

Vending Catalog 2024

Vending & dispensing equipments Data & Al apps

Less waste and more profits in your beverage operations from cellar to cloud



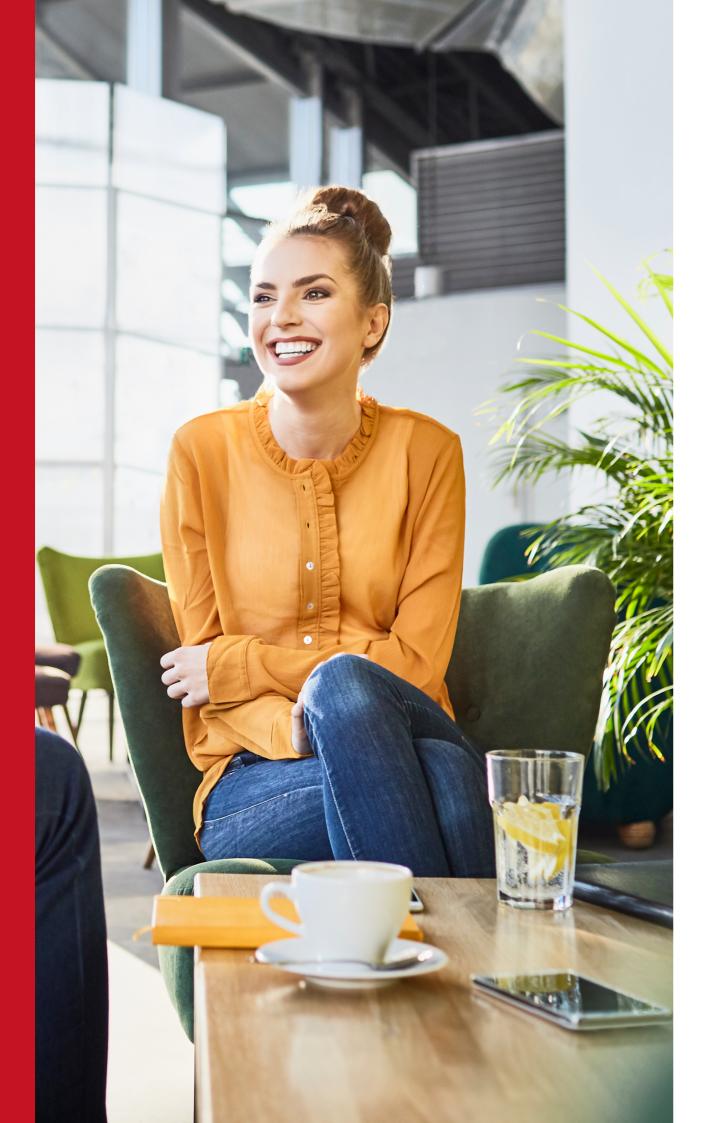




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Vending Self-service

Beverage operations for Workplaces Coffee Corners Break rooms QSR Collectivities Cafeterias

Arenas

Convenience Stores





NEO



Simplicity matters

The ultimate counter-top all-in-one postmix dispenser. It fits locations that have limited space for chillers and storage of postmix drinks.

This micro factory for soft drinks uses postmix dosing technology which allows to create and personalize your own mix.

- ✓ 4 flavours in Bag-in-Box (ratio up to 1:10)
- ✓ Unlimited custom recipes
- ✓ Throughput 80 drinks per hour*
- Self-Payment ready
- ✓ Remote monitoring
- Remote settings capabilities
- Video content management

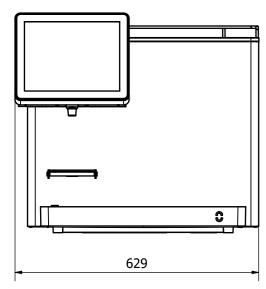
*In ideal conditions: ambient operating temperature = 24°C syrup storage temperature = 24°C water in temperature = 16°C

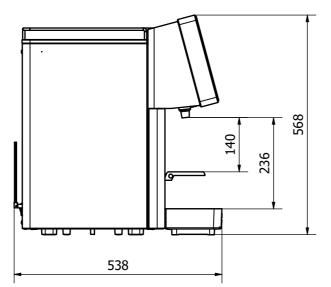
Main features

- Small footprint 538 mm depth
- Tabletop dispenser with integrated cooler and carbonation
- Adaptable syrup/water ratio up 1:10
- Ratios up to 1:100 highly concentrated aromas*
- 2 12" touch screen
- Customizable portions and **prices**

Towards net-zero transition







Front view

Lateral left view

Technical features

Physical data

height: 568 mm width: 629 mm depth: 538 mm dispense height cup-holder: 140 mm dispense height tray: 236 mm waterbath capacity: 9 L dry weight: 52 kg operating weight: 66 kg noise level: <70 dB (A)

