



























Panther Coffee is a premier BKON Craft Brewer customer. The BKON is the focus point waking into the café sitting center on their beverage bar. Panther allows customers to choose between traditional coffee brewing methods which allows customer to taste all nuances and full flavor extractions of BKON in comparison to the traditional methods.

A huge additional success for Panther Coffee has been their tea sales through BKON. 100% of all tea order are brewed with the BKON and sales have been on record high. The Panther staff commented that, "the exceptional consistent flavor of our product" is what they admire most about the BKON Craft Brewer.











Hot Tea **Iced Tea** Matcha **Hot Coffee Iced Coffee** Signature Coffee **Infused Wines Infused Waters**

BKON MENU

COFFEE

OUR SINGLE ORIGIN SELECTION IS NOW AVAILABLE ICED

hot \$6 or iced \$7 COLOMBIA

Finca El Recuerdo Cencoic BRASIL

Fazenda Santa Lucia Fazenda Irmas Pereira KENYA

> Kichwa Tembo Kamviu

hot or iced

GREEN

Mao Feng \$4 Genmaicha Jalapeño \$5 BLACK

All India Black \$4

OOLONG

Da Hang Pao \$4

Jasmine bi Lou Chun \$4

INFUSED WINE & HERBALS

Rosemary infused Red \$12

hot or iced

Turmeric Ginger \$5 Rooibos Blueberry \$5 Chamomile \$4 Hibiscus \$4 Spearmint \$4 Rooibos \$4

Eater, August 21, 2015





The story behind Panther Coffee and how one thoughtful business inspired the revitalization of Wynwood, Miami's Arts District.

In front of Panther Coffee, where her work is showing for a second time, muralist Jenny Perez works through mixed emotions, poised beneath the soft, ribbed ferns and vibrant red flowers of a Royal Poinciana. Wynwood, her stomping ground since 2008, became Miami's cultural gem in whirlwind fashion, dressing an unmistakable grit in vibrant glamour. Like many of the artists who have contributed to the neighborhood's facelift, Perez worries that it's slipping away, in danger of

Nonetheless, the district's original coterie of artisans can still lay claim to the quarter's aesthetic and, for the most part, enjoy a familiarity amongst most independent establishments.

being fetishized and auctioned off, pricing out all of the people who helped build it.

Perez points to a young lady walking down the 2nd Avenue sidewalk across from Panther noting, "That's Jill, she's another local artist. That's her face depicted in the black and white image facing the street she just crossed."

Perez exchanges greetings with a graffiti artist that tags under the name ATOMIK and has found a niche in painting anthropomorphized citrus. They talk about a party taking place at the iconic Wynwood Walls later in the evening while he spills raw sugar into inky black cold brew. En route to one of her murals, Perez points to the work of AholSniffsGlue, a graffiti artist whose work was appropriated by American Eagle Outfitters without permission last year.



The human touch has proven crucial to Panther's success, but that is not to say they are luddites by any means. Panther is one of the pioneering establishments, in a class with third-wave stalwarts like Counter Culture, to experiment with BKON technology— a coffee machine that uses negative pressure to devoid an organic material's cellular structure of excess air, brewing quality coffee and tea at precise temperatures in less than 90 seconds. Brewing specifications are customizable and replicated to the T through a Cloud-based menu, a quality control feature that would no doubt be a dream-scenario for a roaster were it available to its hundreds of wholesale accounts.

The first in Florida to use BKON, Panther launched a made-to-order drinks menu in June highlighting single-origin coffees and loose leaf teas, served hot or cold. The single-origin iced coffee is a pioneering brew promising an immediate, high quality cold coffee—likely a godsend in sticky Florida summers when air is thick and patience is thin.



Sprudge Wire, August 10, 2015

SPRUDGE WIRE

Chilling With BKON At Panther Coffee In Miami

WIDE

Published on August 10, 2015



You know what's way hot right now? Cold coffee in all its forms. Cold brew, iced pour-over, freakin' coffee popsicles—if it's cold, people are chugging it down this summer with aplomb.

But what if a technological advancement made for truly beautiful cold coffees? Our friends and partners at BKON have teamed up with Miami's Panther Coffee for some highly tasty, dialed-in single origin 'iced' coffee made using patented BKON technology. Now their "entire single origin coffee menu is available made-to-order, hot or cold" according to Panther & BKON.

You can read much more about BKON over an the Sprudge main page, but first, check out this media communique we received from them below (plus this video) to learn more about BKON's success with Panther in Miami.



Panther Coffee Unleashes Ice Storm Using RAIN

Panther Coffee recently became the first place in the world to deploy BKON for made-to-order, single origin 'iced' coffees that capture the same flavor, beauty and individual characteristics of single origin coffee as when served hot.

Panther Coffee is known for pioneering the new specialty coffee scene in South Florida. The founders, Joel and Leticia Pollock, have been involved with several specialty coffee companies for over a decade advocating for coffee quality in the Pacific Northwest and in Brazil. They also know a thing or two about evolving and adapting, having successfully woven a Pacific Northwest retail concept into the social fabric of Miami's contrasting and dynamic culture.



