

# HOT DRAFT COFFEE DISPENSING CARTS

APRIL, 2023



# DRAFT COFFEE STATION

## EXAMPLE CONFIGURATION





# THE STORY – WHY DRAFT COFFEE?

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## SUSTAINABILITY PRACTICES

Sourcing already pre-kegged coffee or brewing and kegging your own coffee eliminates the typical waste associated with brewed-to-order coffee. Kegs can be used and then stored until next use with the appropriate ordering practices in place based on product shelf-life. No urn leftovers = no waste! Serving plant-based milk alternatives? Make them in-house to further the sustainability story with reducing carbon footprint, lessening the use of dairy industry products, and eliminating single use plastics and cartons. Lastly, there is opportunity to eliminate the use of nitrogen tanks, by using gas separator equipment that naturally produces nitrogen from the air around us!

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## LABOR REDUCTION

With the purchase of already brewed coffee kegs through your preferred coffee partner, you are able to reduce the labor costs associated with service staff brewing coffee in-house. If you are brewing and kegging your coffee in-house, you are able to pre-keg the coffee for your events to eliminate in-the-moment brewing for event replenishments

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## SERVICE EFFICIENCIES

Waiting for coffee to brew is like watching the clock. When you have coffee kegs ready to go for a swap-out, speed of service is on point! Coffee is heated at the point of dispensing, and you will only see a 3 second delay with pouring 8oz. cups of coffee back to back, in high guest volume situations. The hot draft dispensing machine even helps guests out by letting them know when it's ready to pour #communication!

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## VARIETY IN OFFERINGS

Depending on unit configuration, many types of hot & cold beverages may be served. Virtually any type of beverage that is pulp-free and can be kegged and pushed with nitrogen, may be served through these units. Examples include: flavored lattes, hot chocolate, bone broth, mulled wine, cold cocktails, iced tea, kombucha, spirit free beverages, and more. Ever heard of DECAF cold brew coffee? No? Well.. nobody has... and its an offering made possible with our coffee roaster partnerships and technology developments. Lastly, Wouldn't it be great if your cream, milk and plant-based milks could be served on tap too? We have got that covered too...

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## INNOVATION/ INDUSTRY LEADING APPLICATIONS

Nitro cold brew has been a common beverage in coffee shops for quite some time now. However, nitro hot brew or just hot draft coffee in general, is the new up-and-coming coffee trend. The Greater Columbus Convention Center in Ohio was the first convention center to take standard urn coffee and make it take a back-seat to draft coffee in high-volume, guest self-service, event environments. They implemented this practice in 2018, in partnership with Gourmet Dispensing

# DRAFT COFFEE DISPENSING UNITS

## OVERVIEW OF SUGGESTED BEVERAGE OFFERINGS

### HOT & COLD NITRO COFFEE

These machines were originally designed to pour true "Nitro Style" Hot & Cold Brew Coffee

Nitro coffee is recognized for its rich & creamy look & taste, with a heavy cascading pour effect

Each dispensing tower has three, nitrogen forced pour taps that have the ability to serve one hot beverage type out of one of the tap handles, and two other cold beverage types out of the other two tap handles

### HOT DRAFT COFFEE

Simple on-site modifications to the dispensing units allows for the ability to switch between "Nitro" style and "Draft" style coffee

Removing the flow-restrictor filter from the pour tap produces a stream of coffee that represents the familiar taste and texture of "regular" coffee

You will see a slight cascade effect during the pour, that dissipates quickly after

### COLD BREW DRAFT COFFEE

The Cold Brew option for beverage service is made possible by mounting the dispensing units to a mobile refrigerator unit to keep the keg regulated to a cold temperature

The same keg used for cold brew coffee, is used for the hot brew coffee

Additionally, decaf cold brew coffee is also a new offering made possible with the development of these units

### COLD CREAMER & MILK ON TAP

Filling Corny Kegs with the creamer/ milk type of your choice allows for the capability to serve creamer/ milk on tap!

