

Vapshot Transforms Drinks into a New State of Matter



AUSTIN, Texas, April 3, 2014 /PRNewswire/ -- Vapshot™ is a refreshing new way to enjoy mix drinks, cocktails or shots. Vapshot is served in specially designed containers, which are pressurized and premixed with various spirits.

When served, you simply twist the cap, "pop the top" and a portion of the liquor will instantly vaporize right before your eyes. The process brings out the true flavor of the liquor, making it an aromatic and pleasant experience.

The Vapshot machine is capable of injecting a fine mist of spirits into the serving container under pressure. Self-contained and automated, it provides a liter of capacity for each of the two dispensing guns allowing for the pouring of spirits only, a Vapshot (vapor only) or a Vapshot-plus (vapor and shot). LED name plates provide product labeling and a 14-inch color LED is built-in for display of promotional videos.

Due to the efficiency of the system, up to 1,500 Vapshots can be produced from a single 750ml bottle of 80-proof alcohol.

The Vapshot machine is constructed from the highest quality materials including aluminum and stainless steel. Food and medical grade components ensure years of trouble free service.

[Vapshot](#) [1] can be served many different ways: Vapshot (vapor only), Vapshot plus a shot of liquor, and a Vapshot mix drink.

Vapshot was designed to provide a responsible way to enjoy alcohol beverages in a new and exciting manner. A Vapshot 1-liter serving, after 1 minute, will give a breathalyzer test of less than 0.05%. Within 10 minutes the level will return to 0.00%.

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Even consumption of a 1-liter Vapshot every 10 minutes is well below standards set by OSHA for intake of ethyl alcohol.

"We wanted to bring a little science to the party," said Lary Cotten, CTO, Vapshot. "Our goal was to create a new, innovative, and responsible way to enjoy adult beverages."

Unlike e-cigarettes, Vapshots do not contain glycol or glycerine. There is no introduction of any additional chemicals or compounds when consuming a Vapshot

Vapshot's vaporization process does not require any heat, which can produce vapors that may cause a burning sensation when consumed. In fact, Vapshot can be served at room temperature or even chilled. Other vaporization products use heat or a chemical reaction to vaporize the alcohol, thereby introducing factors that may be a negative to health and safety. Vapshot is not in that same category of products.

Designed to be offered as single serving portions, Vapshot is not a system for continual and constant delivery of vapors.

The Vapshot machine is priced at \$3,999 with additional cost for the containers based on model and quantity.

Complete details about Vapshot can be found at: <http://www.Vapshot.com> [2]

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Links:

[1] http://youtu.be/H6oeRnhhu_A

[2] <http://www.vapshot.com/>