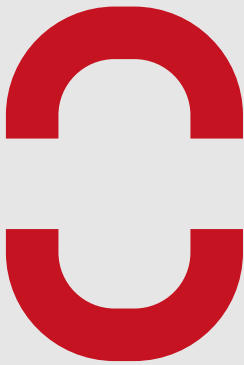
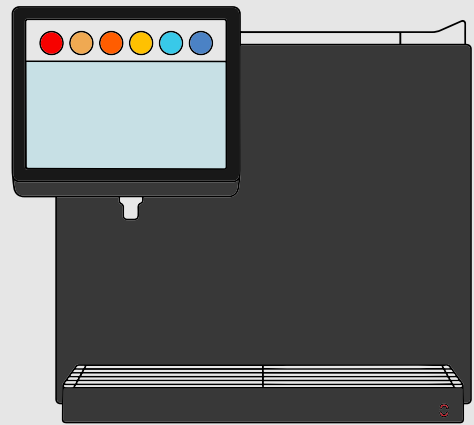
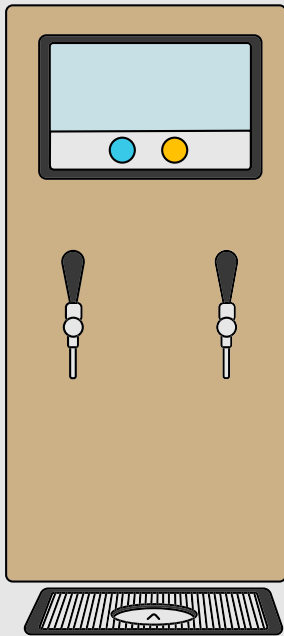


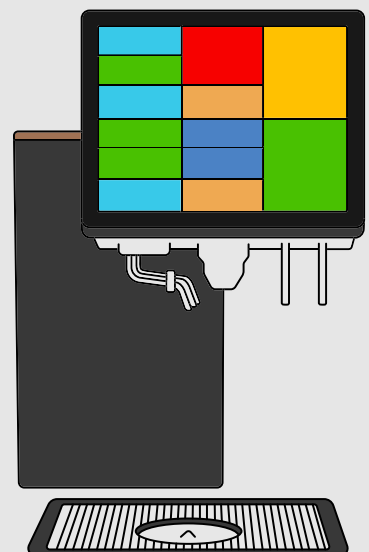
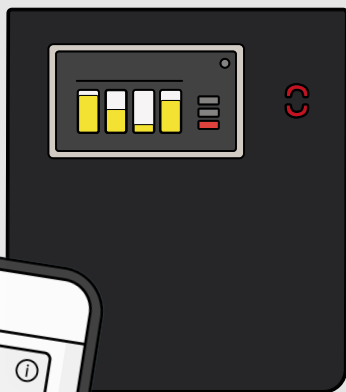
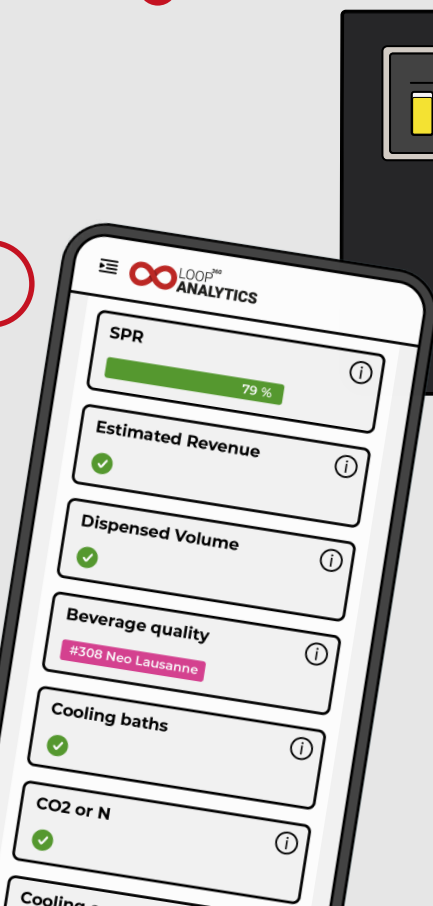
DRINKOTEC

more value. less waste



Vending & dispensing equipments Data & AI apps

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



Product descriptions | Technical specifications | Implantation requirements



Table of contents

5	Vending & self-service
6	NEO
10	VISION PX
14	THE WALL
20	BEVPAY
27	HoReCa staff operated
28	MANHATTAN
32	DRAFTER
36	KEG CHANGER
40	BEERMAX
44	LINK & SYNC
50	DOPPIO
55	Telemetry
56	CELLAR PULSE
60	LEVELUP
65	Data & AI apps
66	Drinkotec IoT Infrastructure
68	LOOP ³⁶⁰ ANALYTICS
72	Overview by beverage
75	Counter cutting drawings



Vending & self-service

Beverage operations

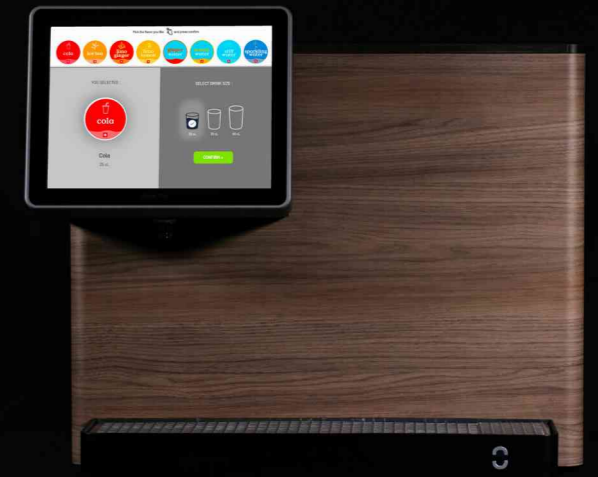
for Workplaces, Coffee Corners, Break rooms,
QSR, Collectivities, Cafeterias, Arenas, Convenience Stores





Simplicity matters

Towards zero PET



SOFT DRINKS

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 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

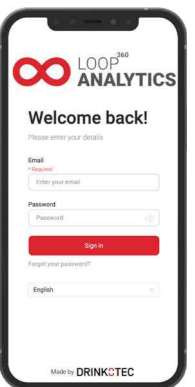
*In ideal conditions:
ambient operating temperature = 24°C
syrup storage temperature = 24°C
water in temperature = 16°C

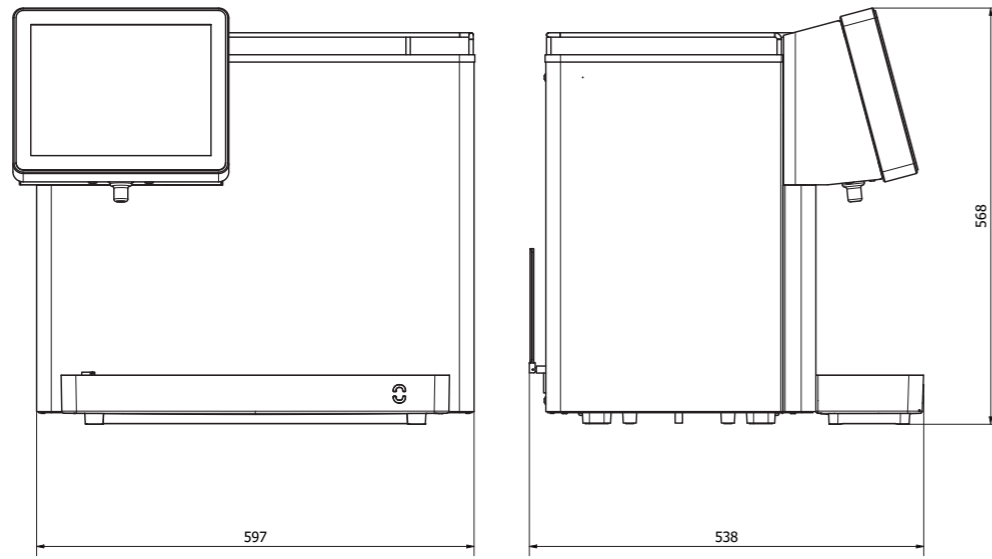


Reference
03.03.60-2



Connected equipment
to Loop³⁶⁰ Analytics





Front view.

Lateral left view.

Main features

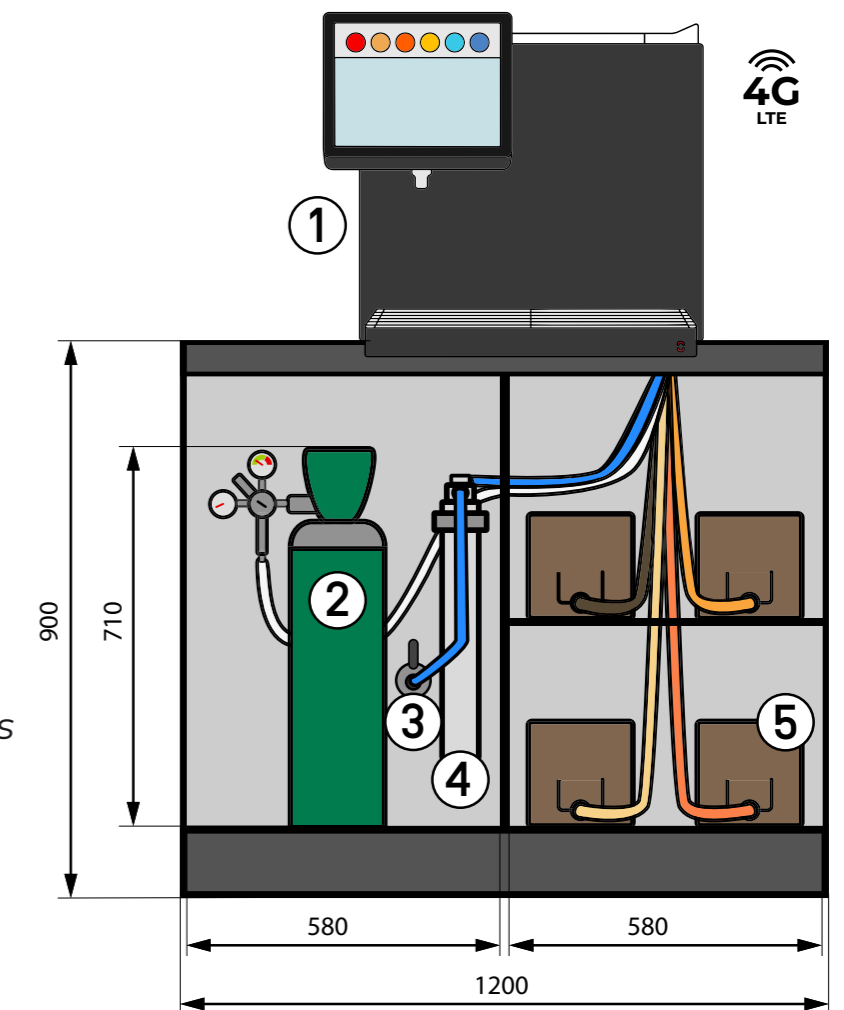
- ✓ Small footprint
520 mm depth
- ✓ Adaptable syrup/water ratio up 1:10
- ✓ Countertop dispenser with integrated cooler and carbonation
- ✓ 12" touch screen
- ✓ Customizable portions and prices

Technical features

- ✓ Electrical data
tension: 22-240 V
frequency: 50 Hz
current: 3.5 A
power: 660 W
- ✓ Dimensions
height: 550 mm
width: 597 mm
depth: 520 mm
- ✓ Water pressure & CO₂
H₂O min: 1,5 Bar
H₂O max: 3,5 Bar
CO₂ min: 4,5 Bar
CO₂ max: 5,5 Bar

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.



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

Minimum space requirements.
Non-contractual layout.



VISION PX

Performance **matters**

Towards zero PET



SOFT DRINKS

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

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

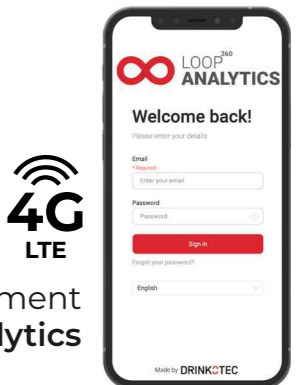
- ✓ 4 to 8 flavours Bag-in-Box (ratio up to 1:8)
- ✓ Throughput 130 drinks per hour*
- ✓ Self-Payment ready
- ✓ Remote settings capabilities
- ✓ Video content management

*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.

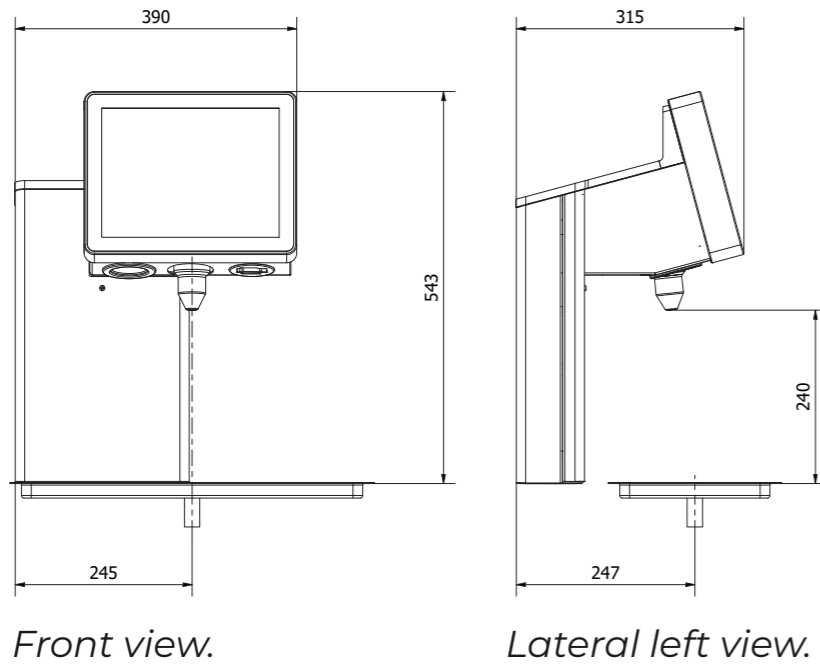


Reference
03.03.53



4G
LTE

Connected equipment to **Loop³⁶⁰ Analytics**



Main features

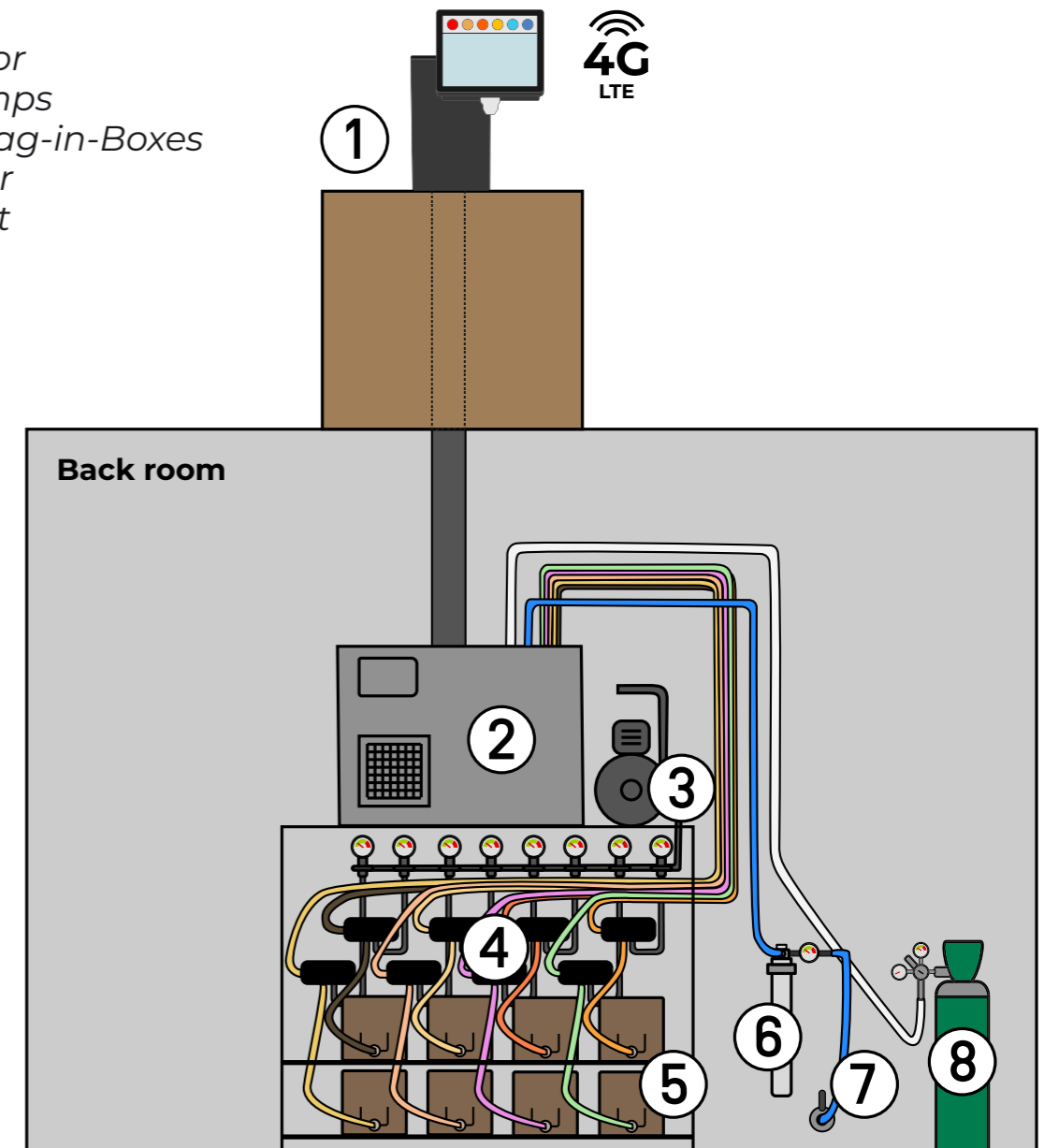
- ✓ **Small footprint**
315 mm depth
- ✓ **Easy cleaning** with one single nozzle
- ✓ **4 to 8 ingredients & unlimited recipes**
- ✓ **12" touch screen**
- ✓ **Customizable portions and prices**

Technical features

- ✓ **Electrical data**
tension: 100-240 V
frequency: 50 Hz
current: 3.5 A
power: 90 W
- ✓ **Water pressure & CO₂**
H₂O min: 1,5 Bar
H₂O max: 3,5 Bar
CO₂ min: 4,5 Bar
CO₂ max: 5,5 Bar
- ✓ **Dimensions**
height: 543 mm
width: 390 mm
depth: 315 mm

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 - CO₂ bottle



Non-contractual layout.

THE WALL

Enhance customer experience **matters**

The power of self-service

SOFT DRINKS | BEER | WINE

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**.

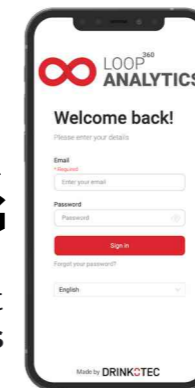
- ✓ Self-service
- ✓ Premix or postmix
- ✓ Countertop or integrated
- ✓ Push & pour or portion dispensing
- ✓ Self-Payment ready
- ✓ Video content management



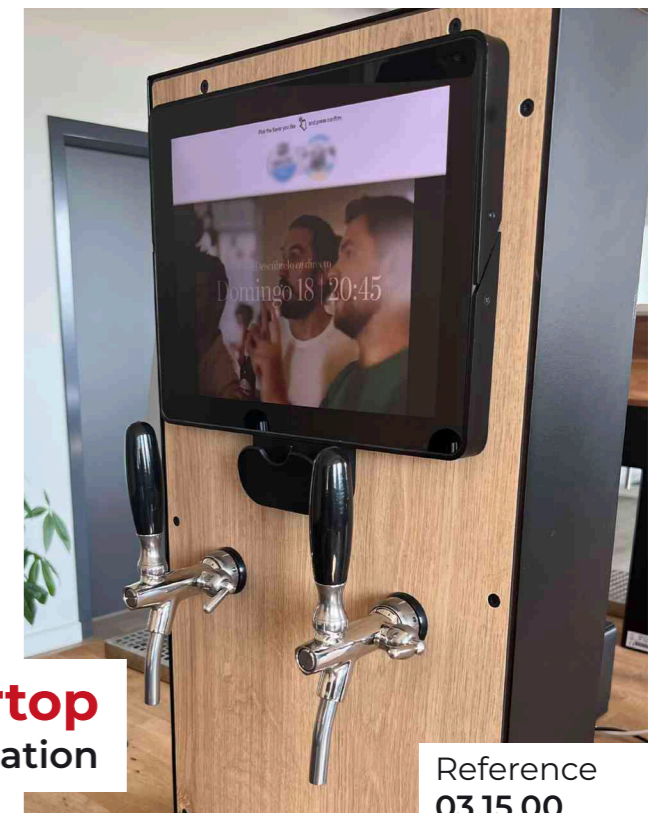
Kit
Fits your own wall design



Connected equipment to Loop³⁶⁰ Analytics

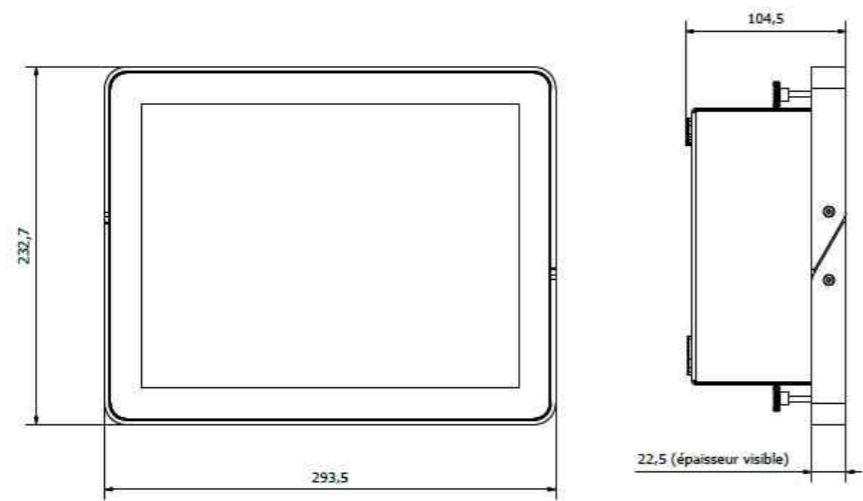


Countertop
"Tower-like" installation



Reference
03.15.00

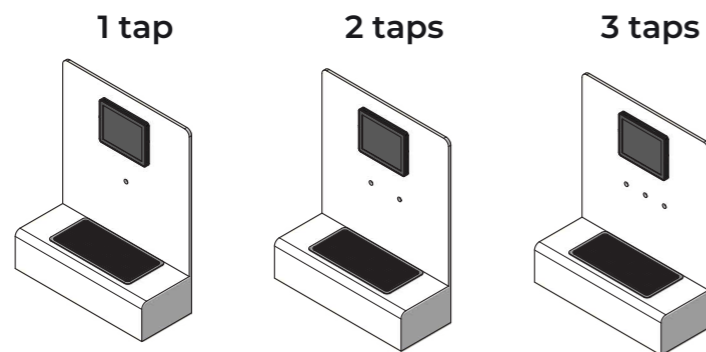
Kit



Front view.

