

DRINKOTEC

Switzerland



Drinkotec Catalog 2024

Vending & dispensing equipments
Data & AI apps

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

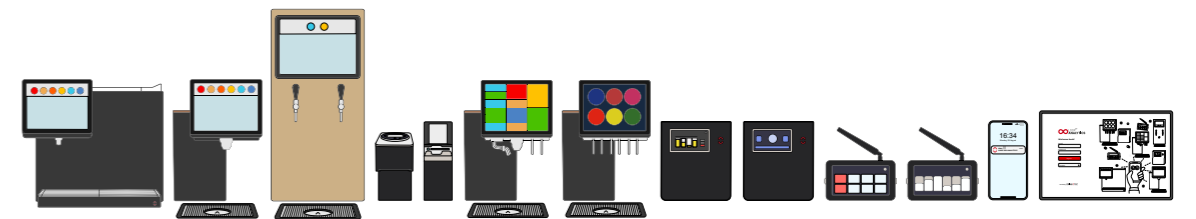
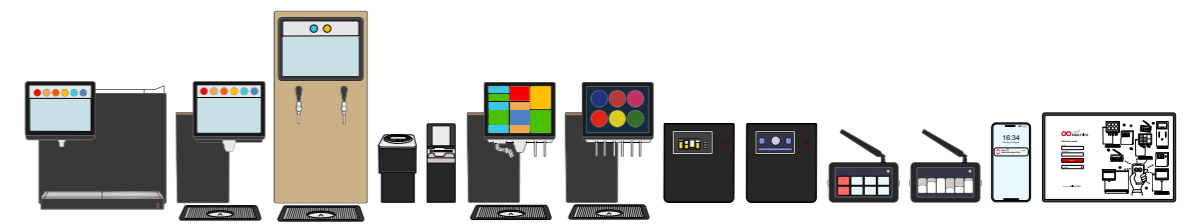


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Vending Self-service

Beverage operations for

- Workplaces
- Coffee Corners
- Break rooms
- QSR
- Collectivities
- Cafeterias
- Arenas
- Convenience Stores





Simplicity matters

Towards net-zero transition

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**.

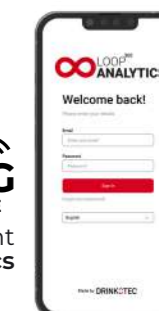
- ✓ 4 or 6 flavours in Bag-in-Box (ratio up to 1:10)
- ✓ 4 add-ons option with aroma dosing technology (ratios up to 1:100 highly concentrated aromas)*
- ✓ Unlimited custom recipes
- ✓ Throughput 80 drinks per hour*
- ✓ Self-Payment ready
- ✓ Remote monitoring
- ✓ Video content management

*Possible to adjust technology accordingly to beverage maker products specifications and push to 1:200 (custom development)

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

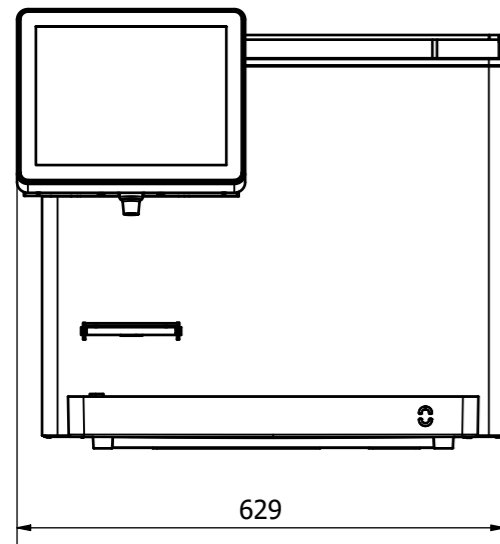
Main features

- ✓ 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*
- ✓ 12" touch screen
- ✓ Customizable portions and prices

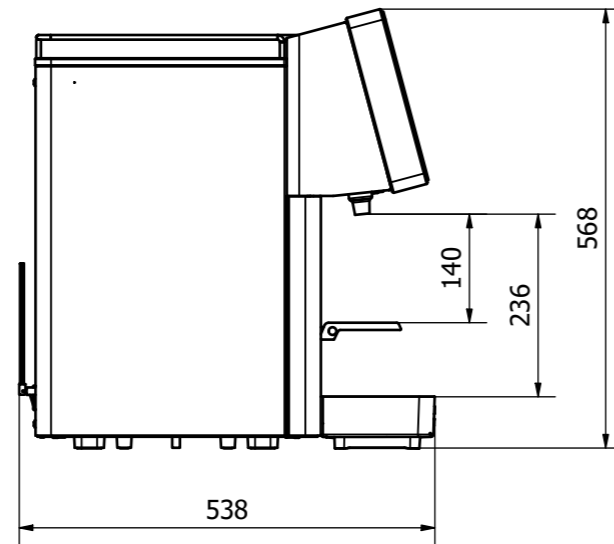


4G LTE
Connected equipment to Loop³⁶⁰ Analytics

Dimensions



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 & CO₂

H₂O min: 1.5 Bar
H₂O max: 3.5 Bar
CO₂ 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 CO₂
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 evaporation: 250 W
refrigerant: R290
refrigerant charge: 75 g

System protection

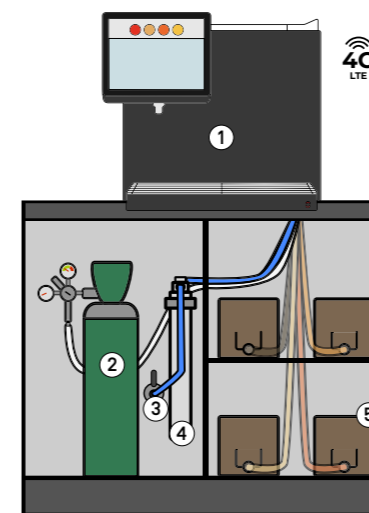
compressor/carbonator pump
/recirculation pump/agitator:
self resetting thermal trip
carbonation system:
carb pump time out - 4 mins

NEO

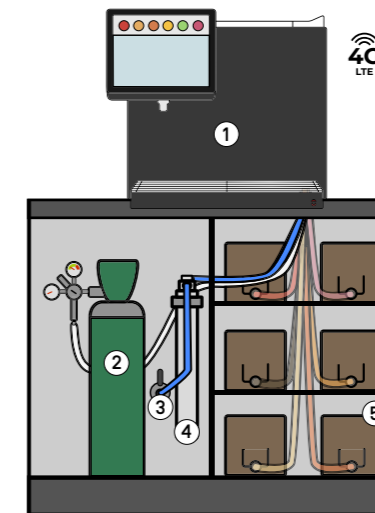
Technical specifications

Back room requirements

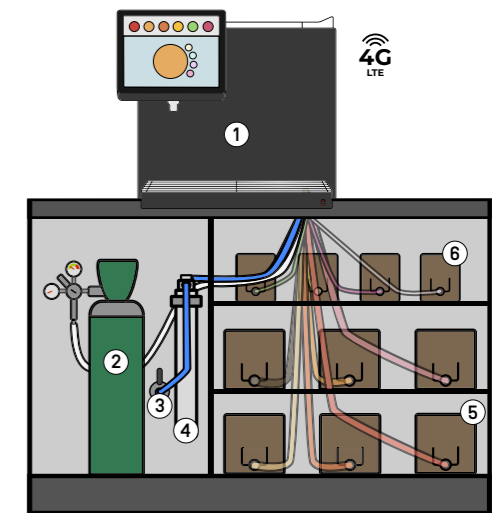
The Bag-in-Boxes must be stored below or at the same level as the dispensing unit, and **within 2 meters** of it.



NEO 4 postmix flavours



NEO 6 postmix flavours



NEO 6 postmix flavours
with aroma dosing technology

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



VISION PX



Performance matters

Footprint optimized

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 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

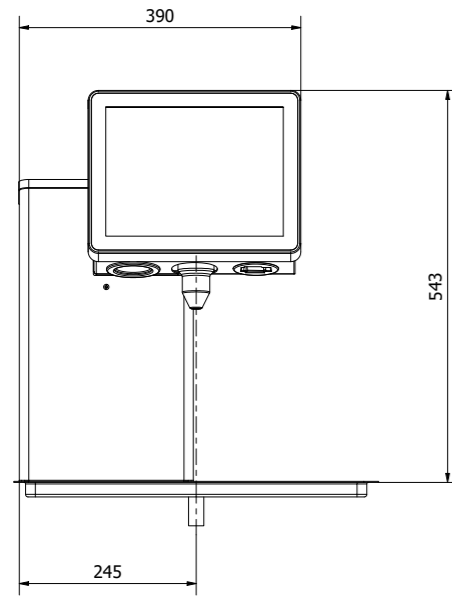
The volume depends on the cooler's specification. Contact us for more information.



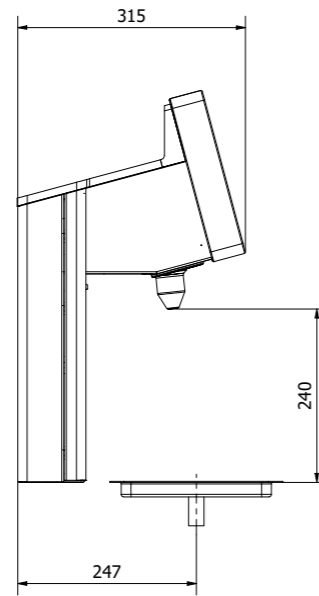
Connected equipment to Loop³⁶⁰ Analytics



Dimensions



Front view



Lateral left view

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**

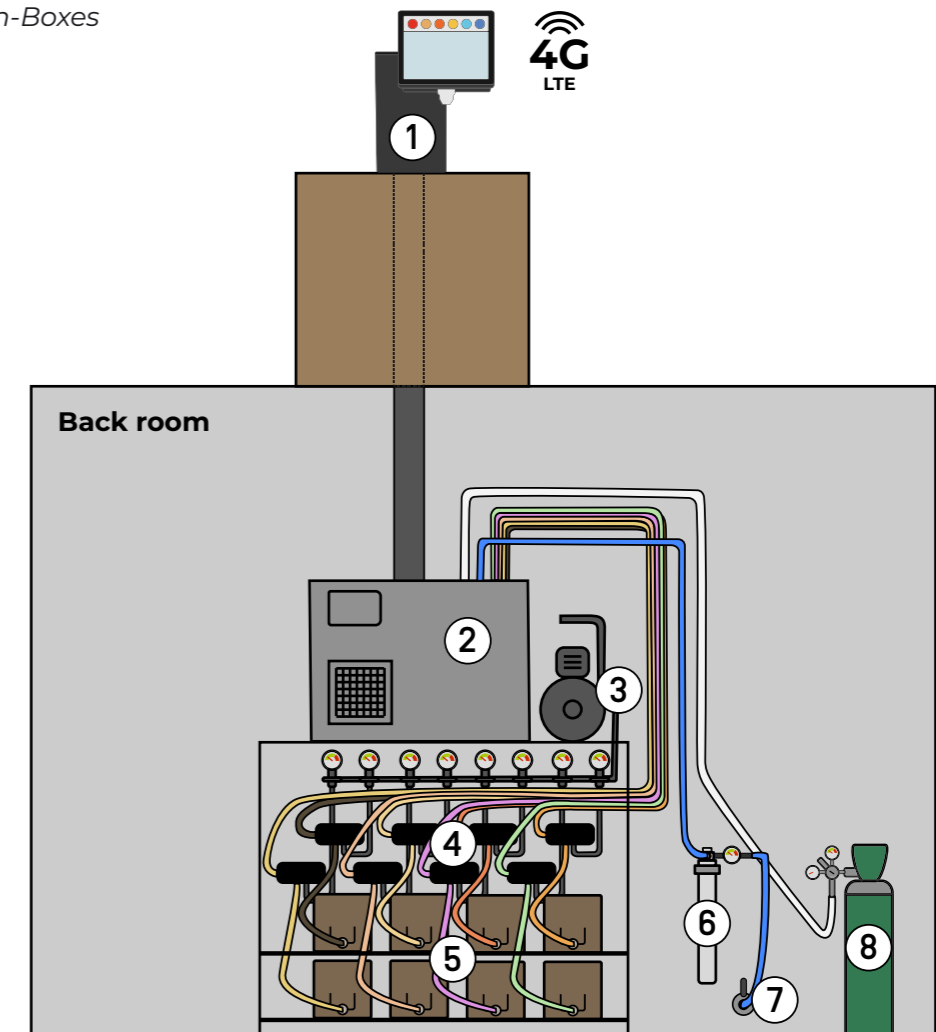
Technical features

- ✓ **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**
H₂O min: 1.5 Bar
H₂O 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 - CO₂ bottle