Water pressure & CO

H₀0 min: 1.5 Bar H₂0 max: 3.5 Bar CÔ₃ min: 4 Bar CO₂ max: 4.5 Bar

Carbonation system

carbonator pump: 454 L/h brass rotary vane carbonator pump motor: 150 W induction motor 1400 RPM carbonator bowl fill rate: nominal 3.0 L/min @ 5.5 Bar CO₃ pressure carbonator bowl reserve: 0.6 L

Electrical data

mains voltage: male plug type F / type J 100-240 V frequency: 50 Hz current: 3.5 A power: 660 W fuse rating and prise: 10 A 20 mm HRC

Refrigeration

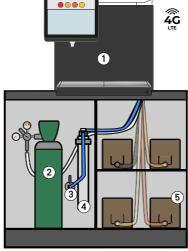
duty @ -10°C evaportation: 250 W refrigerant: R290 refrigerant charge: 75 g

System protection

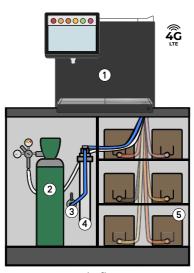
compressor/carbonator pump /recirculation pump/agitator: self reseting thermal trip carbonation system: carb pump time out - 4 mins

Back room requirements

The Bag-in-Boxes must be stored below or at the same level as the dispensing unit, and within 2 meters of it.

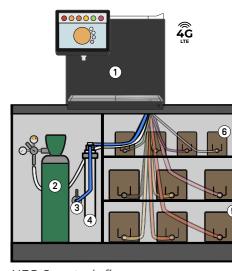


NEO 4 postmix flavours



NEO 6 postmix flavours

- 1 NEO
- 2 CO₂ bottle
- 3 Water inlet
- 4 Water filter
- 5 Postmix Bag-in-Boxes
- 6 Aroma add-ons



NEO 6 postmix flavours with aroma dosing technology





VISION PX



Performance matters

Vision PX, a small footprint for maximum performance soft drinks dispensing.

With his simple esthetic, Vision PX can be installed in any interior design.

- ✓ 4 to 8 flavours in Bag-in-Box (ratio up to 1:8)
- ✓ Throughput 130 drinks per hour*
- ✓ Self-Payment ready
- Remote settings capabilities
- ✓ Video content management

*With an Icecore 15 by Welbilt: 130 drinks of 50 cL, optimized ambient operating temperature = 24°C

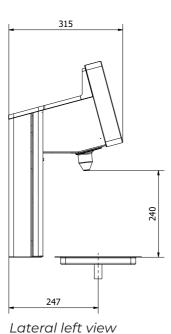
The volume depends on the cooler's specification.
Contact us for more information.

Footprint optimized





390



Main features

Front view

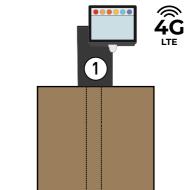
- Small footprint 315 mm depth
- Easy cleaning with one single nozzle
- 4 to 8 ingredients & unlimited recipes
- 12" touch screen
- Customizable portions and prices

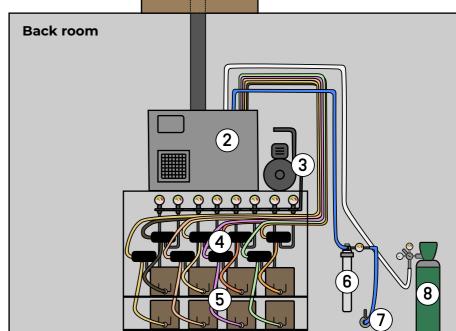
Technical features

- Physical data height: 543 mm width: 390 mm depth: 315 mm weight: 15.5 kg
- ✔ Electrical data mains voltage: male plug type F / type J 100-240 V frequency: 50 Hz power: 90 W AC current: 0.95A@115VAC 0.5A@230VAC 0.4A@277VAC
- Water pressure & CO₂ H₂0 min: 1.5 Bar H₂0 max: 3.5 Bar CO₂ min: 4.5 Bar CO₂ max: 5.5 Bar

Back room requirements

- 1 Vision PX
- 2 Cooler
- 3 Compressor
- 4 Syrup pumps
- 5 Postmix Bag-in-Boxes
- 6 Water filter
- 7 Water inlet
- 8 CO, bottle





Non-contractual layout





THE WALL



Enhanced customer experience matters -

The wall offers you **multiplication** of point of **dispensing in your venue.**

This will allow you to increase your sales drastically and manage very high demand.

