



Robinson/Kirshbaum Industries, Inc.

Custom Beverage Technologies

SAC 403 Milk System Overview For Coffee Bar Operations

Milk System Review:

The SAC 403 Beverage System is a remote milk and multiple beverage delivery system, designed to pump beverages from a back-room refrigerated storage through a insulated refrigerated trunk housing directly to a front-of-house counter dispensing tower. Coffee bars can have milk products delivered to the espresso machine, customer condiment area, or even a serving counter. Our systems have been NSF tested and certified for Standard 20 - Bulk Milk Dispensing and Standard 18 - General Beverage Dispensing.

The milk and/or other beverages are stored in an up-right refrigerator or walk-in cooler in 5-gallon bag n box containers stored on BIB racks. The system currently can handle line runs up to 100 feet that end at a one or more dispensing tower locations. Each tower can feature two, four, or six hand-actuated faucets for multiple product capability. Beverage pumps deliver the drink products the full length of the system to the dispensing tower. Beverage pumps are used to transport the drinks and are pressurized by regulators utilizing filtered compressed air or CO₂ gas.

Dispensing Facts:

By combining factors of the routed length of run, resistance of flow of the beverage line and faucet in conjunction with the regulated pressure to the beverage pump will determine the speed of flow out the faucet. The actual pouring time of 16 ounces from a milk carton takes 3-4 seconds. However, there are more time consuming movements than just the pour itself. Pouring facts: Bending over, opening and closing a refrigerator door, standing back up all to retrieve the carton, un-capping, pouring, re-capping, then the previous movements to return the carton back to the refrigerator.

| Dispense Time/Pressure | <u>8 oz.</u> @ <u>psi</u> | <u>16 oz.</u> @ <u>psi</u> | <u>32 oz.</u> @ <u>psi</u> |
|------------------------|---------------------------|----------------------------|----------------------------|
| | 3.0 sec. 30 | 6.0 sec. 30 | 12 sec. 30 |
| | 2.0 sec. 40 | 4.0 sec. 40 | 8.0 sec. 40 |
| | 1.8 sec. 50 | 3.6 sec. 50 | 7.2 sec. 50 |
| | 1.5 sec. 65 | 3.0 sec. 65 | 6.0 sec. 65 |

Note: Minimal time variation could result due to length of trunk housing run.

The movements to pour from a dispensing tower saves time creating improved productivity, lowers the risk of employee injury that results in employee down time and fewer insurance claims. Pouring is as easy as placing the container under the faucet nozzle and pulling the handle forward to pour and back to stop. If the tower is located next to the espresso machine, then everything the Burista requires is all within easy reach. As the chart indicates, our actual pour rates are comparable.

A Word About Temperature:

Temperature control is important in keeping the product safe for consumption and freshness which enhances the drink quality. Our systems are capable of having the final serving temperature set in regards to your drink requirements. Tests have shown that drinks poured at there maximum coldness enhances the drink experience and taste quality. However, temperature set for a beverage's warmer range can also offer advantages in the preparation and finished quality of hot drinks, like coffee's and espresso's, and hot tea's.

Working with Bag n Box Beverages:

Bag n box containers are all about septic and bulk storage. Advantages regarding BIB package savings are costs, handling, inventory, and storage. All types of beverages are offered or can be offered in BIB containers. Our systems can dispense both pre mix - ready to serve beverages and/or post mix - ratio blending of two or more beverage products to create a final drink mixture. The later offers further cost/storage savings because typically one beverage is used as a base that blends with other flavors to create finished drinks. All this is done within the confines of our system components. A special drink of the week, month, or season couldn't be simpler.

Cleaning is important and is easy to perform. There is a four step procedure of which the operator does not have to mix the chemicals or use hot scalding water. All that is required is our pre-mixed cleaner box, alcohol wipes, and a cold water flush. The cleaning procedure must be done ever 1-4 days with the faucet nozzles wiped clean daily.

Final Thoughts:

The SAC Milk system is very effective at delivering dairy products at consistent and safe temperatures over a distance. Options available are multiple tower location capability, multi-faucet towers, multi-beverage types and brands , pre-mix and post mix dispensing, tower coverings. Real coffee bar advantages are delivery speed, easy to operate and clean, product quality enhancement, employee consistency and safety, along with refrigeration space savings and reduction of clutter.