Stir Magazine, August 1, 2015





BKON-Brewed Single Origins at Panther Coffee

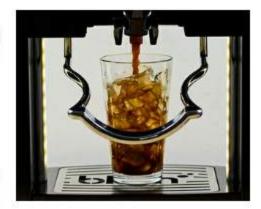


by Jenny Neill, Dan Bolton

August 1, 2015

Panther Coffee, based in Miami, Fla., is a small batch coffee roaster and wholesaler. The company recently installed a BKON Craft Brewer in the company's Coconut Grove and Miami Beach locations.

Customers can sample coffees roasted on a "pre-WWII Probat Perfekt Roaster" and brewed using BKON's patented negative pressure process known as RAIN (Reverse Atmospheric Infusion). Panther's BKON launch menu will include six single origin coffees: Finca El Recuerdo, Cencoic (Colombia); Fazenda Santa Lucia, Fazenda Irmas Pereira (Brazil; Kichwa Tembo, Kamviu (Kenya). All six are available hot or iced. In addition to

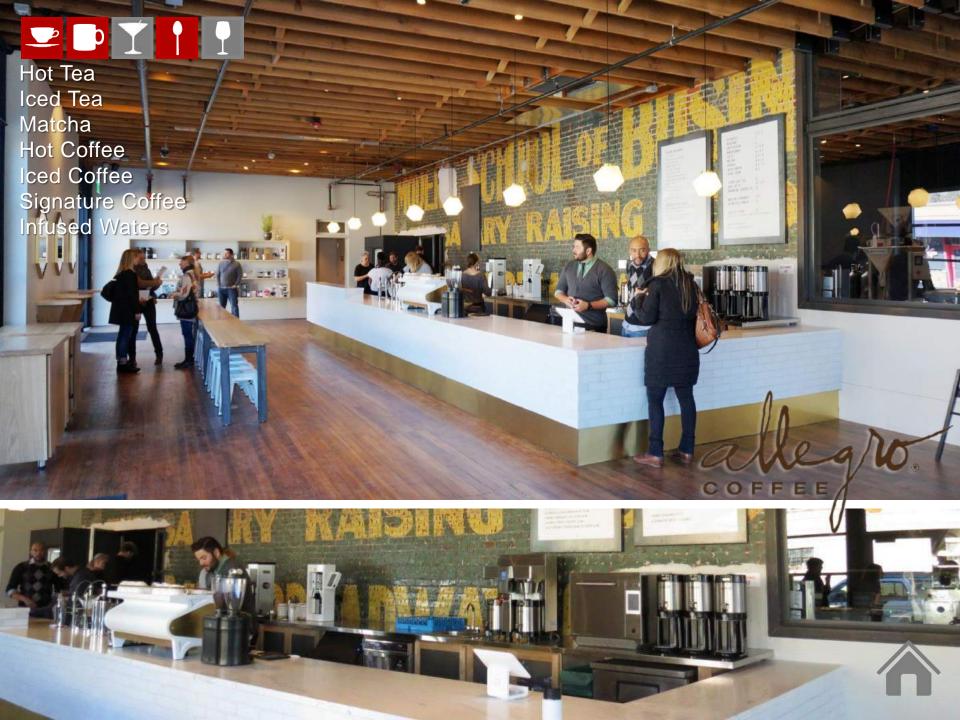


single origin coffees, BKON-brewed beverages will include loose-leaf teas and infused waters.

Panther Coffee will install BKON Craft Brewers in two new locations due to open this fall.

Learn more: http://www.panthercoffee.com/locations











Stuff Christina Loves

The BKON Craft Brewer

Christina Carpanzano

General Manager & Barista NEAT Coffee Darien, Conn.

Why do you love it?

The BKON Craft Brewer is an allin-one machine, which doesn't take up a lot of space—leaving the counter clean, organized and neat (wink).

Why does it work well especially for NEAT?

The BKON works well for all of us at NEAT because it falls in line with our mission to brew our single-origin coffees and teas in their purest form.