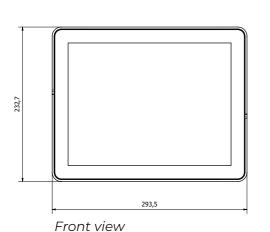
- ✓ Self-service
- ✓ Premix or postmix
- Countertop or integrated
- ✓ Push & pour or portion dispensing
- ✓ Self-Payment ready
- ✓ Video content management

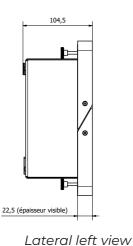
The power of self-service



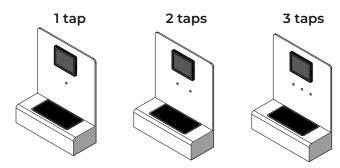


Dimensions





Postmix & premix taps available for each version.



Main features

- Up to 3 taps for one 12" touch screen
- Premix or postmix beverages

Customizable portions and prices

Technical features

✔ Electrical data tension: 100-240 V frequency: 50 Hz current: 3.5 A power: 90 W Physical data Kit screen height: 232,7 mm width: 293,5 mm depth: 104,5 mm weight: 2 kg

Included in Kit

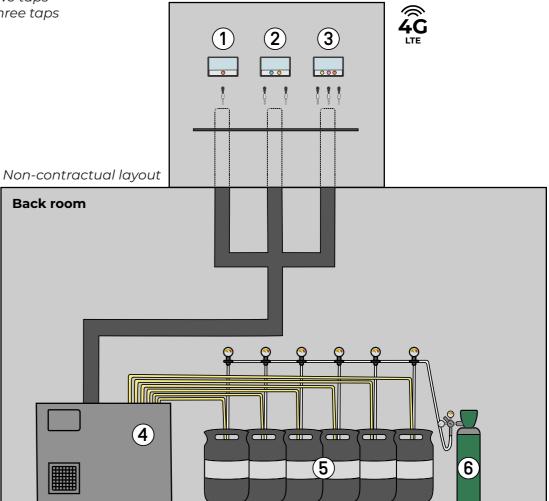
THE WALL KIT
Technical specifications

- Touch screen & UI controller
- Your tap choice between postmix & premix (1, 2 or 3 taps)



Back room requirements

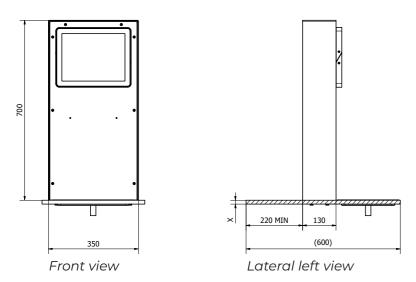
- 1 The Wall Kit one tap
- 2 The Wall Kit two taps
- 3 The Wall Kit three taps
- 4 Cooler
- 5 Premix kegs
- 6 CO, bottle



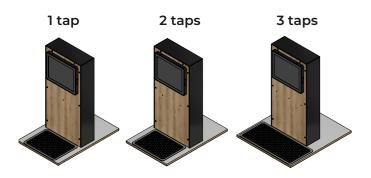
Allow space for pipes! Recommanded distance between the floor and the tap: 1'160 mm (min.) & 1'260 mm (max).



Dimensions



Postmix & premix taps available for each version.



Main features

- Up to 3 taps for one 12" touch screen
- Premix or postmix beverages

Customizable portions and **prices**

Technical features

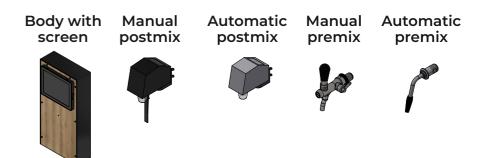
Electrical data tension: 100-240 V frequency: 50 Hz current: 3.5 A power: 90 W

Physical data Countertop height: 700 mm width: 350 mm depth: 233 mm weight: 17 kg

Included

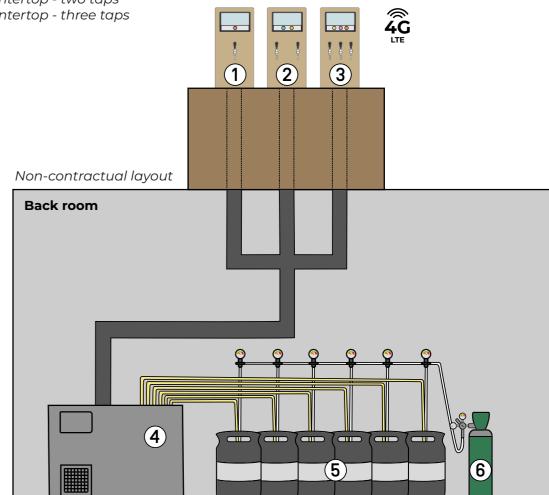
THE WALL COUNTERTOP Technical specifications

- Body with screen
- Your tap choice between postmix & premix (1, 2 or 3 taps)



Back room requirements

- 1 The Wall Countertop one tap
- 2 The Wall Countertop two taps
- 3 The Wall Countertop three taps
- 4 Cooler
- 5 Premix kegs
- 6 CO, bottle



Recommanded height for the counter: 850 mm (min.) & 1'000 mm (max).