Lateral left view.

Postmix & premix taps available for each version.



Main features

- ✓ Up to 3 taps for one 12" touch screen
- ✓ Customizable portions and prices
- ✓ Premix or postmix beverages

Technical features

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

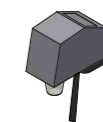
Included in Kit

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

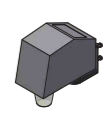
Wall screen



Manual postmix



Automatic postmix



Manual premix

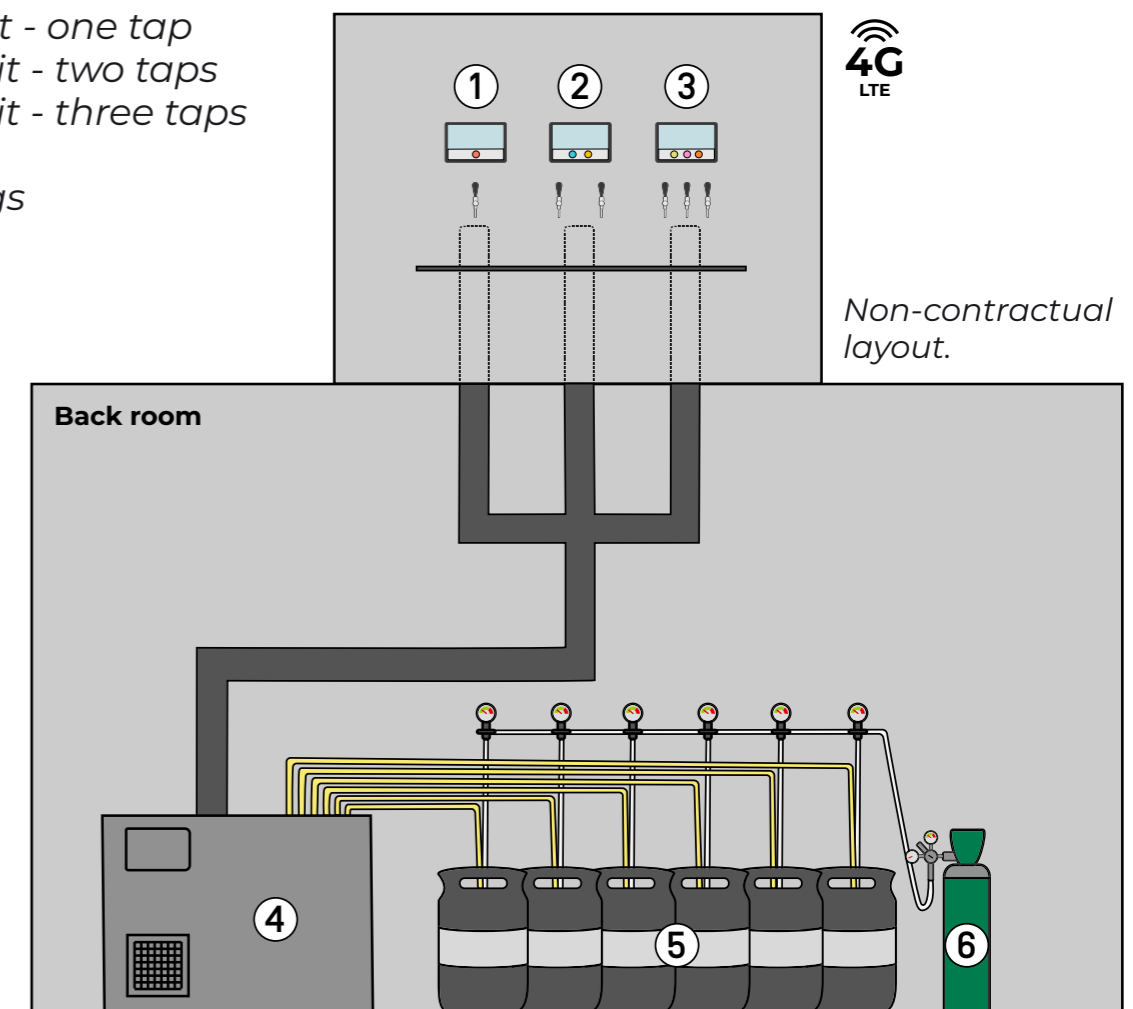


Automatic premix



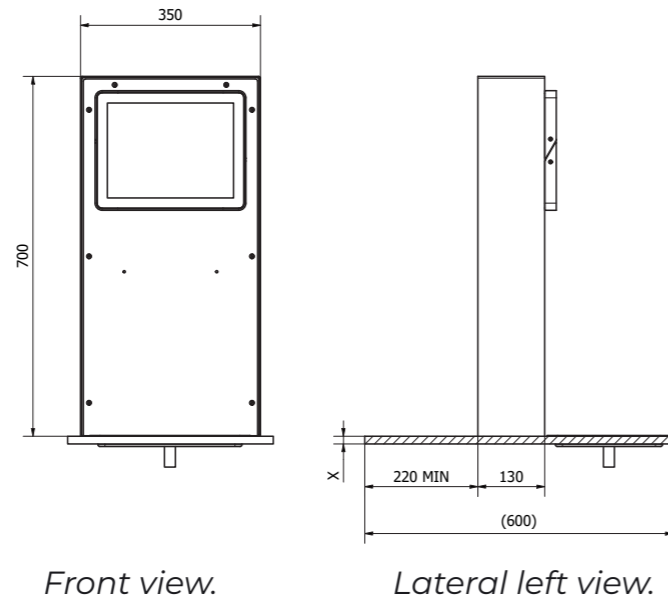
Back room requirements

- 1 - The Wall Kit - one tap
- 2 - The Wall Kit - two taps
- 3 - The Wall Kit - three taps
- 4 - Cooler
- 5 - Premix kegs
- 6 - CO₂ bottle



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

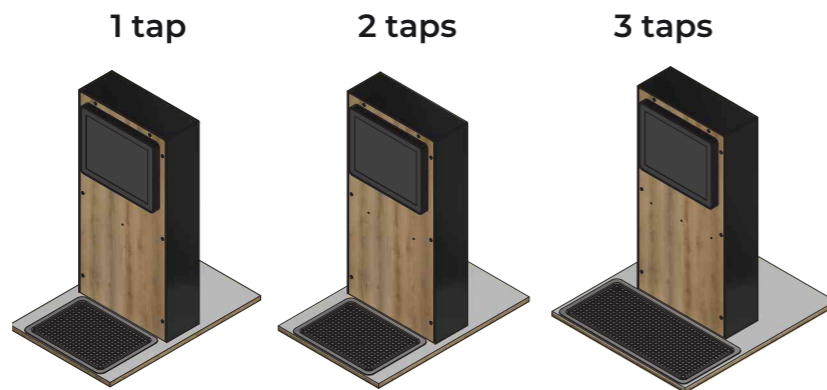
Countertop



Front view.

Lateral left view.

Postmix & premix taps available for each version.



Main features

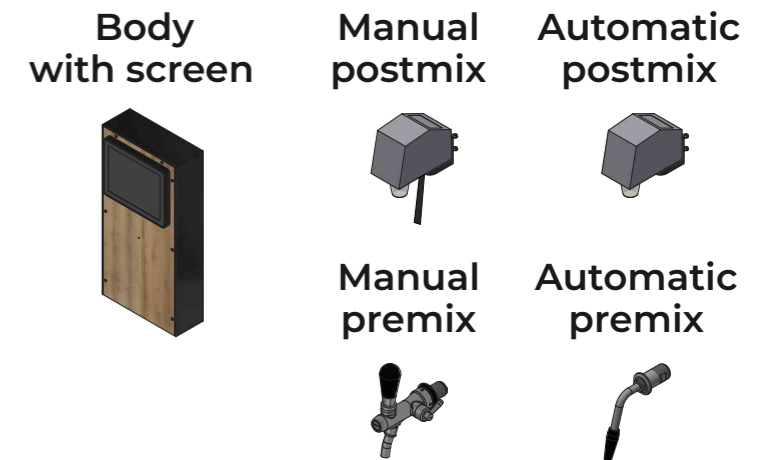
- ✓ Up to 3 taps for one 12" touch screen
- ✓ Premix or postmix beverages
- ✓ Customizable portions and prices

Technical features

- ✓ Electrical data
tension: 100-240 V
frequency: 50 Hz
current: 3.5 A
power: 90 W
- ✓ Dimensions countertop
height: 700 mm
width: 350 mm
depth: 233 mm

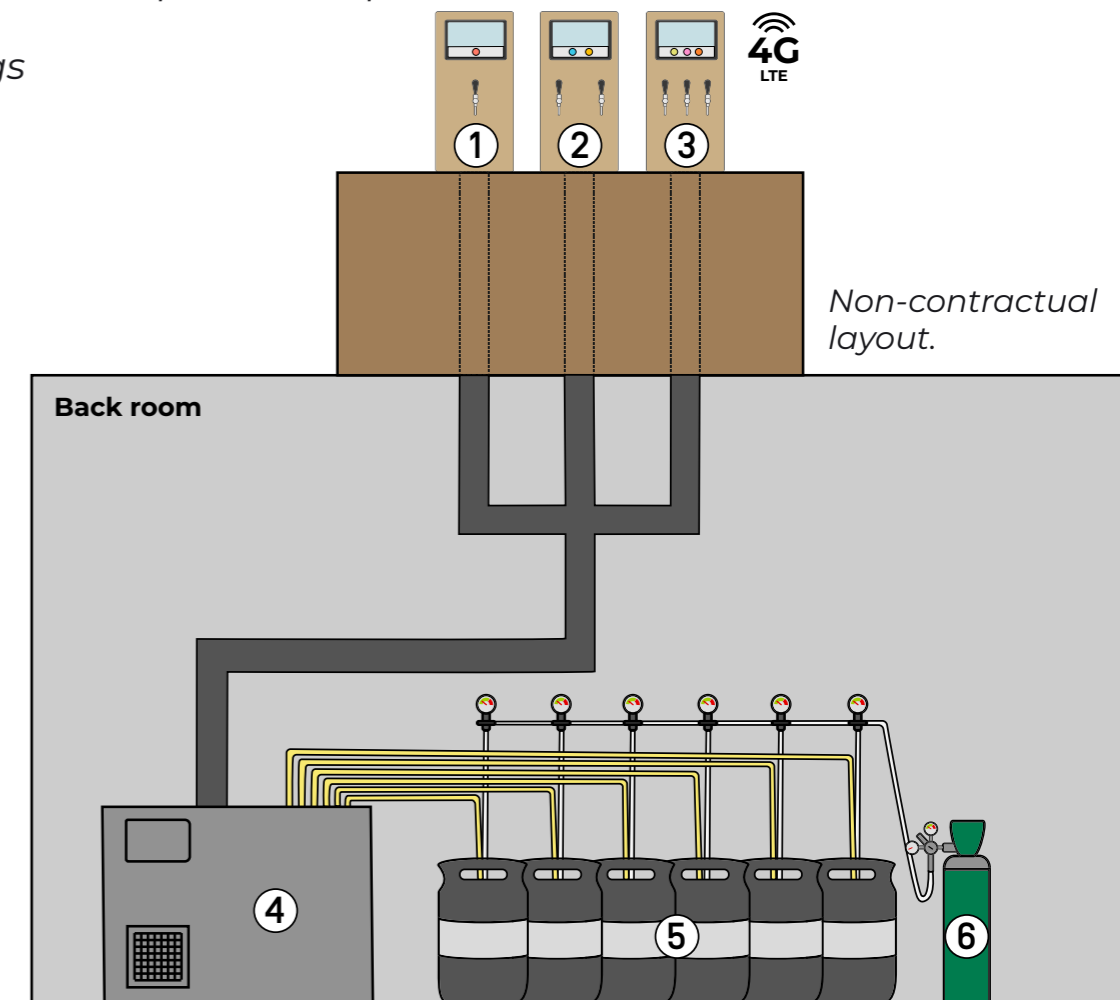
Included

- Body with screen
- Your chosen tap option 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 - CO₂ bottle



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



Cashless matters

Self-payment integration

Only compatible with Drinkotec solutions

VENDING & SELF-SERVICE

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

ingenico

Self/5000



Integra



Custom integration**



*Direct payment with major credit & debit cards.

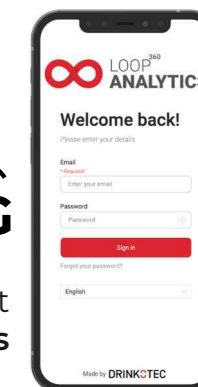
**Contact us to know if your card management system is already integrated. The integration of a new management system is possible on demand.



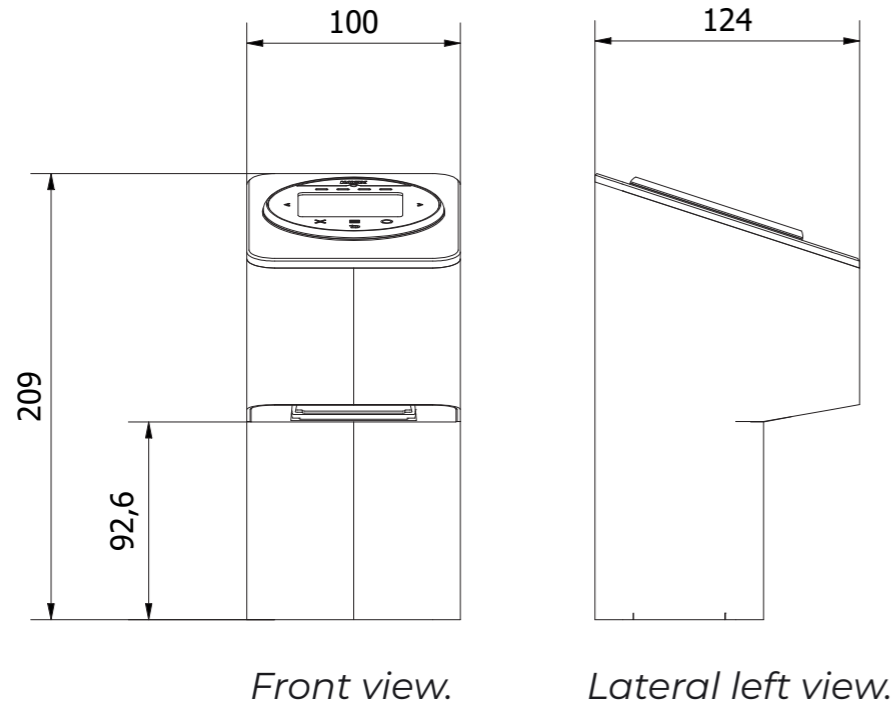
Reference 03.39.02



Connected equipment to Loop³⁶⁰ Analytics



Nayax - Onyx



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

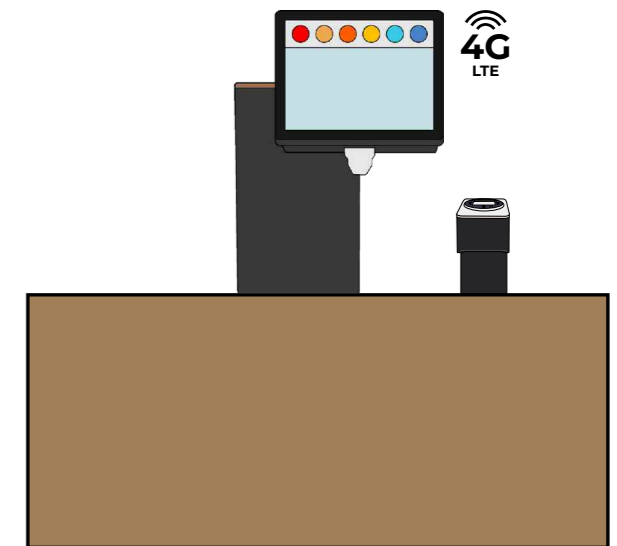
- ✓ Dimensions
height: 209 mm
width: 100 mm
depth: 124 mm
- ✓ Connection to dispensing machine
RS-232

Integrations with Drinkotec solutions

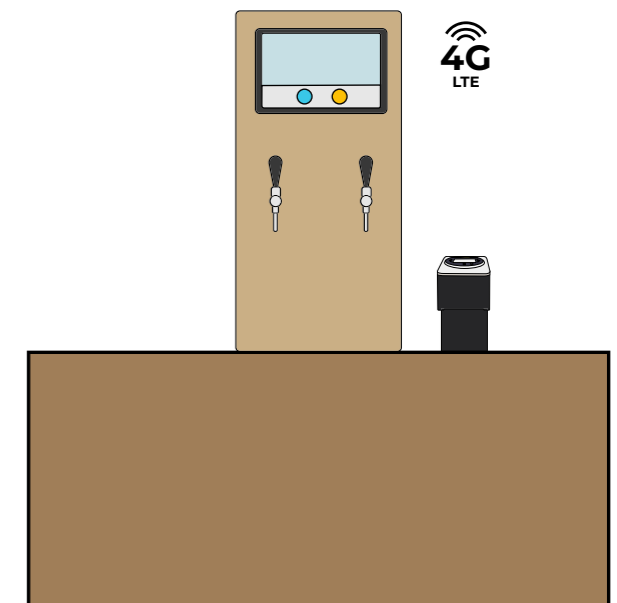
With NEO



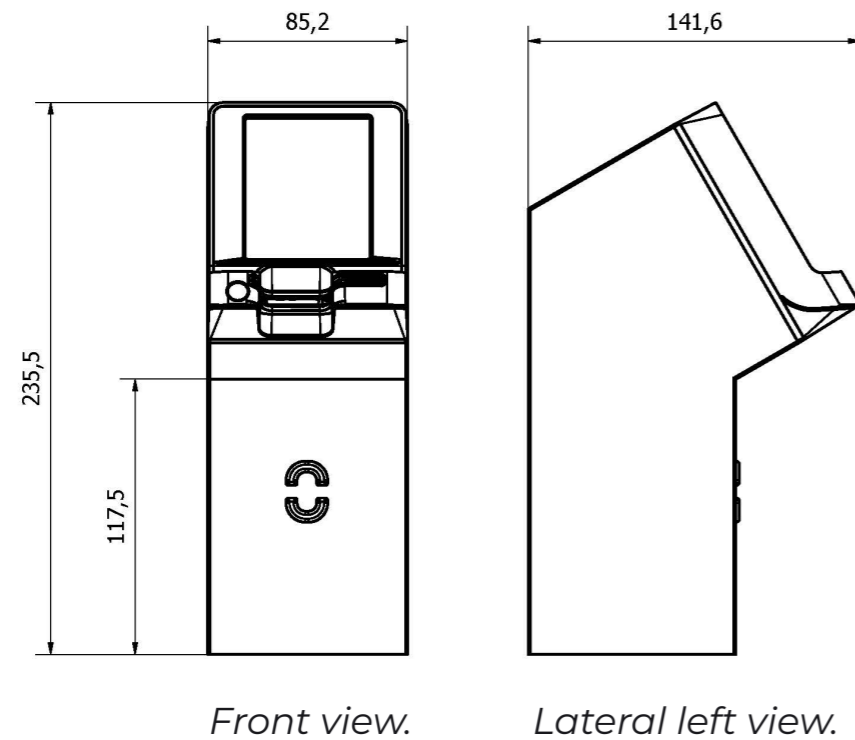
With Vision PX



With The Wall



Ingenico - Self/5000



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

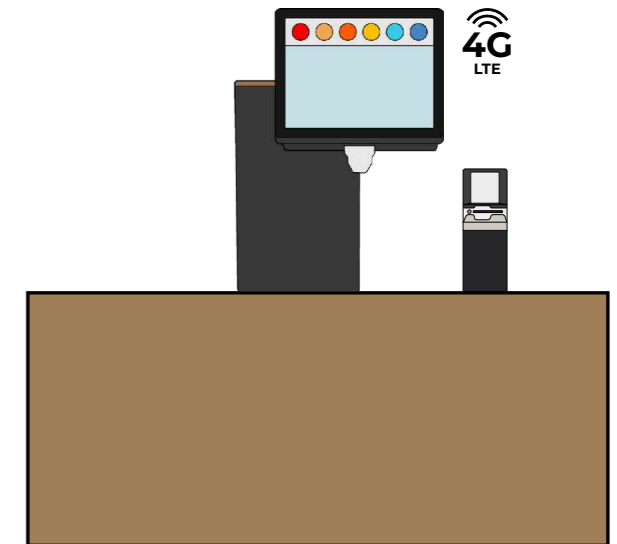
- ✓ Dimensions
height: 235,5 mm
width: 85,2 mm
depth: 141,6 mm
- ✓ Connection to dispensing machine
RS-232

Integrations with Drinkotec solutions

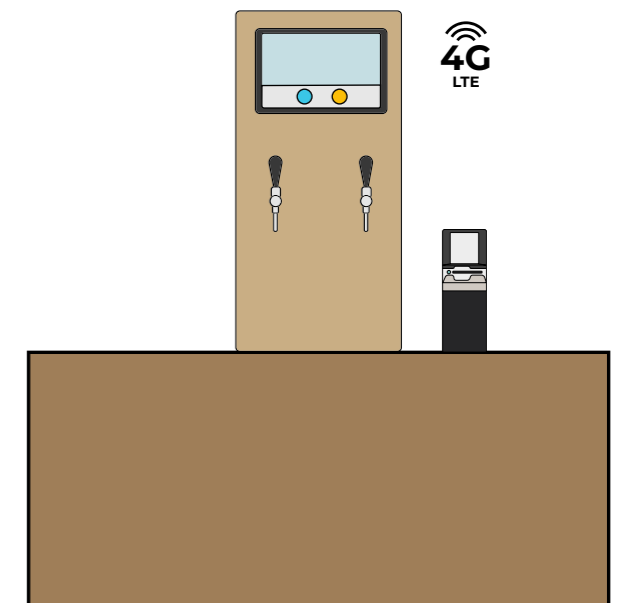
With NEO



With Vision PX



With The Wall

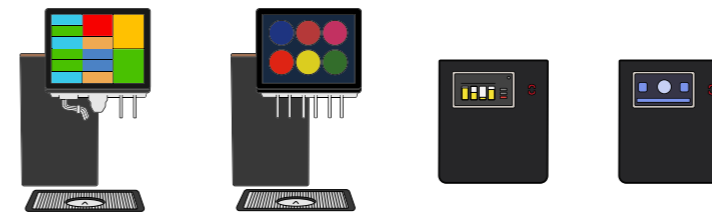




HoReCa staff operated

Beverage operations

for Hotels, Restaurants, Cafés, Night Clubs, Bars, Arenas





MANHATTAN

Precision matters

Cocktails at full speed



COCKTAILS | SOFT DRINKS | ALCOHOL | BEER | WINE

Accelerate the creation and dispensing of your cocktails with Manhattan.