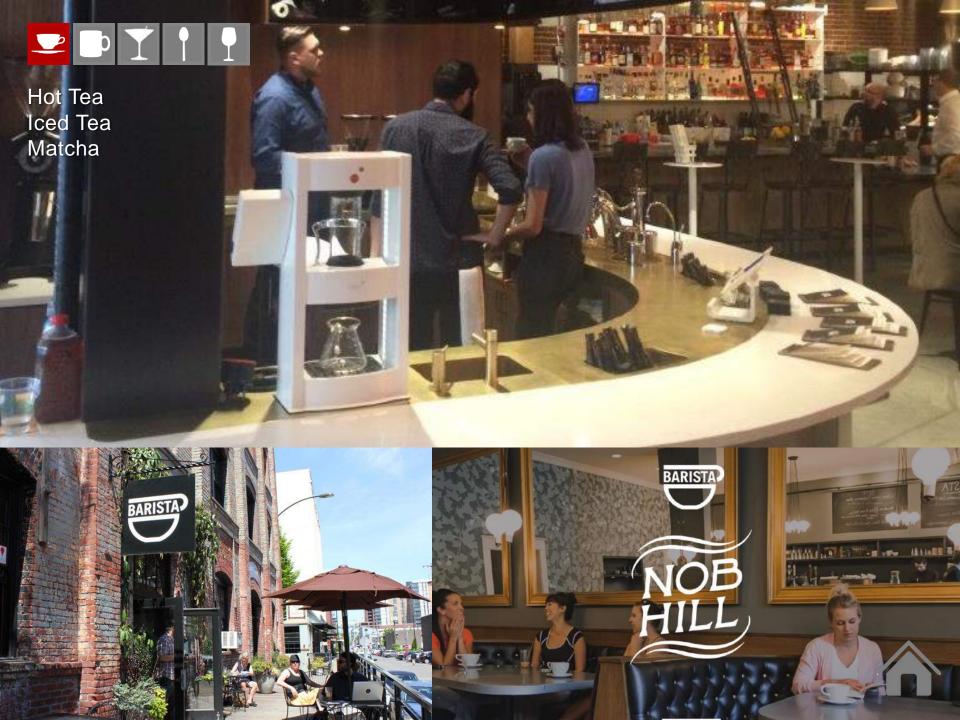
What do customers have to say about it?

Customers love the theatrical element of the BKON. The brew chamber is glass, allowing them to actually see the entire extraction process. And it lights up, which is pretty rad!

Why do you prefer it to others like it?

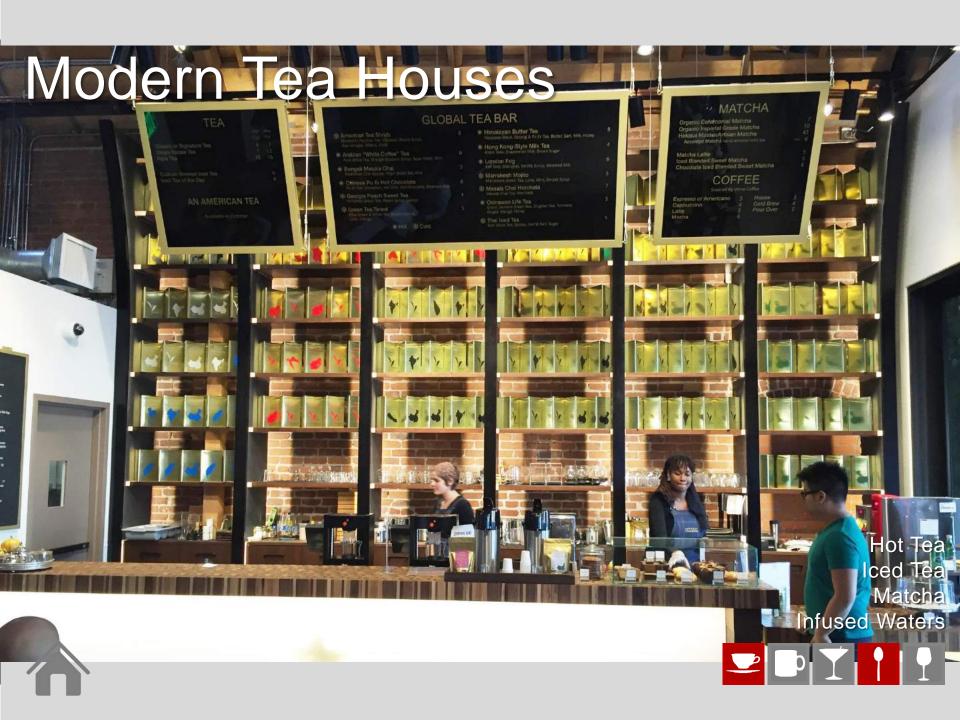
The BKON is definitely a oneof-a-kind machine. Its unique technology extracts coffee's pure and natural flavors better than anything else I've ever tasted. Another cool element of the BKON is the ability to share original recipes with other BKON owners through the Craft Cloud. The possibilities are virtually endless!















