

<b>CARBONATED BEVERAGE SYSTEMS: ISSUES &amp; KEY DECISIONS</b>	<b>PRE-MIX SYSTEMS (SYRUP AND CARBONATED WATER ARE MIXED BY BOTTLER AND DELIVERED)</b>	<b>POST-MIX SYSTEMS (SYRUP AND CARBONATED WATER MIXED ON PREMISE, AS DISPENSED)</b>
Volume/application	Low- to medium-volume beverage sales	Medium- to high-volume beverage sales
Product consistency	Very consistent; done by bottler to bottled/canned product specifications	Can vary if syrup/carbonated water ratio not checked regularly (i.e. once a day)
Product/syrup delivery	In 2½- and 5-gallon tanks	In 1-gallon jugs, bag-in-box or 2½- or 5-gallon tanks
Space requirements	Requires more storage space for 2½- to 5-gallon tanks	Requires less space for syrup storage; system components can be remote
Carbonation control	None; comes from bottler or distributor premixed	Yes; must be checked to maintain proper ratio, since degree of carbonation varies by beverage type
Type of product chilling	Direct expansion refrigeration system or cold plate (ice) cooling	Direct expansion refrigeration system or cold plate (ice) cooling
Dispenser heads or guns?	Multi-head dispensing tower; 6-head or 5-button gun typical	Multi-head dispensing tower; 6- to 12-head or 5- to 10-button dispenser guns typical
Water quality	Not an issue with pre-mix	Water must be filtered and/or treated, depending on source quality