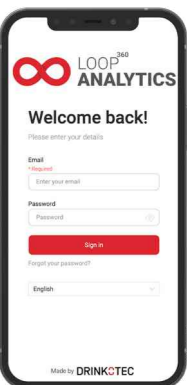
Manhattan is capable of maintaining high **repeatability** and high **precision** for your drinks: **Up to 450 drinks per hour.**

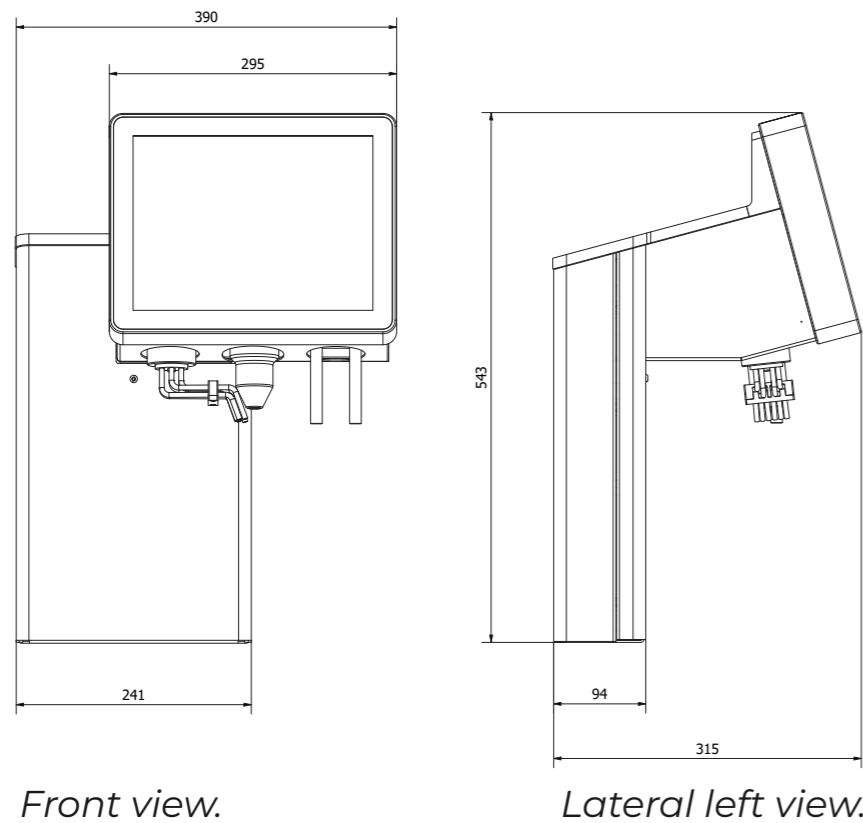
- ✓ Repeatability
- ✓ Speed
- ✓ Precision
- ✓ Mixing capabilities
- ✓ **Basics ingredients:**
6 spirits, 4 postmix, 2 premix unlimited cocktails thanks to recipes management software
- ✓ POS integration



Reference
03.03.70

Connected equipment to Loop³⁶⁰ Analytics





Main features

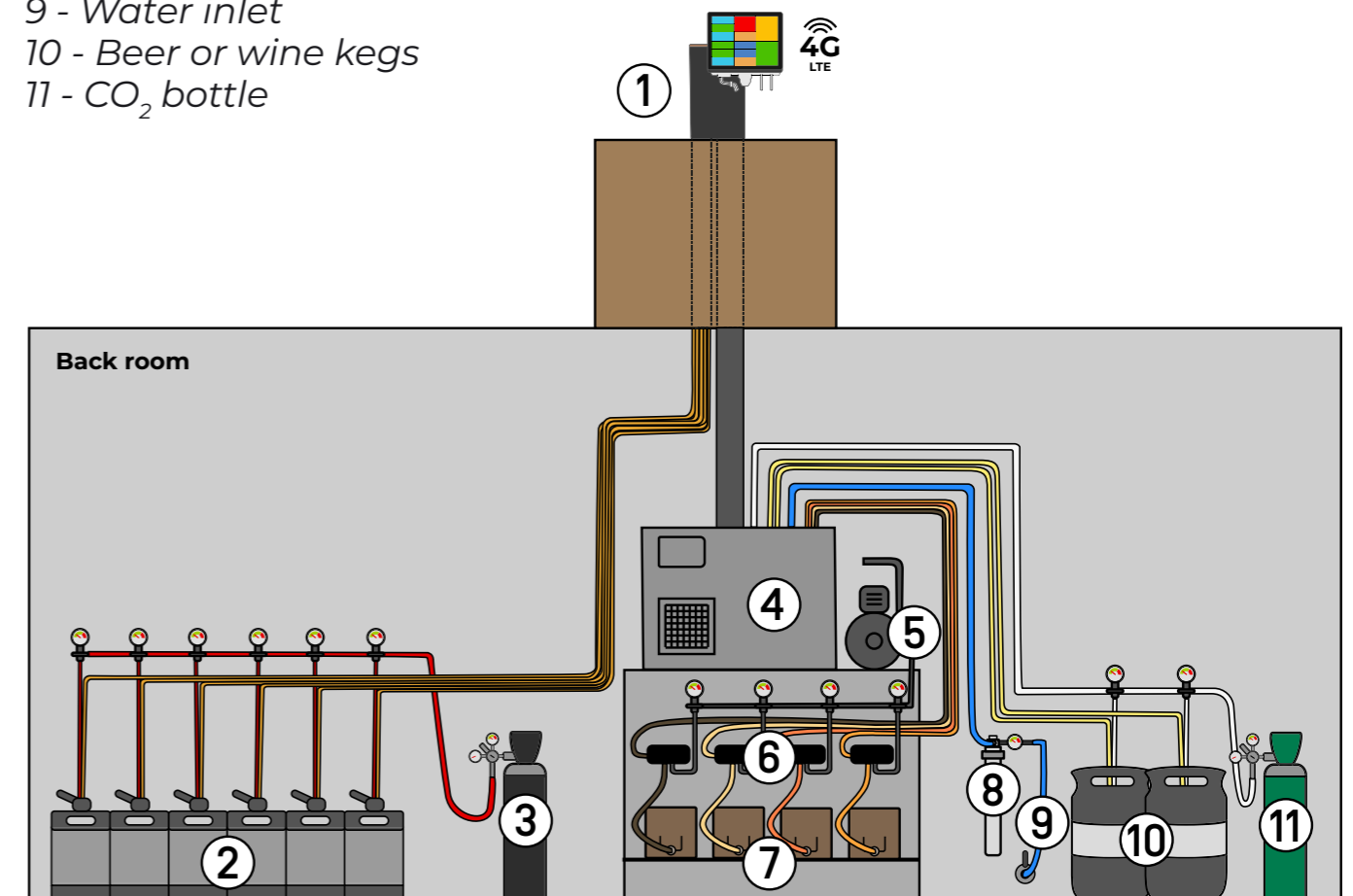
- ✔ Small footprint
315 mm depth
- ✔ Premix, postmix, mix nozzles & sparkling and/or still water
- ✔ 12" touch screen
- ✔ Customizable portions and prices
- ✔ POS integration
(see Link & Sync section)

Technical features

- ✔ Electrical data
tension: 100-240 V
frequency: 50 Hz
current: 3.5 A
power: 90 W
- ✔ Water pressure & CO₂
H₂O min: 1,5 Bar
H₂O max: 3,5 Bar
CO₂ min: 4,5 Bar
CO₂ max: 5,5 Bar
- ✔ Dimensions
height: 543 mm
width: 390 mm
depth: 315 mm

Back room requirements

- 1 - Manhattan
- 2 - Kegs for spirits
- 3 - Nitrogen bottle
- 4 - Cooler
- 5 - Compressor
- 6 - Syrup pumps
- 7 - Postmix Bag-in-Boxes
- 8 - Water filter
- 9 - Water inlet
- 10 - Beer or wine kegs
- 11 - CO₂ bottle



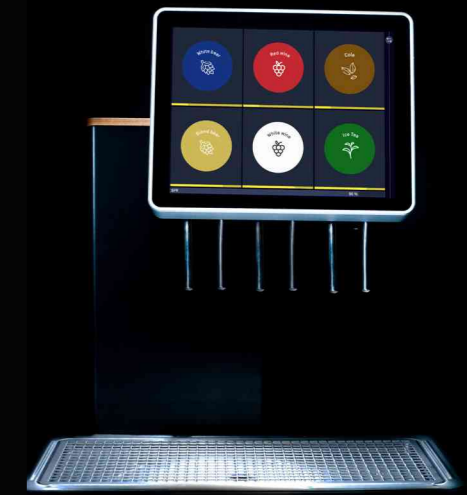
Non-contractual layout.



DRAFTER

Space **matters**

Optimize your bar space



SOFT DRINKS | BEER | WINE

Digitalize the dispensing of beer and wine by using Drafter instead of a traditional beer tower.

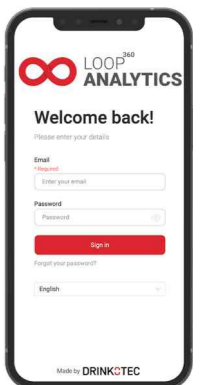
Maximize your space behind the bar and **avoid time consuming inventory.**

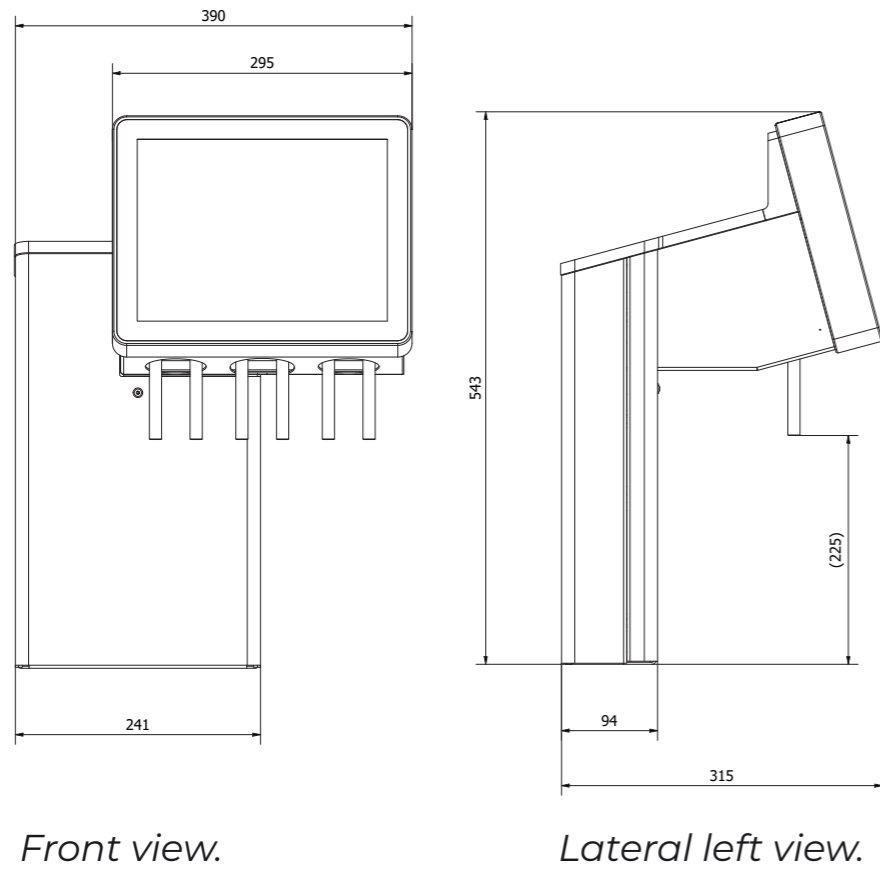
- ✓ Easy to install
- ✓ Up to 6 premix drinks
- ✓ Remote settings capabilities
- ✓ Track your dispensed volumes
- ✓ POS integration



Reference
03.03.54

Connected equipment
to Loop³⁶⁰ Analytics





Main features

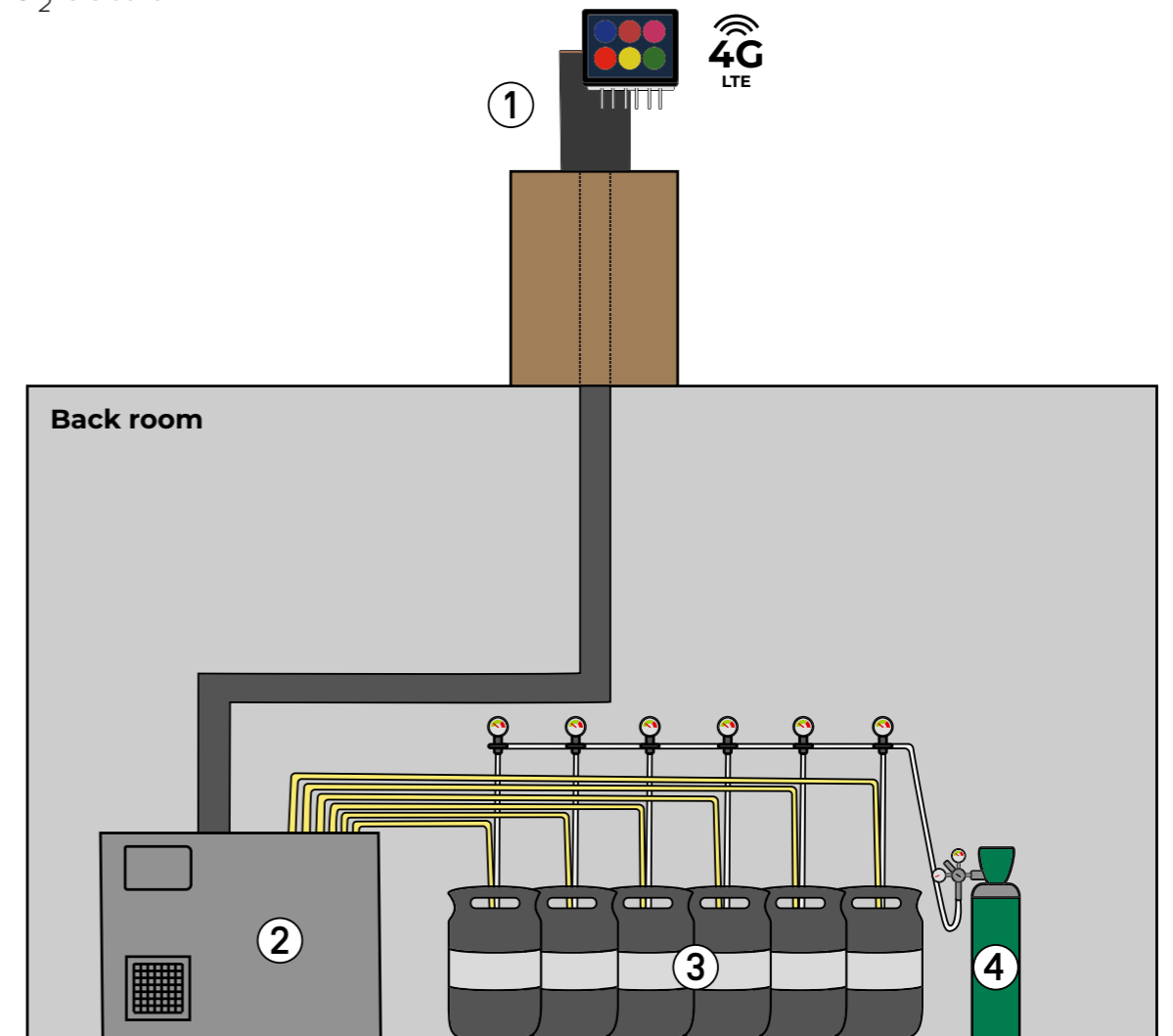
- ✔ Small footprint
315 mm depth
- ✔ Premix beverages:
wine, beer, juice, etc.
- ✔ 12" touch screen
- ✔ Customizable portions
and prices

Technical features

- ✔ Electrical data
tension: 100-240 V
frequency: 50 Hz
current: 3.5 A
power: 90 W
- ✔ Dimensions
height: 543 mm
width: 390 mm
depth: 315 mm

Back room requirements

- 1 - Drafter
- 2 - Cooler
- 3 - Premix kegs
- 4 - CO₂ bottle



Non-contractual layout.



KEG CHANGER

Automation **matters**

For a non-stop service



BEER | WINE

Optimize your beer operations with Keg Changer and **never get to switch kegs** in a middle of a service again. Let the Keg Changer do it for you.

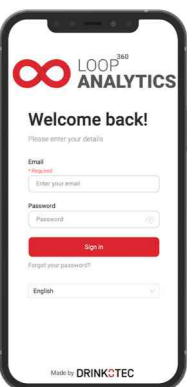
- ✓ Up to 4 plugged kegs
- ✓ No interruption during service
- ✓ Automatical purge
- ✓ Visualization of keg volumes
- ✓ **Beer condition monitoring:**
2 temperatures measurements,
1 pressure measurement

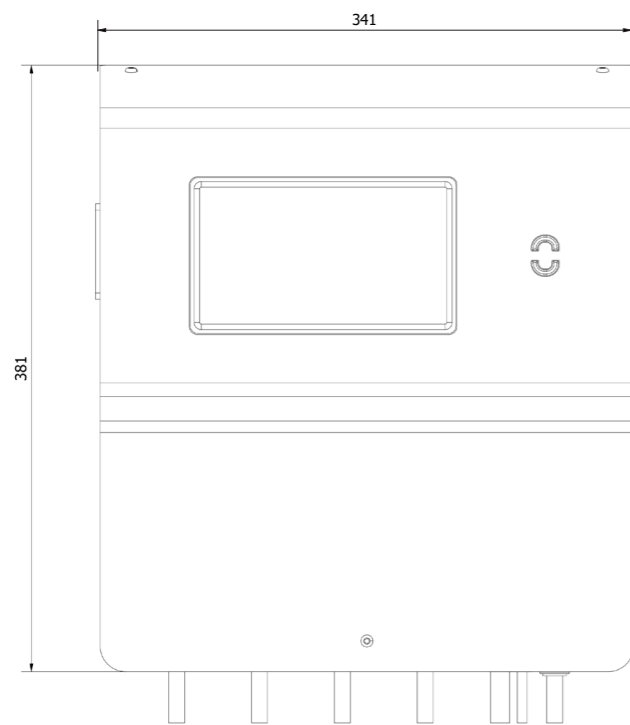


Reference
03.13.81

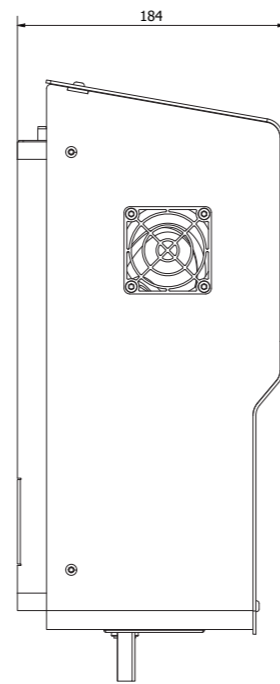


Connected equipment
to Loop³⁶⁰ Analytics





Front view.