AMERICAN TEA☆ROOM











World Tea News, February 15, 2016



Tea Retail: The Tortoise and the Hare

By: Dan Bolton | February 15, 2016











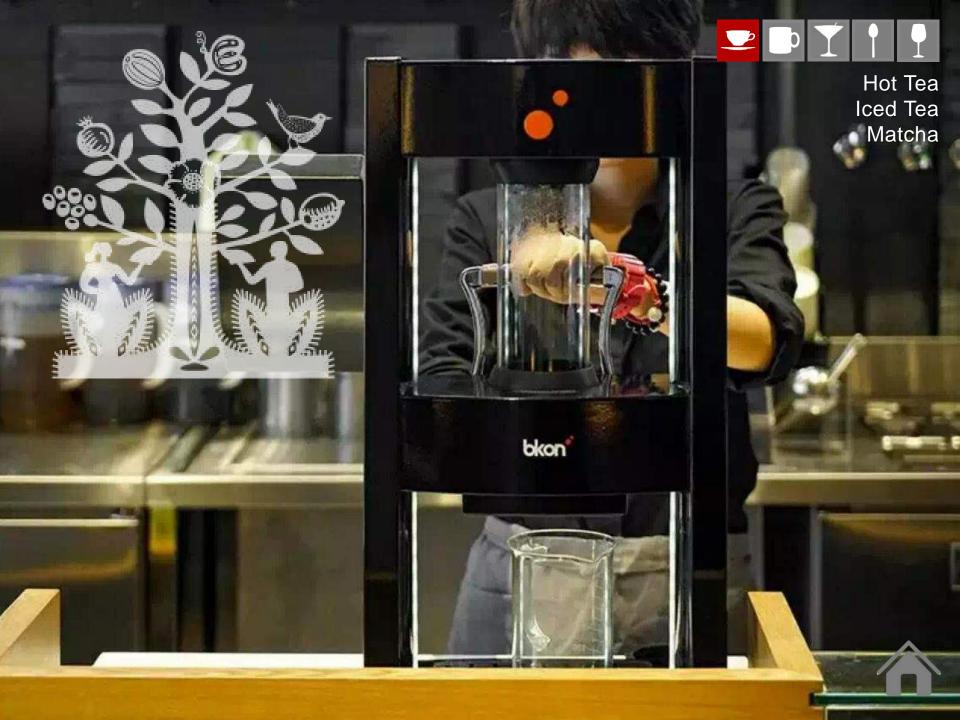




American Tea Room, Fashion Island Mall

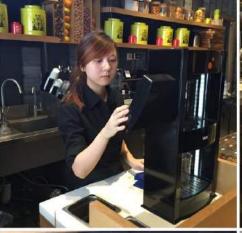
American Tea Room's David Barenholtz

He opened a tea emporium in the Los Angeles Art District in October, is remodeling the original shop and recently opened an expansive new tea room at Newport Beach's Fashion Island mall where the menu choices are market fresh and seasonal and developed by a James Beard nominated chef. His selection of loose leaf teas is extensive, exotic and priced above Teavana for the most part, although Barenholtz is clear that the price differential is primarily because his tea is higher quality and his customers are willing to pay for better tea. His teaware is exclusive and appealing. His teamare a pair of expensive BKON brewers that attract tea geeks every bit as enthusiastic about what they sip as eithers in the high-end wine and whisky bars like Matt Molina's Everson Royce Bar in this upscale neighborhood.