Non-contractual layout



THE WALL



Enhanced 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

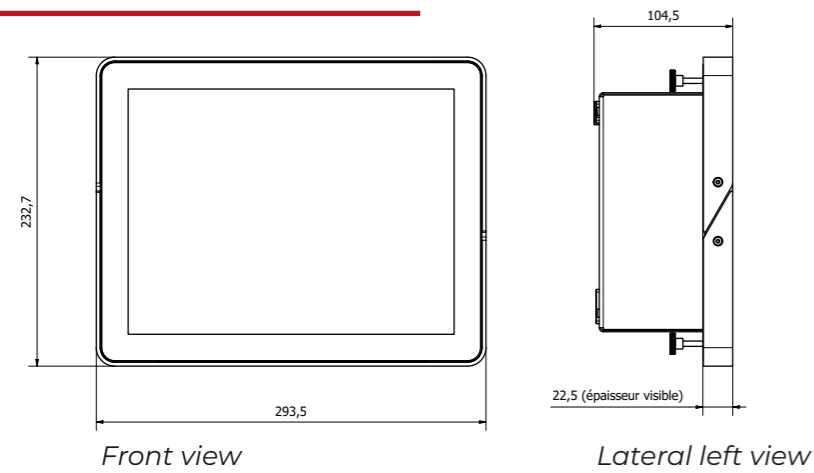


4G LTE
Connected equipment to Loop³⁶⁰ Analytics

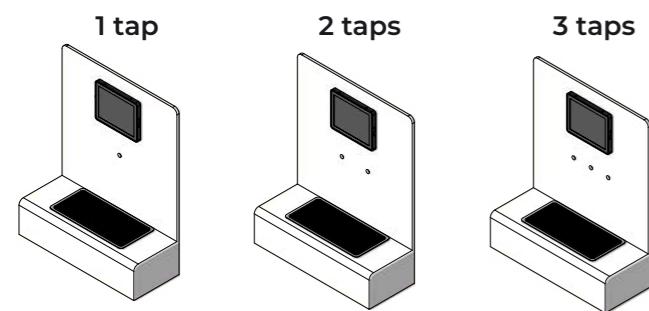


Countertop
"Tower-like" installation

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

- ✓ Physical data Kit screen
height: 232,7 mm
width: 293,5 mm
depth: 104,5 mm
weight: 2 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

Included in Kit

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

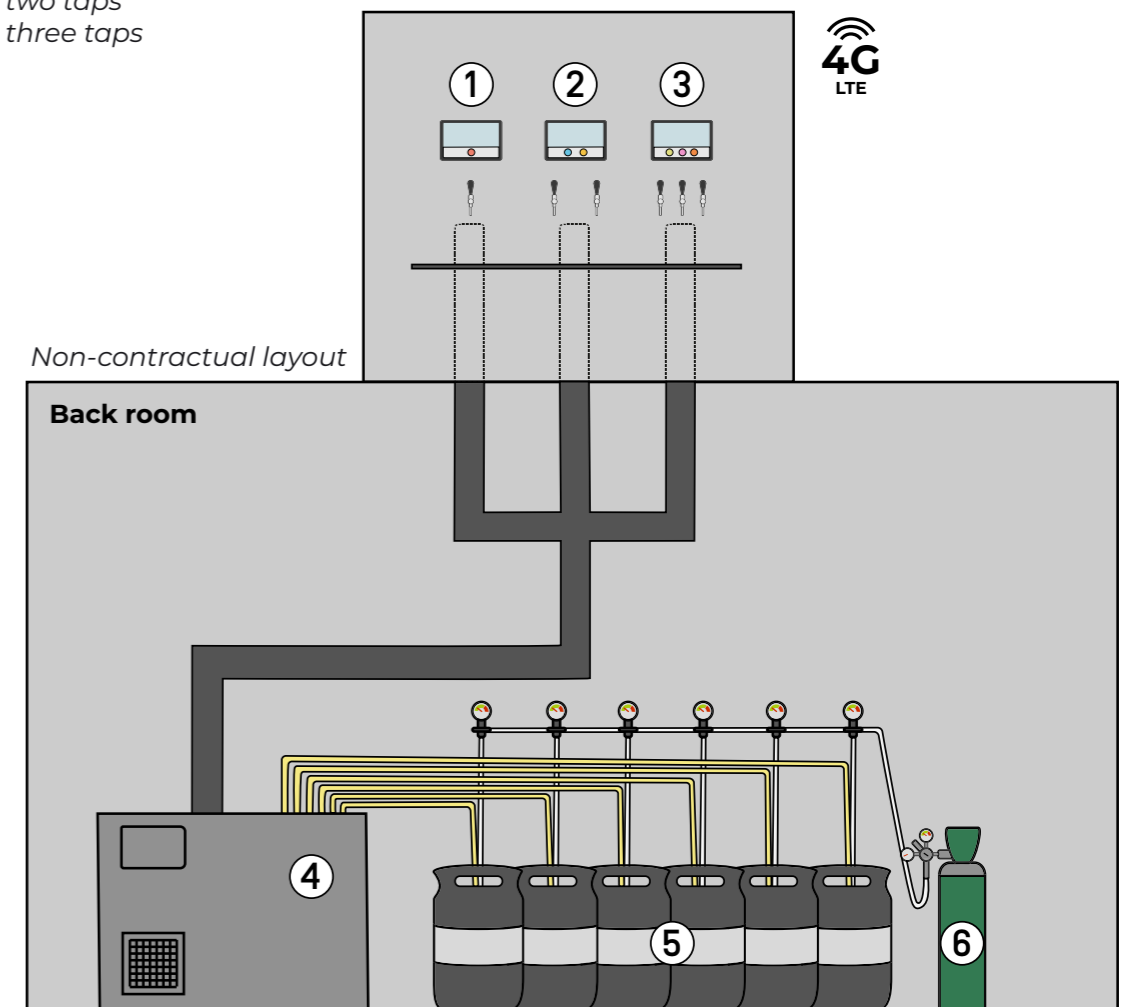


THE WALL KIT

Technical specifications

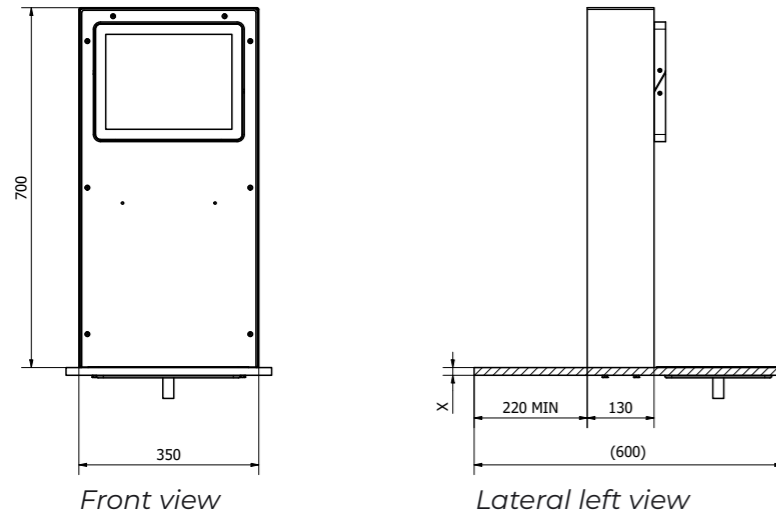
Back room requirements

- 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

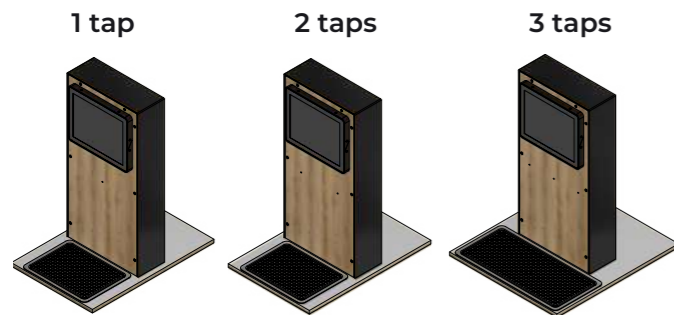


Allow space for pipes! Recommended distance between the floor and the tap: 1'160 mm (min.) & 1'260 mm (max).

Dimensions



Postmix & premix taps available for each version.



