

ON TAP SOLUTIONS

COCKTAILS ON TAP



**EVERYTHING
ON TAP**

KEG YOUR COCKTAILS

Create your own signature beverage program! Satisfy today's consumers for variety and choice. Our proven technology can deliver the perfect pour across a diverse beverage line. A pre-batched kegged cocktail on tap, whether it's an old fashioned, mojito or mimosa, allows bartenders to serve drinks consistently and in a fraction of the time, no matter who's working the bar. When there are improvements to volume, speed of service and quality, profits are sure to improve too.



ON TAP ADVANTAGES

THE BENEFITS ARE IRRESISTIBLE

FOR THE OPERATOR



SPEED & ACCURACY

Making a consistent specialty beverage can be time consuming; especially in high-volume establishments. Batch cocktails are measured ahead of time – so serve the perfect mix right from the tap in seconds, no matter who is serving.



DRINK SAMPLES

Make it easy to offer a quick sample of multiple cocktails, and help guests decide on their order. Pre-batched cocktails allow your customers to expand their beverage tastes without risk and provides for a better all-around service experience.



LESS WASTE

Increase your bottom line with kegged cocktails. In a fast-paced bar, drinks can be made inconsistently, especially with inexperienced bartenders. This results in over-pours, wasting potentially thousands of dollars a year.

FOR YOUR GUESTS



CONVENIENCE

Cocktails on tap provide a better service experience eliminating long wait times for the bartender to craft the customer's beverage. With reduced wait and faster turnover, customers are sure to order another round!



CONSISTENT TASTE

When a customer orders a perfect cocktail from a restaurant or bar they want the drink to taste the same from the first order to the last. Batch cocktails provide this consistency no matter who is tending bar; driving repeat sales and return visits.



COST

With the operational benefits and increased margins with a cocktails on tap program, you can offer specialty drinks to your patrons at a more attractive price than your competitors. Use the cost savings to drive promotional happy hours and more!



VORTEX TECHNOLOGY

A BRILLIANT SYSTEM FOR A PERFECT DRINK

With the patented SpinStick™ technology your cocktails will be continuously blended, preventing nearly any recipe from separating or settling.

Simply drop the FDA-compliant SpinStick™ stirrer into a filled Beverage Tank™ with a batch recipe of your choice. Place the tank on top of the proprietary motor base and within moments, the SpinStick™ will begin spinning resulting in a continuous mixing of the cocktail.

Our mixing base system allows you to run up to four mixer bases in a series. Place in a keg box or a walk-in cooler to create your own signature beverage program!



SS-12298

SS-7780-4

SPINSTICK™ MIXING BASE

Vortex Technology ensures the continuous blending of pre-mixed cocktails. Simply drop the SpinStick™ stirrer into a filled Beverage Tank™ and place tank on top of the SpinStick™ base. Within moments the SpinStick™ begins spinning resulting into a continuous mixing of the cocktail. Both 18L and 9L Beverage Tanks™ fit – each sold separately.



B-18-D-2

18 L BEVERAGE TANK™

This 304 grade stainless steel Micro Matic Beverage Tank™ is the perfect container to mix, store and dispense cocktails and spirits. A full 18L beverage tank can yield approximately sixty (60) premixed 10 oz. drinks and features a bellowing downtube allowing almost the entire contents of the tank to be emptied.



B-9-D-2

9 L BEVERAGE TANK™

Made from 304 grade stainless steel, this smaller tank is perfect for small batches and test runs of new cocktails and spirits. A full 9L beverage tank can yield approximately thirty (30) premixed 10 oz. drinks and features a bellowing downtube allowing almost the entire contents of the tank to be emptied.

COCKTAILS ON TAP

BUILDING YOUR SYSTEM

A **long draw system** is required if your kegs are stored in a walk-in cooler away from your faucets. In a long draw system, glycol-cooled lines are required to ensure the cocktail's temperature is properly maintained from keg to faucet.

A **direct draw system** is the right solution if you have room for refrigerated keg units underneath or near your taps. The shorter distance means you won't need special insulated lines or cooling solutions.

See all our dispensing options on the next page.

EQUIPMENT TO GET STARTED

- Beverage Tank™
- SpinStick™ with Mixing Base
- Measuring cup
- Scale
- Nitrogen tank with regulator
- CO2 tank with regulator
- Gas line
- Barriermaster Flavourlock™ beverage tubing
- Draft tower with all stainless steel contacts (including shank and faucet)
- 304 Faucet or Flow Control Faucet

BEST PRACTICES

Make your preferred pre-batch cocktail recipe. Now that you have your keg of cocktail ready to pour, you'll need nitrogen or CO2 tanks and regulators; depending on the cocktail ingredients you'll want to pressurize the keg with the proper choice of gas.

Before a kegged cocktail is set up for a busy night, turn on our proprietary Mixer Base with SpinStick™ to start stirring your cocktail for that perfect mix!

TEMPERATURE

- Dispense at your preferred serving temperature or if serving with a CO2 blend, serve at 38° F to keep CO2 in proper suspension.

PRESSURE

- Still – Dispense at whatever pressure allows your cocktail to flow freely.
- Carbonated – PSI will depend on how fizzy you want the drink.