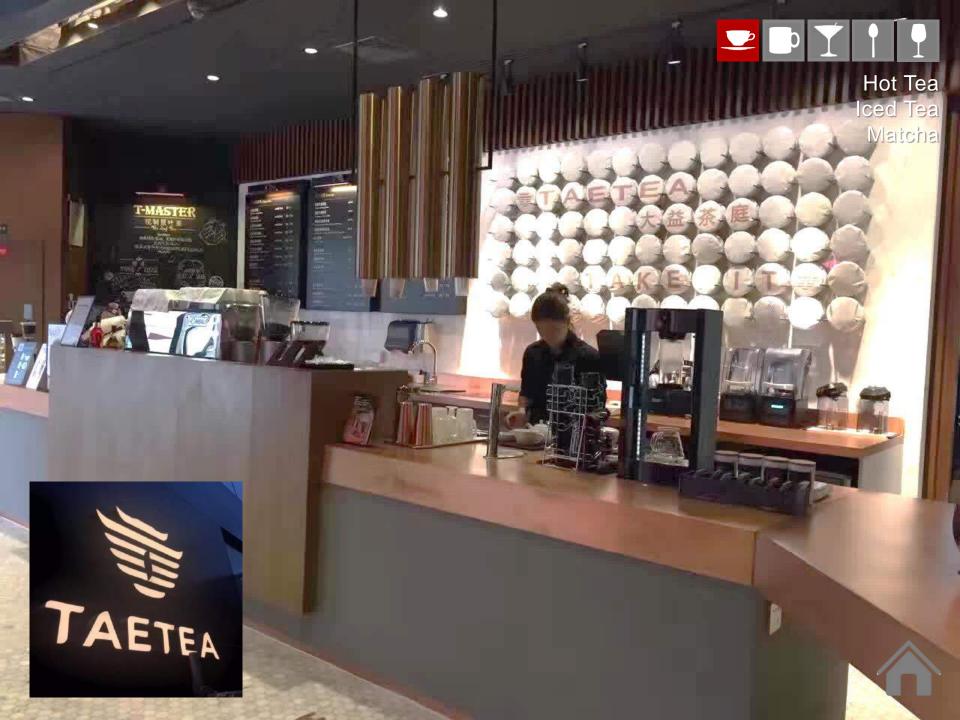












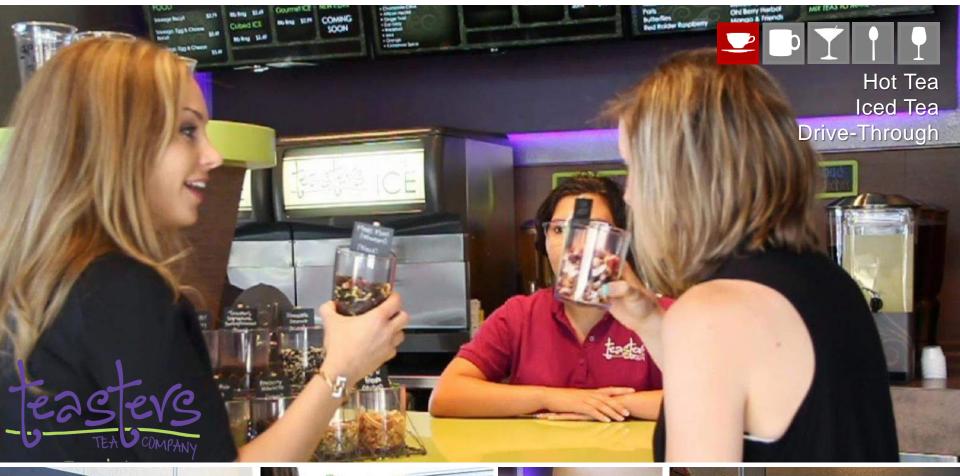










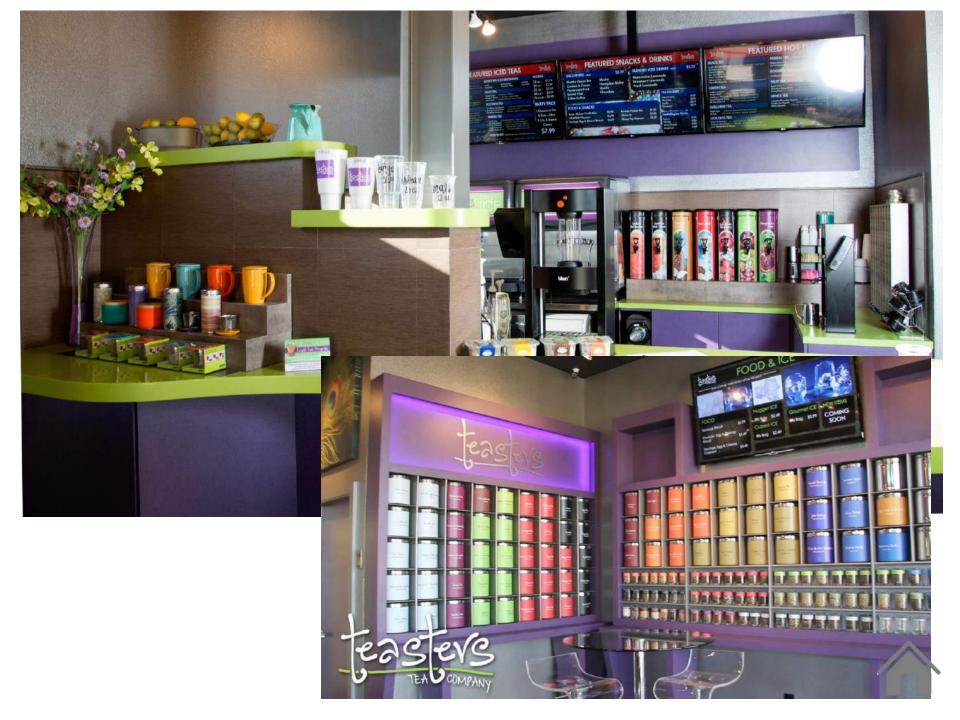




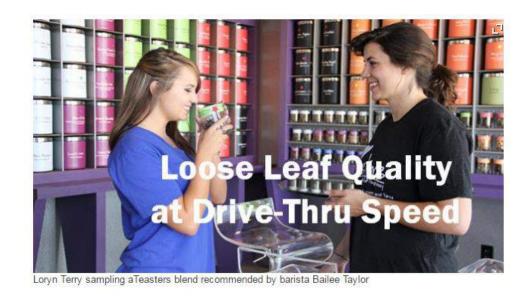












By Dan Bolton and Jason Walker



"We have a BKON dedicated to hot teas and a second BKON for iced teas. They are interchangeable and brew coffee as well. BKONs give us consistency in taste because of the ability to create and store in the BKON recipes for each individual tea," he explained. Recipes eliminate errors in brewing time, temperature, and water volume.







Hot Tea Iced Tea











11:47 AM







Instagram





infusecafe Infuse Cafe >













INFUSE CAFE

infusecafe #jasonsudeikis stopping by to kick start



Blogto.com, April 15, 2016

blogTO

Infuse Cafe

RATING: 5.0/5 (6 votes) * * * * * *

Posted by Darren "DKLo" Susilo / POSTED ON APRIL 15, 2016



Infuse Cafe serves up organic teas, coffee and handmade cakes in a fresh, inviting space. The main draw here is the Bkon brewer used in creating the drinks on offer. This is the only place in Canada that brews their teas using this cutting edge equipment, which wouldn't look out of place in a sci-fi movie.