Main features

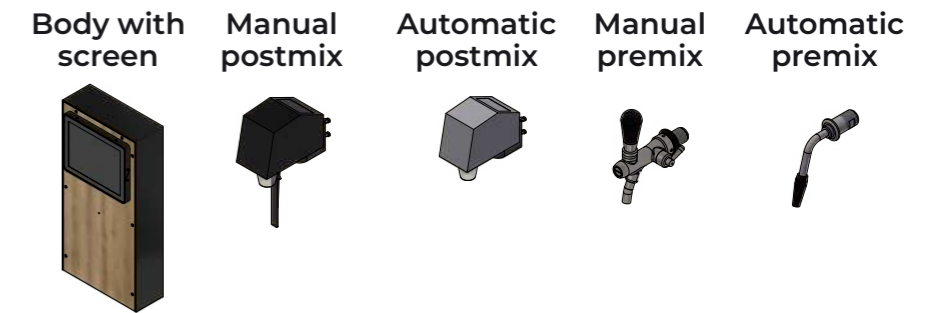
- ✓ Up to 3 taps for one 12" touch screen
- ✓ Premix or postmix beverages
- ✓ Customizable portions and prices

Technical features

- ✓ Physical data Countertop height: 700 mm width: 350 mm depth: 233 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

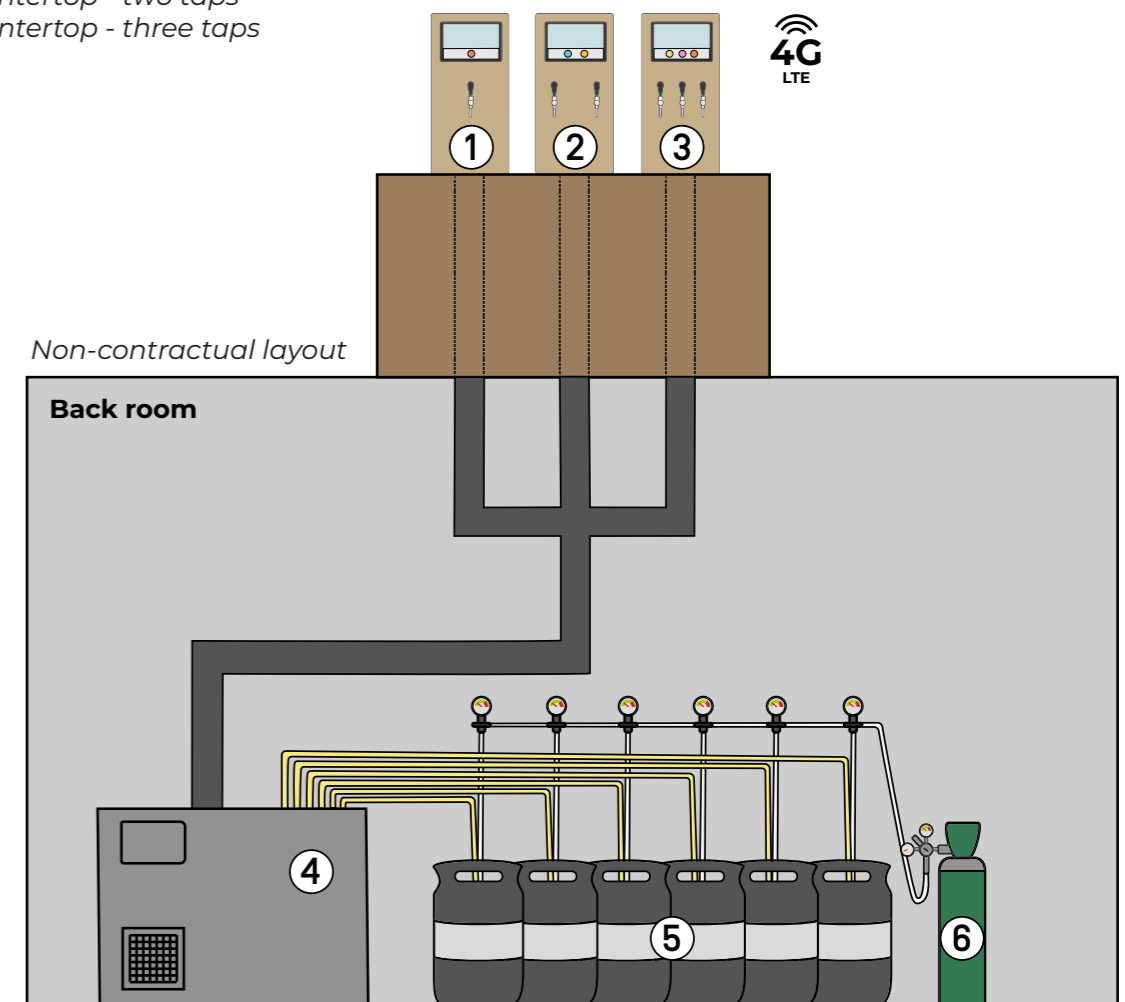
Included

- 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 - CO₂ bottle



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

Cashless matters

Self-payment integration

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



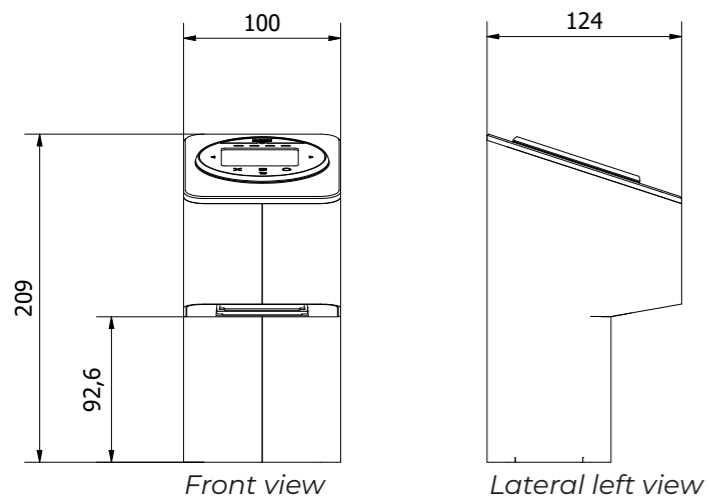
*Direct payment with major credit & debit cards.

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



Connected equipment to Loop³⁶⁰ Analytics

Dimensions



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

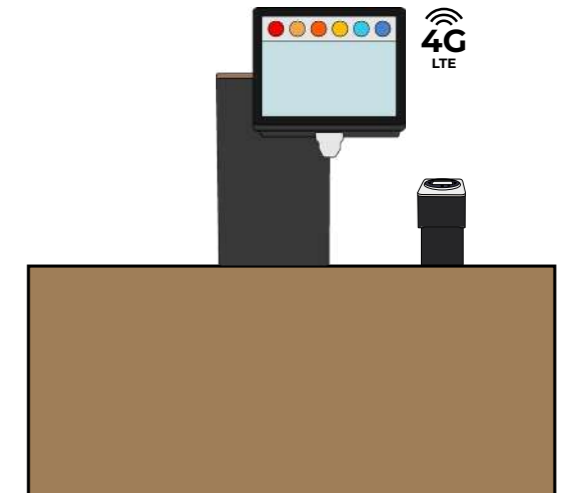
- ✓ **Dimensions**
height: 209 mm
width: 100 mm
depth: 124 mm
- ✓ **Connection to dispensing machine**
RS-232

Nayax - Onyx Compatibility

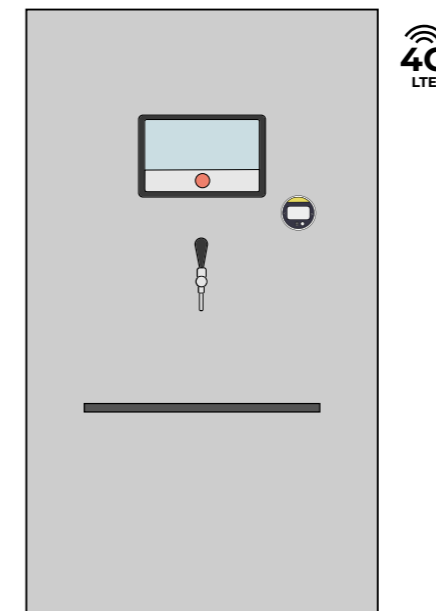
Nayax



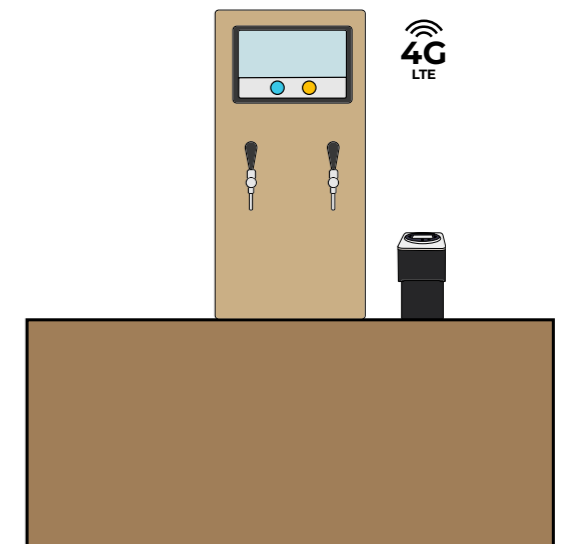
NEO with Nayax



Vision PX with Nayax



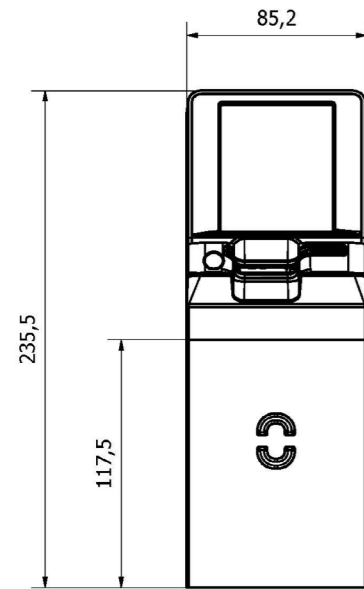
The Wall Kit with Nayax



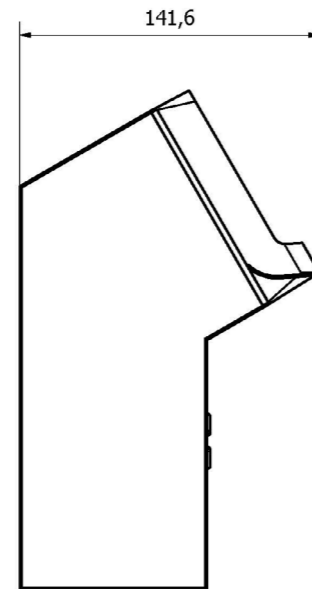
The Wall Countertop with Nayax

BEVPAY
Technical specifications

Dimensions



Front view



Lateral left view

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

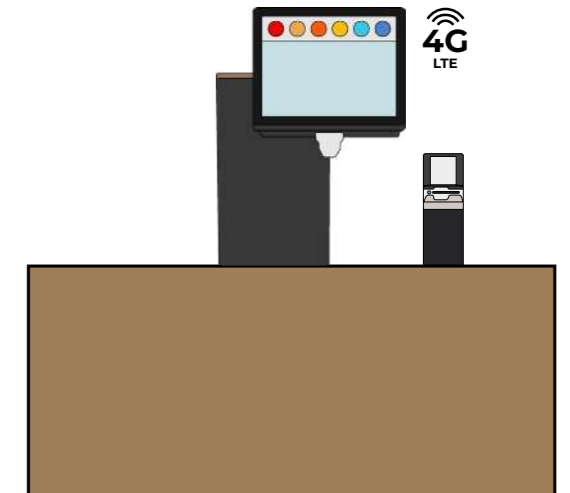
- ✓ Connection to dispensing machine
RS-232

