

DRAFT COFFEE DISPENSING CARTS

INFORMATIONAL
SHARE-OUT



DISPENSING UNITS

Overview of 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.

HOT DRAFT COFFEE

Simple on-site modifications to dispensing units allows for the ability to switch between "Nitro" style and "Draft" style coffee. Reducing the poundage in nitrogen flow and removing a filter from pour tap allows for a flow of coffee that represents the familiar taste and texture of "regular" coffee.

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.

HOT WATER FOR TEA

Filling Corny Kegs on-site with 5 gallon water jugs allows for hot water to be serviced through the dispensing units in addition to the coffee kegs. Units are designed with the proper Corny Keg fittings.



PROPRIETARY COFFEE BLEND

Development & Partnerships

ADDING HEAT TO COLD COFFEE

Coffee flavor profiles can drastically change when heating chilled coffee. A lot of Cold Brew coffees can't be used as Hot Brew without tweaking the coffee blend. Specifically, a much higher acidic taste is detected in heated cold brews.

DISPENSING UNIT TRIAL RUN

Gourmet Dispensing sent CCC a demo dispensing unit to trial run before making our purchase. When we asked if we could transport the unit to our local coffee purveyor for them to trial run as well, the request was not only honored, but encouraged.

DEVELOPMENT OF SPECIAL BLEND

We worked with our local coffee purveyor, Crimson Cup, to help create a kegged coffee blend that would taste just like a regular cup of coffee when heated.

BRAND ENHANCEMENT WITH PARTNERSHIPS

The development process along with the partnership with Gourmet Dispensing and Crimson Cup adds value to our brand and "Story" within the Greater Columbus Convention Center.



THE STORY – WHY DRAFT COFFEE?

STORY
FOR
GUESTS

1

ENVIRONMENT

Serving our proprietary blend of kegged coffee eliminates the typical waste associated with brewed to order coffee. No urn leftovers = no waste!

2

LOCAL ECONOMY

Our partnership with local coffee roaster, Crimson Cup, allows us to support our community and provide our guests with a taste of Columbus.

3

INNOVATION

Never be surprised with a cold cup of coffee with the hot pour taps. These units regulate the temperature just right. Craving Cold Brew Coffee? No need to head to a coffee shop... "pull and pour" right here from these fun tap handles!

4

EFFICIENCY

Waiting for coffee to brew is like watching the clock. When you have coffee kegs ready to go, speed of service is on point!

THE STORY – WHY DRAFT COFFEE?

LEVY
INTERNAL
STORY

1

ABILITY TO ELIMINATE ON-SITE COFFEE BREWING

With the purchase of already brewed coffee kegs through our coffee partner, we are able to reduce the labor costs associated with our service staff brewing coffee in-house.

2

VARIETY IN OFFERINGS

Depending on unit configuration, many types of hot & cold beverages may be served. Virtually any type of beverage that can be kegged and pushed with nitrogen, may be served through these units. Examples include: hot chocolate, bone broth, cold cocktails & spirit free beverages

3

INDUSTRY LEADER

Nitro Cold Brew has been a common beverage in coffee shops for quite some time now. However, Nitro Hot Brew is the new up-and-coming coffee trend. Being the first to make conventional urn coffee a thing of the past in high-volume environments is the goal, while also incorporating the latest coffee trends.

4

ATTRACTIVE & UNIQUE IN DISPLAY

There are only so many ways that you can try to make traditional urn coffee look and feel different. These units provide an alternative display type that prompts visual interest and evokes feelings of a more "fun" & interactive experience. You don't have to be a bartender to pour from a tap...

OUTLINE OF NECESSARY PRODUCT DETAILS



WHAT LOCATION SOURCED PRODUCT IS NEEDED TO EXECUTE?

- + KEGGED COFFEE IN VARIETY OF SELECTED BLEND TYPES
- + CORNY KEGS FOR HOT WATER DISPENSING
- + NITROGEN TANKS
- + APPROPRIATE COFFEE CONDIMENT & SETUP ITEMS
- + CUSTOM TAP HANDLES (COMES WITH STANDARD)



WHAT EQUIPMENT IS NEEDED TO EXECUTE?