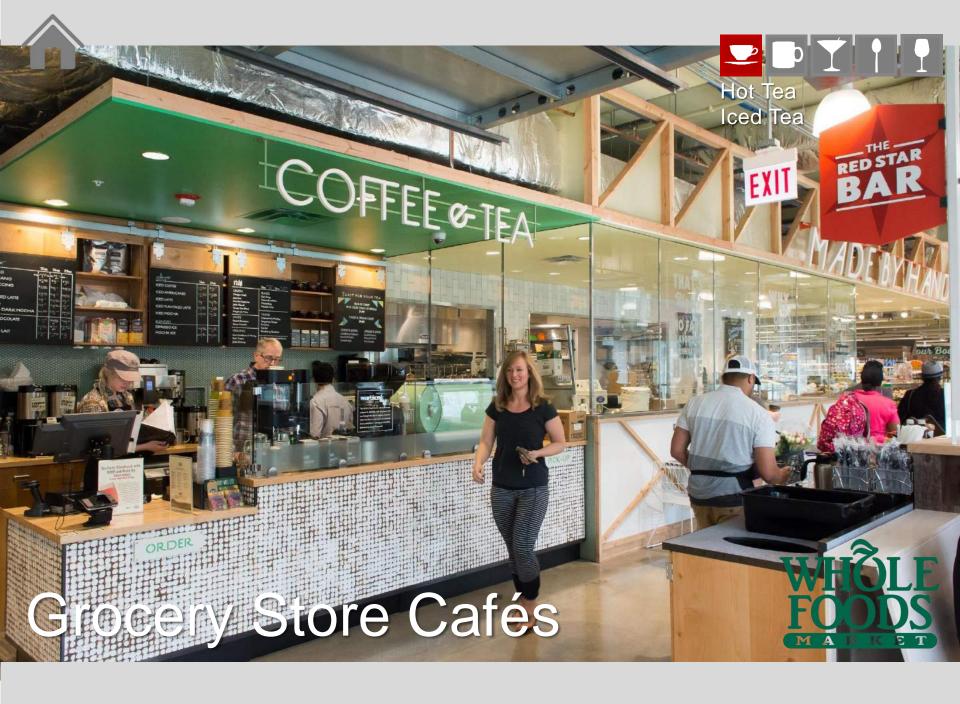


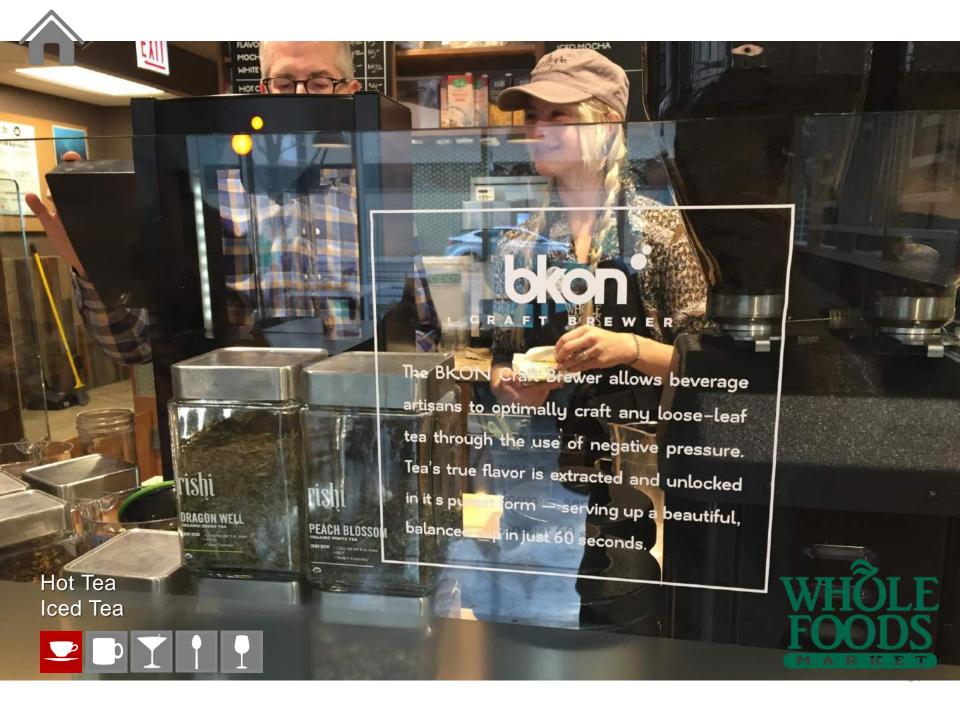
The Turmeric Ginger Organic Loose Leaf Tea (\$3.99) is perfect for a chilly afternoon, with an extremely strong ginger smell and a spicy kick. It's also apparently great for hangovers.

I also try a few organic milk teas. The Jasmine Green (\$4.49) is pretty basic but stronger than your usual jasmine tea due to the Bkon brewing process. The Masala Chai (\$4.99) is one of the creamiest and most satisfying teas I've ever had. The sweetness of the evaporated milk pairs nicely with the Indian spices.