Only compatible with Drinkotec solutions

Cashless matters

Transform your Drinkotec free dispensing systems into a cashless self-service unit.

Choose your payment method. One integration possibility per product.

- ✓ Credit card*
- ✓ QR code
- ✓ Employee badge
- ✓ Remotely switch between free-dispensing or self-payment

Nayax







Onyx

Self/5000

Integra

Custom integration**













*Direct payment with major credit & debit cards.

Self-payment integration





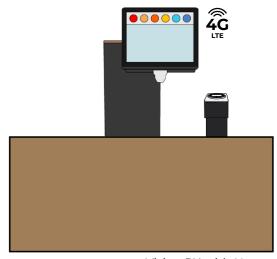


^{**}Contact us to know if your card management system is already integrated. The integration of a new management system is possible on demand.

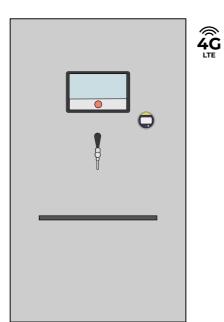
Nayax



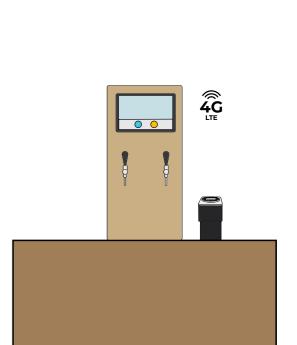




Vision PX with Nayax

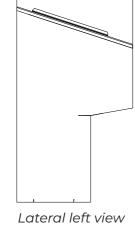


The Wall Kit with Nayax



The Wall Countertop with Nayax

Front view



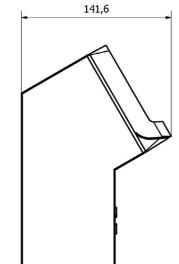
124

Main features

- One integration possibility per product
- Credit & debit cards,
 direct payment with
 major credit/debit cards
- RFID card with prepaid credit
- Corporate cards, integrate your own RFID system
- QR Code, generated to be printed and used on the BevPay terminal

Technical features

Dimensions height: 209 mm width: 100 mm depth: 124 mm Connection to dispensing machine RS-232 85,2



Lateral left view

Main features

One integration possibility per product

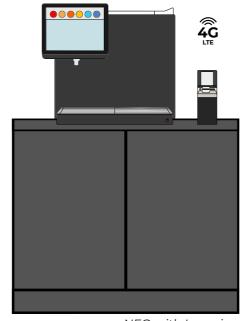
Front view

- Credit & debit cards, direct payment with major credit/debit cards
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- Corporate cards, integrate your own RFID system
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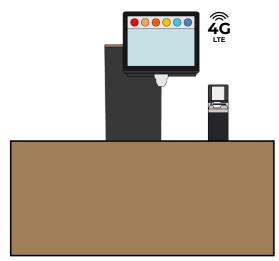
Technical features

Oimensions
height: 235,5 mm
width: 85,2 mm
depth: 141,6 mm

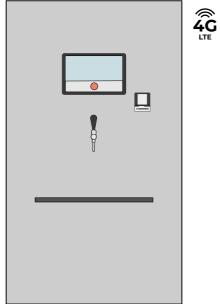
 Connection to dispensing machine RS-232



