

# THE ESPRESSO MARTINI NITRO MACHINE. THE PERFECT POUR. CHILLED TO PERFECTION.

Serve **2x** more drinks with an  
**Espresso Martini Nitro Machine**

## SITUATION

The Espresso Martini ranks as the #3rd most popular cocktail and has continued to grow in sales yoy.\*

Speed to service and consistency have become increasingly important as seating time is more and more limited and selling more drinks per day is more important than ever before. Additionally, as the industry bounces back from the pandemic, experienced staff are in short supply creating a need for turnkey high quality, on-trend cocktail solutions.

## IDEA

The Nitro Dispenser is a ready-to-use device, designed for pouring perfect Espresso Martinis by blending the nitrogen found in the air with the liquid creating a beautiful cascade effect and a creamy mouthfeel, similar to a Guinness, that can't be achieved with the shaken version. The Nitro Dispenser has a cooling device that serves the Espresso Martini at the perfect temperature. For best results serve your Espresso Martini in a frozen coupe martini glass.



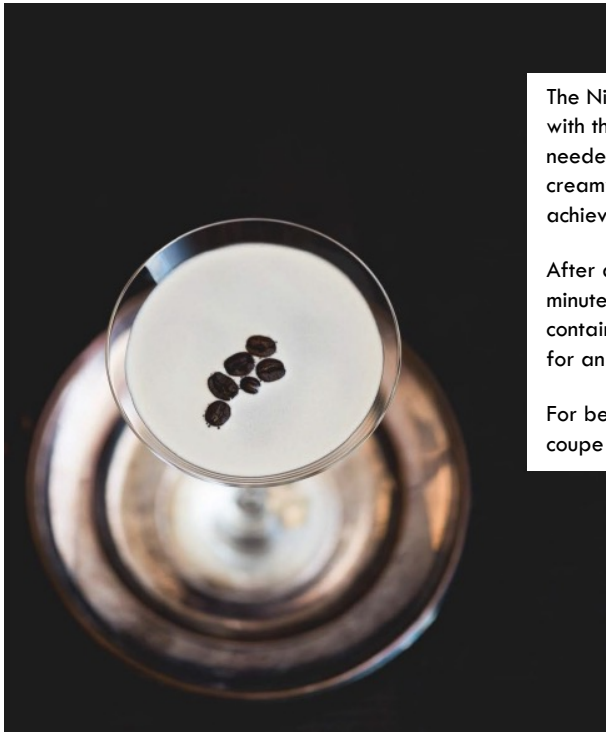
## HOW ACCOUNTS CAN ORDER:

1. Visit [www.espressomartinimachine.com](http://www.espressomartinimachine.com)
2. Choose Espresso Machine
3. Check out and pay

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# OVERVIEW

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The Nitro Dispenser blends the nitrogen found in the air with the liquid by means of a compressor with no  $N_2$  needed. This creates a beautiful cascade effect and a creamy mouthfeel similar to a Guinness that can't be achieved with the shaken version.

After assembly, the Nitro Dispenser is ready to use in just 2 minutes and can suck liquid from any unpressurized container and cool it down to  $0^\circ$  (the perfect temperature for an Espresso Martini) in the device cooling block.

For best results serve your Espresso Martini in a frozen coupe or martini glass.

## INTRODUCTION

### THE PERFECT POUR

## PARTS



Drip Tray



Nitro Dispenser Unit



Jerry Can



Tap Handle



Nozzle



Intake Line

**PLEASE REFER TO OPERATING MANUAL PROVIDED WITH MACHINE FOR FULL INSTRUCTIONS**

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# RECIPE GUIDE & NOTES



## BATCHING

### ESPRESSO MARTINI

#### BATCH RECIPE

47oz Ketel One Vodka  
20oz Coffee liqueur  
68oz Vodka concentrate  
20oz Simple syrup  
27oz Water

#### EQUIPMENT

170oz food grade plastic keg with cap  
Funnel  
Measuring jug

#### METHOD

Pour all ingredients in the 170oz container supplied, close lid and shake. This batch is ready to use and will last 3 days in the refrigerator.

## NOTES

#### COLD BREW CONCENTRATE

Cold brew coffee concentrate must be used rather than any other type of coffee such as instant or house-made filter coffee. Using a concentrate is essential for 2 reasons: 1.) it gives the important intense flavour without added dilution, and 2.) it is the proteins present within cold brew concentrate that give us the silken texture of this cocktail.

Purchasing bottled cold brew concentrate, as opposed to brewing your own or using espresso based drinks ensures maximum filtration, which is essential for preventing blockages in the Nitro Dispenser.

#### SERVE SIZE

The perfect serve is 125ml.  
A 5 litre batch will make 40 serves.

#### SUGGESTED LIQUEUR BRANDS

After testing various coffee liqueurs, Mr Blacks and Galliano Ristretto came out superior adding the perfect body and depth to the drink. Kuka Cold Brew coffee is our choice of concentrate.

#### RECIPE

The team behind Espresso Martini Nitro Dispenser spent an extensive amount of time trialling, testing and creating the perfect recipe, so that you don't have to!

Please follow the instructions carefully, and the results will be perfectly awesome every time.

#### [User Guide Video](#)

(How to setup, use and clean the machine)



PLEASE REFER TO OPERATING MANUAL PROVIDED WITH MACHINE FOR FULL INSTRUCTIONS

FOR SERVICE OR QUESTIONS:

Call 1-800-847-6963 or email [orders@kykmarketing.com](mailto:orders@kykmarketing.com)