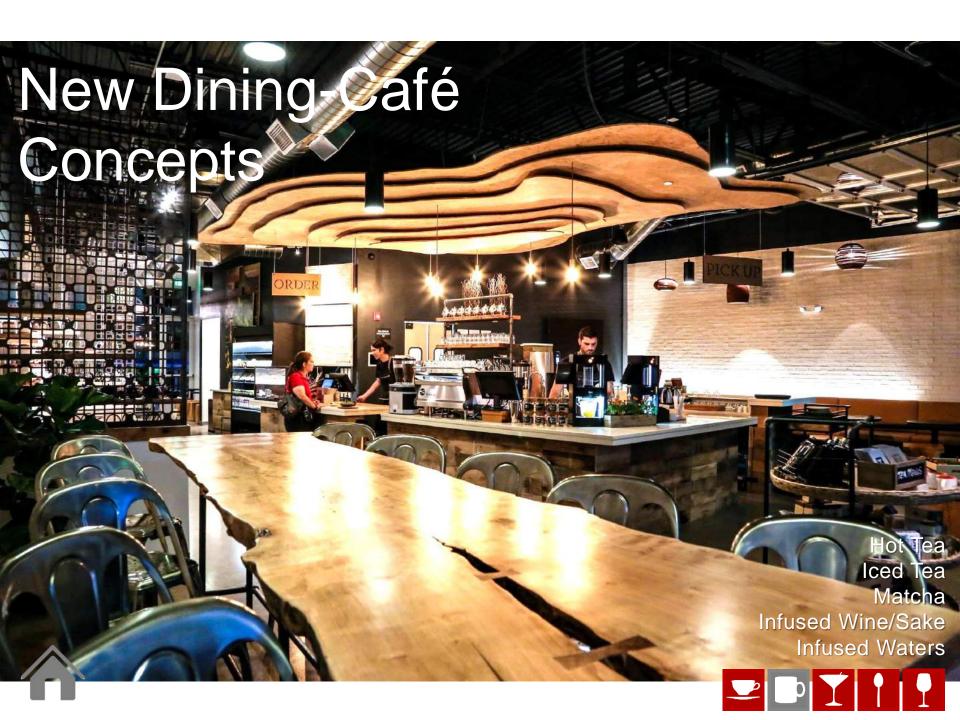
The Tropical Crimson Organic Iced Tea (\$3.99) brings to mind a tropical fruit punch and is very refreshing. I imagine this would be an absolute treat when it's hot outside.











PLATFORM tea | coffee | spirits

Platform Tea Denver is a locally based Craft Beverage Lounge specializing in custom tea blends, locally roasted coffee and hand crafted spirit infusions.

Platform Tea utilizes the BKON for every hot or iced tea order.















Ease of use and the theatre of the BKON are Barista Katie's favorite aspects of the machine.

Platform Tea Denver CO, US





RUBIES+DIAMONDS®



Rubies and Diamonds in Los Angeles California is a pioneer in the BKON Craft Beverages possibilities. Their dedicated staff works constantly to innovate and develop the next hit beverage. From tea, to coffee, to infused gourmet waters, to craft cocktails, Rubies and Diamonds offers it all.









Above:
Rubies and Diamonds
BKON cocktail X has
gained national
attention in print and
social media.