Lateral left view.

Main features

- ✔ Compatible with any existing or new traditional installation
- ✔ Blocking valve to close all the lines directly from your device
- ✔ 7" touch screen
- ✔ Beer pump: supply multiple taps from one Keg Changer
- ✔ Installation **inside or outside** the cold room

Technical features

- ✔ **Electrical data**
tension: 100-240 V
frequency: 50 Hz
current: 3.5 A
power: 90 W
- ✔ **Dimensions**
height: 381 mm
width: 341 mm
depth: 184 mm
- ✔ **Optimized ambient temperature:** 3°C - 20°C.
- ✔ **Max operating temperature:** 25°C

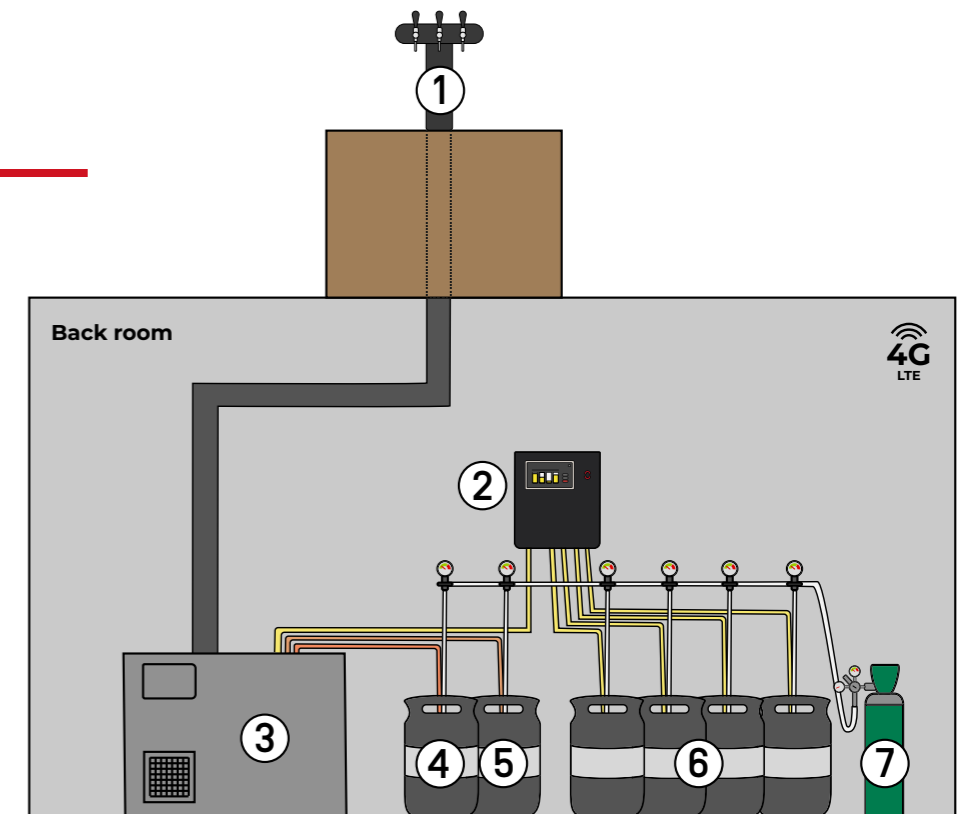
Back room requirements

Standard setup

Supplying one tap thanks to the Keg Changer.

Two more kegs are necessary for the **two other taps**.

- 1 - Three taps tower
- 2 - Keg Changer
- 3 - Cooler
- 4 - 1st tap keg
- 5 - 2nd tap keg
- 6 - 3rd tap kegs
- 7 - CO₂ bottle



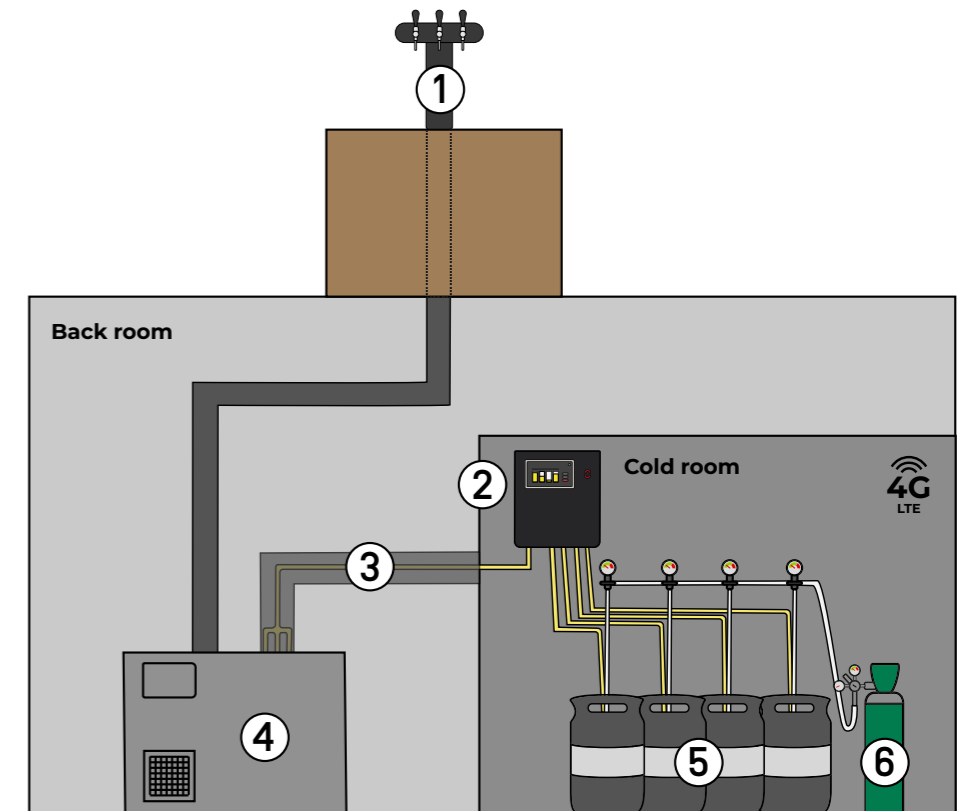
Non-contractual layout.

The Keg Changer must be placed at **max 3 meters** away from the kegs (for both layouts).

Other setup

It's also possible to supply **3 taps** with the same beer thanks to the **pump option** in a cold room.

- 1 - Three taps tower
- 2 - Keg Changer
- 3 - Conduit from cold room to the cooler
- 4 - Cooler
- 5 - Beer kegs
- 6 - CO₂ bottle



Non-contractual layout.



BEERMAX

Every drop **matters**

Maximize beer profitability



SOFT DRINKS | BEER | WINE

Beermax integrates with your POS systems to **monitor and authorize beer dispensing** in real time, remotely. **Locks the valves** until orders are generated at the POS or **opens the valves** so the customers can be served before paying.

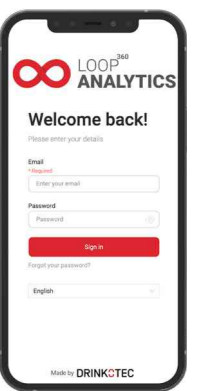
- ✓ Control up to 6 lines
- ✓ Integrates traditional installations
- ✓ 2 service modes
- ✓ POS integration
- ✓ Remote settings capabilities

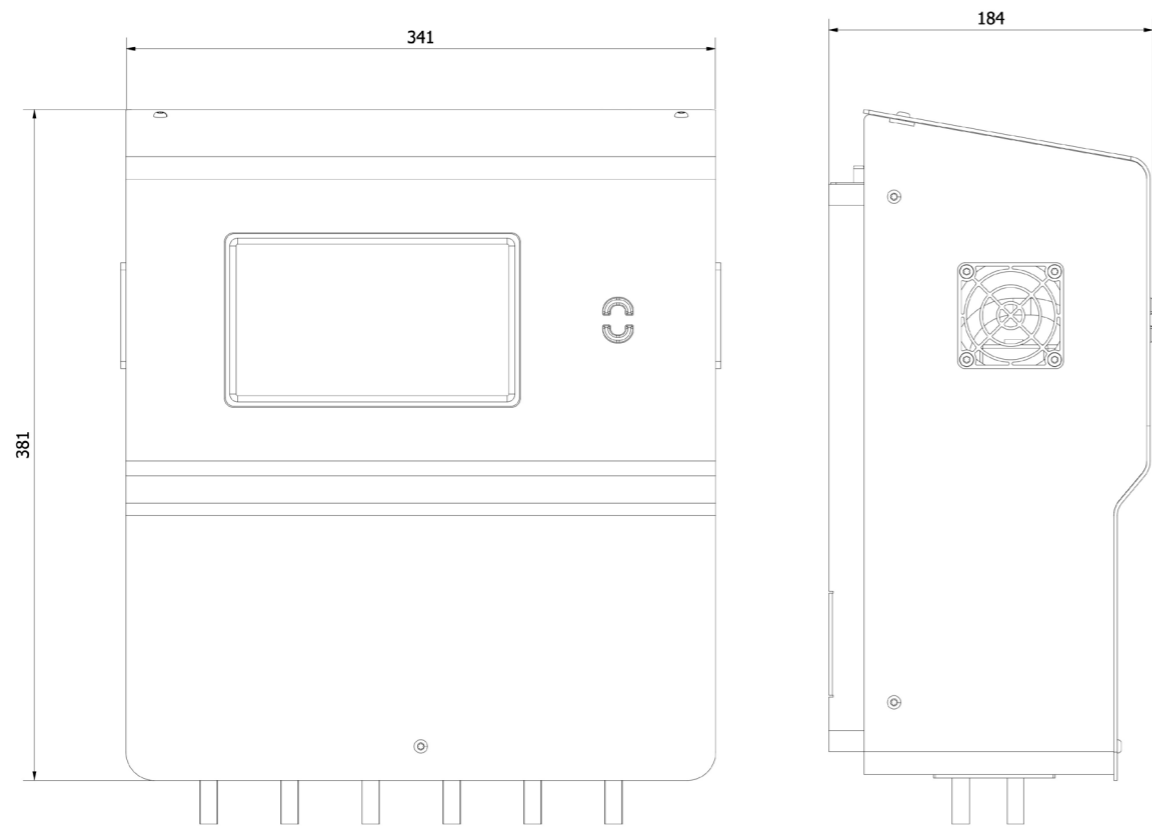


Reference
03.13.70



Connected equipment
to Loop³⁶⁰ Analytics





Front view.

Lateral left view.

Main features

- ✔ Up to 6 managed lines
- ✔ Fits any traditional beer installation
- ✔ 7" touch screen
- ✔ Visualize in real time the ratio sold/poured directly on the machine
- ✔ Installation **inside or outside** the cold room

Technical features

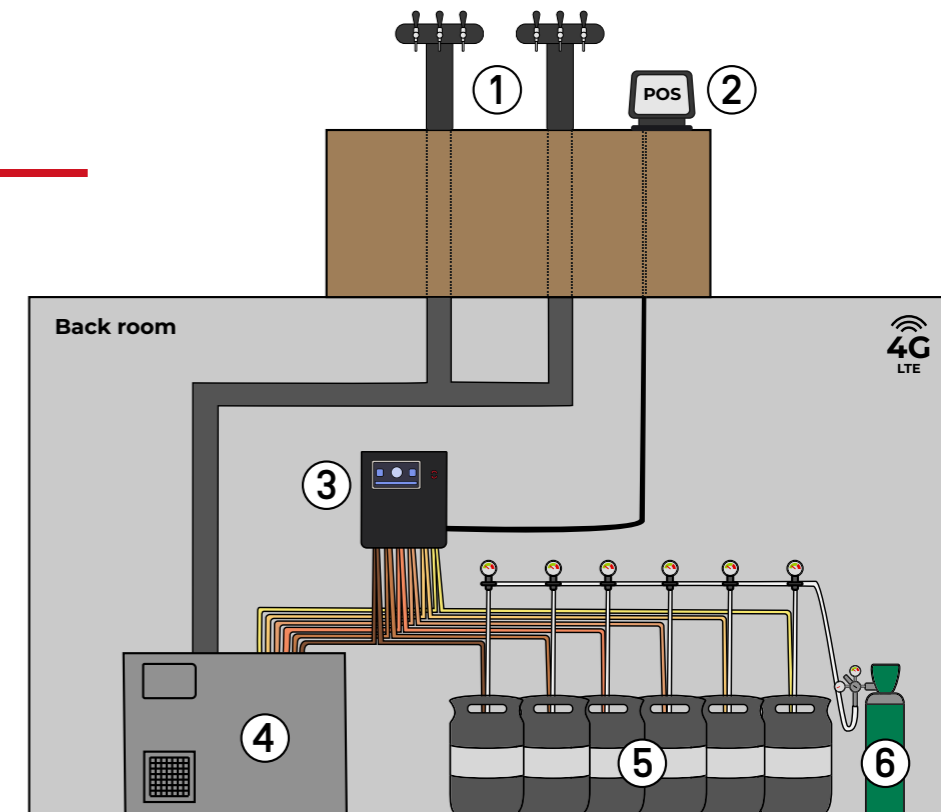
- ✔ **Electrical data**
tension: 100-240 V
current: 4 A
power: 240 W
- ✔ **Dimensions**
height: 381 mm
width: 341 mm
depth: 184 mm

Back room requirements

Setup 1

The Beermax must be placed **between your kegs and the cooler**.

- 1 - Three taps towers
- 2 - POS system
- 3 - Beermax
- 4 - Cooler
- 5 - Premix kegs
- 6 - CO₂ bottle



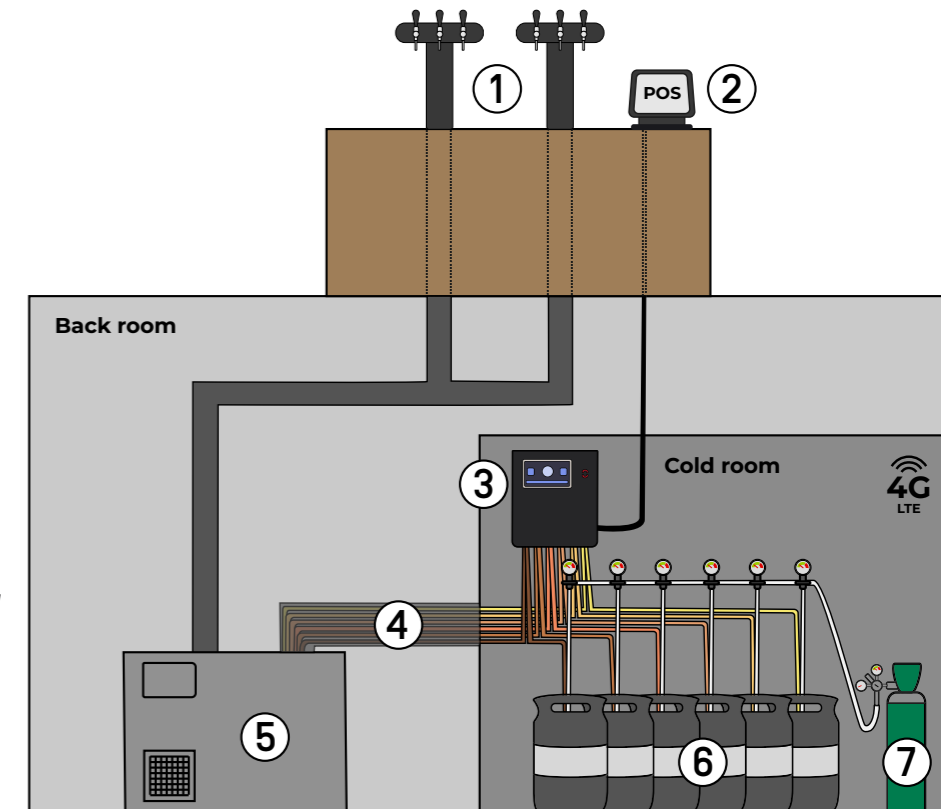
Non-contractual layout.

It must be **LAN connected** to the POS system (for both layouts).

Setup 2

The Beermax can also be placed in a cold room.

- 1 - Three taps towers
- 2 - POS system
- 3 - Beermax
- 4 - Conduit from cold room to the cooler
- 5 - Cooler
- 6 - Premix kegs
- 7 - CO₂ bottle



Non-contractual layout.

LINK & SYNC

Control matters

Enable POS authorizations



HORECA STAFF OPERATED

Control the entire beverage distribution process from payments to pouring thanks to **POS connection**.

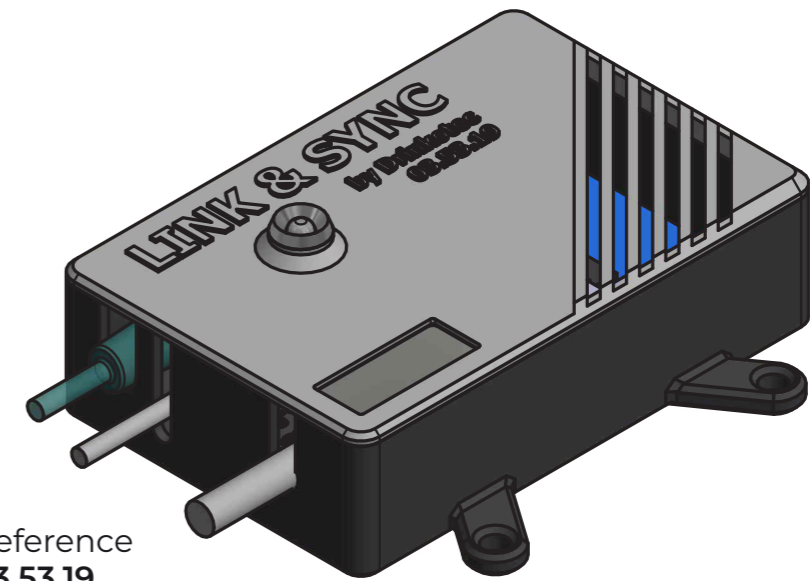
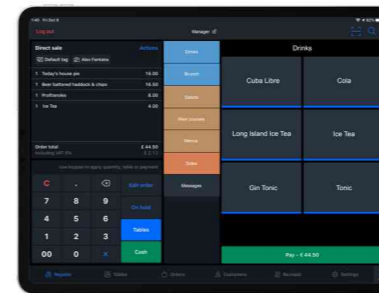
Take an order and payment into your POS system, this will release automatically **the corresponding drinks (volumes and quantities)** into the Drinkotec system for dispensing.

2 different service modes for the dispenser:

- ✓ **Controlled service:**
Authorize the dispenser to pour thanks to the trigger coming from the POS order*.
- ✓ **Fast service:**
Dispenser is constantly opened.



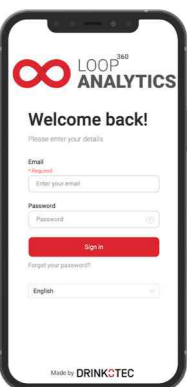
*Contact us to know if your POS system is already integrated. The integration of a new management system is possible on demand.