- + BEVERAGE DISPENSING UNITS, CONFIGURED & BUILT AS NEEDED BY GOURMET DISPENSING
- + SEE SPECIFICATION SHEET & OUTLINES FOR FURTHER EQUIPMENT DETAILS IN THE FOLLOWING SLIDES



VENDOR INFORMATION

DISPENSING UNITS:
GOURMET DISPENSING
SCOTT W STONE
SCOTT.STONE@GOURMETDISPENSING.COM
630-330-4039
WWW.GOURMETDISPENSING.COM
*****FOR QUESTIONS OR PROBLEMS WITH THE DISPENSING UNITS*****

REFRIDGERATOR CART MANUFACTURER:
GALLERY CARTS
JUSTIN FOSTER
JFOSTER@GALLERYCARTS.COM
720-525-5138
*****ORDERING CONTACT*****



IDENTIFY COG & INVESTMENT INFORMATION

- + "FULLY LOADED" DISPENSER & CART
PRICE: \$28,187
- + PRICE ABOVE DOES NOT REFLECT TAX, FREIGHT OR INSTALLATION

DUEL DISPENSER CART

Equipment Highlights



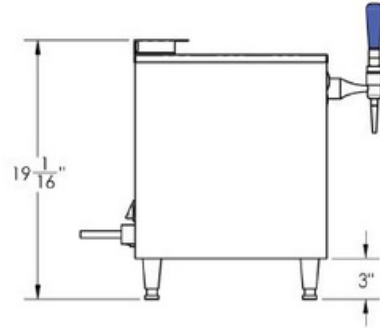
- + Two medium volume dispensing units that sit on a mobile refrigerator unit
- + Dispenser #1: Regular Hot Coffee & Decaf Hot Coffee (170 degree regulated temperature)
- + Dispenser #2: Cold Brew Coffee, Hot Water for Hot Tea (Cold brew - refrigerator temp/ hot water - 170 degrees)
- + 2, Flip-up side tables for additional condiment/ cup surface space
- + Ability to store two pony kegs per tap within refrigerator
- + Nitrogen tanks required/ not included
- + Drip trays empty to interior waste container
- + Exterior customization. Example Seen Here: Formica Seasoned Planked Elm laminate
- + Custom Tap handles provided by coffee purveyor. Standard black tap handles provided in purchase price

DISPENSING UNIT DIMENSIONS

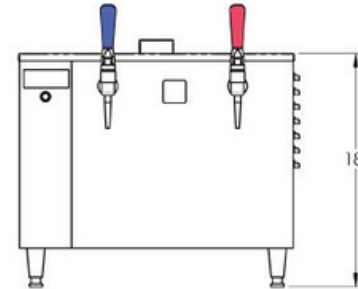
D200 Medium Volume Heated Dispenser

Heated Dispenser Dimensions

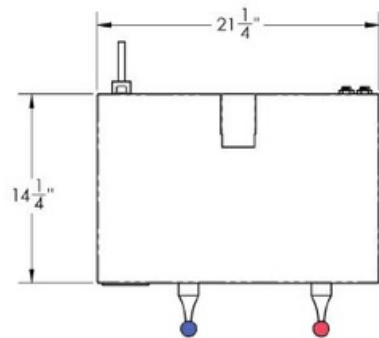
LEFT SIDE VIEW



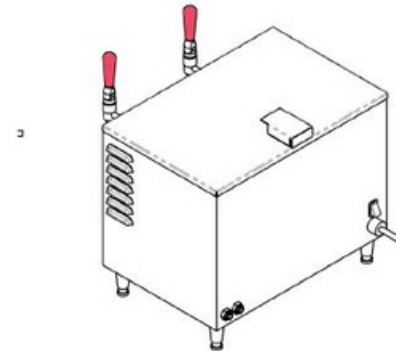
FRONT VIEW



TOP VIEW



ISOMETRIC BACK VIEW



DISPENSING UNIT SPECIFICATIONS

D200 Dispenser Specifications

Dispensing Speed	80 ounces per minute - 5 -16 ounce cups.
Dispensing Temperature (hot)	Factory set at 175 degrees (F) - can be changed by customer
Product Types	Cold brew and nitro Coffee, Tea, mulled wine, Chocolate Milk, broth, etc.
Watts	3800 watts
Voltage	220 VAC
Amperage Draw	17.92 Amps
Hrz	60 Hrzs, single Phase
Gas pressure	36 psi - stout faucet w/ screen; 25 psi standard faucet or stout faucet w/o screen
Product Packaging Type	Kegs, soda tanks, BiB's, other bulk packaging

Dispensing Unit Notes

- D200 is available in the following faucet configurations: 1 hot, 2 hot , 1 hot/1 cold, & 2 hot/2 cold
- D200 can be installed with or without the legs. Health regulations may require additional trim if no legs used
- Utilizes Nitro, CO2 or compressed air - depending on product and bulk packaging used

www.gourmetdispensing.com

Gourmet
DISPENSING