

SODA DISPENSING SHOULD NOT BE AN AFTERTHOUGHT

The Soda System is a high profit center in every restaurant and it should be spec'd on every job! Our superior production saves space, is low maintenance, and increases your beverage sales. High quality drinks = More beverages ordered. Ask us about ROI.

TECHNOLOGY THAT CONSISTENTLY DELIVERS

The SodaTap System is advanced technology that embodies minimalism both at the back of the house and at the front of the house. It gives operators the opportunity to replace clutter and favor a sleek functional design. Unlike traditional soda system suppliers, **SodaTap Systems** offer a full service network to install and maintain your SodaTap System.

REVITALIZE YOUR BEVERAGE PROGRAM

Whether it's pre-mix or post-mix, all of your beverages are dispensed from the one elegant, sleek system. We have combined **high functionality** with high flexibility. SodaTap is, by far, the easiest soda system to specify & layout.



SodaTap
SYSTEMS

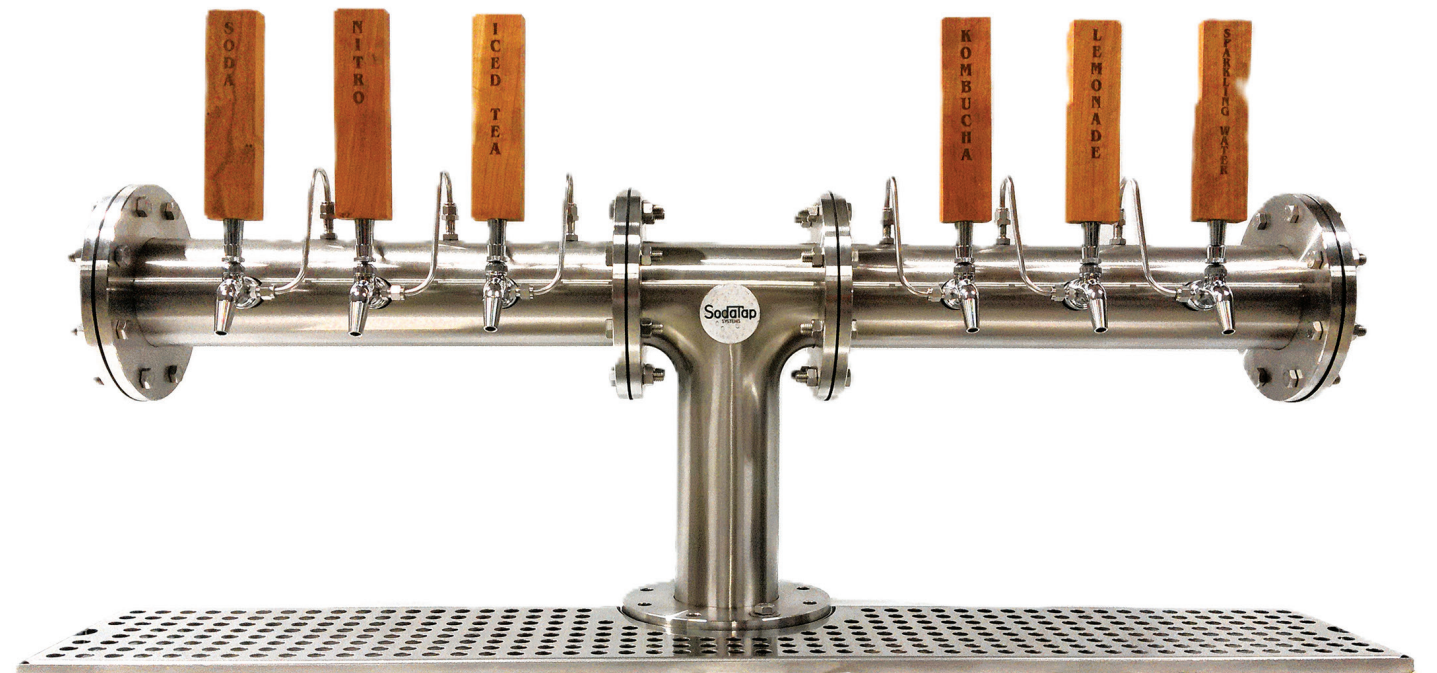
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SodaTap
SYSTEMS

