

# PERFECT CREMA

perfect drink

## NITRO- DISPENSE SYSTEMS

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BY **CARBOTEK**



# WHO WE ARE

We are a German company based in Nördlingen, Bavaria, with **more than 10 years of experience in the beverage industry**. We have made it our mission to achieve the **perfect crema**, crafting drinks that not only look exceptional but deliver an **unforgettable taste experience!**

# WHAT WE DO

We design and manufacture **state-of-the-art beverage dispensing systems**, with a strong expertise in **advanced gas infusion technology**. By using **nitrogen (N<sub>2</sub>) or compressed air**, we create smooth and creamy Nitro Drinks, while **carbon dioxide (CO<sub>2</sub>)** delivers the refreshing sparkle of perfectly carbonated beverages.



# WHY NITRO-DRINKS

Nitro beverages – such as Nitro Cold Brew or Nitro Tea – are celebrated for their **unique texture and flavor**. They offer a naturally creamy mouth-feel without milk, a smooth and mildly sweet taste, and an invigorating chill without the need for ice. The signature visual ‘cascade’ of nitrogen bubbles makes every pour a true eye-catcher, turning each drink into a memorable experience.

Perfect for Cold Brew Coffee and Tea, as well as cocktails like Espresso Martini, Pornstar Martini, and Sours.

**With our dispenser, you have a professional bartender inside the machine – serving perfectly crafted drinks in seconds, even during peak hours, while saving time and effort.**



# PERFECT CREMA







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...YOUR  
IN-MACHINE  
BARTENDER!

**PRODUCT  
OVERVIEW**

# NITRO DISPENSER- TABLE TOP











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# SET IT UP & START TAPPING



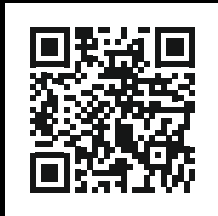
The ultimate solution for bars, catering, coffee shops, and events.

| Product Type  | Drink Type                       | Nitro-Switch  | 230 V / 50 Hz    | 115 V / 60 Hz    |
|---|----------------------------------|---|------------------|------------------|
|    | <b>Cold-Brew</b><br>alcohol-free | Nitro-Toggle<br>Foam on / off<br>        | <b>Art. 1801</b> | <b>Art. 1802</b> |
|   | <b>Cocktails</b><br>with alcohol | Nitro Dial<br>Foam height adjustable<br> | <b>Art. 1821</b> | <b>Art. 1822</b> |
|    | <b>Cold-Brew</b><br>alcohol-free | Nitro-Toggle<br>Foam on / off<br>        | <b>Art. 1811</b> | <b>Art. 1812</b> |
|   | <b>Cocktails</b><br>with alcohol | Nitro Dial<br>Foam height adjustable<br> | <b>Art. 1831</b> | <b>Art. 1832</b> |
| <b>Optional:</b> Customized Decal / Fast-Pour Nozzle / Coupling Systems   |                                  |   |                  |                  |



# CANISTER/ COUPLING SYSTEMS












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# FLEXIBLE COUPLING OPTIONS



Nitro Dispensers and Nitro Boxes can be combined with a wide range of coupling systems – for maximum versatility.

| CPC (Default system for Nitro-Dispensers)   |   |   |  |   |
|---|---|---|--|---|
|  |  |  |  |  |
| <b>Art. 1312</b> (Dispenser Inlet)  | <b>Art. 1316</b>  | <b>Art. 196.1</b>   | <b>Art. 495</b>  | <b>Art. 490</b>   |
| CMB Ball-Lock (Bag-In-Box System)   |   |   |  |   |
|  |  |  |  |  |
| Ball-Lock-Spout<br>(Bag-In-Box)   | <b>Art. 030</b>   | <b>Art. 198</b>   | <b>Art. 445</b>  | <b>Art. 430</b>   |
| VITOP (Bag-In-Box System)   |   |   |  |   |
|  |  |  |  |  |
| Vitop Spout<br>(Bag-In-Box)   | <b>Art. 026</b>   | <b>Art. 199</b>   | <b>Art. 441</b>  | <b>Art. 443</b>   |

# DISPENSE COLUMNS/ TOWERS

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# POUR FROM A COLUMN



Combine our Nitro Dispensers or Nitro Boxes with dispense columns for effortless pouring and a premium beverage experience.

