



Coffee - Captain

Liquid Coffee Dispensers Models 670 & 672

**Model 670
Medium to High
Volume**

- ▣ Designed to produce two flavors of shelf-stable liquid coffee.
- ▣ Operation controls can allow small, large & continuous flow for each of the flavors.
- ▣ Product out feature prevents bad batch by shutting down when product is empty.
- ▣ Cabinet height allows dispensing into most decanters, carafes, air pots, air voids and satellites.
- ▣ Daily cleaning consists of a simple 10-second flush.
- ▣ High volume, 4-1/2 gallon hot water reservoir.
- ▣ Separate hot water tap for single serving packets.
- ▣ Durable stainless steel construction.
- ▣ Machine is adaptable to all concentrates, up to 100 fold.

**Model 672
Medium to Low
Volume**



**Model 672
Shown Alone**



**Model 670
Shown Alone**



**Model 672
Shown with Site Glasses**



**Model 670
Shown with Decanter**



**Model 670
Shown with Air Pot**



**Model 670
Shown with
Satellite**

Model 672

- ▣ *Model 670 two-size portion control touch panel also available on Model 672.*
- ▣ Designed to produce two flavors of shelf-stable liquid coffee.
- ▣ Operation controls can allow small, large or free flow for each of the flavors.
- ▣ Daily cleaning consists of a simple 10-second flush
- ▣ Separate hot water tap for single-serving packets.
- ▣ Durable stainless steel construction
- ▣ Machine is adaptable to all concentrates, up to 85 fold.
- ▣ 2 gallon hot water reservoir.



**Producers of dependable dispensing equipment
for the food and beverage industries.**



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KARMA dispensers are covered by one or more U.S. patents and applications and corresponding foreign patents and applications.

Models 670 & 672 COFFEE – CAPTAINS

LIQUID COFFEE DISPENSERS

For use with shelf-stable liquid coffee

Karma has brought together the technologies to meet the requirements to dispense shelf stable liquid coffee concentrate. The simple push of a button can dispense into most cups, carafes, decanters, airpots, air voids, and satellites. The volume needed for each application will determine which model to use. In a medium to high volume location, the Model 670 will dispense approximately 3 ounces per second, while in a low to medium location the Model 672 will fulfill the need, dispensing 1-1/4 ounces per second. Another unique feature of both the Model 670 and the 672 is the hot water tap, located on the front of the dispensers. The water draws directly from the hot water tank which prevents the chance of flavor interaction. It's great for individual servings of tea bags, soups, or hot chocolate.

MODEL 670 SPECIFICATIONS

ELECTRICAL:

Line Connected: 208V/240V 50/60Hz
1PH 27 amps

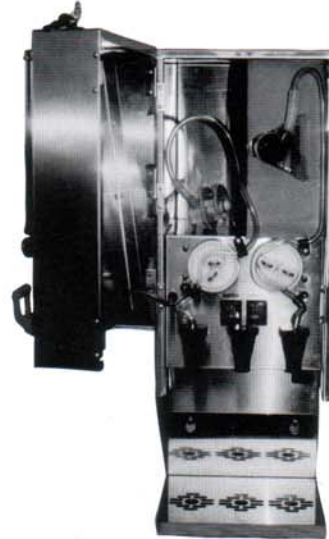
PLUMBING:

Line should be 3/8" minimum

DIMENSIONS:

15" W x 28" D x 31" H

SHIPPING WEIGHT: 75 lbs.



Model 672

MODEL 672 SPECIFICATIONS

ELECTRICAL:

120V 50/60 Hz 12 AMP
208/240V 50/60 Hz 1 ph 12 AMP

PLUMBING:

Line should be 1/4" OD flared tubing

DIMENSIONS:

9.75" W x 25 " D x 25" H

SHIPPING WEIGHT: 58 lbs.



Model 670

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