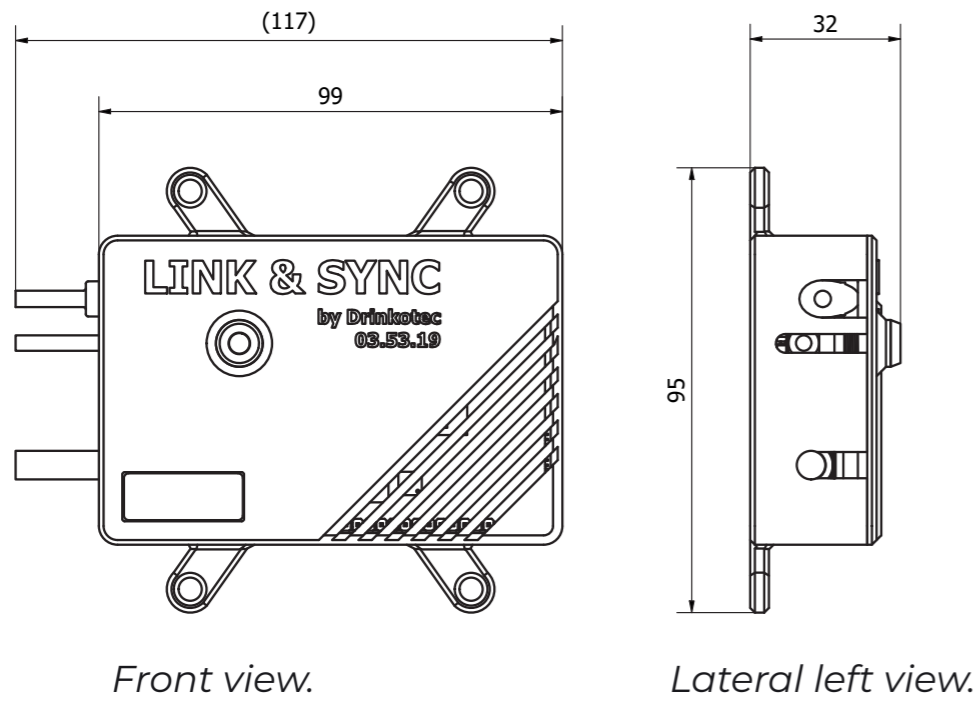


Reference 03.53.19



Connected equipment to Loop³⁶⁰ Analytics





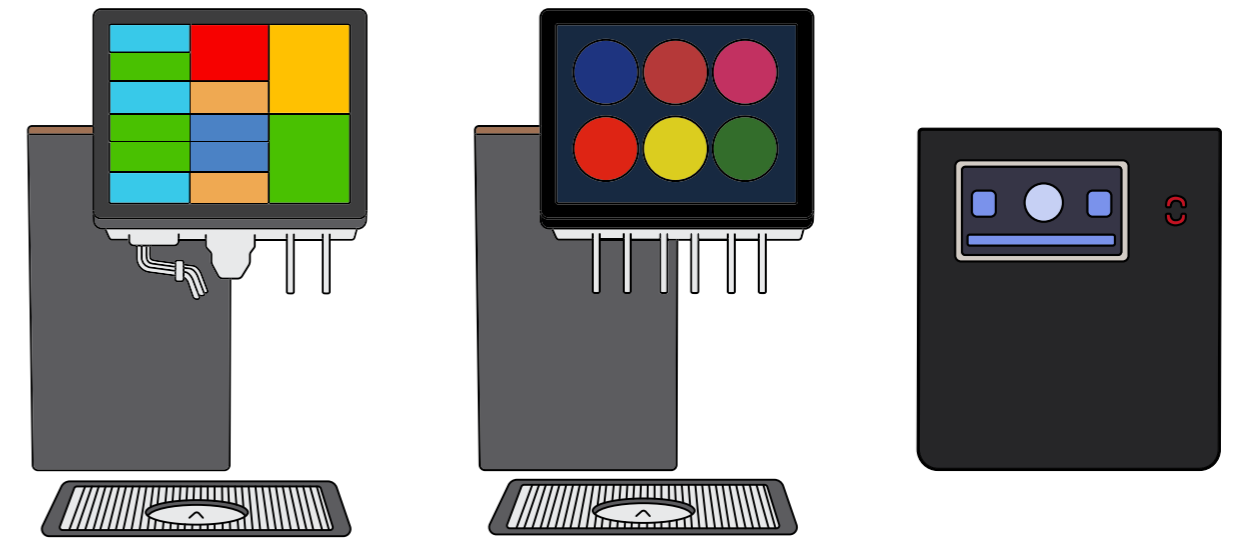
Main features

- ✔ Compatible with all staff operated Drinkotec devices
- ✔ Can authorize dispensing from several devices

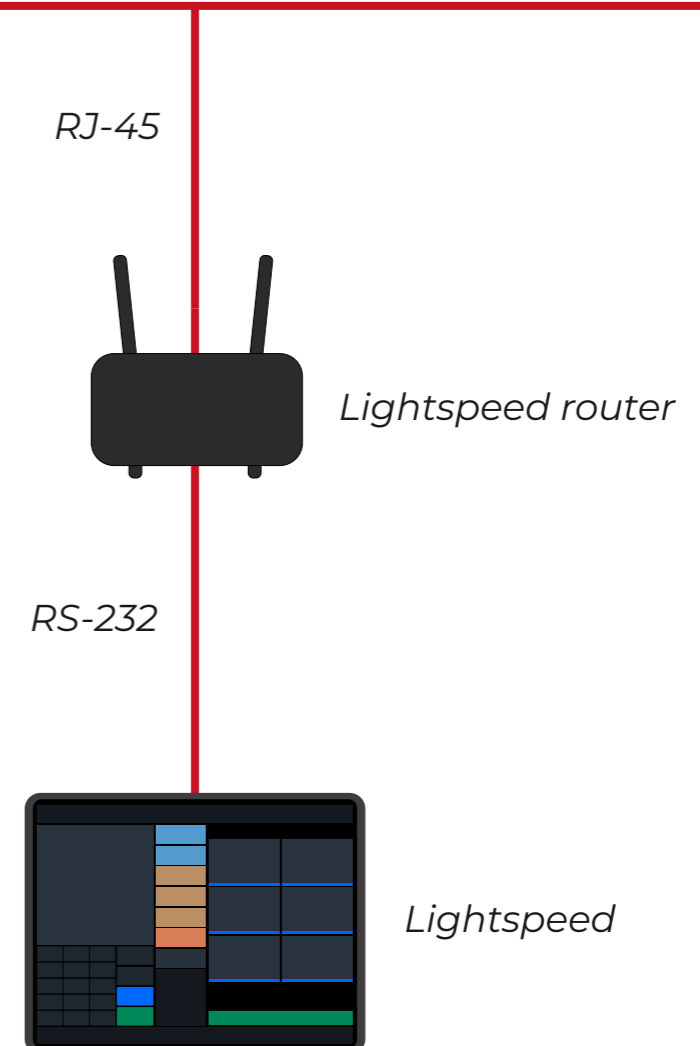
Technical features

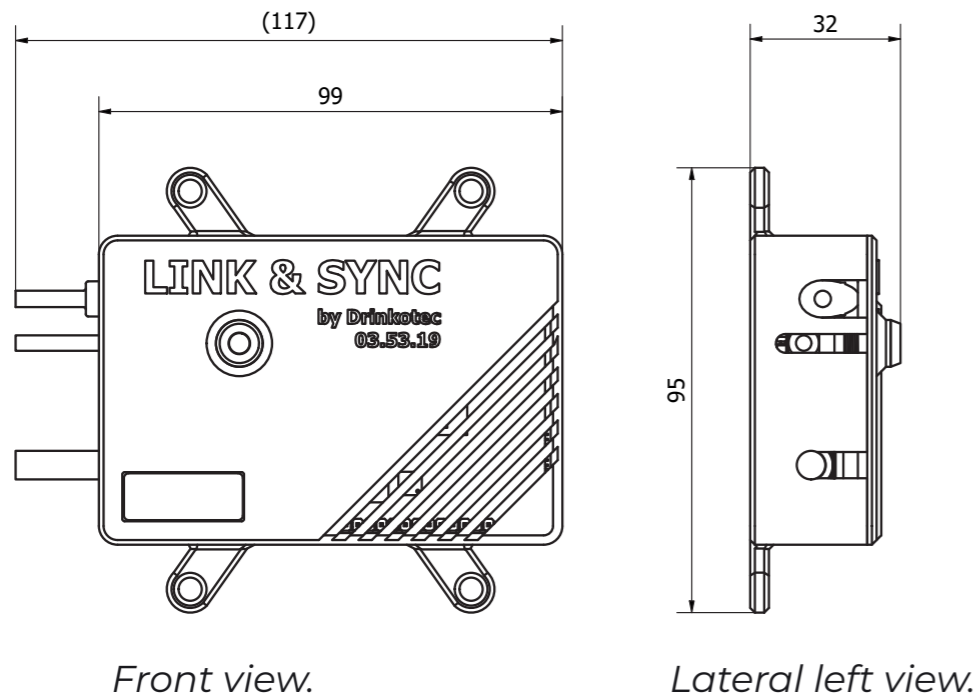
- ✔ **Dimensions**
height: 95 mm
width: 99 mm
depth: 32 mm
- ✔ **Mandatory subscription**
to Loop³⁶⁰ Analytics

Infrastructure settings with Lightspeed



Link & Sync protocol embedded by design.





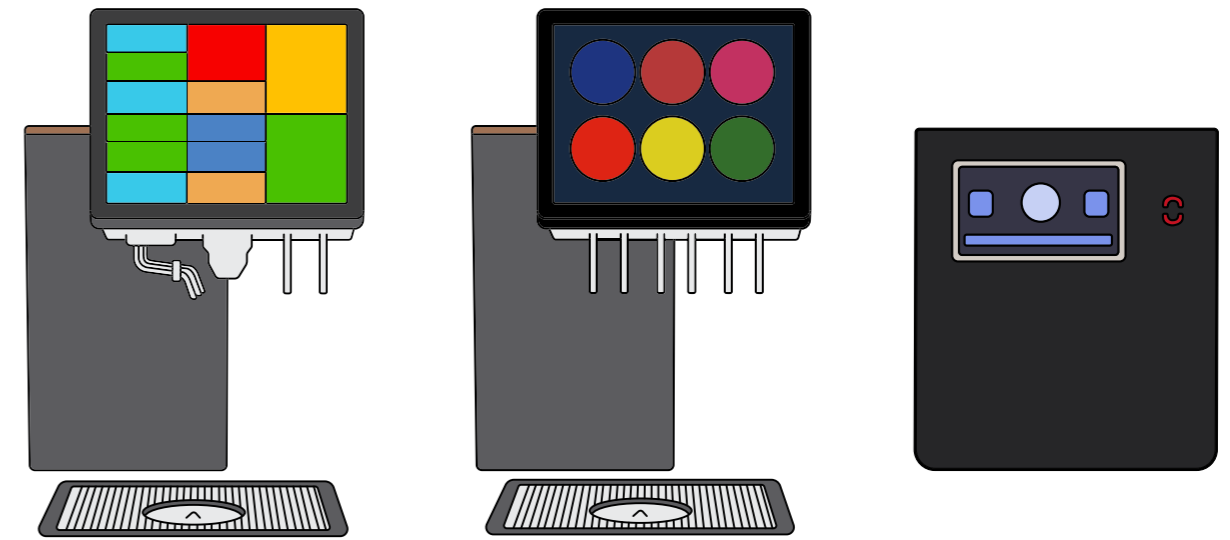
Main features

- ✔ Compatible with all staff operated Drinkotec devices
- ✔ Can authorize dispensing from several devices

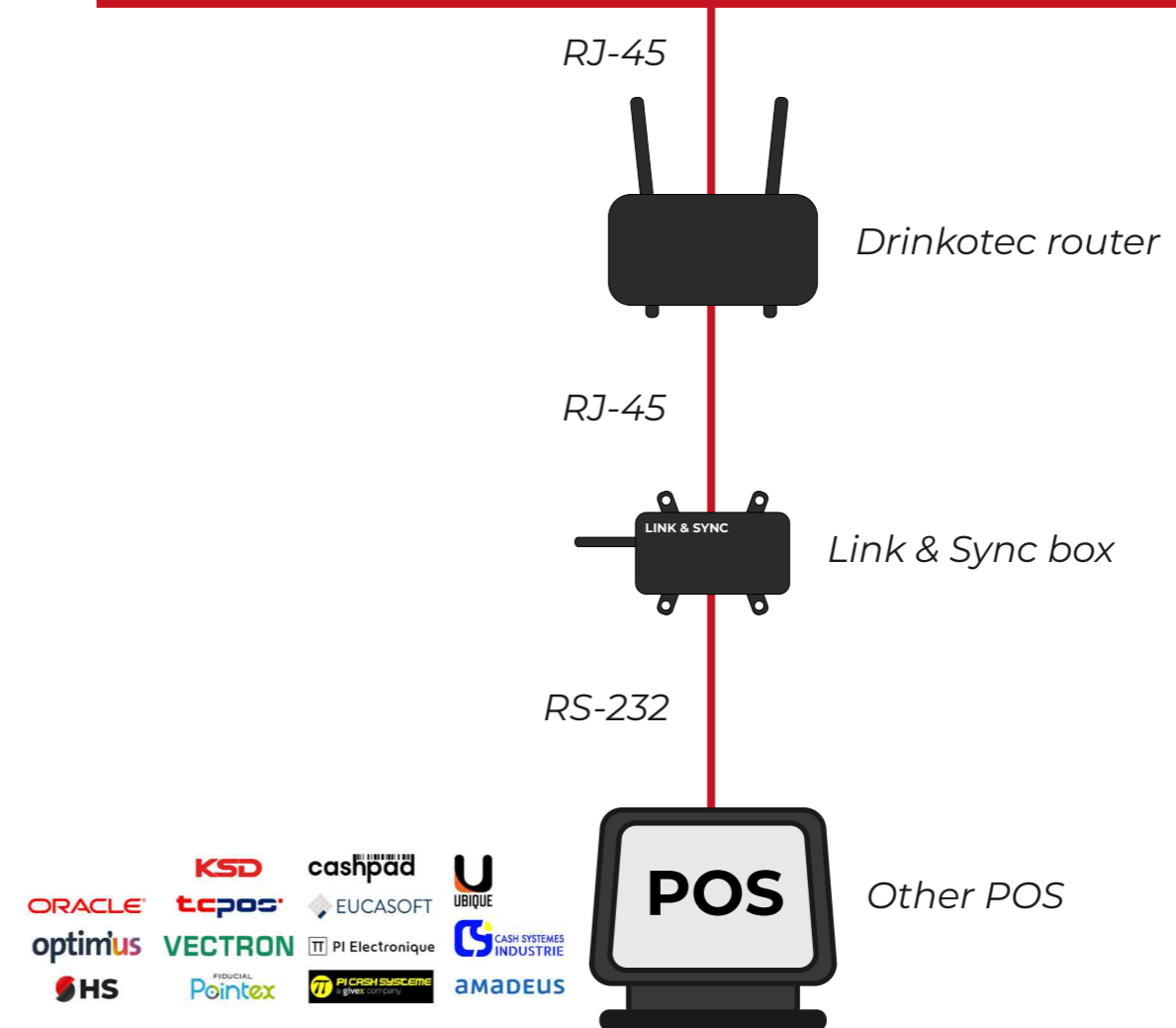
Technical features

- ✔ Dimensions
height: 95 mm
width: 99 mm
depth: 32 mm
- ✔ Mandatory subscription to Loop³⁶⁰ Analytics

Infrastructure settings with other POS



Link & Sync protocol embedded by design.





Coffee control **matters**

Enable POS authorizations



COFFEE

Control the coffee distribution process from payments to pouring thanks to **POS connection**.

Take an order and payment into your POS system, this will release automatically **the coffee (volumes and quantities)** into your machine for dispensing.

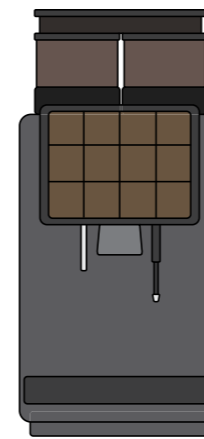
2 different service modes for the coffee machine:

- ✓ **Controlled service**
Authorize the dispenser to pour thanks to the trigger coming from the POS order*.
- ✓ **Fast service**
Dispenser is constantly opened.

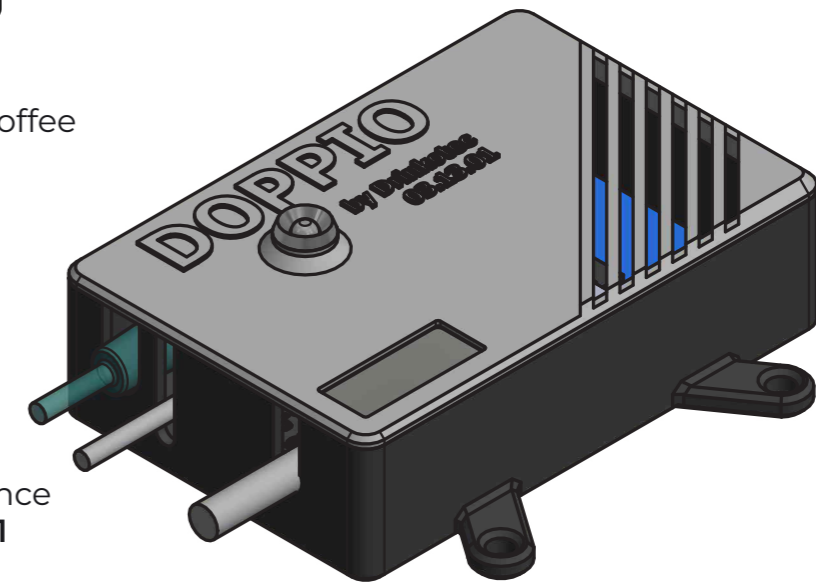
*Contact us to know if your coffee machine is already integrated. The integration of a new coffee machine is possible on demand.



Non-exhaustive list



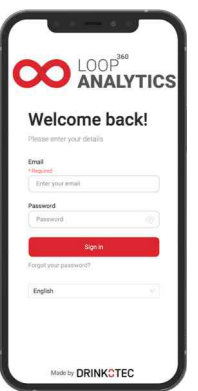
Compatible with most coffee machines



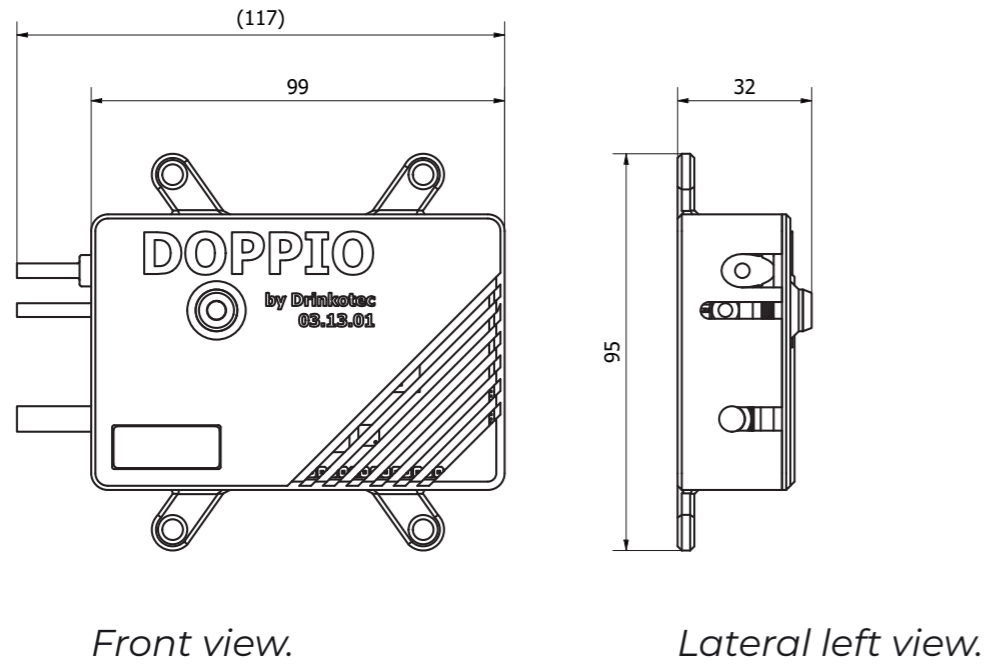
Reference 03.13.01



Connected equipment to Loop³⁶⁰ Analytics



Infrastructure settings

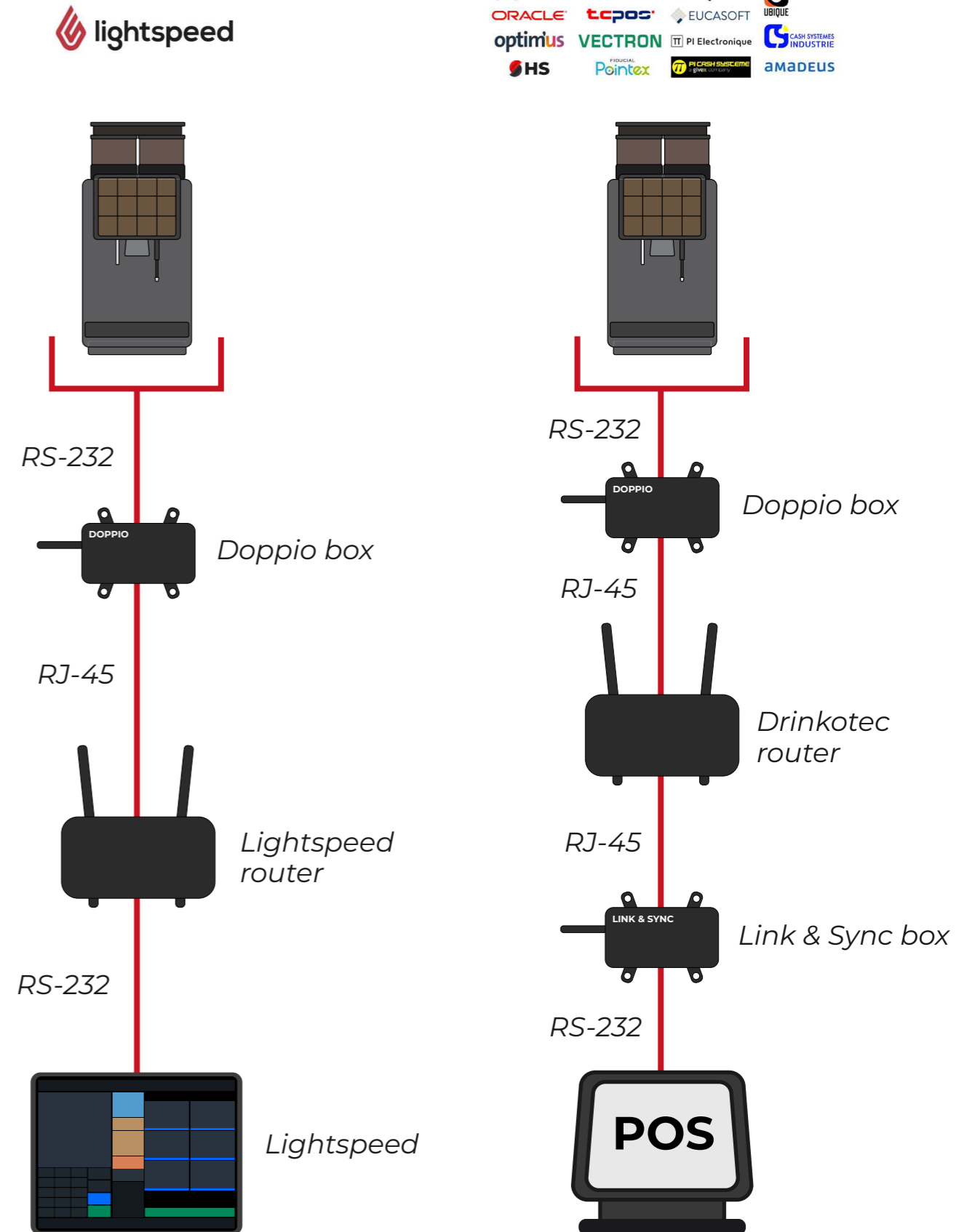


Main features

- Compatible with **most coffee machines** in the market
- Coffee dispensing **control and monitoring**