| Columns Options  |           |   |           |
|--|-----------|---|-----------|
|   |           |    |           |
|  |           |  |           |
| 1 Tap  |           | 2 Taps  |           |
| Black  | Stainless | Black   | Stainless |

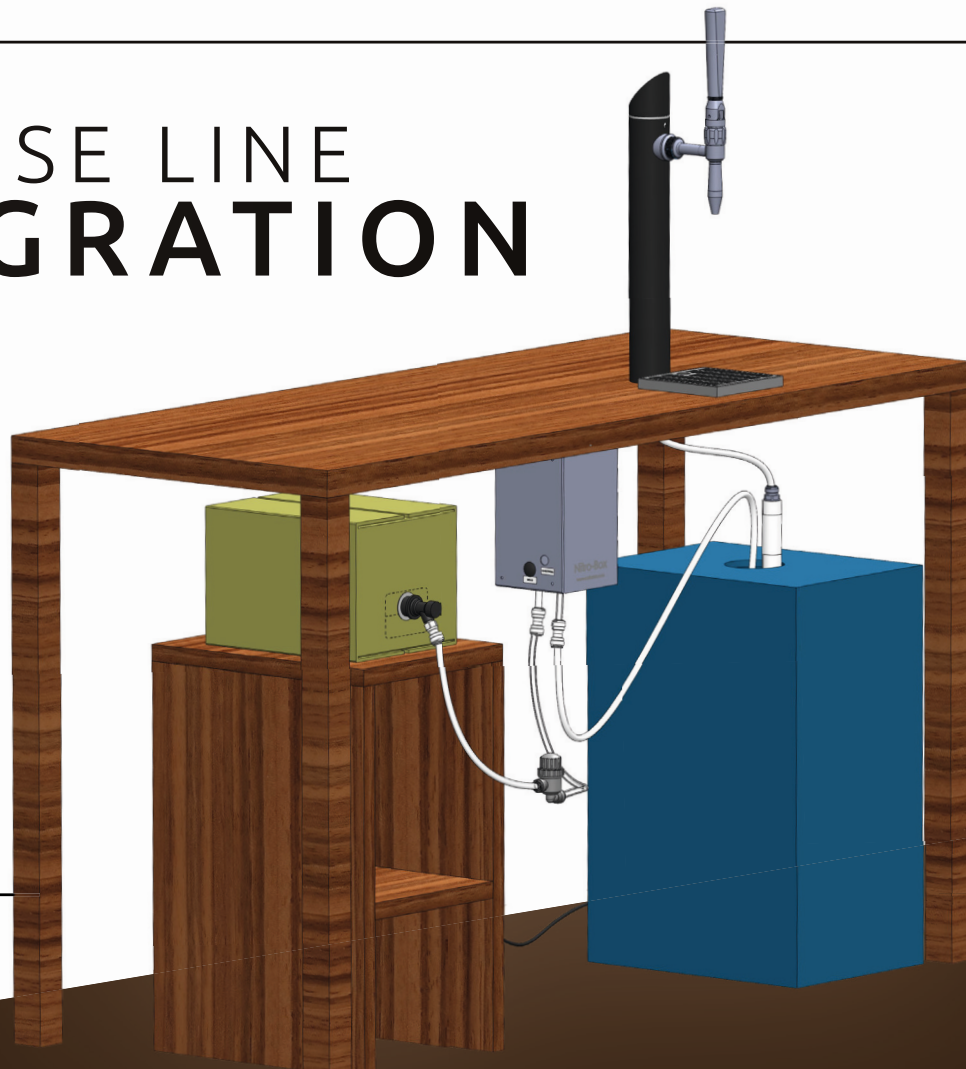
| Fixation Options  |   | Adapter   |  |
|---|---|---|--|
|  |  |  |  |
| Sticks  | Rod   | Bar-Clamp   | Adapter to Nitro-Dispenser   |



**Additional accessories**  
are available, such as various  
drip tray models.

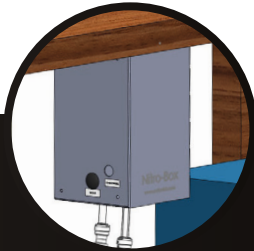
# DISPENSE LINE INTEGRATION

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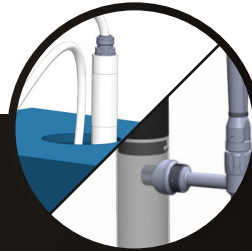
# FROM CLASSIC TO NITRO

Solutions to convert traditional dispensing lines into Nitro-Drink lines.