Ingenico - Self/5000 Compatibility

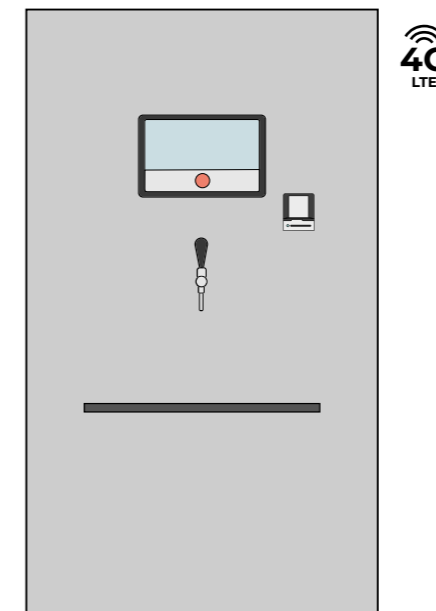
ingenico



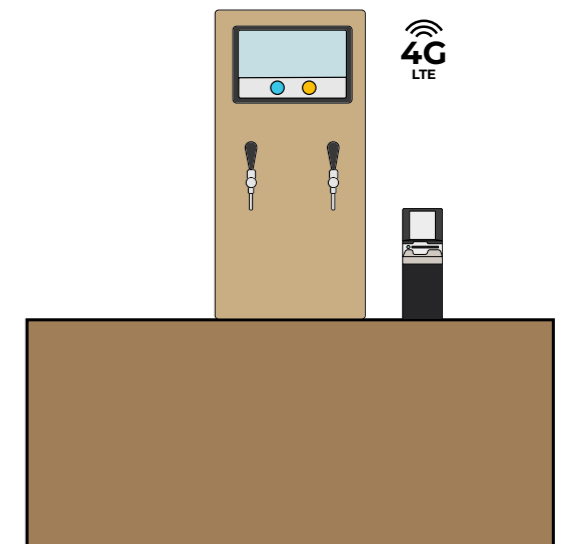
NEO with Ingenico



Vision PX with Ingenico



The Wall Kit with Ingenico



The Wall Countertop with Ingenico

BEVPAY
Technical specifications



HoReCa Staff operated

Beverage operations for

- Hotels
- Restaurants
- Cafés
- Night Clubs
- Bars
- Arenas





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**.

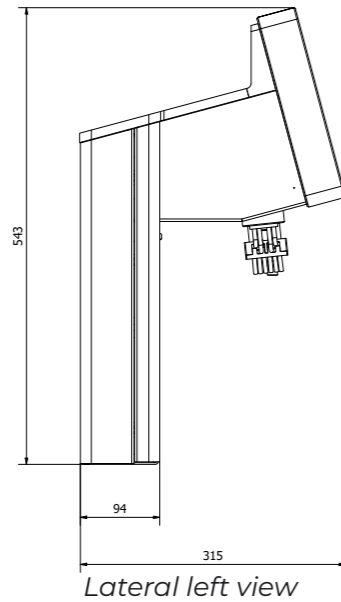
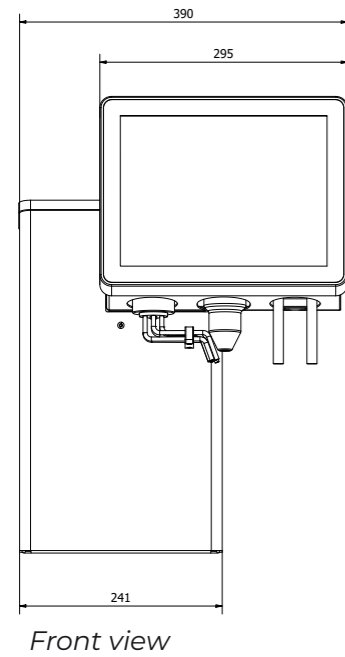
- ✓ Repeatability
- ✓ Speed
- ✓ Precision
- ✓ Mixing capabilities
- ✓ Basics ingredients:
6 spirits, 4 postmix, 2 premix unlimited cocktails thanks to recipes management software
- ✓ POS integration



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)

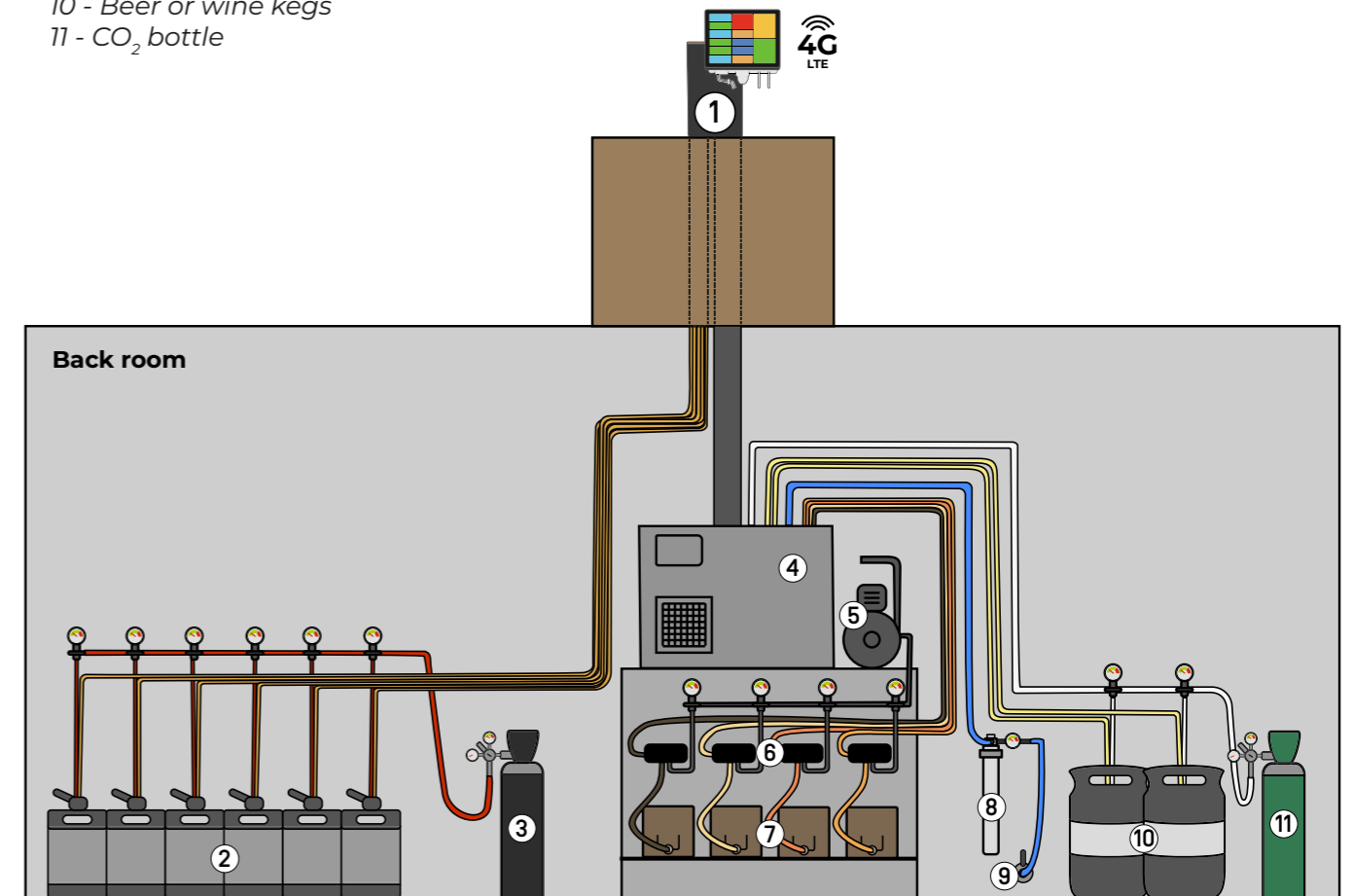
Technical features

- ✓ **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



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.

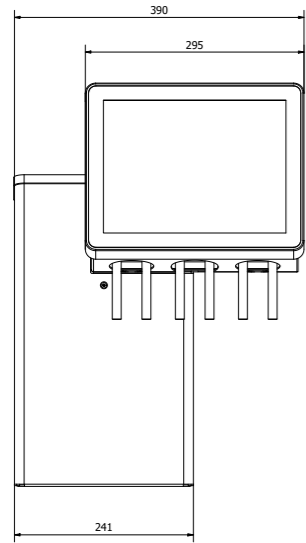
- ✓ Easy to install
- ✓ Up to 6 premix drinks
- ✓ Remote settings capabilities
- ✓ Track your dispensed volumes
- ✓ POS integration



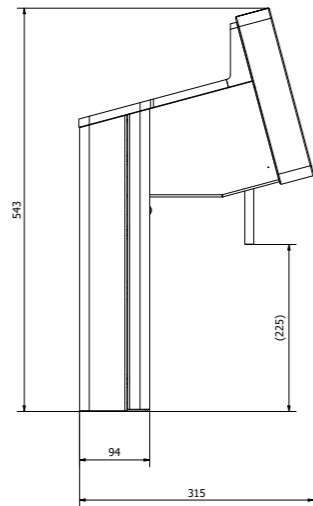
Connected equipment to Loop³⁶⁰ Analytics



Dimensions



Front view



Lateral left view

Main features

- ✓ **Small footprint**
315 mm depth
- ✓ **Premix beverages:**
wine, beer, juice, etc.

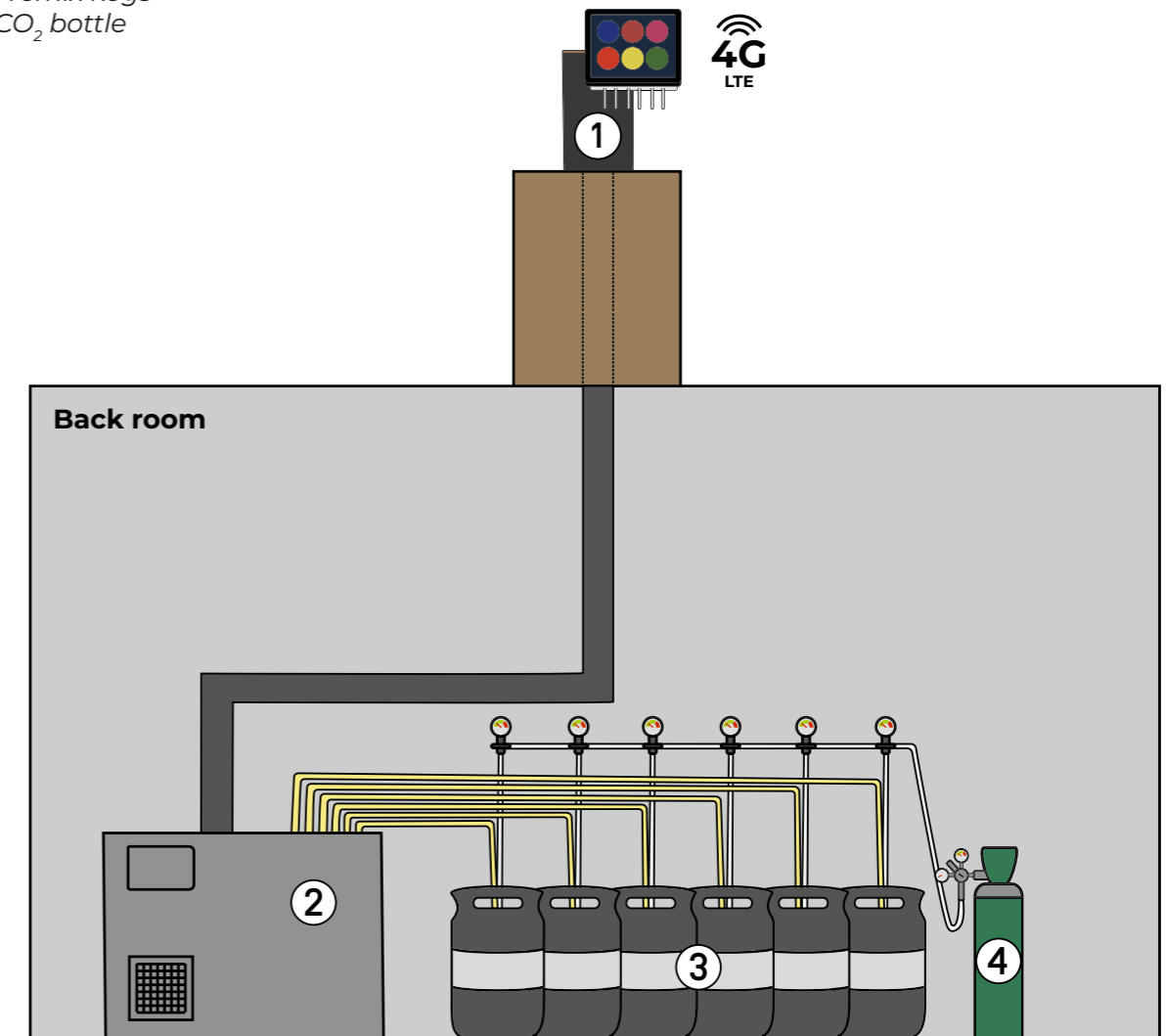
- ✓ **12" touch screen**
- ✓ **Customizable portions and prices**