Technical features

- Dimensions**
height: 95 mm
width: 99 mm
depth: 32 mm
- Mandatory subscription** to Loop³⁶⁰ Analytics





Telemetry

for back room and equipment monitoring



CELLAR PULSE

Uptime **matters**

Remotely monitor quality



EQUIPMENT PERFORMANCE

Cellar Pulse **monitors all your technical installations** and ensures your equipments (drinks, CO₂, azote, compressors and other equipment in the cellar) **are functioning the proper way.**

Technical teams will be able **to receive alerts and notifications as soon as a malfunction is detected.**

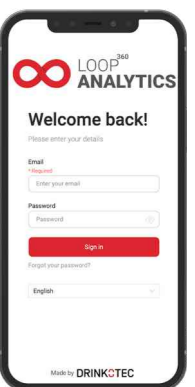
- ✓ **Equipment performance monitoring:**
 - CO₂
 - Cooling
 - Temperature
 - Pressure
 - Energy consumption
- ✓ **Reduced losses & waste**



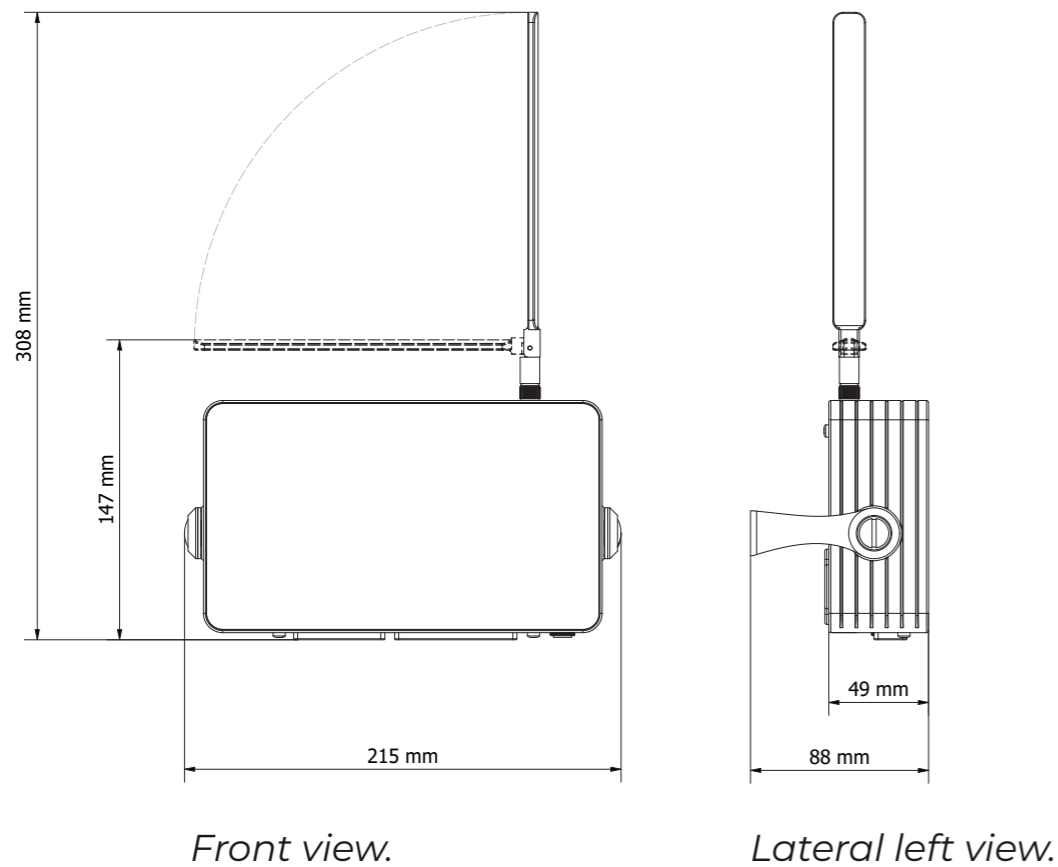
Icecore series



Reference 03.53.24



Connected equipment to Loop³⁶⁰ Analytics



Main features

- ✔ **7" touch screen** to view all measurements
- ✔ **Customizable alerts**
- ✔ **Up to 4 temperature measurements**
- ✔ **Up to 4 pressure measurements**
- ✔ **Temperature sensors**
Temperature range: -50 to + 80°C
Accuracy: +/- 1°C
- ✔ **Pressure sensor (1x)**
Voltage: 5VDC
Pressure range: 0-10 Bar
Output voltage: 0-5 VDC
Accuracy: +/- 0.1 Bar (ADC 12 bits)
- ✔ **Operatin temperature**
Min: 2°C
Max: 55°C

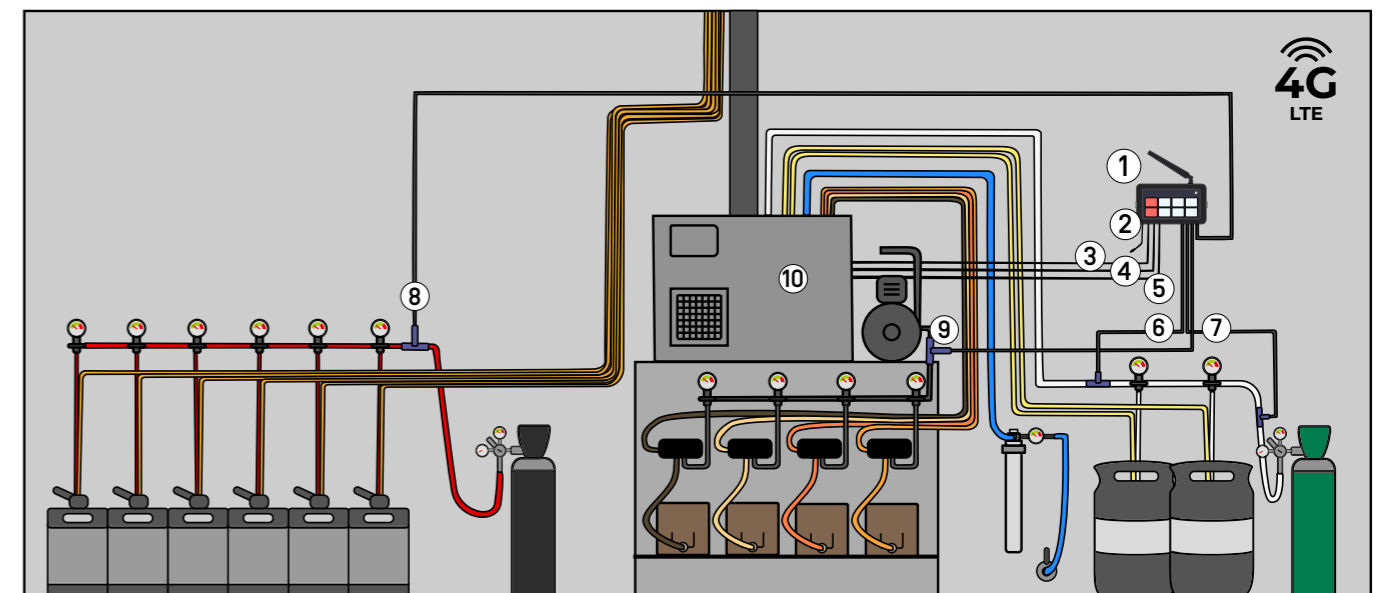
Technical features

- ✔ **Electrical data**
tension: 100-240 V
power: 17,5 W
- ✔ **Dimensions**
height: 147 mm
width: 215 mm
depth: 88 mm

Back room requirements

The Cellar Pulse must be placed near your installations / storage place / kegs.

- 1 - Cellar Pulse
- 2 - Ambient temperature sensor
- 3 - Ice bank temperature sensor
- 4 - Compressor temperature sensor
- 5 - Circulation return temperature sensor
- 6 - CO₂ low pressure sensor
- 7 - CO₂ high pressure sensor
- 8 - Nitrogen high pressure sensor
- 9 - Compressor pressure sensor
- 10 - Icecore series cooling system by Multiplex



Non-contractual layout.



LEVELUP

Levels **matter**

Track beer kegs levels



KEGS PERFORMANCE

Boost your beer operations now.

LevelUp, a **simple and connected** device.

Monitors the performance and keeps track of the **quality and freshness** of the drinks on a daily basis.

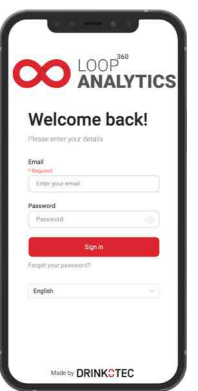
- ✓ Count up to 6 lines
- ✓ Beer condition monitoring:
2 temperatures measurements,
1 pressure measurement
- ✓ Remote settings capabilities
- ✓ Easy to install
- ✓ Visualization of keg volumes

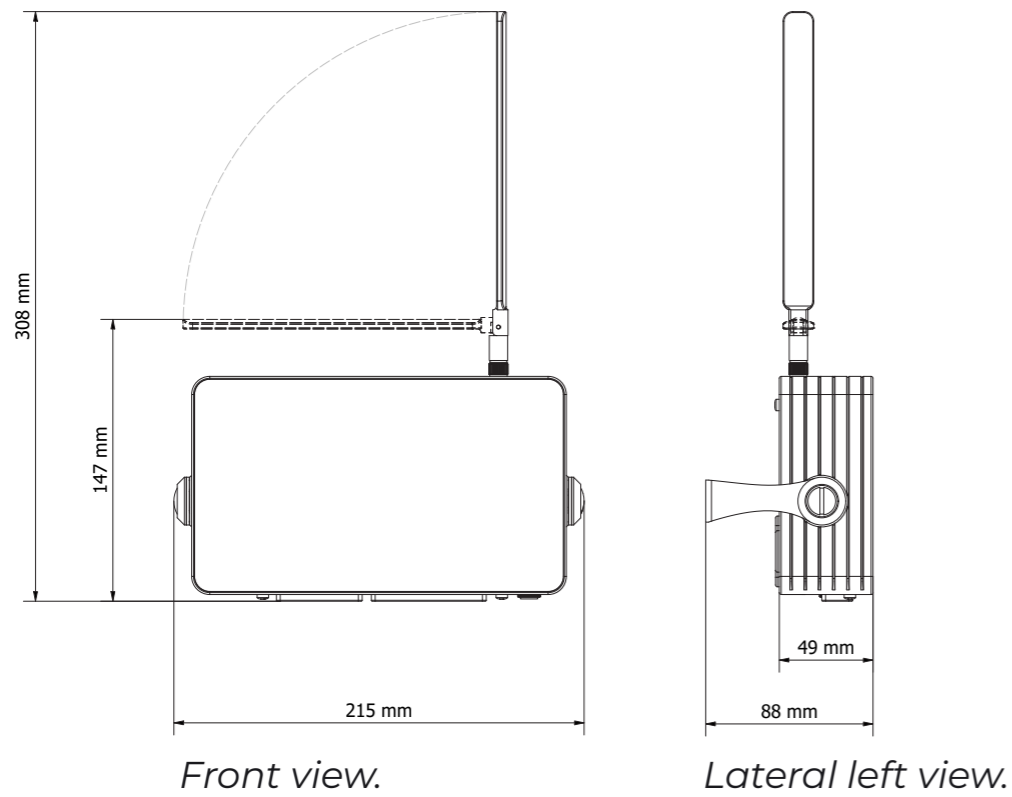


Reference
03.53.27



Connected equipment
to Loop³⁶⁰ Analytics





Main features

- ✔ Count all premix beverages
- ✔ 7" touch screen
- ✔ Flow meters (6x)
Accuracy: +/- 2.0%
Repetition: < +/- 0.25%
Flow rate: 0.04l - 15 l/min
Maximum pressure: 10 Bar
Pulses/liter: 236
Accuracy: +/- 5 ml
- ✔ Temperature sensors (2x)
Temperature range: -50 to + 80°C
Accuracy: +/- 1°C
- ✔ Pressure sensor (1x)
Voltage: 5VDC
Pressure range: 0-10 Bar
Output voltage: 0-5 VDC
Accuracy: +/- 0.1 Bar (ADC 12 bits)

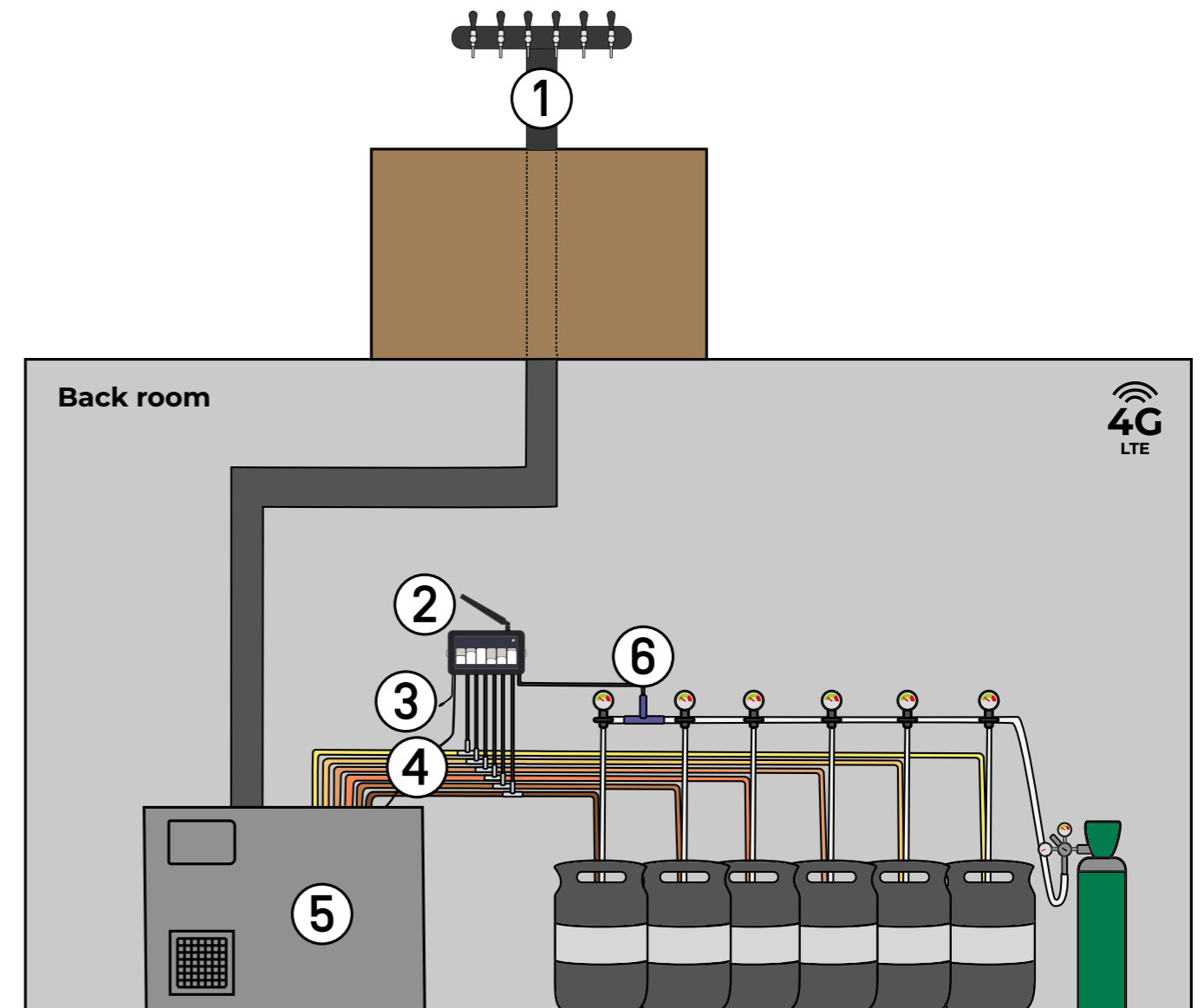
Technical features

- ✔ Electrical data
tension: 100-240 V
power: 17,5 W
- ✔ Dimensions
height: 147 mm
width: 215 mm
depth: 88 mm

Back room requirements

The LevelUp must be placed near the kegs.

- 1 - Six taps tower
- 2 - LevelUp
- 3 - Ambient temperature sensor
- 4 - Cooler temperature sensor
- 5 - Beer cooler
- 6 - Flowmeter with CO₂ pressure sensor



Non-contractual layout.



Data & AI apps

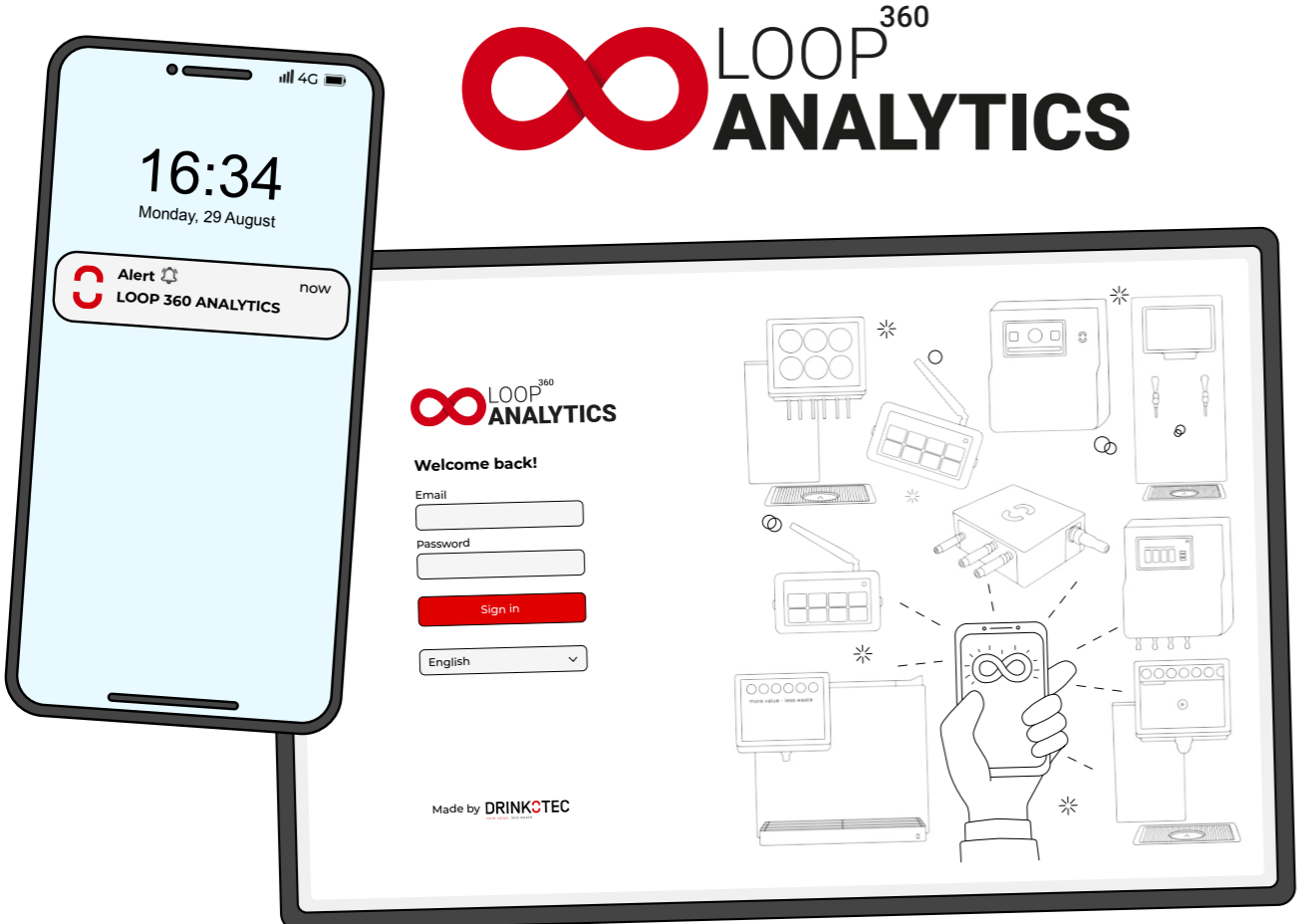
Loop³⁶⁰ Analytics

for Vending and HoReCa owners & staff

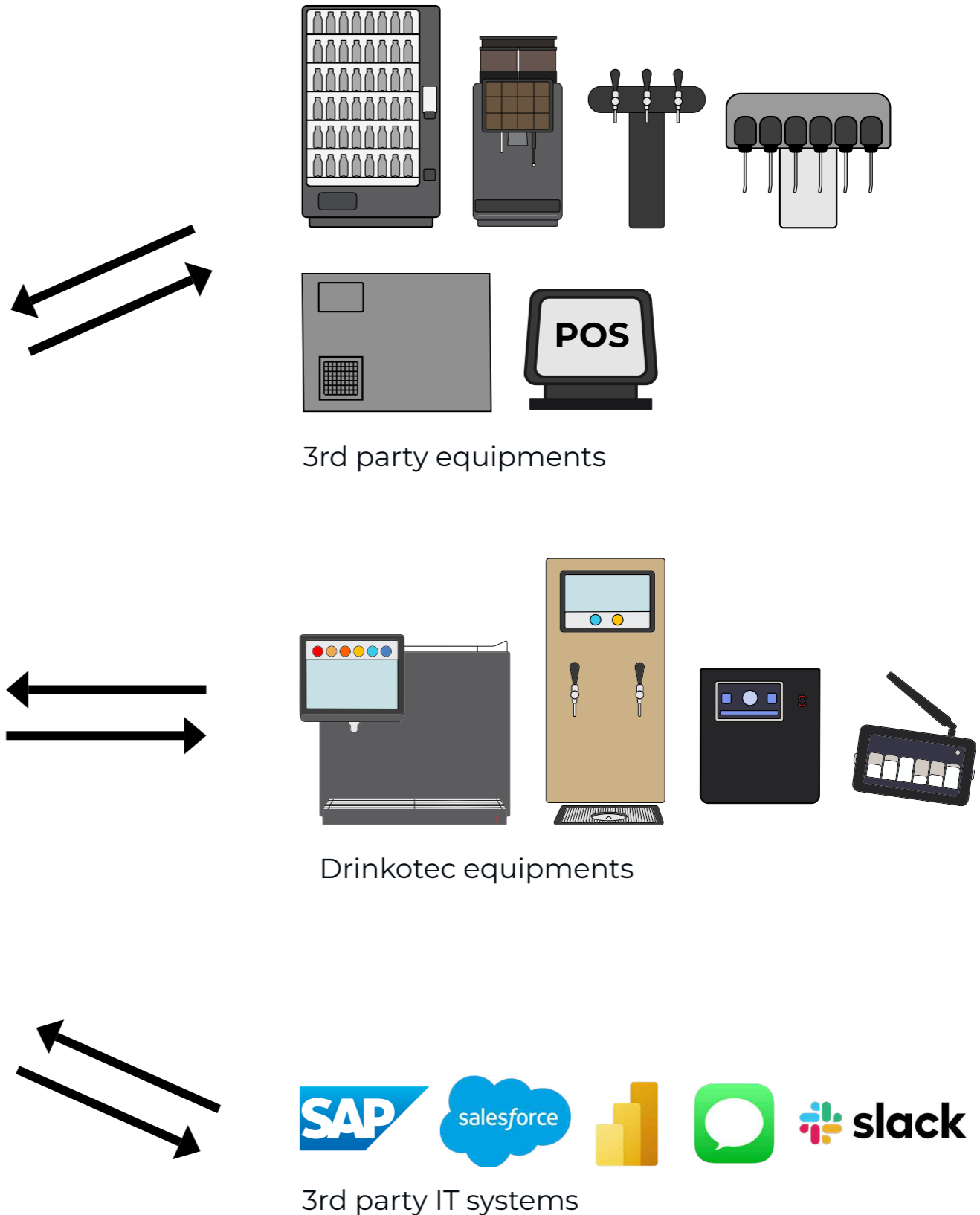
for sales, technical, logistic & marketing for brands