Create your own plant-based milks in-house and provide a variety of offering types of flavorings

Note: It is important to flush out the lines of the creamer taps, before and after every use

Shelf life of cream, milk and plant-based milks are the same as what you would expect from a carton or jug



# DRAFT COFFEE DISPENSING UNITS DEVELOPMENTS & PARTNERSHIPS

## ADDING HEAT TO COLD COFFEE

Coffee flavor profiles can drastically change when heating chilled coffee

Specifically, a much higher acidic taste is detected in standard selection heated cold brews

It is important to either work with your preferred coffee vendor to develop a blend that is just right for you, or purchase from a coffee vendor that has already perfected a "cold to hot" kegged blend

## DISPENSING UNIT TRIAL RUN

Kegco is the developer and manufacturer of the hot draft coffee tap towers

In partnership with Levy, Kegco is happy to send a demo unit to your location or directly to your preferred coffee vendor for a trial run

Your coffee vendor is able to use the demo unit to create and test their blends in order to get the chemistry just right for your location

## DEVELOPMENT OF SPECIAL BLEND

Work with your coffee purveyor to test and create kegged regular and decaf cold brews that taste just like a regular cup of coffee when heated

Brewing tips:

Do not use Co2 in brewing, kegging or pouring process. Co2 increases acidity levels

A "warm bloom" brewing process is a recommendation. Meaning, brew the coffee at a 120 degree temp vs. 195-205 degree temp, before kegging and storing chilled

## BRAND ENHANCEMENT WITH PARTNERSHIPS

The development process and partnership with your selected coffee vendor adds value to your brand and "story" within your location

Additionally, featuring a local, sustainable, or community initiative driven coffee vendor allows for further valuable client and guest messaging opportunities

The dispensing carts can be designed with visual branding and messaging integrations



# NITROGEN SEPARATORS

## SUSTAINABILITY ALTERNATIVE TO NITROGEN TANKS

### NITRO-SERV GAS SEPARATOR

The Nitro-Serv™ is an extremely adaptable piece of equipment. This NSF and UL listed model will fit under a counter, in a back room, or sit right alongside your dispensing carts

Just roll into place

The Nitro-Serv comes with an on-board storage tank, self-test feature, and complete installation package

Coffee, wine, cocktails, juice, tea, you name it. Nitro-Serv is perfect for all of your nitrogen only needs

### BENEFITS OVERVIEW

- Sustainability Practice
- Locally harvested nitrogen = no nitrogen cylinders
- Touchscreen includes real-time leak detection
- Custom gas blends to match your dispensing equipment needs
- Reduces chances of employee accidents when not having to handle nitrogen tanks
- Reduces waste associated with nitrogen tanks returned with gas still in them
- Better quality beverage pours

### ON-SITE NITROGEN

The air around us is composed of about 78 percent nitrogen and 21 percent oxygen

Nitrogen separators sort oxygen and nitrogen respectively. The result is a very high purity nitrogen that is sequestered onsite with only a tiny amount of energy consumption

Nitrogen separators are as local and green as it gets. They reduce carbon emissions by harvesting nitrogen that exists from around us

### COST COMPARISON

On average, purchasing delivered nitrogen is about the same cost as renting an environmental nitrogen separator

Besides the convenience of using Touch Free Nitrogen™ and reducing your carbon footprint, the biggest advantage in cost is applying the correct gas blend to your dispensing equipment

**GREEN** AIR SUPPLY



# PLANT BASED MILKS MADE IN-HOUSE

## ALMOND COW PRO: MILK MAKING DEVICE

The Almond Cow Pro is designed specifically for making plant-based milks quickly from any nut, grain, or seed without the hassle of straining

It uses a 3 stage cold grinding process; no heat is used

Makes 2 gallons (~33 cups) of superior milk in minutes, with your choice of ingredients and flavorings

click on the image below, to access ordering link

## SUSTAINABILITY PRACTICE

Every Almond Cow prevents 500 plastic cartons from landfills and the ocean

Many people who are anti-dairy are anti-dairy industry. plant based solutions have less harmful effects on animals & the environment

reduces CO2, no plastic, low energy, zero waste, less transport, recyclable

click on the below image link to see a sustainability study

## "DAIRY FREE" ISN'T JUST A TREND

70%+ of the world's population is lactose intolerant

research shows U.S. non-dairy milk sales are growing while cow's milk sales have declined

no plastic carton, additives, fillers or preservatives needed

## FLAVOR & OFFERING VARIETY

ability to create/ customize flavors using the almond cow pro

almond cow website offers a variety of recipes and flavoring suggestions. click on the image below to access website link



# QUESTIONS?

## LEVY CONTACT: PROPERTY APPLICATION AND DESIGN CONSULT

Hilary Barash

Director of Experience Design

[hbarash@levyrestaurants.com](mailto:hbarash@levyrestaurants.com)

440-715-3675





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