



*Dr. er'ls Technology, LLC*

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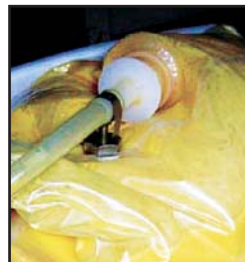
*Introduces The - Max AC-2000*



Manufactured and designed by *Dr. er'ls Technology's, LLC*, this is a fully automated, portion controlled egg dispensing system. This system has been designed to properly handle liquid egg products in a clean, sanitary and safe environment in any food service operation that must handle eggs for their business needs. It has eliminated the poor handling and unsafe conditions most liquid egg product is subject to under demanding operations. Eliminated are: open bags of liquid egg product, improper "Ice Bath" storage, stored eggs in open containers, use of ladling, improper temperature issues and more. The system is designed to dispense perfect portions each and every time. One egg, Two egg, Three egg - whatever is required. Besides the perfect portions features, the number one major feature of this device is that it has met the NSF "In Place Cleaning" Standards and is compliant.



*MaxLogic™* function, controls  
Accurate portion dispensing & "In Place Sanitizing"



Egg Products are dispensed from a cold and safe environment. Clean, sanitary, properly refrigerated at all times. Safe and easy hook up for "In Place Sanitizing" procedures. No waste, product reusable.

**Approved:** NSF / ANSI STD 8

**Sanitation:** NSF / ANSI 8-2002, Standard for Commercial Powered Food Preparation Equipment  
NSF / ANSI 18-1996a, In Place Cleaning and Sanitation Procedures – Section 6-1



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Manufactured by Turbo Air, this fully self contained and portable egg station has been designed to meet the needs of operations which require the flexibility of having a complete egg station in a mobile environment. This versatile design allows the operator to have a stationary egg station in the cook line, 100 % self contained or the flexibility of being able to be mobile which requires an egg station in remote situations away from the cook line. For example: catering, banquet needs, as well as front of the house brunch functions.

The Turbo Air is fully self contained, designed with Plexiglas covers for easy and visual access to the various condiments required for an egg station, including shelled eggs. The storage area below is large enough to handle back up supplies of condiments, shelled eggs, pancake mix, etc.

The Turbo Air has also been designed to be equipped with *Dr. er'ls Technology, LLC*, the MAX AC-2000, a patented fully automated liquid egg dispensing system



The MAX AC-2000 is a fully automated, portion controlled egg dispensing system. It properly handles eggs in a clean, sanitary and safe environment. It has eliminated poor handling and unsafe conditions of liquid egg. Eliminated are open bags of liquid egg, improper "Ice Bath" storage, no need to ladle, improper temperature issues and more. Dispenses perfect portions each and every time. Easily sanitized and has been approved to NSF/ANSI STD 8 for In Place Cleaning.

Egg products are dispensed from a cold and safe environment, clean, sanitary, properly refrigerated at all times.