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

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.

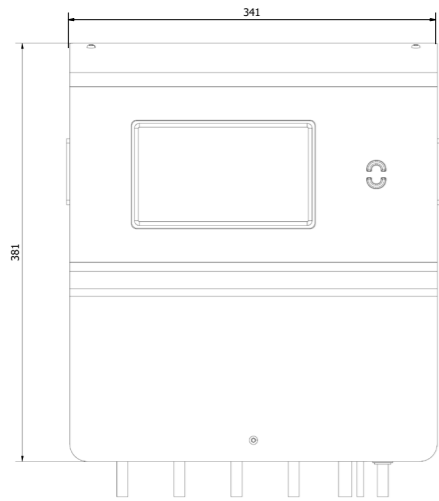
- ✓ Up to 4 plugged kegs
- ✓ No interruption during service
- ✓ Automatical purge
- ✓ Visualization of keg volumes
- ✓ Beer condition monitoring:
2 temperatures measurements,
1 pressure measurement



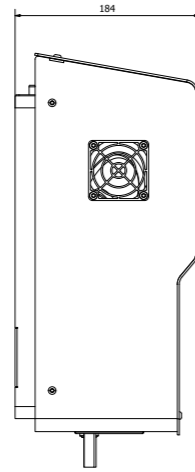
4G
LTE
Connected equipment
to Loop³⁶⁰ Analytics



Dimensions



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

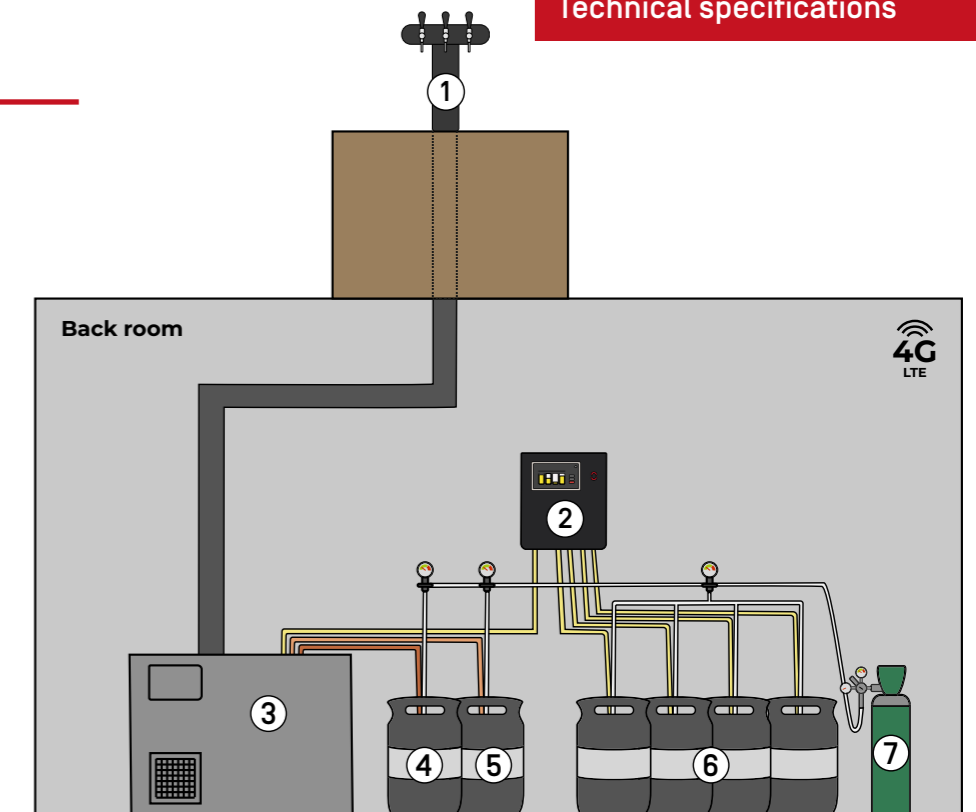
- ✓ **Physical data**
height: 381 mm
width: 341 mm
depth: 184 mm
weight: 8 kg
- ✓ **Electrical data**
mains voltage: male plug type F / type J
100-240 V
frequency: 50 Hz
power: 90 W
AC current:
0.95A@115VAC
0.5A@230VAC
0.4A@277VAC
- ✓ **Optimized ambient temperature:** 3°C - 20°C.
- ✓ **Max operating 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



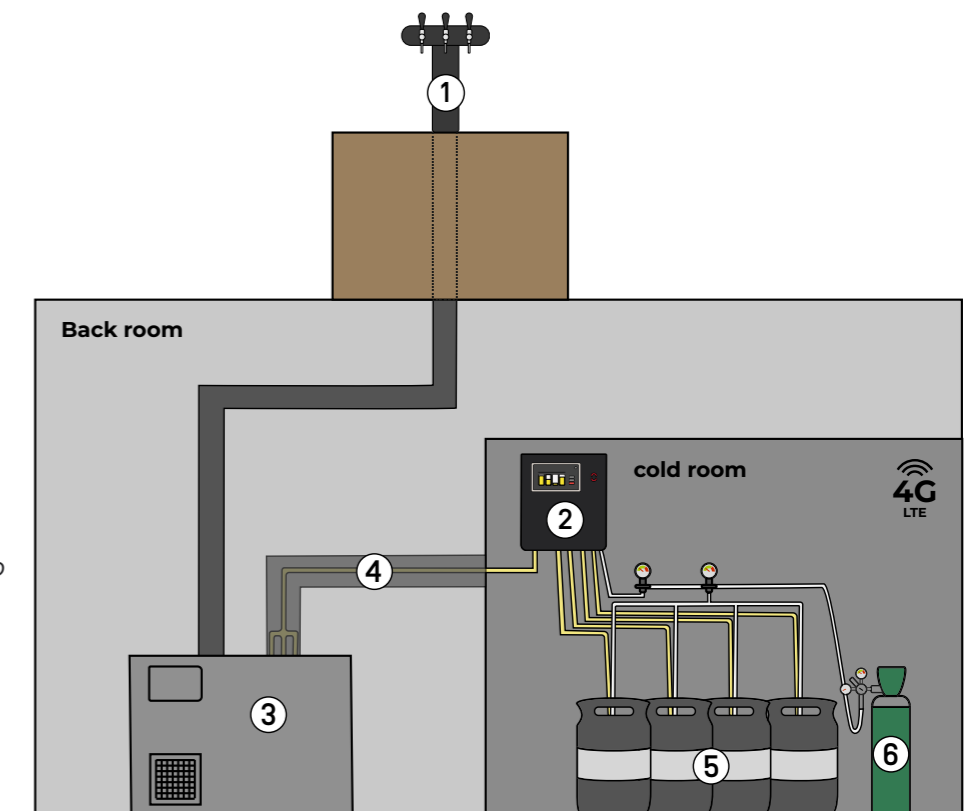
Non-contractual layout

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 with pump
- 3 - Conduit from cold room to the cooler
- 4 - Cooler
- 5 - Beer kegs
- 6 - CO₂ bottle



Non-contractual layout

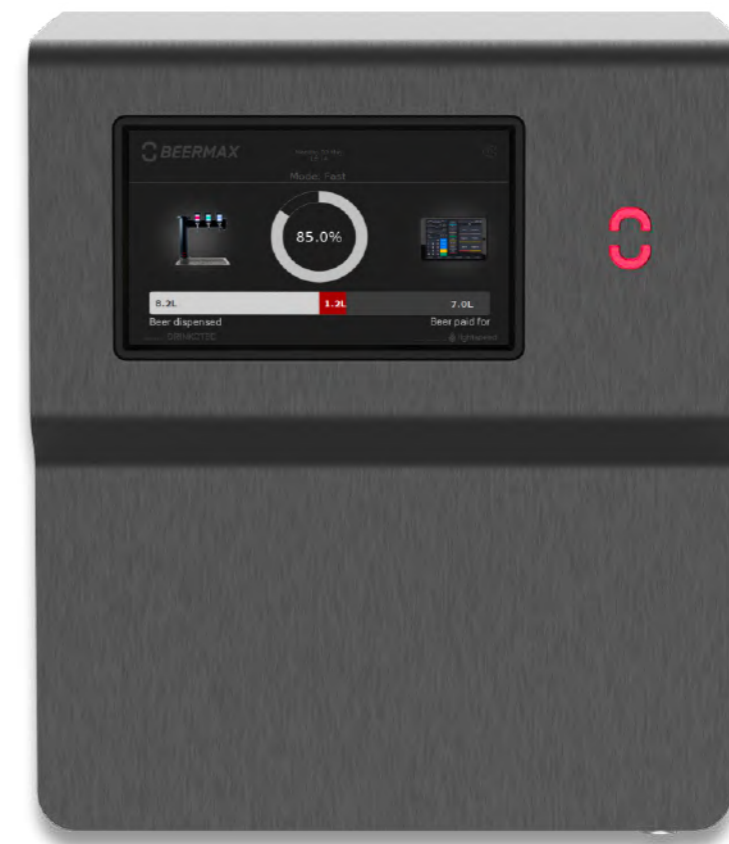


Every drop matters ————— Maximize beer profitability

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.