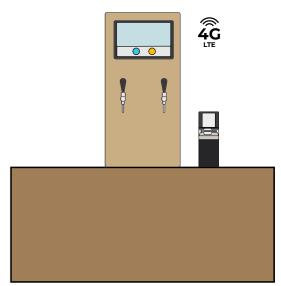
NEO with Ingenico



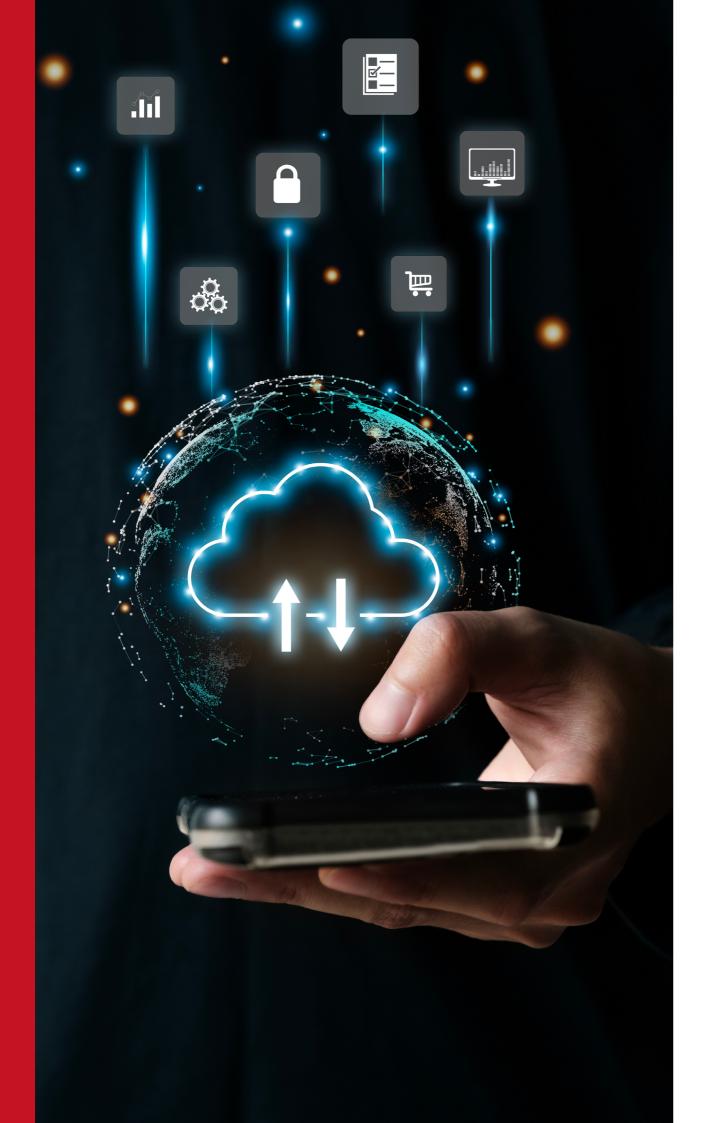
Vision PX with Ingenico



The Wall Kit with Ingenico



The Wall Countertop with Ingenico



Data Al apps

Loop³⁶⁰ Analytics for Vending and HoReCa owners & staff Sales, technical, logistic & marketing for brands





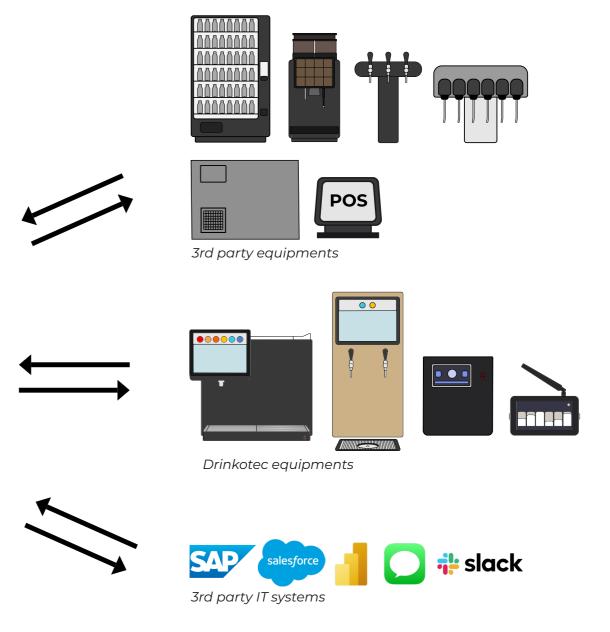
Drinkotec IoT Infrastructure

Cloud & software to remotely setup, monitor and control installations



Unifying all beverage data into Loop³⁶⁰ Analytics

Loop³⁶⁰ Analytics can act as your data concentrator; bringing all your IoT data into one single place for advanced analytics and automated workflows for increased business performance not only at the point of sales but also for your Sales, Technical, Logistic and Marketing Teams.







Main & unique features to operational KPIs Compatible with all beverage equipments in the market



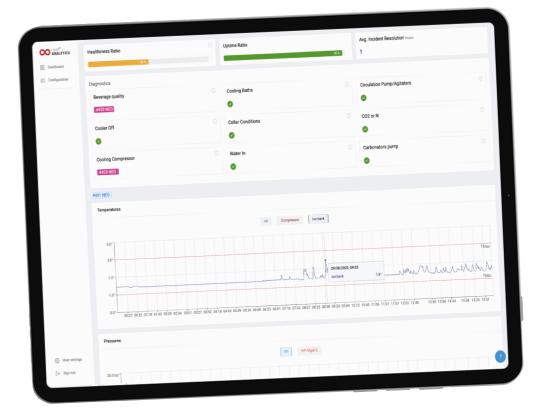
ONE UNIQUE BEVERAGE IOT PLATFORM

With all the equipments and sides connected, Loop³⁶⁰ Analytics maintains high level of remote monitoring.

