beverage systems approach is ideal for schools, colleges, universities, cruise ships, hotels, casinos, health care, correctional, military, cafeteria operations along with airports, theme parks, and fast-food restaurants. Fast pouring dispensing systems open up possibilities for sporting events and concert venues where stand alone or co-branding with other beverage products can keep handling costs minimal while marketing your image and boosting profits. SAC 403 Dispensing Systems can even be outfitted on stationary cabinets and portable carts. You can even ship and install overseas for international locations.

\* Note: Following the cleaning program per instructions promotes good health safety.

**SAC 403 Remote Milk/Multi-Beverage System**



***“YOUR BEVERAGE BUSINESS IS OUR ONLY BUSINESS”***