



SAC

SUB ARCTIC CHILLING

REMOTE MILK/BEVERAGE DISPENSING SYSTEM

SAC 403 GENERAL SYSTEM COMPONENTS

- A** SAC 403 1/3 HP Refrigerated Glycol Power Pack
- B** 55 (2, 4, 6) - SSG Milk Dispensing Towers (currently available)
- C** M - (2, 4, 6) Trunk Housing (w/1" armorflex/poly coated)
- D** 1010MPR - (1, 2, 3, 4) Milk Pump Panels*
- E** 1003/1051 Dual-Cylinder Wall Bracket w/Primary CO₂ Regulator
- F** General parts, ferrules and trunk housing poly coating (not shown)

OPTIONAL COMPONENTS

- G** 1001A 3/4 HP Air Compressor (NSF)
- H** Custom Pump/Component Panels (Water filtration, flavor ratio mix, other beverage product components)
- I** SAC Chiller Plates
- J** BIB/Equipment Racks*
- K** DSR Rack

* Shipped factory-assembled.

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The SAC 403 is a new subarctic-chilling milk-dispensing system for food service operators, that offers multiple-choice drink options, creating more drink interest through increased sales potential. The idea of creating more product choices means more potential sales equating to greater profits.



THE MILK INDUSTRY'S own studies have shown that offering multiple flavored-drink options will increase an operator's milk sales. Milk is perishable, so it's difficult to break even on the sale of flavored milk because of the required minimum purchase and production volumes per flavor. It is challeng-

ROBINSON/KIRSHBAUM'S SAC 403 DRAUGHT MILK DISPENSING SYSTEM is suitable for schools, cruise ships, hotels, casinos, healthcare facilities, military, sporting events and concert venues alongside soft drinks and other beverage dispensers.

HOW THE SAC 403 SYSTEM WORKS. The milk originates in a refrigerated cooler in Bag-in-Box (BIB) containers that are connected to milk-certified lines and pumps. Milk is sent down the trunk lines to a dispensing tower to wait until it is poured. The draught system has a refrigerated power pack that circulates a glycol coolant. The



Bag-in-Box dispensing vs. carton dispensing is the most environmentally-responsible way to pour your beverages. This picture shows the equivalent of 5 gallon BIB liners to milk cartons. A single BIB bag can hold up to 300 gallons on milk. Decreasing your waste increases your savings in disposal costs and helps the environment.

Now you can quickly turnover your BIB white milk and turn it into any flavor on demand. This assures top-quality freshness and high turnover of both your flavored and unflavored milk beverages.



WHAT IS SPECIAL REGARDING THE SAC 403 MILK DISPENSING SYSTEM ?

ing as an operator to predict which flavors will sell within the milk's peak freshness period.

The SAC 403 Milk Dispensing System eliminates this problem. With its unique FLAVOR RATIO SYSTEM, the operator purchases only bulk "Bag-in-Box" (BIB) white milk and whatever flavoring options they wish to serve. The flavor is mixed on demand with the white milk, producing flavored drinks with superior taste, freshness and quality.

The SAC 403 allows all your milk beverages to be served at the peak of freshness with customizable flavors on demand, from a single-source BIB of white milk. Just pick your flavor and tailor your healthy flavored-milk beverage to your specific audience.

specially-designed towers comply with the NSF 20 rule of keeping the milk chilled right-up to inside the faucet. Every stainless-steel faucet in the towers has been embedded in a design-engineered metal-cast cold block ensuring that the circulated glycol coolant keeps the milk/beverages always chilled while sitting inside the faucet body's point of dispense chambers awaiting to be poured.

The towers can deliver milk as cold as 32 degrees and the system's delivery temperature can be adjusted to meet the temperature requirements needed of different beverages. Even beverages with up to 8% alcohol content can be poured at below-freezing temperatures.

THE ENVIRONMENTAL ASPECTS OF THE SYSTEM INCLUDE the large capacity BIB containers that cut-down on packaging, and the large bags reduce the number of weekly deliveries, saving both on transportation costs and fleet maintenance. Beverage pumps can be operated by compressed air rather than gases. Since remote systems use smaller refrigeration units, there is a cost savings compared to maintaining and displaying beverages in refrigerated cases.

STOP THROWING AWAY SMALL QUANTITIES OF SINGLE-FLAVORED MILKS. The SAC403's FLAVOR RATIO SYSTEM allows you to mix flavoring with white milk on demand. This increases your flavor options to customers, with a faster turnover of your milk product for optimum freshness on every pour from a single BIB source of white milk.



- The benefits of the SAC 403 System:
- Bulk dispensing; being able to store large containers of milk
 - Reduces handling of heavy containers
 - Reduces delivery
 - Creates more options
 - Reduces waste from disposal of plastic and cardboard containers

- Flavoring Milk:
- Flavored milk increases sales of milk
 - An easy way to offer multitudes of flavored milks
 - Offering any flavor the consumer might want to mix with milk. Regional flavors, flavor of the month and/or traditional flavors.

- Remote Dispensing:
- Increase storage of milk
 - Reduces handling of heavy containers
 - Eliminates front-of-the-house milk storage
 - Keeps milk at a constant temperature
 - Easy employee use
 - 55 years of proven refrigeration technology in the beverage industry
 - Utilizing new advances in beverage technology to ensure that the beverages are maintained at their coldest temperature from storage to release from the faucet

- The Milk Systems have been tested and listed by NSF International
- NSF Standard 20: Commercial Bulk Milk Dispensing Equipment
 - NSF Standard 18: Manual Food and Beverage Dispensing Equipment
 - NSF testing ensures that the systems stand up to the highest health and sanitary standards

- Serving Ice-Cold Milk:
- Optimum temperature ensures best taste quality
 - Maximizes shelf life
 - High quality, freshness

The SAC 403 Draught Milk Dispensing System approach is suitable for schools, cruise ships, hotels, casinos, healthcare facilities, military and other volume-feeding operations. The fast-pouring feature of the dispensing systems also can benefit food service operators at sporting events and concert venues. SAC is short for subarctic chilling.



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