This allows staff, owners and beverages brands teams (sales, marketing, logistic and technicals) to **track**, **monitor** and **understand** in order to **perform** better.

With 40 years of expertise in beverage dispensers, Drinkotec knows the industry's needs inside out. Over the years we created an 360° ecosystem where data matters.

All our devices are connected to a unique secured analytics platform: **LOOP**³⁶⁰ **ANALYTICS.**



Vending and HoReCa staff & owners

- Track dispensing of your products dispensed vs sold in real time
- Track inventory for your products
- Promote new beverages at the dispenser
- Incidents alerts
- Remotely debugging incidents
- Remote configuration
- Equipment status update



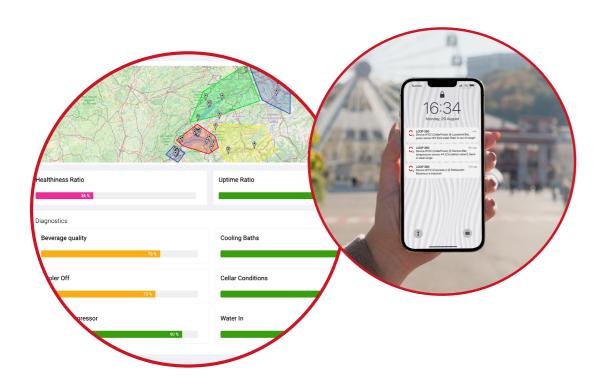
Beverage brands

Sales teams

- Track your sales contracts and volume targets in real time
- Track installation goals /profitability as signed and agreed in contracts
- ① Track dispensing of your products dispensed vs sold in real time

Technical teams

- Incidents alerts
- Remotely debugging incidents
- Remote configuration
- **•** Equipment status update
- ① Asset tracking on real-time geo-localisation
- ① Teams territory management

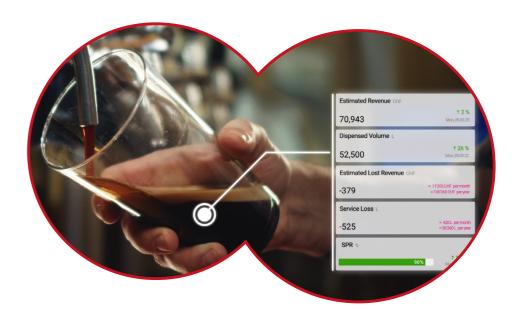


Logistic teams

- Real-time Inventory: Monitor and automate inventory in all your HoReCa clients in the field
- Routing & planning optimization: With the platform's real-time data, organize your deliveries strategically
- Supply predictability

Marketing teams

- Video content impacts your products sales right at the dispensers and measure the impact of it on product selection
- Promote new beverages at the dispenser
- Perform A/B testings
- Sell strategic Ad spaces/locations to 3rd party brands and **create new** revenue streams