GAS

- Still cocktails, use 100% food-grade nitrogen.
- Carbonated cocktails, use CO2 or a blend of CO2 and nitrogen.



OFFER VARIETY & CHOICE

Offering multiple drinks on tap satisfies the needs of today's consumers for variety and choice. It also provides operators a functional, efficient solution to meet growing demand. By utilizing proven dispense technology, we engineer our draft systems for the perfect pour of any beverage.

The most valuable equipment in a restaurant and bar is its draft system. With the understanding that no two systems are the same, the design process encompasses the dispensing environment, client needs, and customer expectations.

Depending on the number of products, your budget, and space available, our team of experts will work with you to build the most profitable and efficient system for your business. With long draw and mobile kegerator options, our draft systems are ideal for any bar, restaurant, hotel lobbies, theater bars, happy hour events, poolside and remote bars.



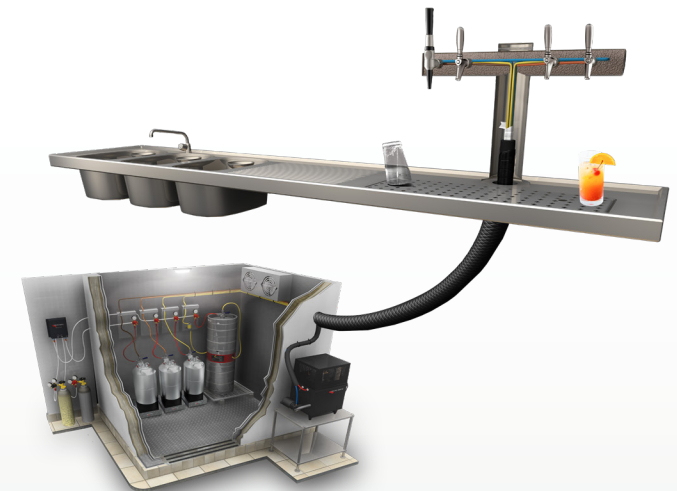
BEVERAGE STATION™

The Beverage Station Kegerator is a two (2) zone refrigeration unit that allows the server to offer a vast selection of beverages at the ideal temperature all from a single unit. Add casters and wheel to any location in your space to set up a remote bar.



KEGERATORS

Pro-Line™ commercial-grade direct draw dispensers are an excellent way to add cocktails without investing in a full built-in draft system. Our units range from 17.5" to 94" wide for either in-place or mobile dispensing options, and can be set to almost any desired temperature.



REMOTE SOLUTIONS

Whether you operate a bar, restaurant, concessions or facilitate special events, add cocktails on tap to any commercial direct draw or long draw system. With our innovative line of high-quality draft equipment options you can create the perfect beverage program for your customers!

SIGNATURE BATCH RECIPES

Cocktails on tap made easy! Simply add your favorite ingredients, mix using our proprietary base and pour! Below are some fantastic batch cocktail recipes to get you inspired!

Am 18L Beverage Tank™ can hold approximately 600 ounces of liquid. When creating batch recipes, leave a little room to make sure all of the ingredients remain mixed throughout!



BOURBON TRACE OLD FASHIONED

12.5 L of Bourbon Trace Whiskey
4 L Filtered Water
1.4 L Stirrings Simple Syrup

TO SERVE:

Angostura Orange Bitters to taste
Garnish with orange peel
1 Luxardo Maraschino Cherry
Serve in lowball over a large ice cube



TITO'S MOSCOW MULE

6 L Tito's Vodka
1.4 L Fresh Squeezed Lime Juice
10.3 L Fever-Tree Ginger Beer

TO SERVE:

Serve it on the rocks in a copper mug
Garnish with mint and lime



EL JIMADOR® MARGARITA

5 L El Jimador® Tequila Blanco
4 L Monin Agave Syrup
4 QT Fresh Squeezed Lime Juice
6 QT Filtered Water

TO SERVE:

Rim glass with coarse margarita salt or sugar
Pour in margarita glass or lowball
Lime wedge garnish



SANGRIA

3L Lock & Worth Square One Cabernet Franc
0.5 L Okanagan Spirits Cherry Liqueur
0.5 L McLoughlin & Steele Okanagan Whiskey
0.25 L Honey
0.75 L Blueberry Juice
0.75 L Cranberry Juice
0.75 L Filtered Water

TO SERVE:

Serve it on the rocks in any glass
Put sugar or spices on the rim of the glass



THE GRAND BOULEVARD

1.5 L Pike Creek Double Barreled Canadian Whiskey
1 L Campari
1 L Amaro Montenegro
2 Bottles Angostura Bitters
0.75 L Filtered Water

TO SERVE:

Serve in highball over large ice cubes



KETEL ONE COSMOPOLITAN

6.6 L Ketel One Vodka Citron
4.4 L Cranberry juice
2.2 L Cointreau
2.2 L Fresh Lime Juice

TO SERVE:

Orange twist
Serve in tall martini glass



MICRO MATIC

EVERYTHING ON TAP. LEADING WITH INNOVATION.

Micro Matic is the leading global supplier of beverage dispensing solutions in over 120 countries since 1953. By utilizing proven dispense technology, we engineer draft systems for everything on tap. Allow us to build the perfect draft system for you.

(866) 327-4159 / MICROMATIC.COM

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