Drinkotec IoT Infrastructure

Cloud & software to **remotely** setup, monitor and control installations



Unifying all beverage data into Loop³⁶⁰ Analytics



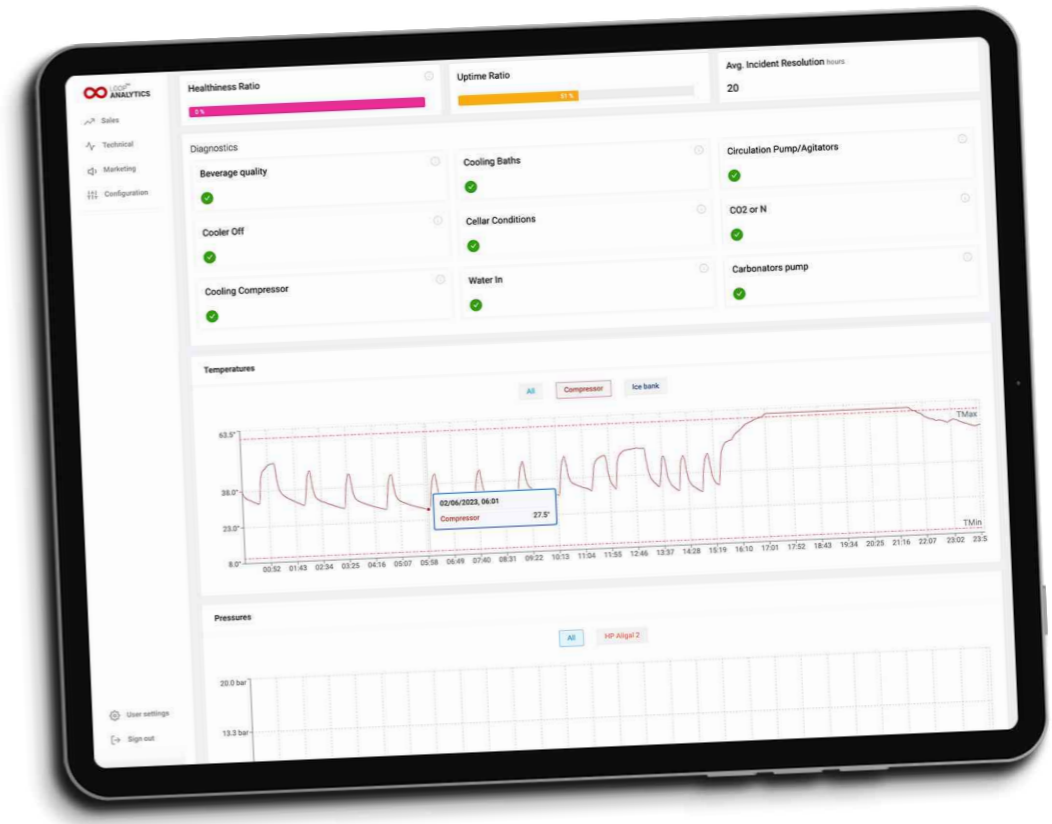
∞ LOOP³⁶⁰ ANALYTICS

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



Data & AI matter

Discover Loop³⁶⁰ 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

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.

BEVERAGE BRANDS

Sales teams

- + Track dispensing of your products dispensed vs sold in real time
- + Track inventory for your products in your client locations
- + Track installation goals / profitability as signed and agreed in contracts

Technical teams

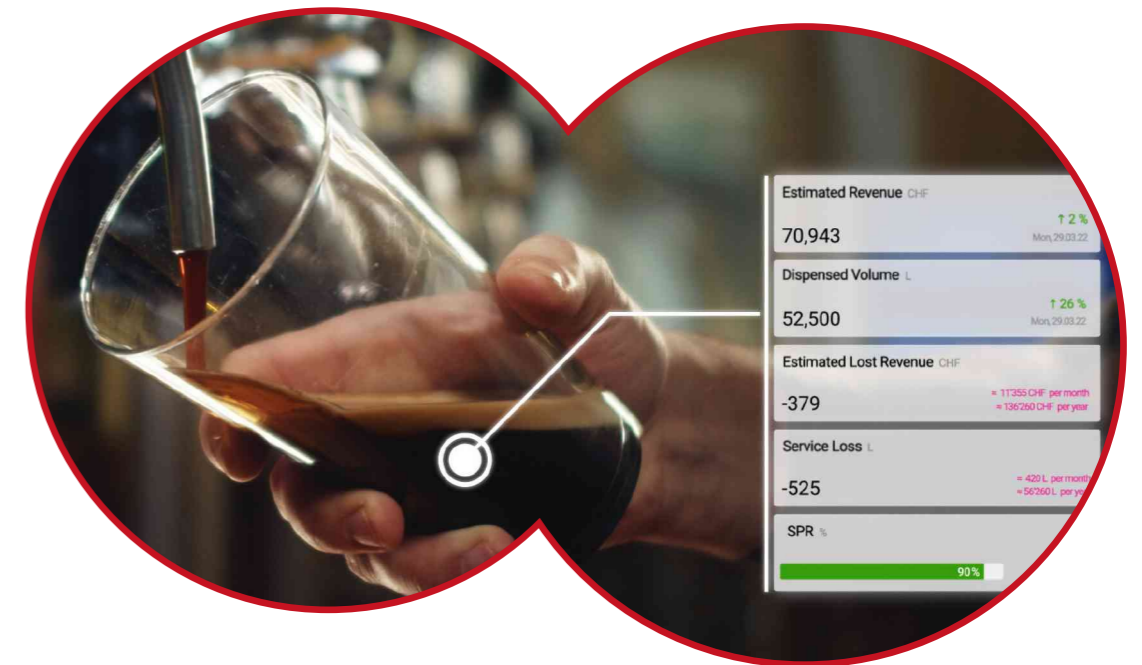
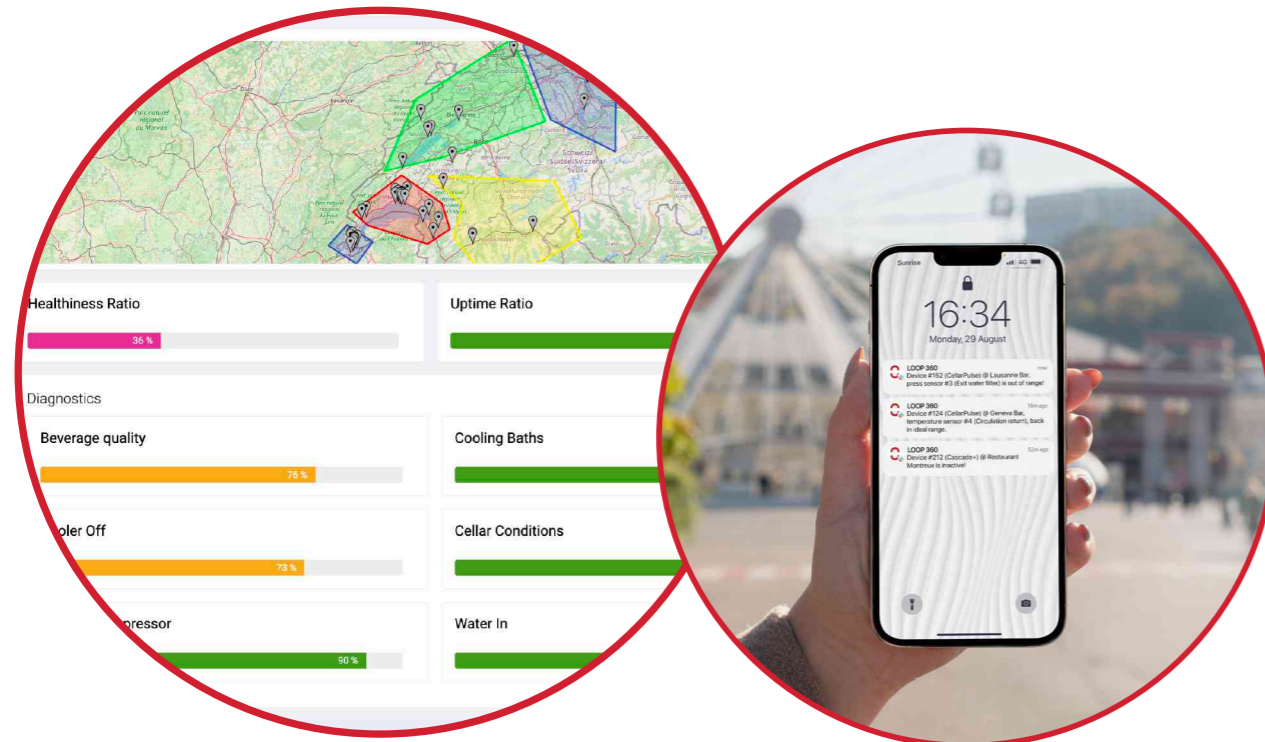
- + Incidents alerts
- + Remotely debugging incidents
- + Remote configuration
- + Equipment status update
- + Asset tracking on real time geo-localisation
- + Teams territory management

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

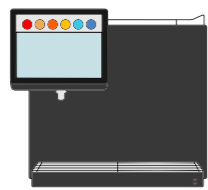


Overview by beverage

Self-service

Staff operated

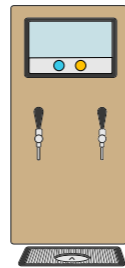
NEO



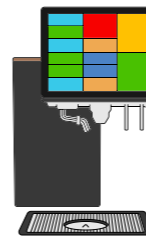
VISION PX



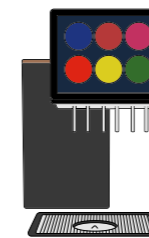
THE WALL



MANHATTAN



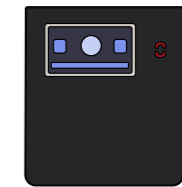
DRAFTER



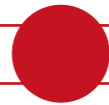
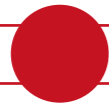
KEG CHANGER



BEERMAX

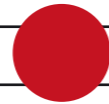


SOFT DRINKS



SOFT DRINKS

COCKTAILS



COCKTAILS

SPIRITS



SPIRITS

BEER



BEER

WINE



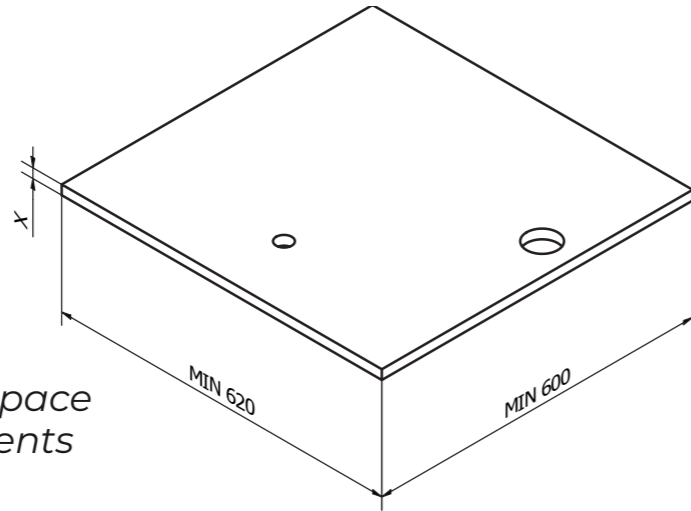
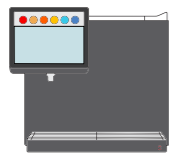
WINE

All products are connected to **Loop³⁶⁰ Analytics**.

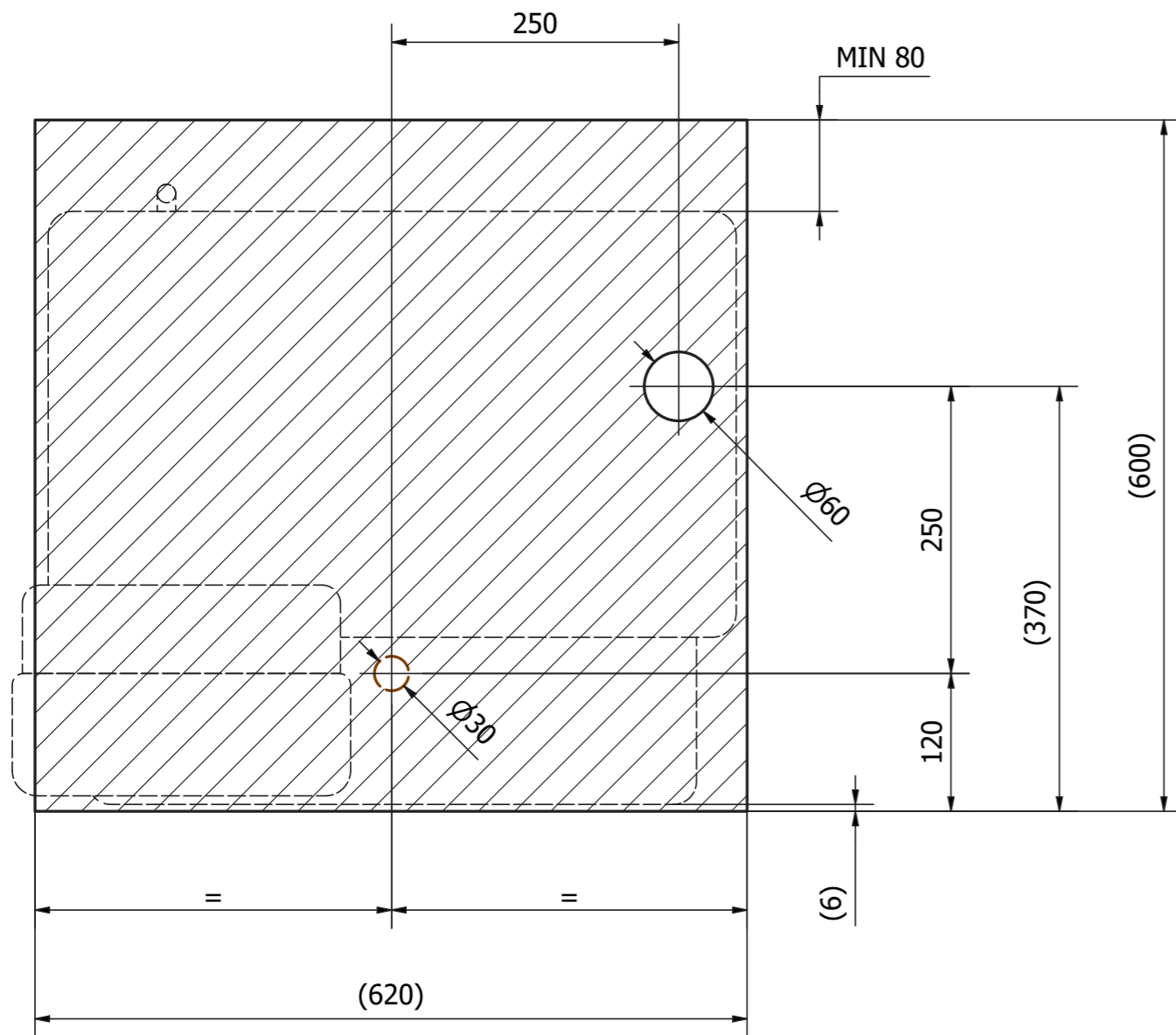


Counter cutting drawings

NEO

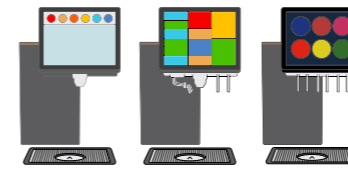


Counter space requirements

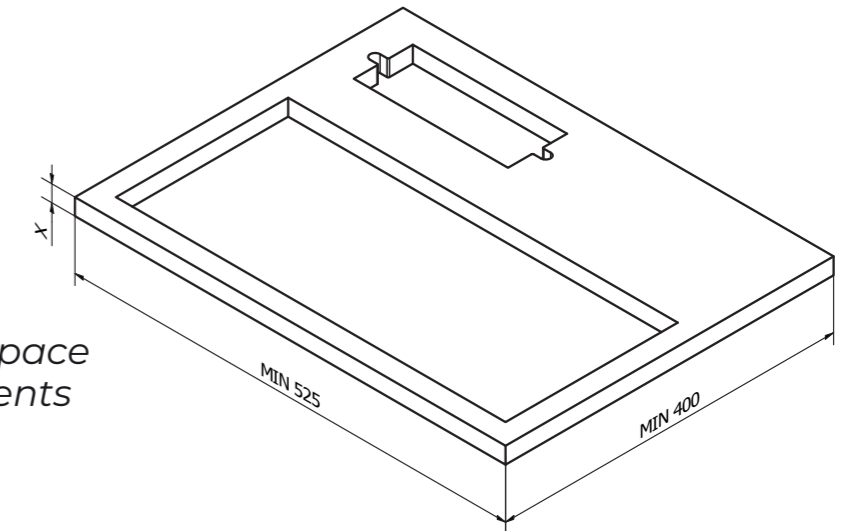


Counter cutting drawing

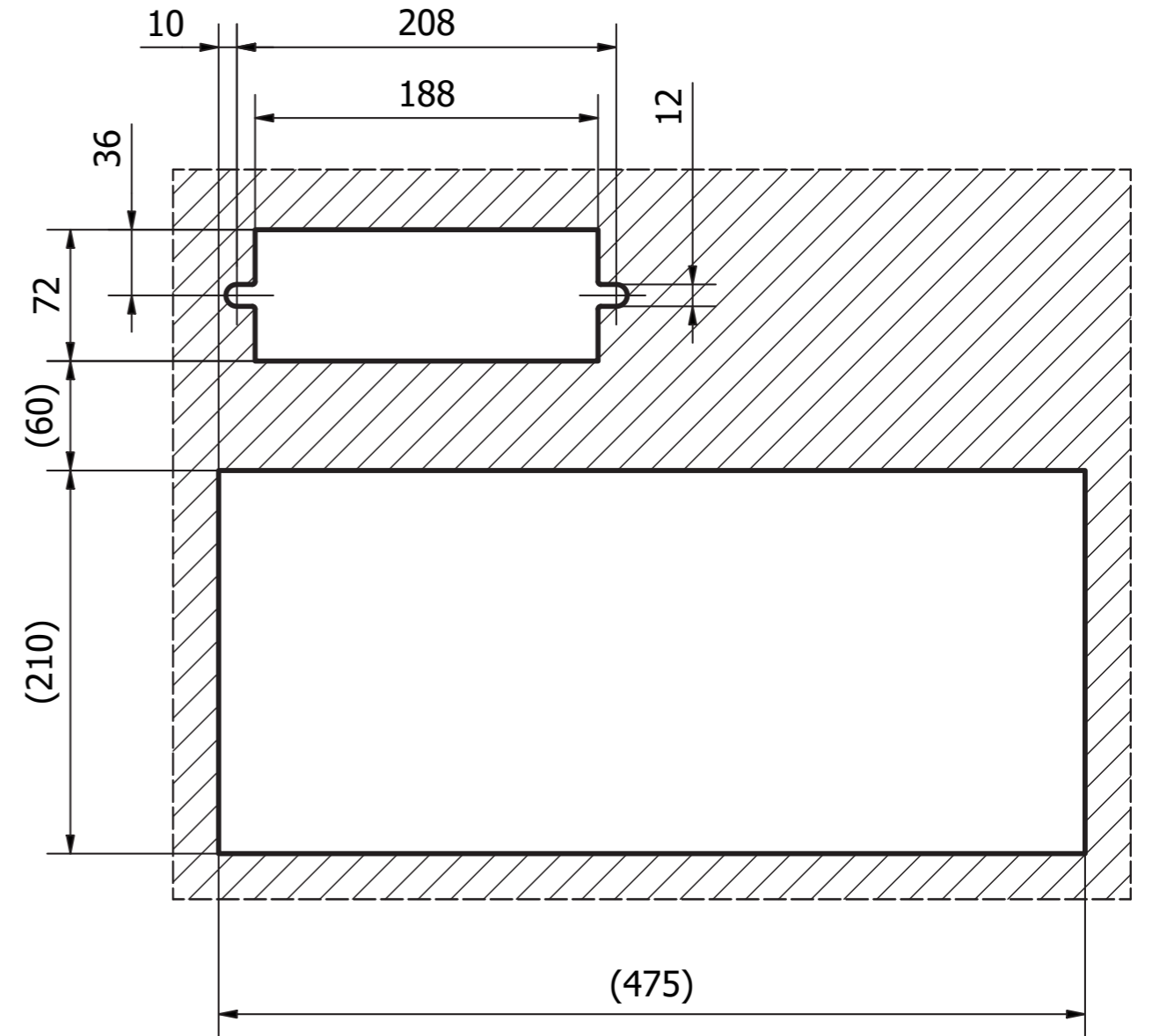
VISION PX / MANHATTAN / DRAFTER



Tray type ETS-2.