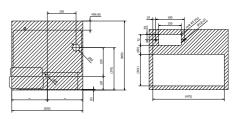






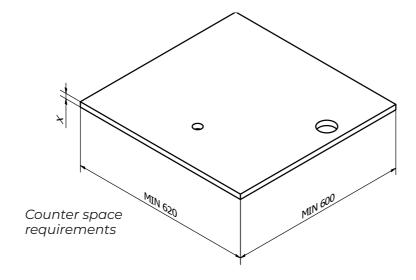
Counter cutting drawings

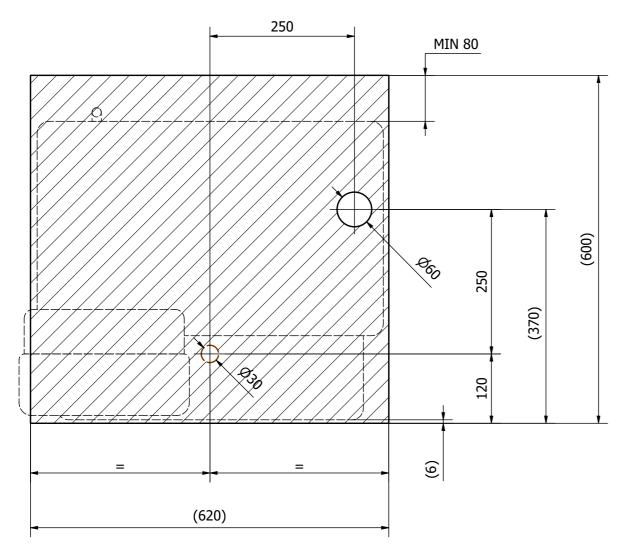
and counter space requirements



NEO





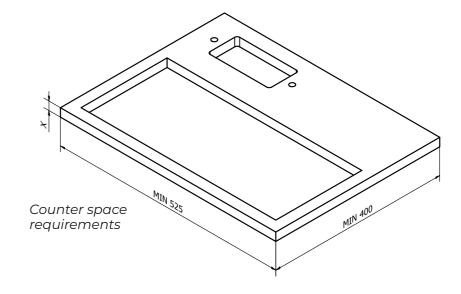


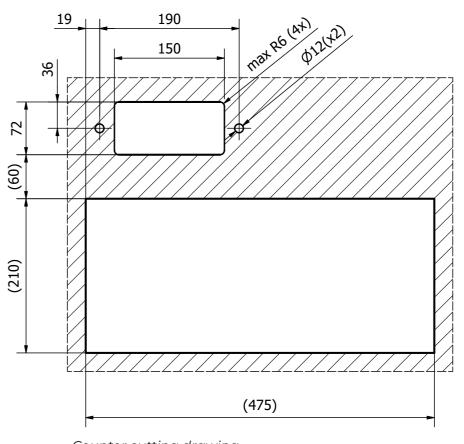
Counter cutting drawing

VISION PX



Tray type ETS-2





Counter cutting drawing

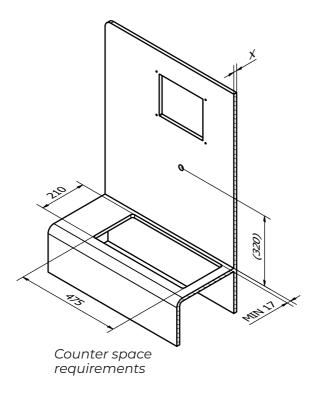
THE WALL

Kit mounting





38



B-B (1:5)

B-B (1:5)

Counter cutting drawing

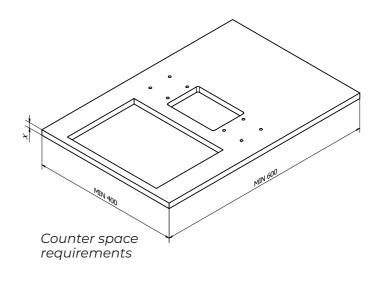
C (1:2)

THE WALL

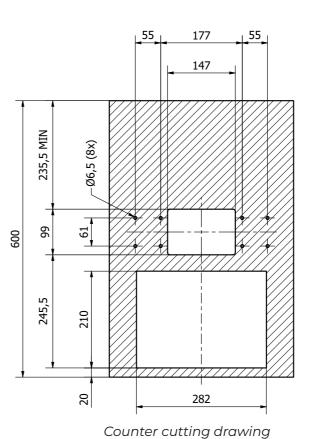
Countertop mounting



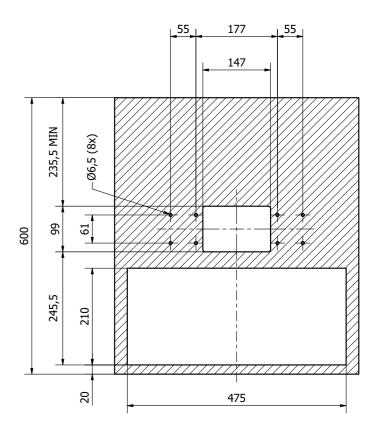
If The Wall Countertop has 3 taps, a larger tray will be needed (type ETS-2).



For 1 or 2 taps with a tray type ETS-1.



For 3 taps with a tray type ETS-2.