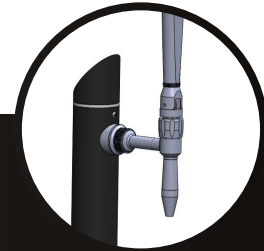
## NITRO-BOX

Pumps the liquid and doses compressed air into the liquid stream to generate the nitro cascade effect. The air compressor is built into the Nitro-Box.



## VENT-SHANK OR VENT-BLENDER

Catching gas bubbles in the liquid stream and gradually releases them, preventing splashes during dispensing.



## JET-NOZZLE

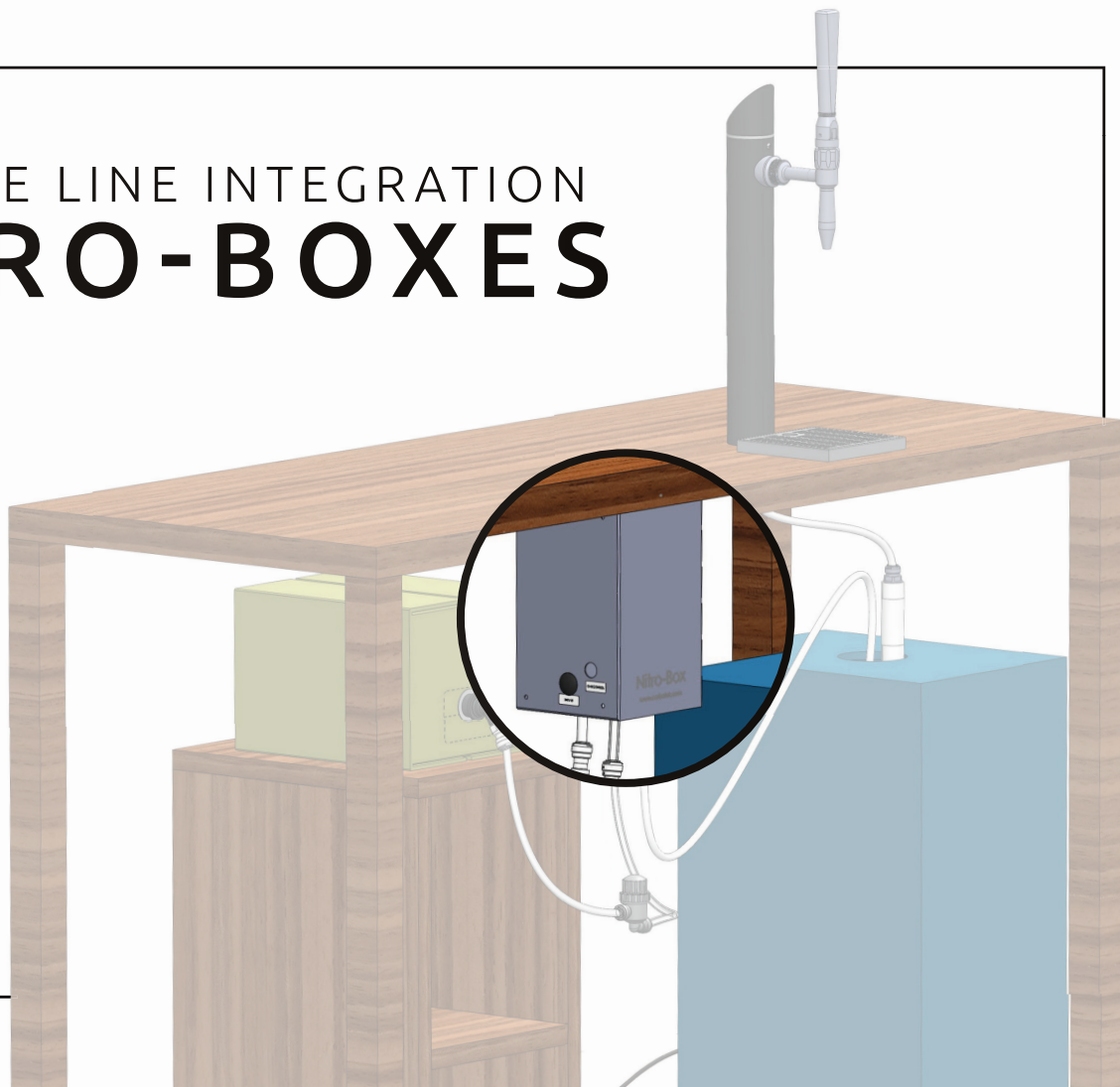
The nitro.cool tap outlet JET-NOZZLE includes a static mixer in the tap outlet. Perfect mixing of the nitro gas bubbles to the liquid stream.