INSPIRED INNOVATION

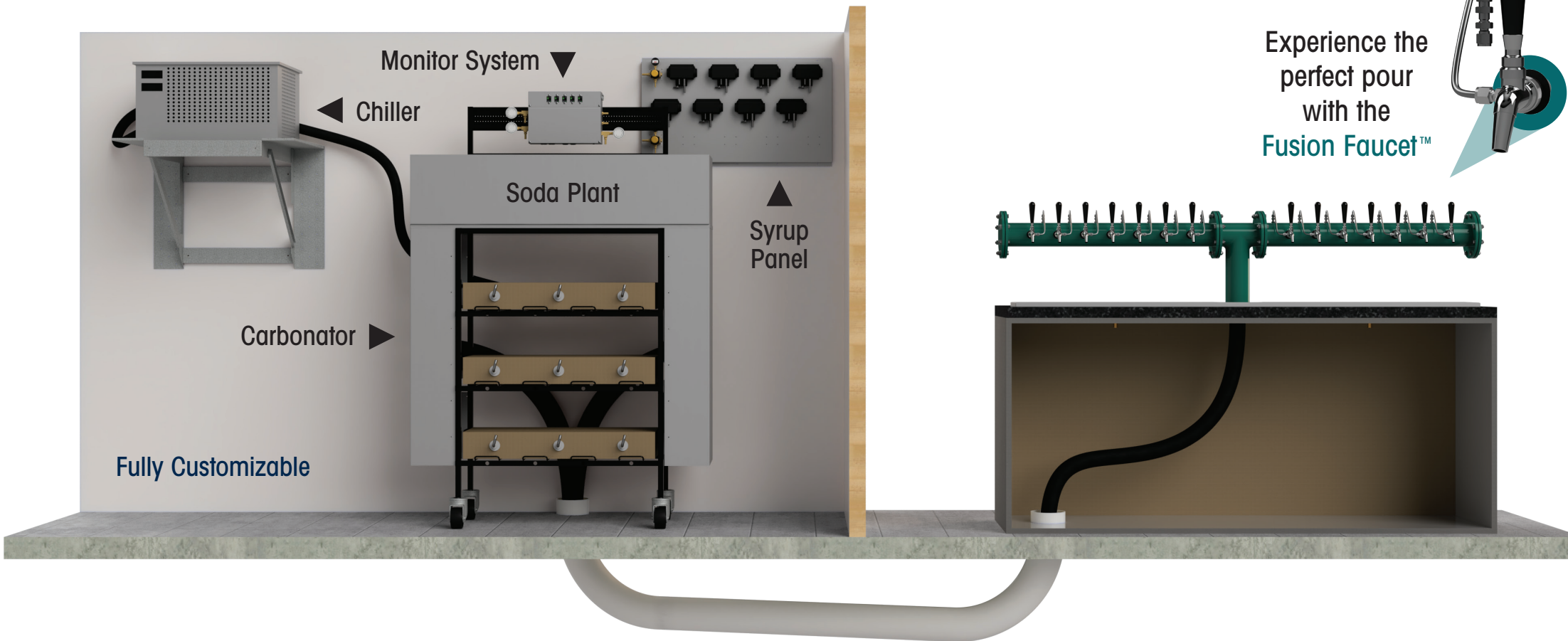


CARBONATED • COLD • CONSISTENT



A BETTER SYSTEM IN EVERY WAY.

SodaTap Systems is brand new to the soda dispensing industry. The patented design cleverly combines draft beer technology and soda dispensing in a way that gives operators options. SodaTap couples remote sealed glycol chillers that chill water for carbonation and line sets with a patented soda plant that delivers a perfectly chilled and perfectly carbonated product to our unique dispensers.



REAL DRAFT SODA!

As every brewmaster knows... brewed-in carbonation is much different than instant carbonation. The SodaTap System developed a unique way to deliver "brewed-in" carbonation (a process that takes time and patience) in an expedited manner. Brewed-in carbonation creates micro bubbles something that the soda industry has not seen in many years.

Experience the perfect pour with the Fusion Faucet™



A CELEBRATION OF SODA



COLD IS CRITICAL

You already know that **COLD** makes perfect carbonation. The challenge has always been: how do you keep **COLD** all the way to the tap? SodaTap utilizes glycol recirculation chillers instead of an ice/water bath.

The result?

37° SODA WITH NO ICE

COLD also makes premium quality beverages. No more watered-down drinks. Serve them with or without ice – your operators will love the flexibility when it comes to presentation. And now you're talking about increased sales and higher profits on every beverage offered.

Cold virtually eliminates ice meltage - no ice attrition.



SLEEK & FUNCTIONAL

The SodaTap System is built for low-, moderate-, and high-volume applications. It's an easy way to bolster your beverage program with a great return on your investment.

BETTER BEVERAGE DISPENSING

- Better bubbles = bigger profits
- Minimal equipment at front of house
- Simplify processes in back of house
- No more leasing equipment
- Turn-key installation
- Superior service through the authorized **SodaTap Service Network**

MORE THAN JUST SODA

sparkling waters

CRAFT SODAS

kombucha

Nitro SPORTS DRINKS

iced teas

ICED COFFEE