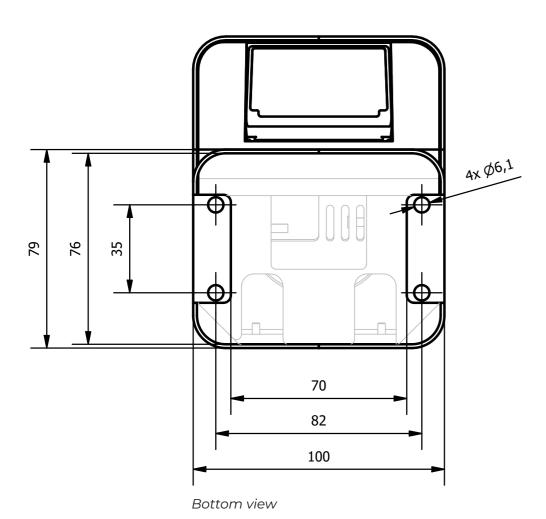
4x Ø5,5

39

BEVPAY

Nayax - Onyx

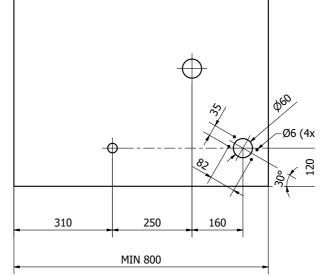


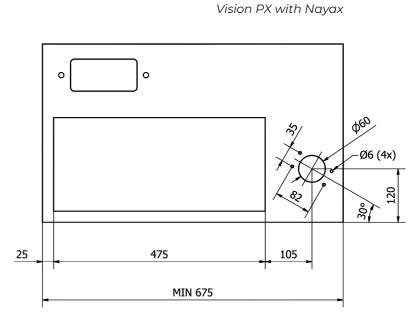


BEVPAY

Nayax - Onyx





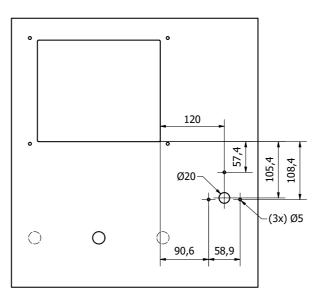




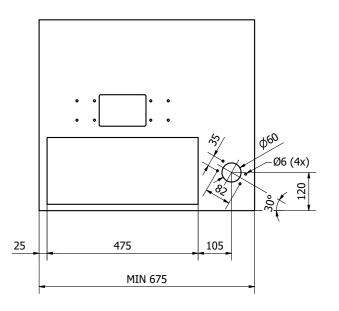




The Wall Kit with Nayax



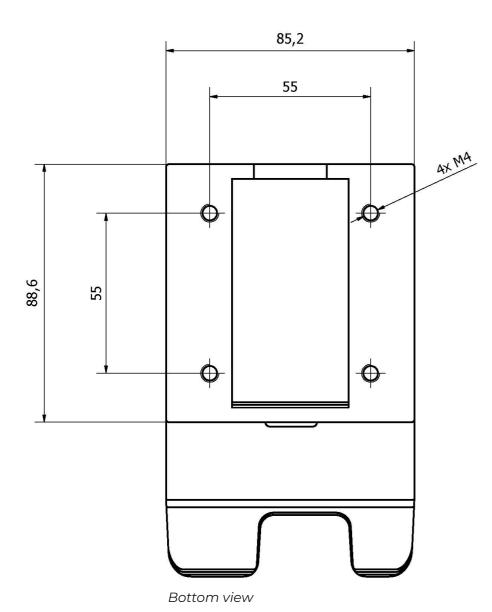
The Wall Countertop with Nayax



BEVPAY

Ingenico - Self/5000





BEVPAY

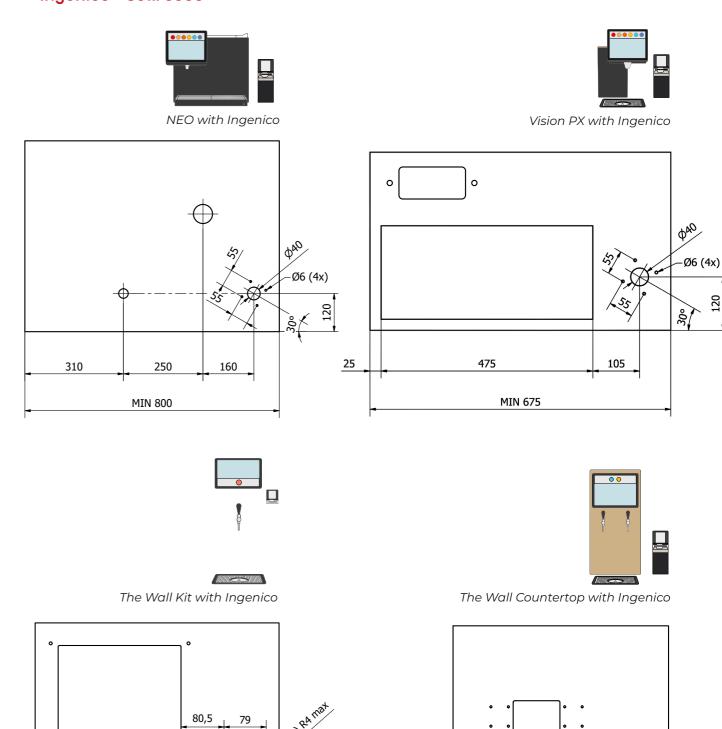
Ingenico - Self/5000

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-(4x) Ø3,5

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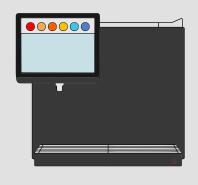
MIN 675

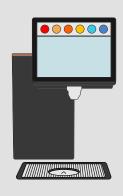
74,5

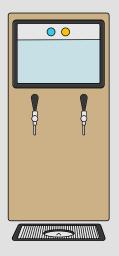
105



Vending & Self-service

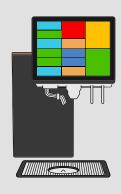


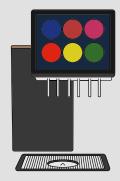






HoReCa Staff operated









Telemetry & IoT Software