## ESSENTIAL & RECOMMENDED ELEMENTS



# DISPENSE LINE INTEGRATION **NITRO-BOXES**



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# THE HEART OF NITRO

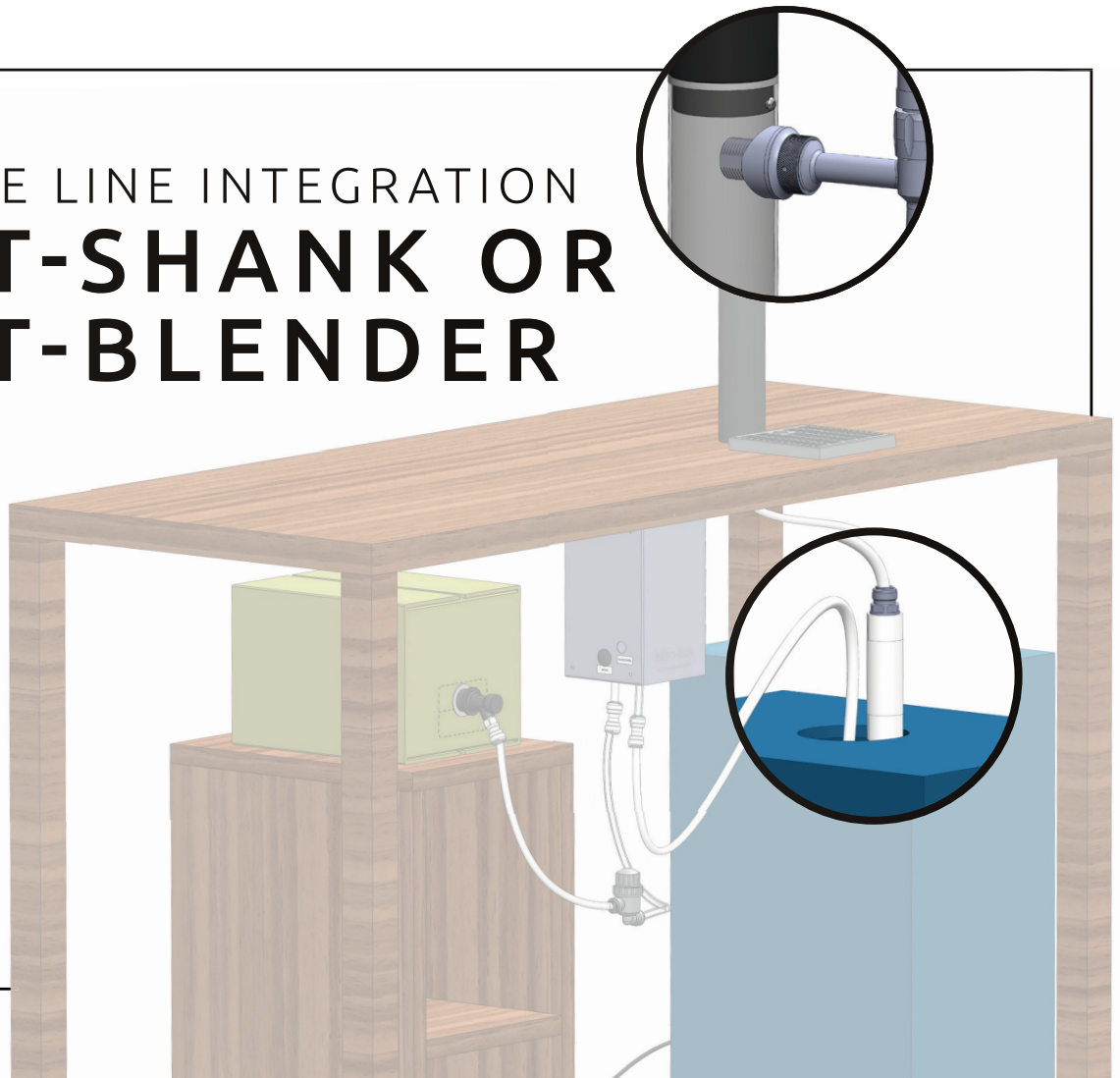


The Nitro-Box is the core of every Nitro installation in a traditional dispensing line. With a built-in air compressor to drive the pump, it also supplies the nitro gas – eliminating the need for an additional N<sub>2</sub> cylinder.

