



Precision matters

Cocktails at full speed

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



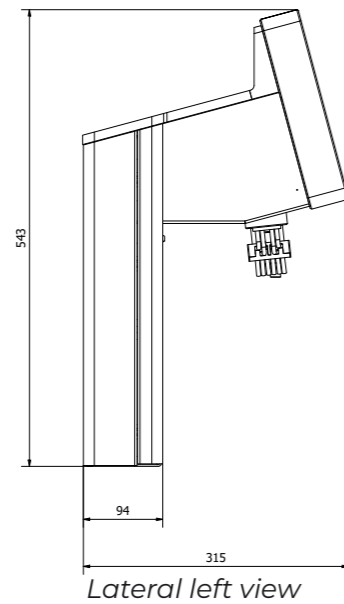
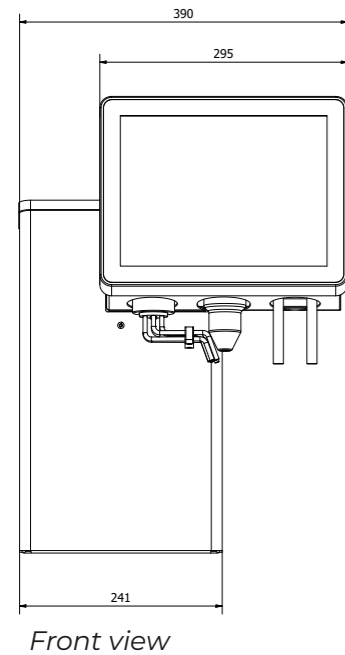
Reference
03.03.70



Connected equipment
to Loop³⁶⁰ Analytics



Dimensions



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)

