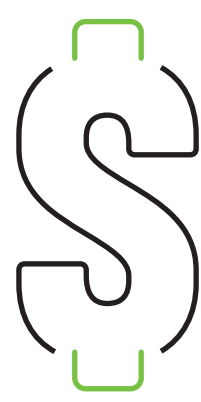


LARGE FORMAT PRE-BATCH

Easy to adapt and Serve



WHY PRE-BATCH



**EXCEPTIONAL
DRINKS AT SPEED**



**UTILIZES
FULL STAFF**

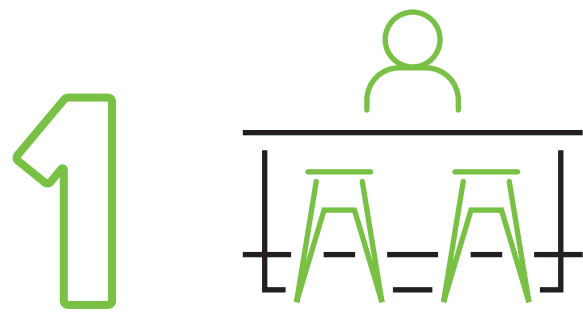


**EASY TO
IMPLEMENT**



**SERVES THAT
SATISFY ALL**

2 APPROACHES TO PRE-BATCHING

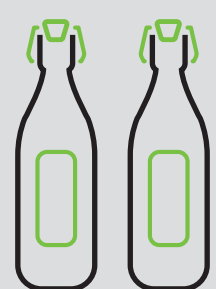


Prepare mix in advance.
"Finish" at the bar with
spirits/carbonated mixer



Preparing a completed drink
in advance, in quantity, to be
served in bottles

BEST PRACTICES



**HAVE ENOUGH
ON HAND**



TRAIN STAFF



**TASTE AND
ADJUST**



**USE ONLY
SHELF-STABLE
INGREDIENTS**

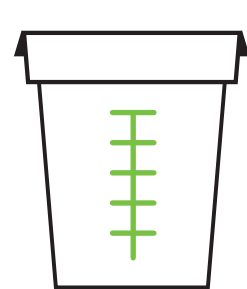


**STORE
PROPERLY**

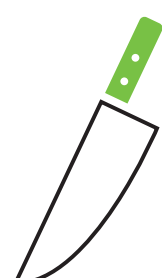


**USE CREATIVE
VESSELS**

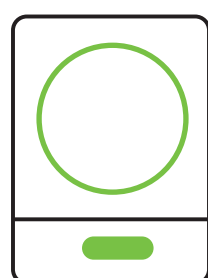
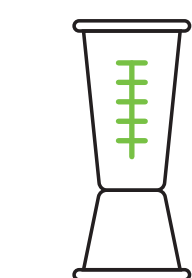
RECOMMENDED EQUIPMENT



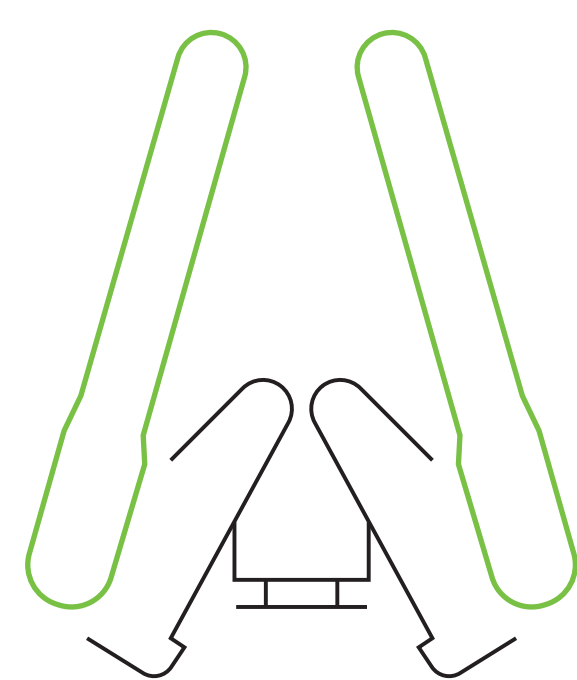
- 2 Quart Container
- 1-Liter Swing Cap Bottle
- Funnel
- 1 Quart Measuring Cup
- Jigger
- Scale
- Knife
- Citrus Juicer
- Cutting Board
- Fine Mesh Strainer



- 2 Liter Plastic Bottle
- 5 Pound CO2 Tank
- Carbonator Cap
- Ball Lock-Style Quick Disconnect
- Coupler (Gas)
- CO2 Air Line Jumper
- 187ml Clear Champagne Bottles
- Oxygen Barrier Crown Caps
- Bottle Capper



PRE-BATCH CARBONATOR GENERAL INSTRUCTIONS



- 1 Connect air line jumper to CO2 regulator, and to the quick disconnect coupler
- 2 Put carbonator cap on bottle
- 3 Connect gas coupler to your carbonator cap
- 4 Set your CO2 on your regulator to around 35-40 PSI. Shake for a 1-2 min
- 5 Disconnect the coupler. Turn off the CO2
- 6 Let bottle sit for one minute, then slowly open the carbonator cap,
- 7 Divide into 10 clear bottles. Seal with crown caps.
- 8 Keep chilled until serving

CROWD-PLEASING PRE-BATCH RECIPES

[DOWNLOAD RECIPE CARDS](#)



OLD FASHIONED



MARGARITA



WHISKEY HIGHBALL



MOSCOW MULE

START SERVING PRE BATCH TODAY!