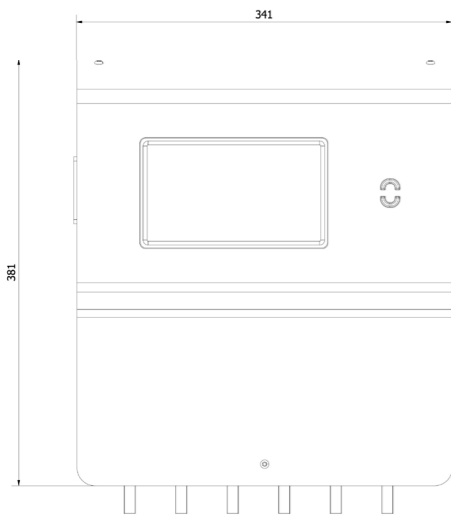
- ✓ Control up to 6 lines
- ✓ Integrates traditional installations
- ✓ 2 service modes
- ✓ POS integration
- ✓ Remote settings capabilities



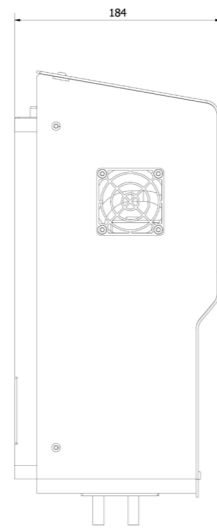
4G
LTE
Connected equipment
to Loop³⁶⁰ Analytics



Dimensions



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

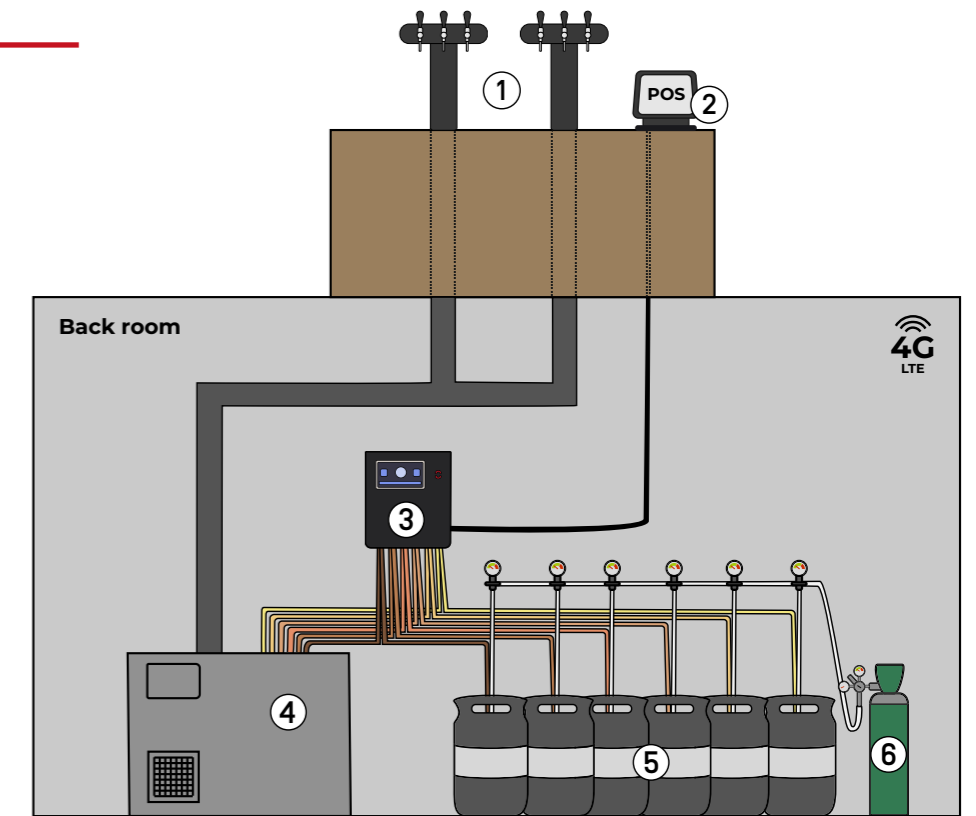
- ✔ **Physical data**
height: 381 mm
width: 341 mm
depth: 184 mm
weight: 9 kg
- ✔ **Electrical data**
mains voltage:
male plug type F / type J
100-240 V
frequency: 50 Hz
power: 240 W
AC current:
4A@115VAC
2A@230VAC
1.2@277VAC

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



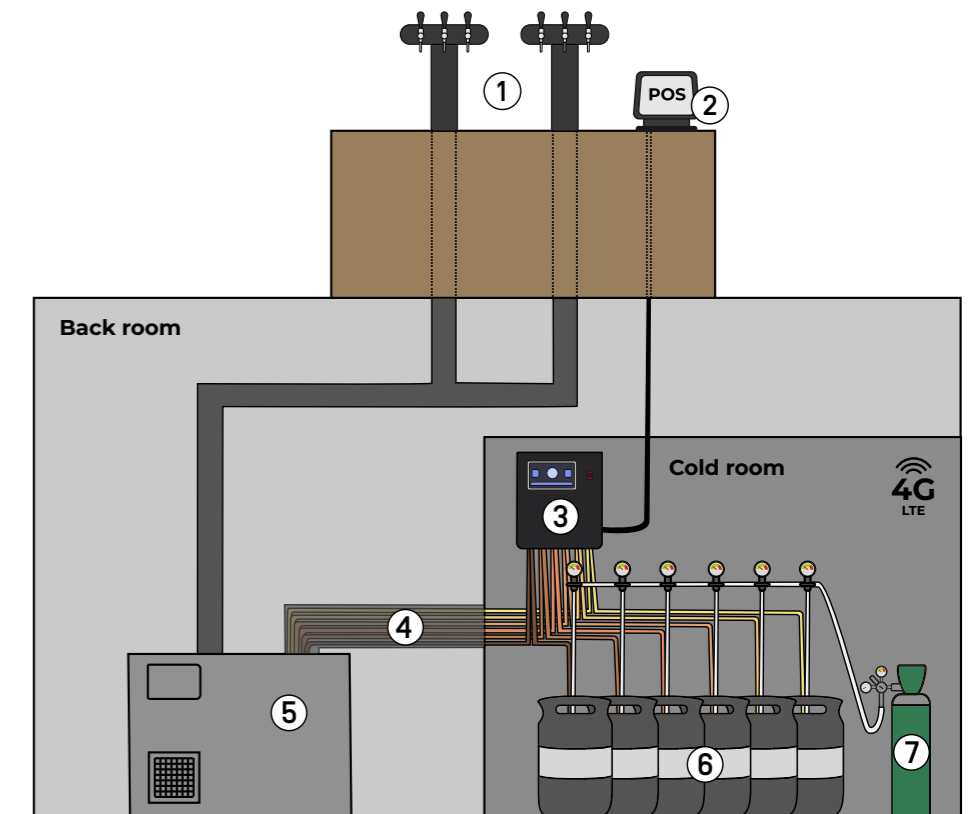
Non-contractual layout

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

BEERMAX Technical specifications



LINK & SYNC

Control matters

Enable POS authorizations

HORECA STAFF OPERATED

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

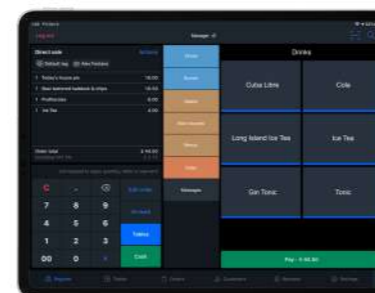
Take an order and payment into your POS system, this will release automatically **the corresponding drinks (volumes and quantities)** into the Drinkotec system for dispensing.

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.

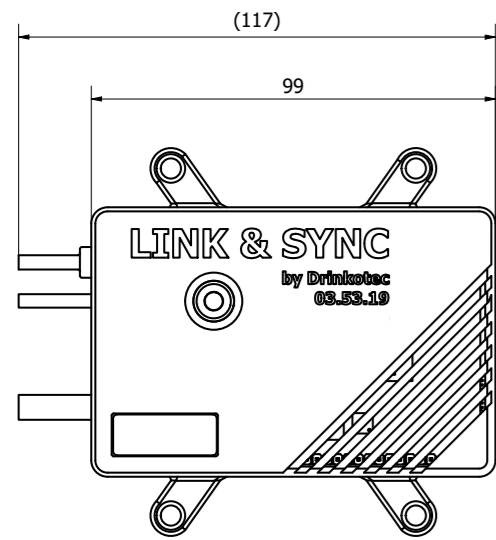


Lightspeed

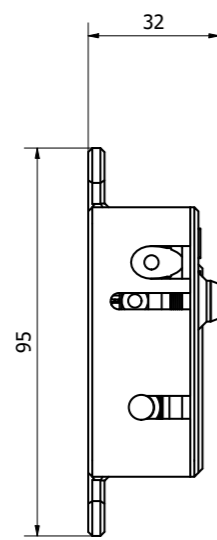


4G
LTE
Connected equipment
to Loop³⁶⁰ Analytics

Dimensions



Front view



Lateral left view

Main features

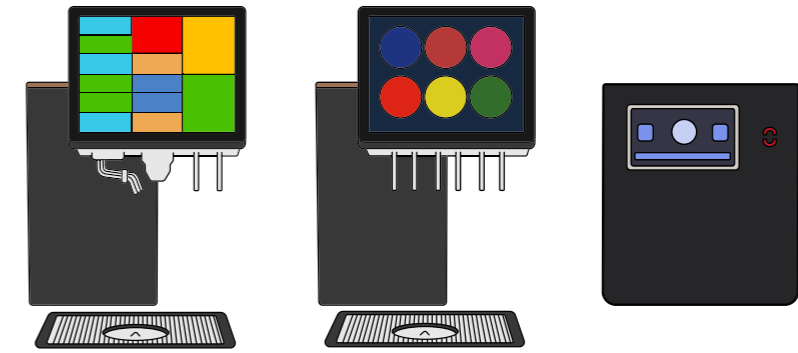
- ✓ Compatible with **all staff operated Drinkotec devices**
- ✓ **Can authorize dispensing** from several devices

Technical features

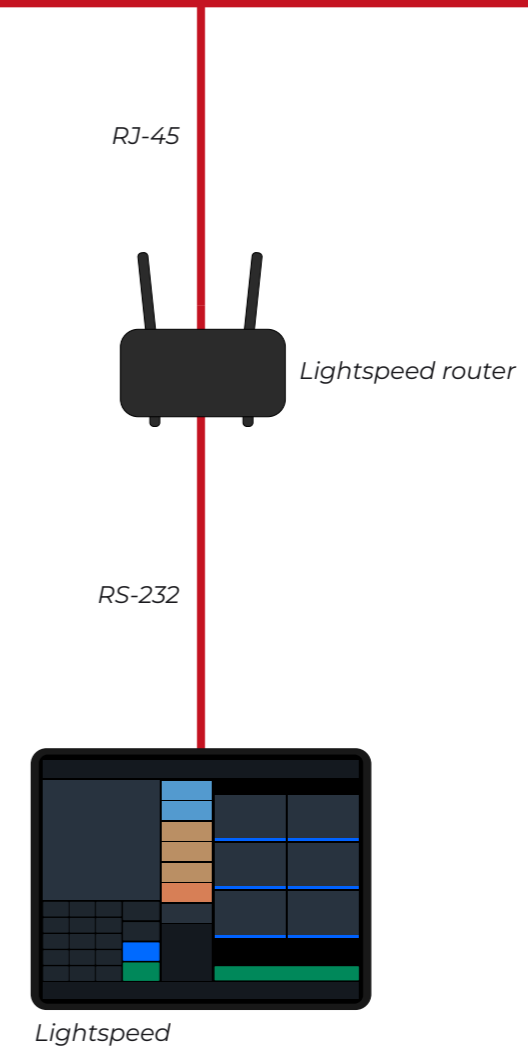
- ✓ **Dimensions**
height: 95 mm
width: 99 mm
depth: 32 mm
- ✓ **Mandatory subscription** to Loop³⁶⁰ Analytics