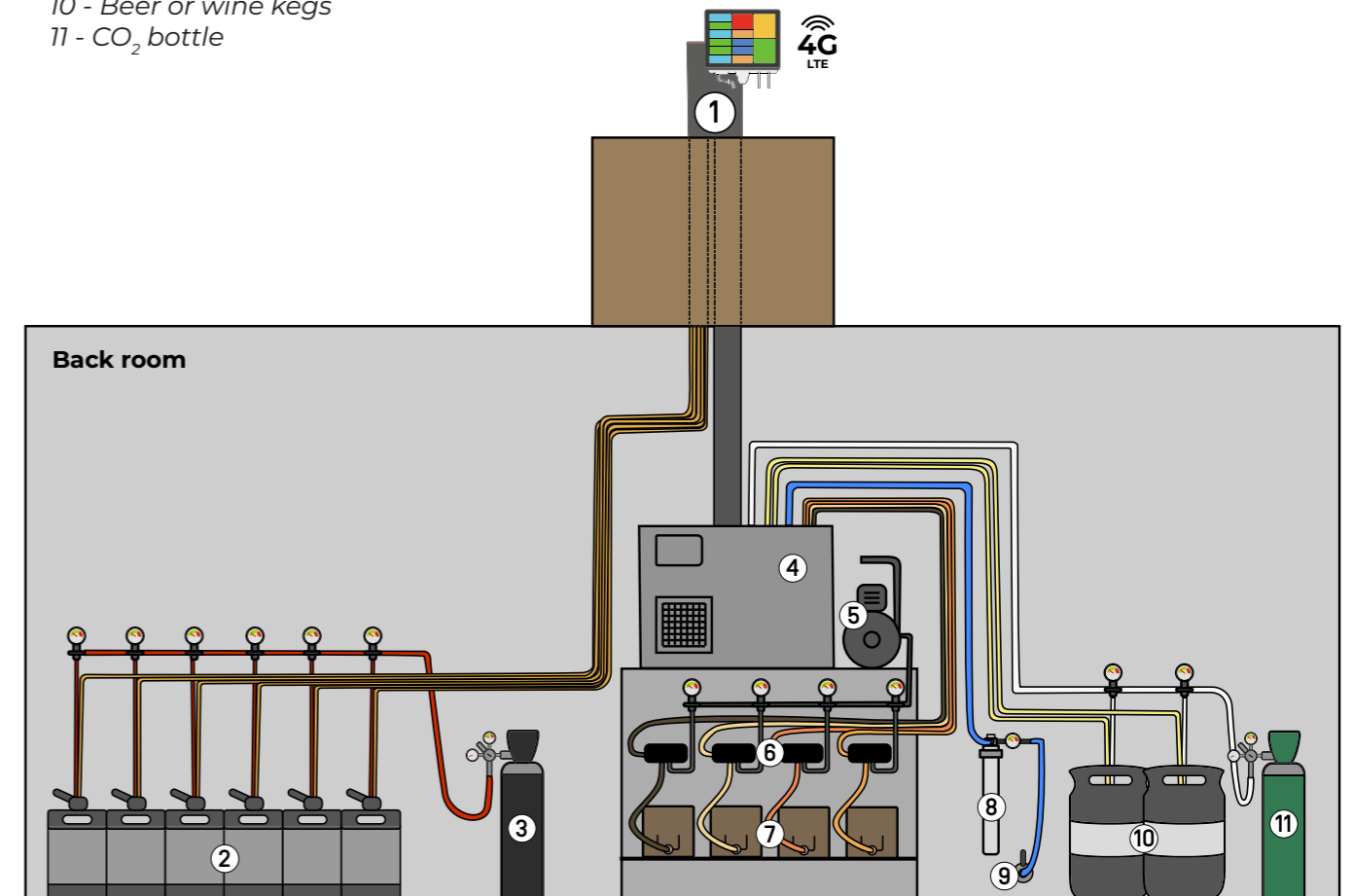
Technical features

- ✓ **Physical data**
height: 543 mm
width: 390 mm
depth: 315 mm
weight: 17 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**
H₂O min: 1,5 Bar
H₂O max: 3,5 Bar
CO₂ min: 4,5 Bar
CO₂ max: 5,5 Bar

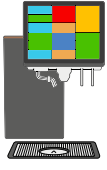
Back room requirements

- 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

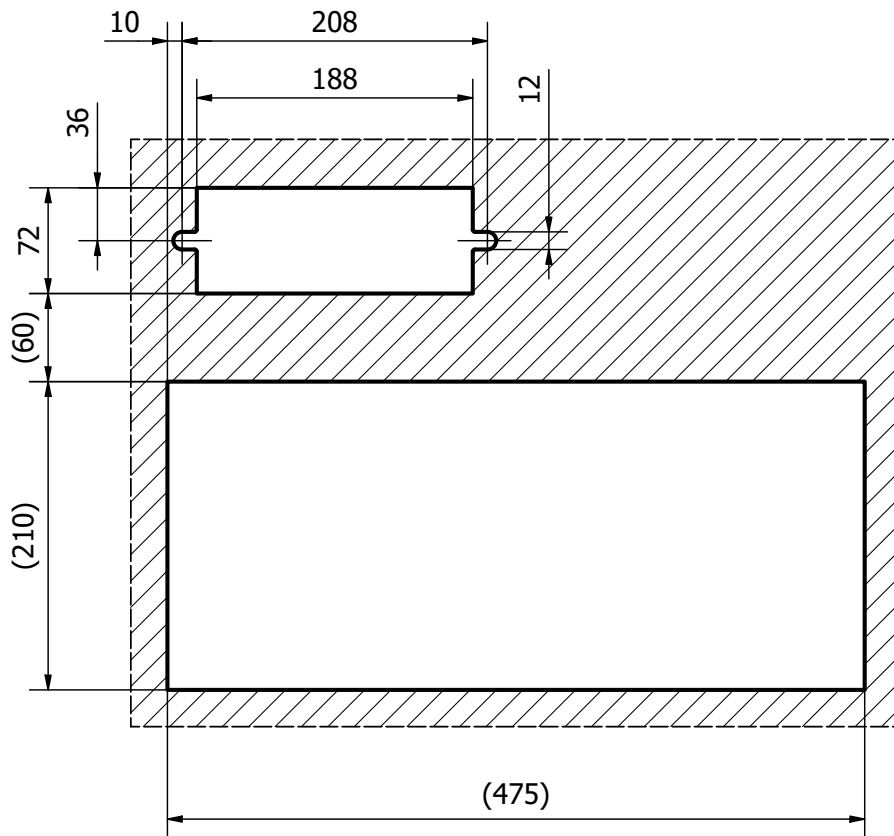
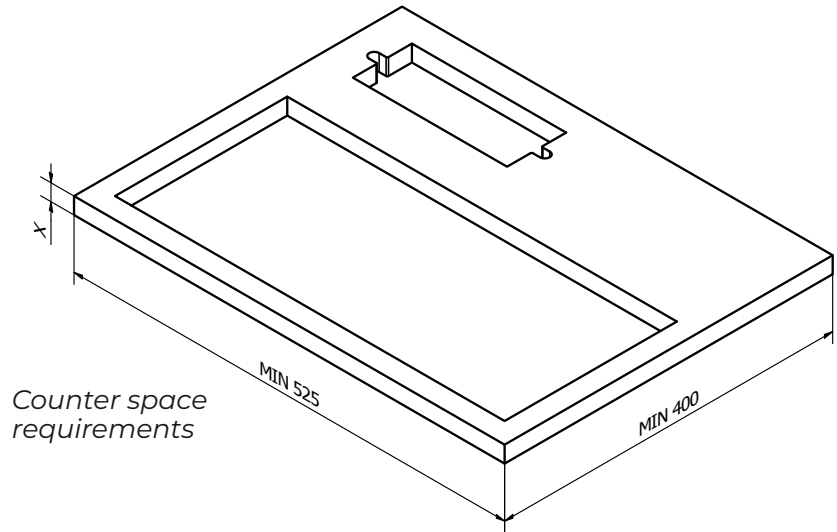


Non-contractual layout

MANHATTAN



Tray type ETS-2



Counter cutting drawing