| Nitro-Box   |                           |  |                           |
|---|---------------------------|--|---------------------------|
| 1 Product Pump  |                           | 2 Product Pumps  |                           |
|  |                           |  |                           |
| Art. 261  | Art. 261.1                | Art. 262   | Art. 262.1                |
| max 2 taps with 1.2 l/min   | max 4 taps with 1.2 l/min | max 2 taps with 1.2 l/min  | max 4 taps with 1.2 l/min |
| Size (W×D×H): 19,0 x 14,5 x 28,0 cm   |                           | Size (W×D×H): 17,5 x 14,5 x 28,0 cm  |                           |

# DISPENSE LINE INTEGRATION **VENT-SHANK OR VENT-BLENDER**

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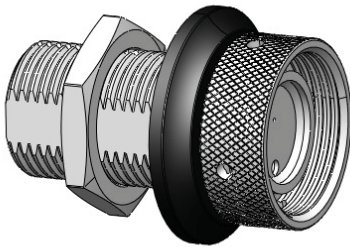
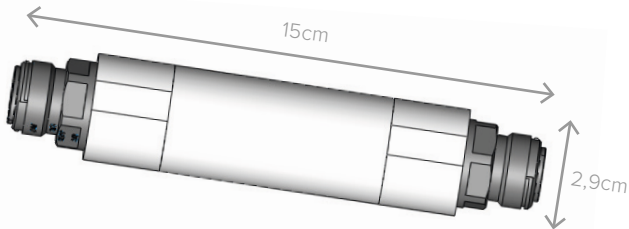




# THE PROBLEM SOLVERS



The vent-shank and vent-blender solve a key challenge in Nitro installations on traditional dispense lines.

| Vent-Shank  |                            | Vent-Blender   |
|---|----------------------------|--|
|  |                            |  |
| Art. 1462.1   | Art. 1462.2                | Art. 168   |
| Vent-Shank, PET-G body  | Vent-Shank, stainless body | Vent-Blender, 3/8" JG IN & OUT   |

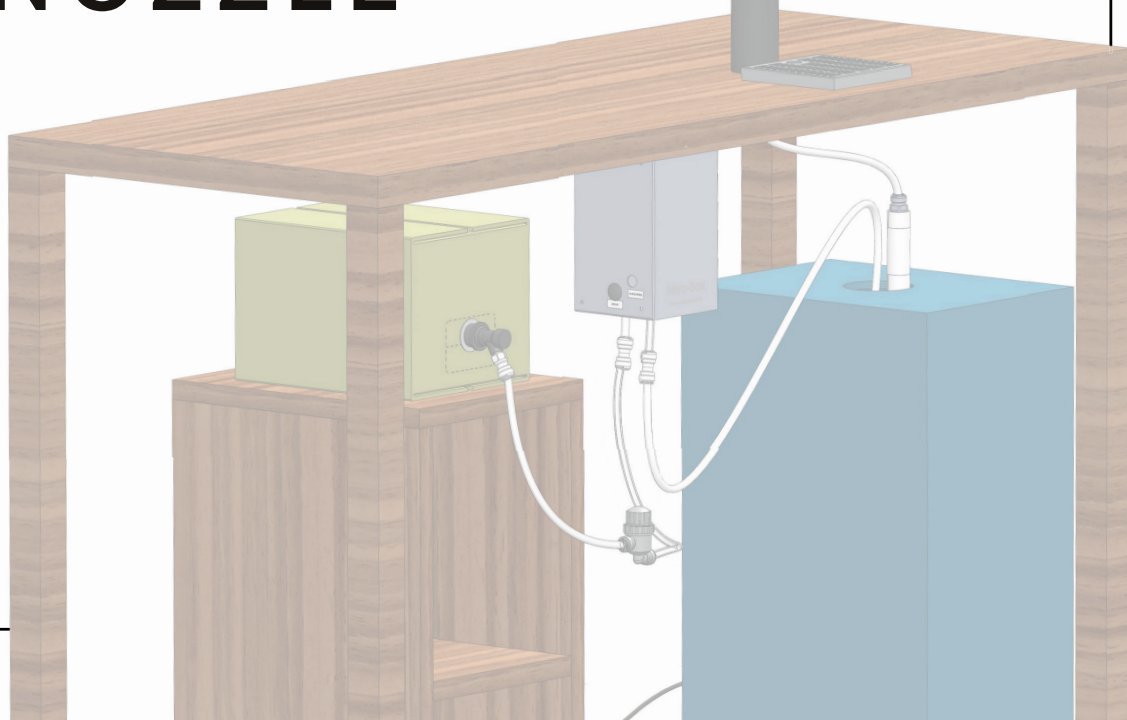
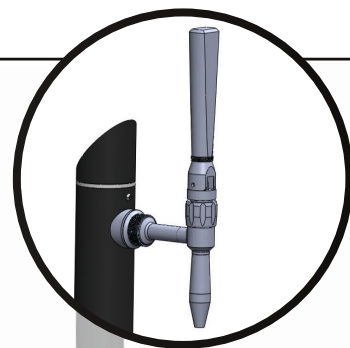