LINK & SYNC Technical specifications

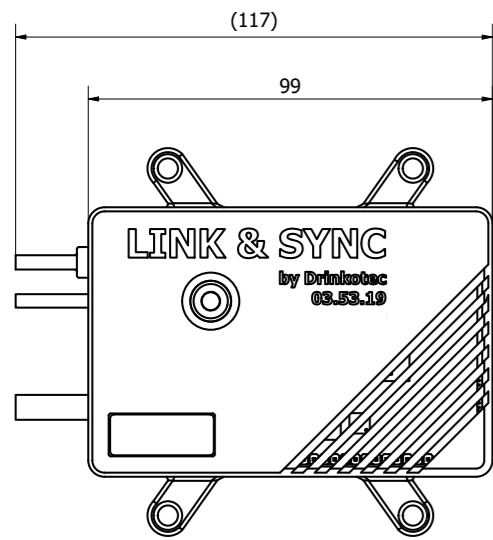
Infrastructure settings with Lightspeed



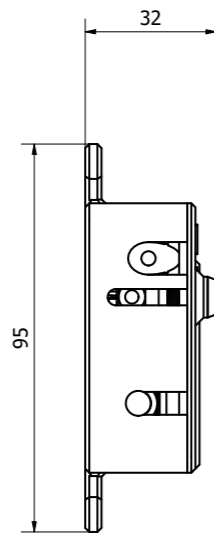
Link & Sync protocol embedded by design



Dimensions



Front view



Lateral left view

Main features

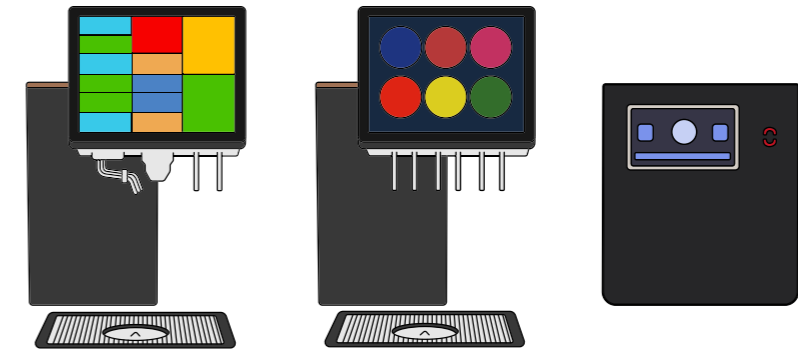
- ✓ Compatible with **all staff operated Drinkotec devices**
- ✓ **Can authorize dispensing** from several devices

Technical features

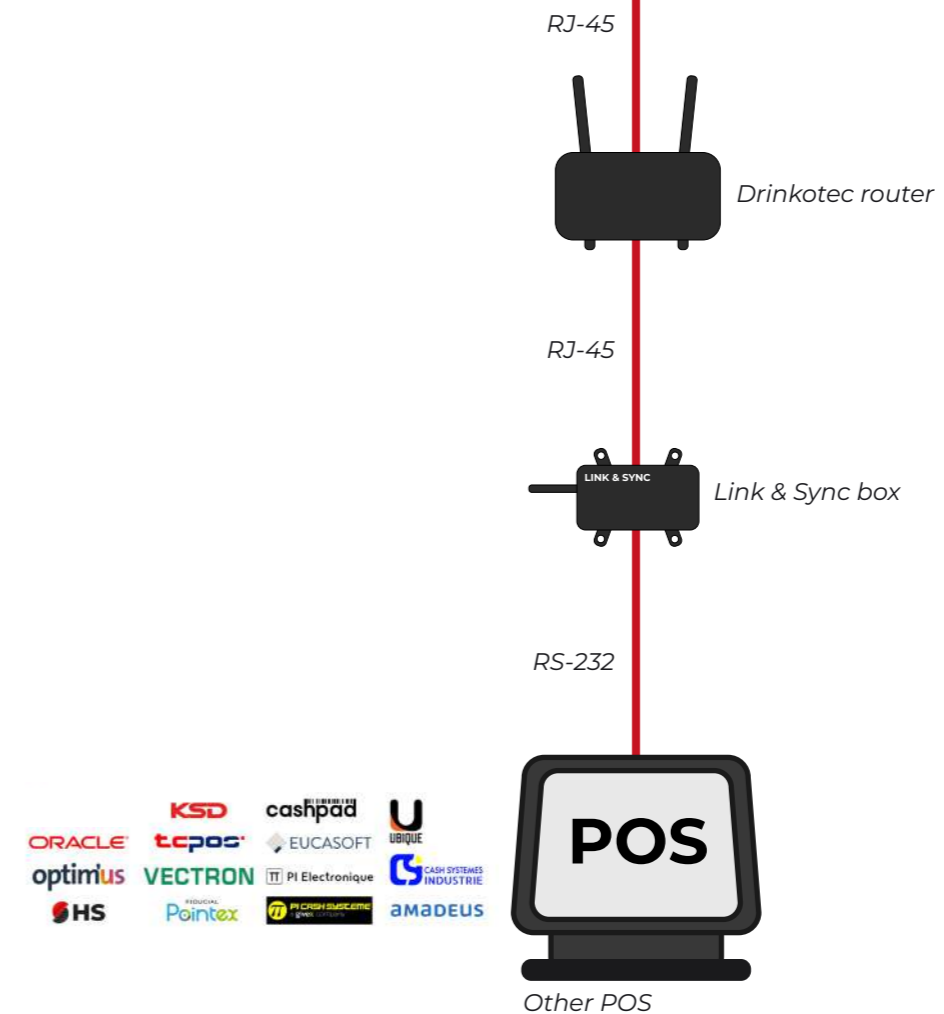
- ✓ **Dimensions**
height: 95 mm
width: 99 mm
depth: 32 mm
- ✓ **Mandatory subscription** to Loop³⁶⁰ Analytics

LINK & SYNC Technical specifications

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.

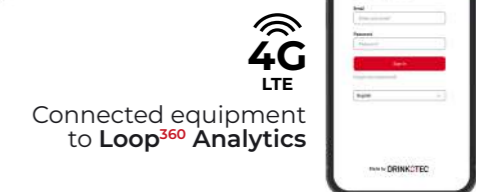
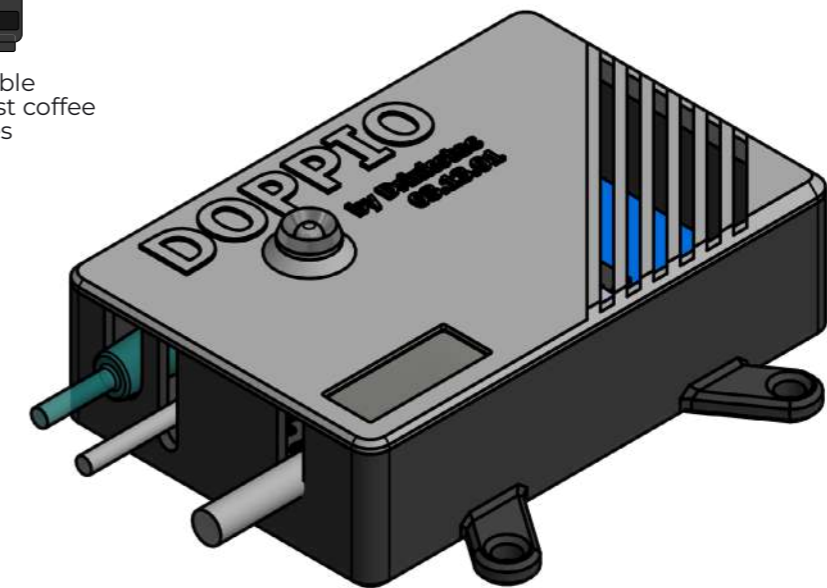


Non-exhaustive list

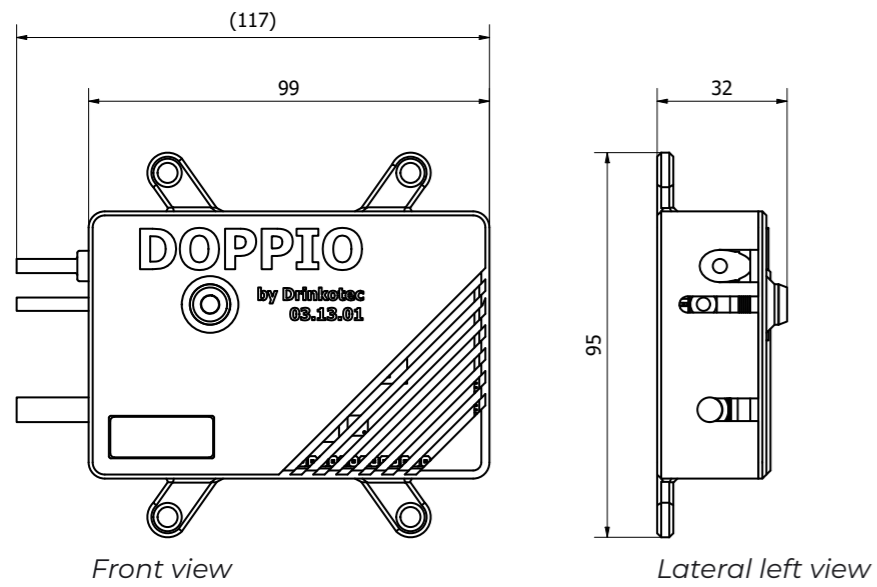
*Contact us to know if your coffee machine is already integrated. The integration of a new coffee machine is possible on demand.



