

The Juggler

**‘Good bye’ to bottles
and ‘Hello’ to efficiency!
Faster service, reduced cost
and hygienic**

Really busy cafés can go through 150 litres of milk each day! That’s a lot of 2 litre bottles. Every bottle is purchased, received, moved, stored, retrieved from storage, opened, poured, poured again, left on the bench, poured again and finally discarded. Waste, employee handling, bench space and storage space are all impacted.

However some cafes are swapping their manual bottle systems for a milk storage and dispensing system that is revolutionising the café industry and bring joy to its baristas. Using this system, milk is stored in bladders within a chiller cabinet under the bench and dispensed from taps right at the coffee machine.

The Juggler is the first milk dispensing system designed specifically for use in a busy café environment.

It reduces waste, speeds up service and helps café staff to focus more of their attention on providing a great customer experience – and a great cup of coffee.

Milk is supplied in 10-litre bladders that can be loaded into the chiller system, so that up to 120 litres of milk can be dispensed from the taps without the need to reload the fridge. Most of the country’s milk companies now offer their customers milk in bladders that are compatible with *The Juggler*.

Once the milk is loaded, *The Juggler* helps to streamline the coffee making process and speeds up service. Time-saving features include hands-free volumetric dosing which enables a barista to activate a dose and then return to other tasks while the dose is automatically poured. This means less time is wasted opening, pouring from and crushing empty milk bottles.

Six Simple Machine’s Ross Nicholls explains “We take our product development and testing very seriously. Initially we spent 15 months in R&D, testing and achieving compliance and certifications before we were ready to publicly show and sell our first machine. Even now when making a design change, we test components to at least one million cycles on specially-designed testing rigs before extensive field trials begin in operating cafés. Only then do we consider making a permanent change.”

Charles Cameron, a Sydney barista with more than 4 years’ experience using *The Juggler* has declared that for him the presence of a Juggler in his workplace is non-negotiable. “*The Juggler* has helped revolutionise milk usage in the café and specialty coffee industry. I believe *The Juggler* will one day become a universal standard, which will drastically reduce milk wastage.”

From personal experience, Charles says *The Juggler* not only helps improve workflow, but provides a much cleaner



environment for busy café staff. “It’s the complete package; it delivers consistent doses, maintains temperature, can be used to rinse pitchers, it has a drain, keeps everything clean and is in line with environmental values,” Charles says. “*The Juggler* is evidence of how the industry has evolved.”

Close to 400 cafés and restaurants across Australia and New Zealand are now using *The Juggler*. For these cafes, *The Juggler* provides savings opportunities that are easily quantifiable in terms of waste reduction, but it also adds value to businesses in many ways that are less measurable. This includes a range of OH&S benefits, positive comments from café customers and improvements in the speed of service, all resulting in more coffee sales.

Easy Line Flushing and Sanitisation:

The milk lines are cleaned daily by flushing and sanitising with special solutions developed especially *The Juggler*. The CIP (clean in place) system is simple to set up and runs automatically for 15 minutes. This is complemented by periodic dismantling and inspections from Six Simple Machine’s service engineers.

HACCP Certification:

The Juggler has achieved HACCP International’s Food Safe Equipment, Materials and Services Certification. Ross Nicholls of Six Simple Machines reports that “Achieving



this certification was an extremely important factor in our initial R&D process. Throughout the initial design phase, we worked extremely hard to develop an easy-to-use and effective CIP (clean in place) system. As part of this, we worked with the Australian cleaning chemical manufacturer, Cafetto, to develop a milk line cleaner that would complement our CIP system and guarantee ongoing hygiene of the system without physically degrading internal components of the machine.

“Despite being confident in our CIP and cleaning chemical, we felt that we needed an independent and respected authority to verify our own findings and to help promote this aspect of *The Juggler* to prospective customers. Because HACCP Australia is widely regarded as an authority on food safety and hygiene throughout the café industry, their certification was the obvious choice.”

Final thoughts:

“What’s been most rewarding is that *The Juggler* has proven that the milk on tap concept is not only viable, we hear it being described as ‘the way of the future,’” Six Simple Machine’s Ross Nicholls. ✨

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