Counter space requirements



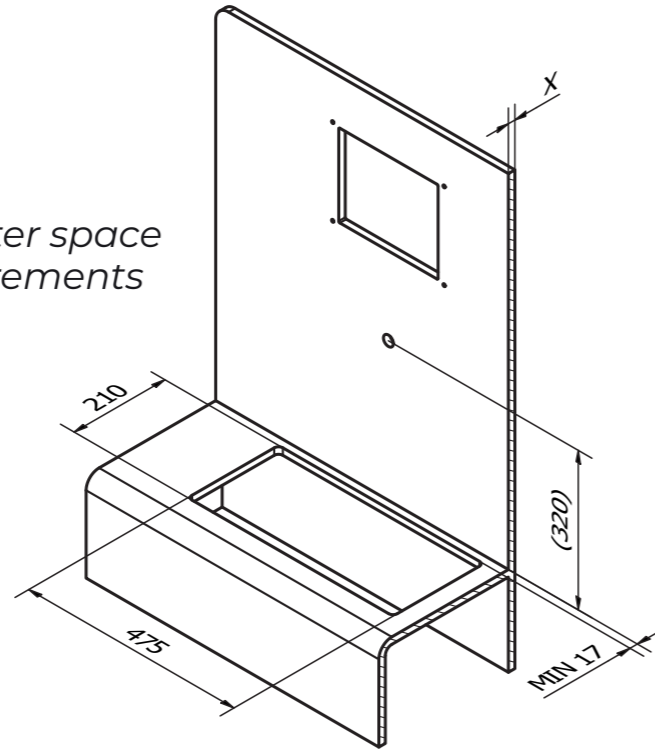
Counter cutting drawing

THE WALL

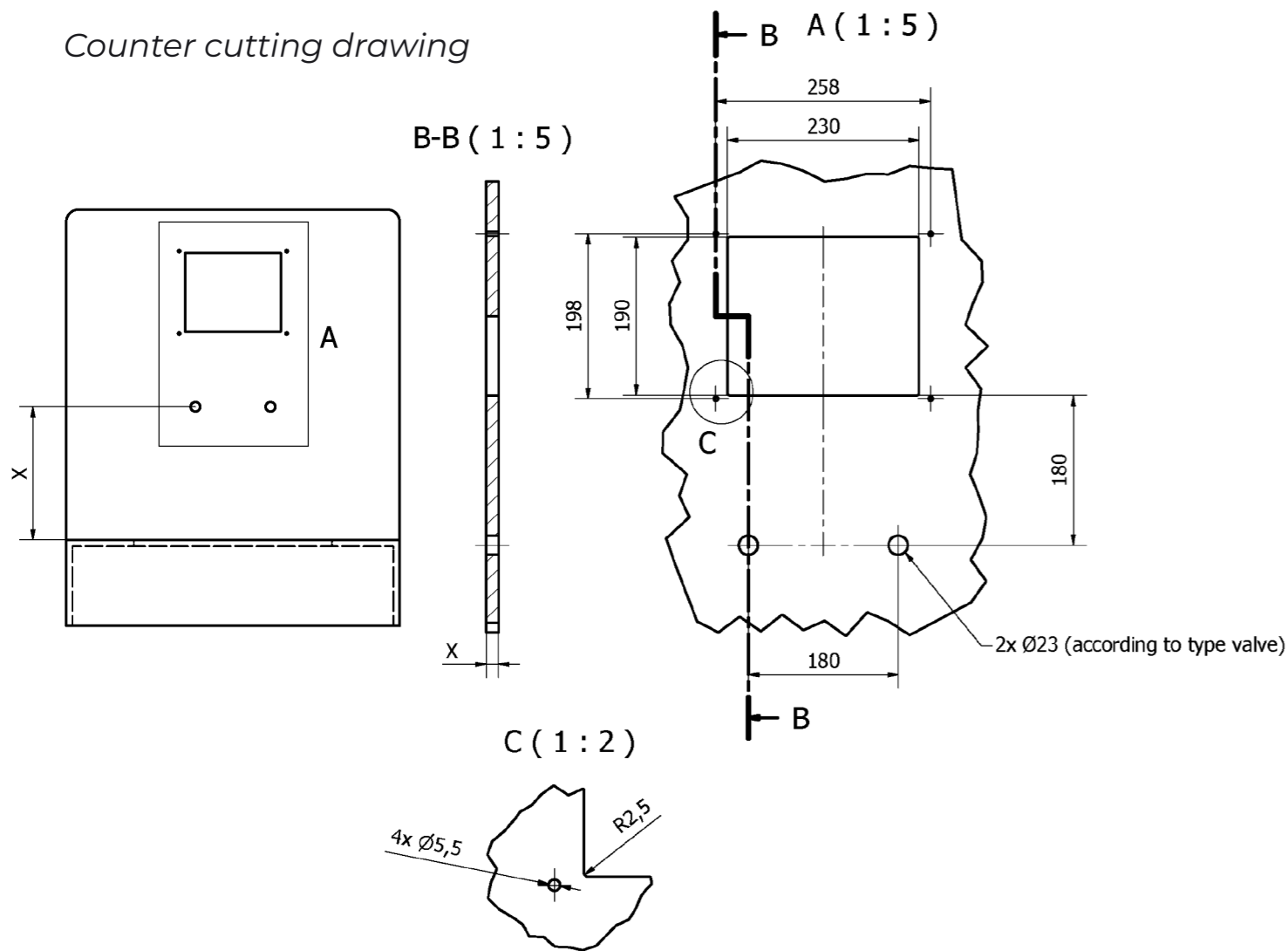
Kit mounting



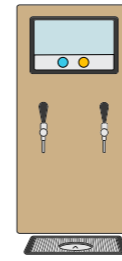
Counter space requirements



Counter cutting drawing

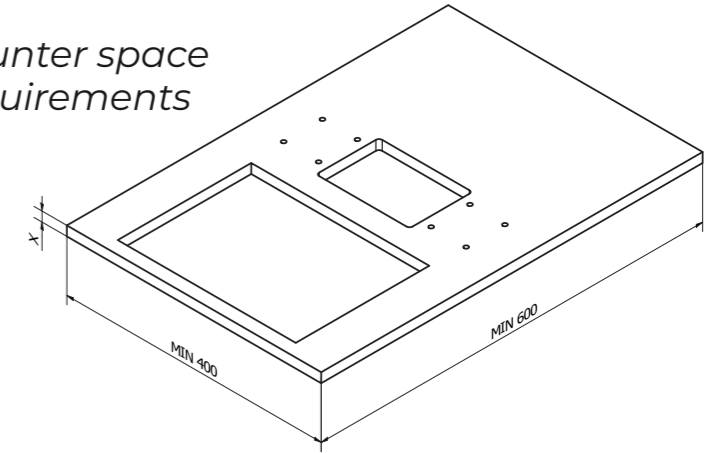


Countertop mounting



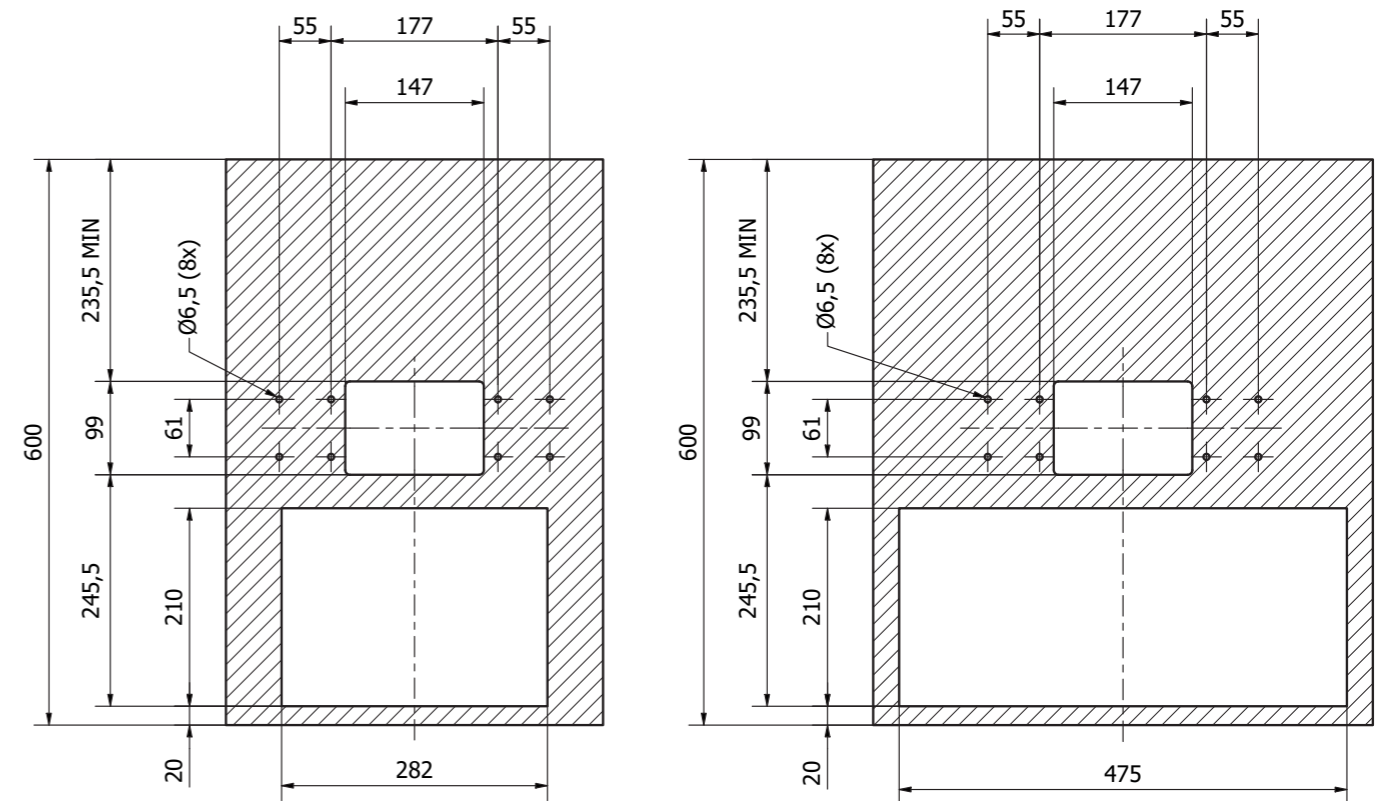
If The Wall Countertop has 3 taps, a larger tray will be needed (type ETS-2).

Counter space requirements



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

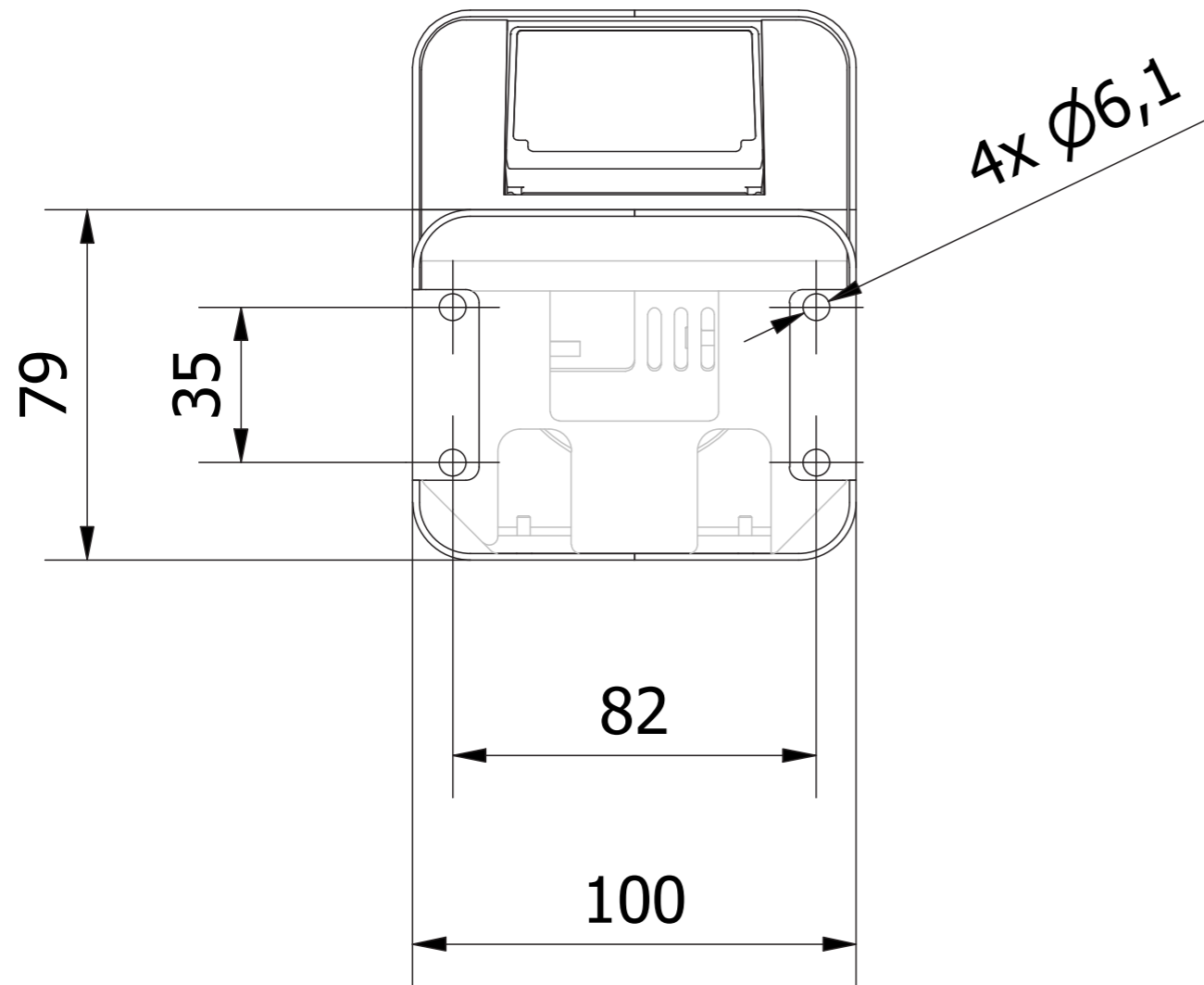
For 3 taps with a tray type ETS-2.



Counter cutting drawing

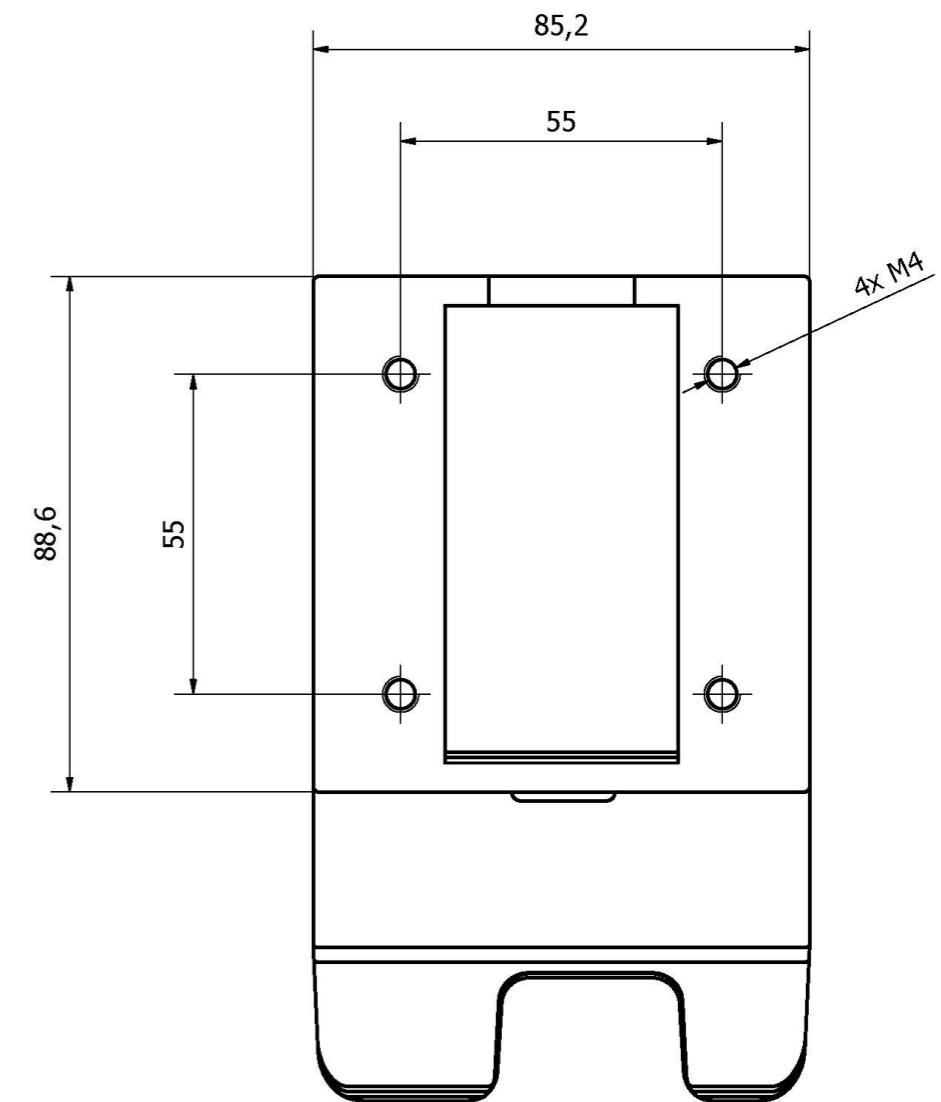
BEVPAY

Nayax - Onyx

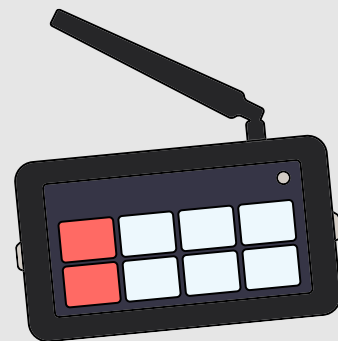
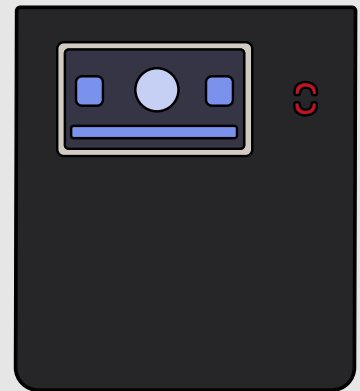
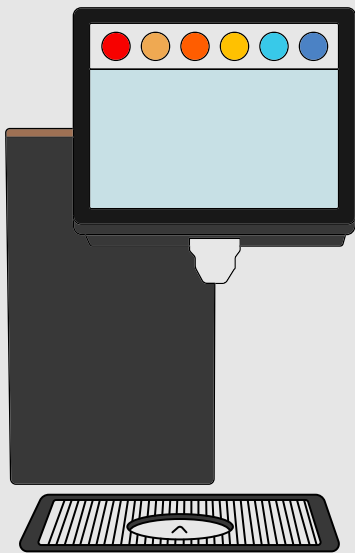
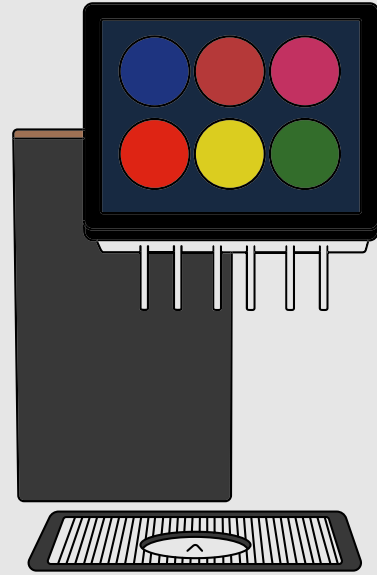


Bottom view

Ingenico - Self/5000



Bottom view



DRINKOTEC

more value, less waste

Drinkotec Sàrl - CH - 1260 Nyon

+41 22 994 21 21 - www.drinkotec.ch