**The Problem:** Gas bubbles consolidate in the product line in dispense pauses. When the bubbles arrive at the tap this causes splashes and burps – this disturbs a smooth tapping experience into the glass.

**The Solution:** The vent-blender as well as the vent-shank catches gas bubbles in the product line and releases the gas slowly back into the product flow. The tapping experience is improved significantly!

# DISPENSE LINE INTEGRATION **NITRO-TAP & JET-NOZZLE**


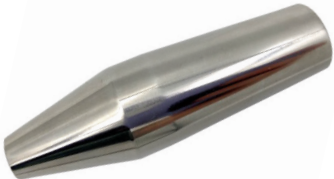

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# THE KEY TO SILKY CREMA



The Nitro-Tap with Jet-Nozzle is the key to create the signature Nitro cascade. It blends the nitro gas into the beverage as it is poured, delivering a silky crema and smooth texture – every time.

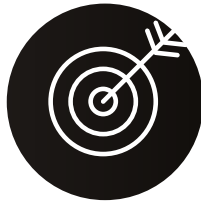
| Stout-Tap   |                 | Jet Nozzle   |                  | Tap handles   |                  |
|---|-----------------|--|------------------|---|------------------|
|  |                 |  <p>The nozzle has a static mixer inside, ensuring a fine blend of gas and liquid that creates smooth, silky foam</p> |                  |  |                  |
| <b>Art. 1472</b>  | <b>Art. 410</b> | <b>Art. 409</b>  | <b>Art. 1447</b> | <b>Art. 1437</b>  | <b>Art. 1411</b> |
|   | 0.6 l/min       | 1.2 l/min  | Stainless        | Chrome plated plastic   | Oak wood         |
| Stout-Tap – NSF certified   |                 | Connection thread IT: 9/16" - 26 TPI   |                  | Tap handles for Stout-Tap   |                  |

# WHY CHOOSE US?

At Carbotek, we stand for perfect service, perfect products, perfect global connectivity, and the perfect experience. Our dedicated team ensures every customer receives reliable, attentive support. Our state-of-the-art beverage systems are engineered with precision to deliver consistently outstanding drinks. Through our international network, we provide seamless solutions around the world. And with every interaction, we focus on creating an exceptional, memorable experience for our clients.



PERFECT  
**SERVICE**



PERFECT  
**PRODUCTS**



PERFECT  
**CONNECTIVITY**



PERFECT  
**EXPERIENCE**

# PERFECT CREMA, EVERY TIME!





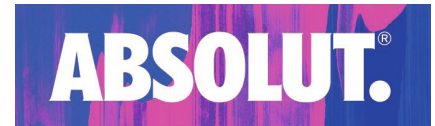


# TRUSTED BY **LEADING BRANDS**

We are proud to collaborate with a wide range of renowned clients worldwide across the beverage industry. Our partners rely on our innovative solutions to deliver consistent, high-quality Nitro and carbonated beverages – from bars and coffee shops to large-scale catering and events.

Through these partnerships, we continuously refine our products and services, ensuring excellence in every pour.

# OUR REFERENCES





# GET IN TOUCH

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