Rubies + Diamonds Los Angeles, CA

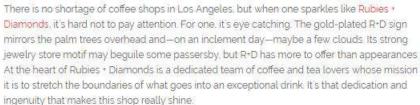
Sprudge, February 16, 2016

Los Angeles: Rubies + Diamonds Coffee Shines On Sunset

FEBRUARY 16, 2016 BY MACKENZIE CHAMPLIN







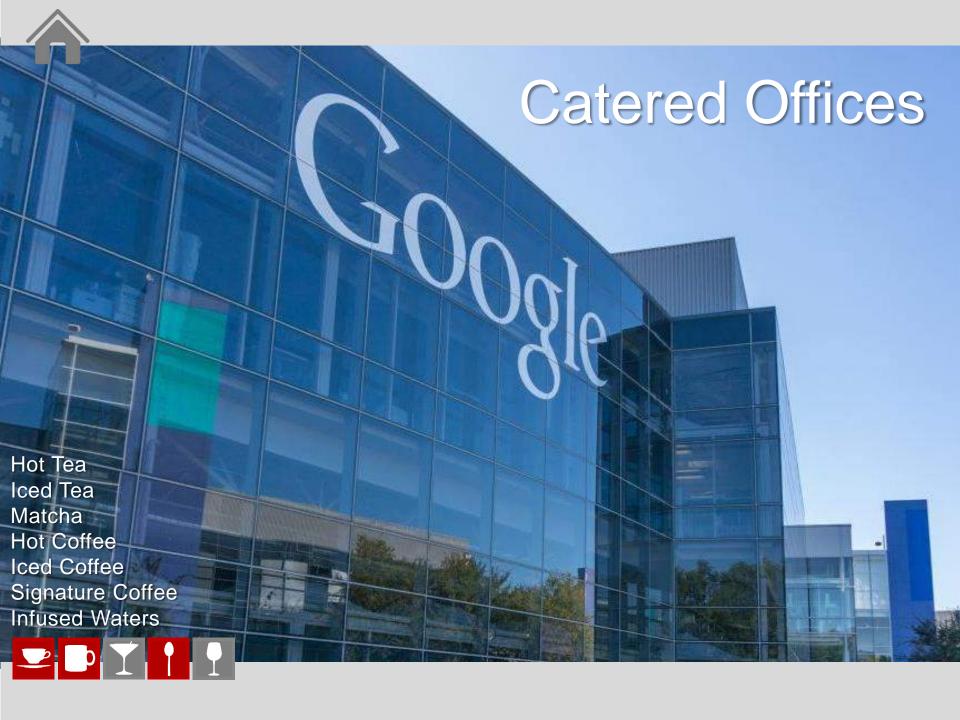




The tinkering didn't stop once they arrived in the cafe itself. Rodriguez and Betiong are ceaselessly poring over new ideas, new hypotheses, trying to figure out the best way to infuse beers with flavors in the BKON machine, or inventing new combinations of spices and teas for their nitro tap. The creativity is contagious and it is exciting to see a team of people so excited about the new technology available in the coffee industry. It takes a few people not afraid to break some rules to move boundaries. The crew at Rubies + Diamonds is certainly not afraid to mix things up. And those things taste really good.



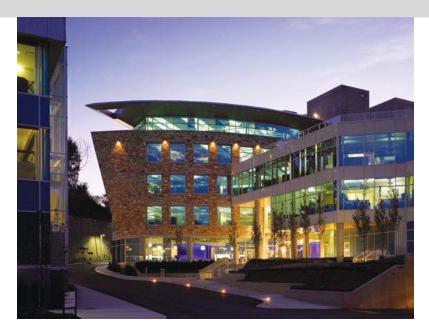








Electronic Arts is one of the worlds leading video game design firms specializing in sports games. Their Canadian H.Q. located outside of Vancouver is home to thousands of thirsty employees that always wants to see the newest and best technology. BKON was a perfect fit for their new employee café. Employees receive an excellent cup of tea while admiring the RAIN technology at work.





The EA Arts Food and Beverage director has also experimented with the BKON to infuse culinary marinades for employee meals.

E.A. Arts Headquarters Vancouver, B.C. Canada







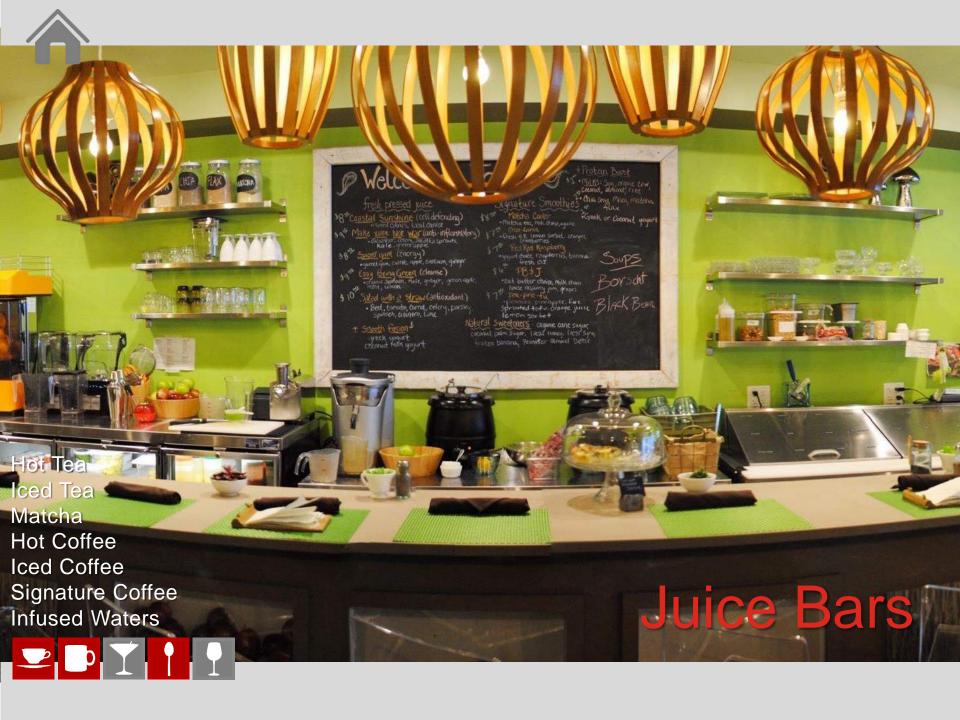
Hot Tea Iced Tea Matcha Infused Waters







Mall





Branching Out to New Flavor

Urban Juicer is a fresh juice and smoothie concept that wants to utilize existing ingredients for a BKON craft beverage program. Infused teas and coffees will highlight the menu along with pour over single origin coffee and fine blended teas.

With over 10 specific BKON recipes, Urban Juicer will tap into an additional revenue stream that will utilize ingredients already being ordered for its juice lines.

Samples include:

- o White tea, lavender syrup, blueberry, and hibiscus.
- o Black tea, rose hips, orange zest, green apple.
- o Chlorophyll, mint leafs, wheat grass, green tea.
- o Cold brew concentrate, cocoa powder, Maca, almond milk.

Long term developments include repurposing the stores juice pulp for infusions and offering beer and wine mocktails.

Urban Juicer is a poster for the unlimited potential and out of the box customers that take advantage of the BKON technology.





Urban Juicer Nashville, US

