

 **MULTIPLEX**[®]
A Welbilt Brand



N-Fusion



N₂-Fusion
ON-TREND BEVERAGES-
EFFORTLESSLY

The Future of Cold Brew is Nitro

Research indicates that in the \$4.5B beverage industry, the over all sales from major players' have either remained consistent or declined over the last 3 years. Soft drink and juice sales have remained the same, while milk based dairy products are down by 7%.

Customers aren't drinking less, just differently.

Over that same time, water is up 8%, tea and coffee are up 9%, non-dairy milk is up 7% and blended beverages are up 4%. Very few beverages can match the remarkable market growth for cold brew coffee, which has

seen an impressive '339% sales growth' (**Mintel.com*) between 2010 and 2015! Cold coffee has traditionally been standard, hot-brew coffee poured over ice. Cold brew coffee is different! Rather than drip-brewing hot water over coffee grounds, cold brew coffee steeps those grounds in a bucket of water called a 'Toddy' for up to 24 hours. This process results in a concentrated brew that needs to be filtered and diluted but reduces the acidity of hot brew coffee to deliver a smooth, dark and highly caffeinated drink.

Making it "Nitro"

Nitrogenated coffee delivers an effervescent consumer experience that incorporates a creamy smooth head with deep sweet undertones to enhance the taste profile.

Traditionally, if you wanted to infuse nitrogen into cold brew, you would have to undertake a time and labor-intensive process, which consists of hooking up a tank of compressed nitrogen to your keg of cold brew and then physically agitate (read: shake) the keg every 4 to 6 hours for up to 48 hours. After 2 days of shaking the keg, the cold brew is now infused with nitrogen and considered 'Nitro Cold Brew.'

There had to be a way to reduce the time, effort and expense!

The Multiplex N2-Fusion nitrogenates the beverage in-line and on-demand, taking literally days off of the time needed to traditionally nitrogenate beverages. The patented technology also insures that you're going to pour a more consistent product glass after glass, removing the variables that cause one keg to absorb differently than the next.



Multiplex N2-Fusion Standalone Workstation

Introducing the Multiplex N2-Fusion

The Multiplex N2-Fusion Beverage System:

- Allows the user to nitrogenate a beverage at the point of dispense
- Infuses all types of beverages including coffees, teas, and juices.
- Pours both still 'Cold Brew' and nitrogenated beverages from a common source.
- Creates a true "Theatre of the Pour" with a creamy, velvety smooth finish with added textures of nitrogen infusion cascading through the cup during dispense.

Flexibility

Available as either a standalone work station or as a remote, counter top-mounted tower and drain pan with under counter refrigerated base.



More than just coffee, the N2-Fusion also infuses beverages such as teas, juices, and cocktails.

Reversible door allows for easy access no matter where it is located.

Operational Benefits

Simple, straight forward installation. Save time, space and hassle with on-demand nitrogen infusion.



Enables you to pour a unique, premium nitrogenated beverage without 48 hours worth of keg charging, saving you time, effort and potential injury as well as space in your back room.

Pours both still and nitrogenated beverages from a common source, reducing the need to create and store two separate kegs.

Semi-automated clean in place reduces user involvement in system sanitation.

40 micron filter assures that all of the proteins and fats that give your beverage its unique taste make it to the cup without letting in potentially system-damaging grounds or pulp.

Dependability

Meticulously designed, numerous field tests and relentless refinement deliver unparalleled reliability and consistent performance.



Built from extremely reliable components known throughout the industry. TRUpour taps are fully machined from stainless steel to provide unmatched performance.





How to achieve Cold Brew?

You can get cold brew for your store in one of two ways: Brew it yourself or purchase concentrate.

Brewing your own cold brew is more time and equipment intensive, but it gives you more control over the flavor of your finished product. Start with coarse-ground beans placed into the filter of a Toddy, following the directions for your system. There, the grounds steep for up to 24 hours in the water, creating a potent, high-octane concentrate that you will dilute to your desired strength and taste, usually 2:1 or 3:1 water to concentrate. The cold brew is now ready to be poured into the N2Fusion container ready for serving.

Cold brew concentrate is simpler to make and store. You can purchase cold brew concentrate from a number of different manufacturers who usually provide the product in 1-gallon jugs. The concentrate is diluted with water to create a ready to drink product that is ready to be poured into the N2Fusion container and served to your customers!

Concentrate is available from companies including **Earl E. Burt's** Beverage Innovations
Beverage-innovations.com
info@beverage-innovations.com
 (001-561-665-8200)

Return on Investment and Payback Calculator

This simple calculator lets you estimate a few key inputs and determine how quickly you can pay off your Multiplex® N2Fusion. Try out different prices, sales volumes, equipment and costs to establish what works for you.

All you need to know are your initial costs for the unit, Nitrogen source and installation costs; combined with the cost price and size per cup = Payback in WEEKS!

Ask your distributor to walk through a personalized ROI calculation based on your location and plan.

Technical data



N2 Fusion: Gen 1.0 (ND21TS00)

Specifications

Nitro Dispensing System - Remote Mount		N2Fusion - Stand Alone Workstation	N2Fusion - Remote Tower and Drain Pan
		Gen 1.0	Gen 1.5
Model No.		ND21TS00	ND21RS00
Physical Data			
Base Height w/o taps		34" (864mm)	31.125" (791mm)
Base Width		27.2" (690mm)	27.2" (690mm)
Base Depth		27.6" (701mm)	27.6" (701mm)
Tower Height w/o handles		12" (305mm)	12" (305mm)
Insulated Conduit		N/A	10' (3 meters)
Caster Height		1.25" (32mm)	1.25" (32mm)
Base Clearances			
Top		N/A	18" (460mm)
Sides		0"	0"
Back		4" (100mm)	4" (100mm)
Front		30" (760mm)	30" (760mm)
Electrical			
Mains Voltage		115v/ 60Hz/ 1Ph	115v/ 60Hz/ 1Ph
Refrigeration			
Refrigerant		R404a	R404a
Temperature			
Heat Rejection (Cabinet Base)		1430 BTU/hr (0.42kW)	1430 BTU/hr (0.42kW)
Gas			
Gas Required		Food Grade Nitrogen	Food Grade Nitrogen



Welbilt offers fully-integrated kitchen systems and our products are backed by KitchenCare® aftermarket parts and service. Welbilt's portfolio of award-winning brands includes **Cleveland™**, **Convotherm®**, **Delfield®**, **fitkitchenSM**, **Frymaster®**, **Garland®**, **Kolpak®**, **Lincoln™**, **Manitowoc®**, **Merco®**, **Merrychef®** and **Multiplex®**.

Bringing innovation to the table • welbilt.com