Compatible with most coffee machines



Dimensions



Main features

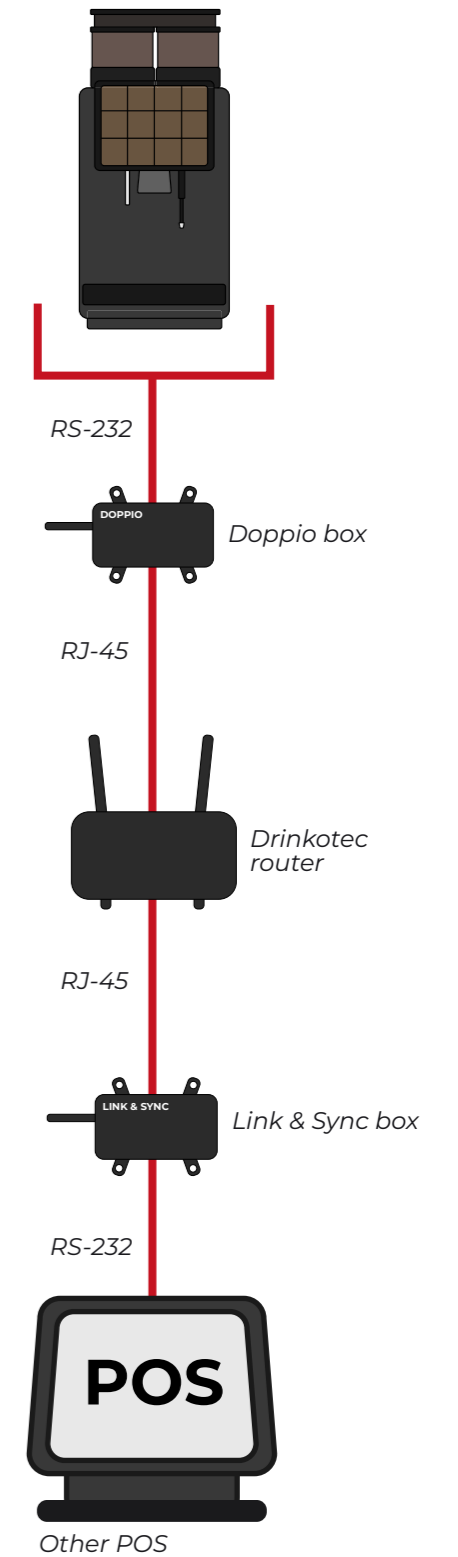
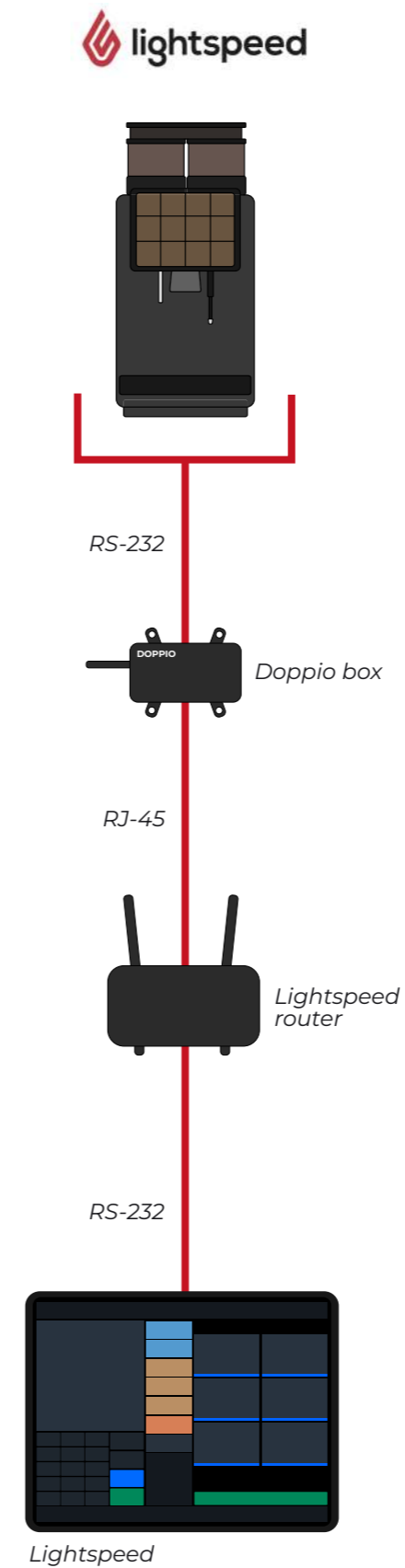
- ✓ Compatible with **most coffee machines** in the market
- ✓ Coffee dispensing **control and monitoring**

Technical features

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

Infrastructure settings

DOPPIO Technical specifications





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**.

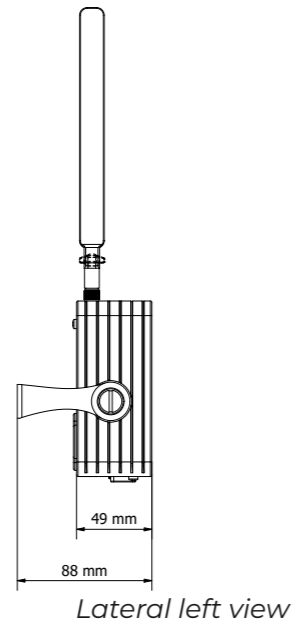
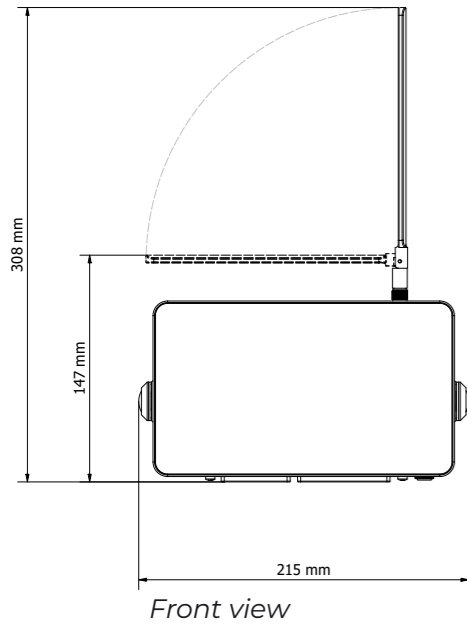
- ✓ **Equipment performance monitoring:**
 - CO₂
 - Cooling
 - Temperature
 - Pressure
 - Energy consumption
- ✓ **Reduced losses & waste**



4G LTE

Connected equipment to Loop³⁶⁰ Analytics

Dimensions



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

- ✔ **Physical data**
height: 147 mm
width: 215 mm
depth: 88 mm
weight: 1 kg
- ✔ **Electrical data**
mains voltage:
male plug type F / type J
100-240 V
frequency: 50 Hz
power: 17.5 W

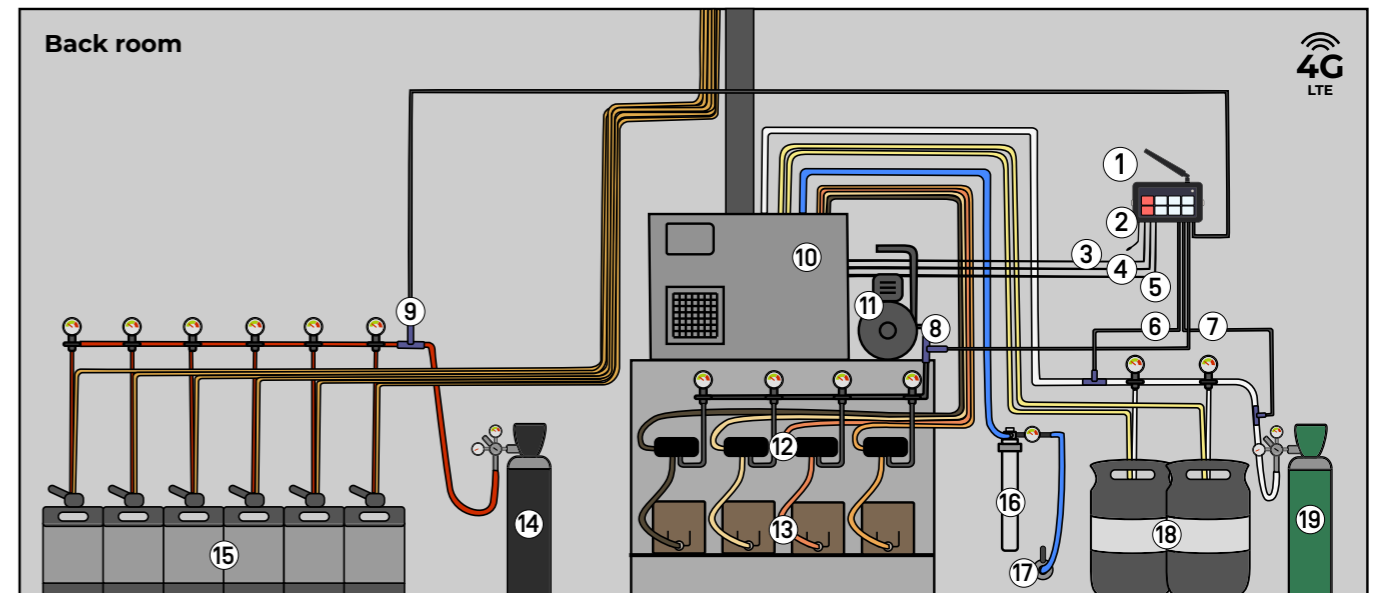
CELLAR PULSE Technical specifications

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 - Compressor pressure sensor
- 9 - Nitrogen high pressure sensor
- 10 - Icecore series cooling system by Multiplex

- 11 - Compressor
- 12 - Syrup pumps
- 13 - Postmix Bag-in-Boxes
- 14 - Nitrogen bottle
- 15 - Kegs for spirits
- 16 - Water filter
- 17 - Water inlet
- 18 - Beer or wine kegs
- 19 - CO₂ bottle



Non-contractual layout



Levels matter ————— Track beer kegs levels

KEGS PERFORMANCE

Boost your beer operations now.

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

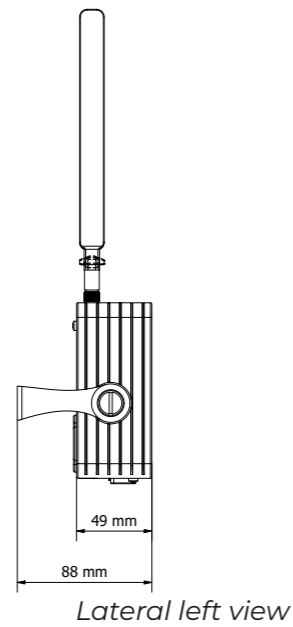
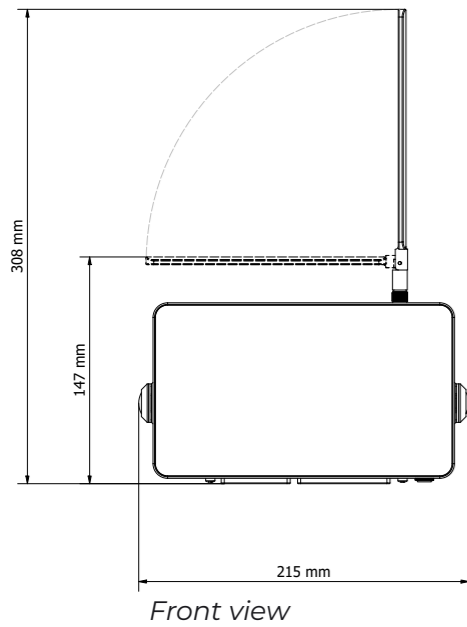
Monitors the performance and keeps track of the **quality and freshness** of the drinks on a daily basis.

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



Connected equipment to Loop³⁶⁰ Analytics

Dimensions



Main features

- ✔ Count all premix beverages
- ✔ 7" touch screen
- ✔ Flow meters (6x)
Accuracy: +/- 2.0%
Repetition: < +/- 0.25%
Flow rate: 0.041 - 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)

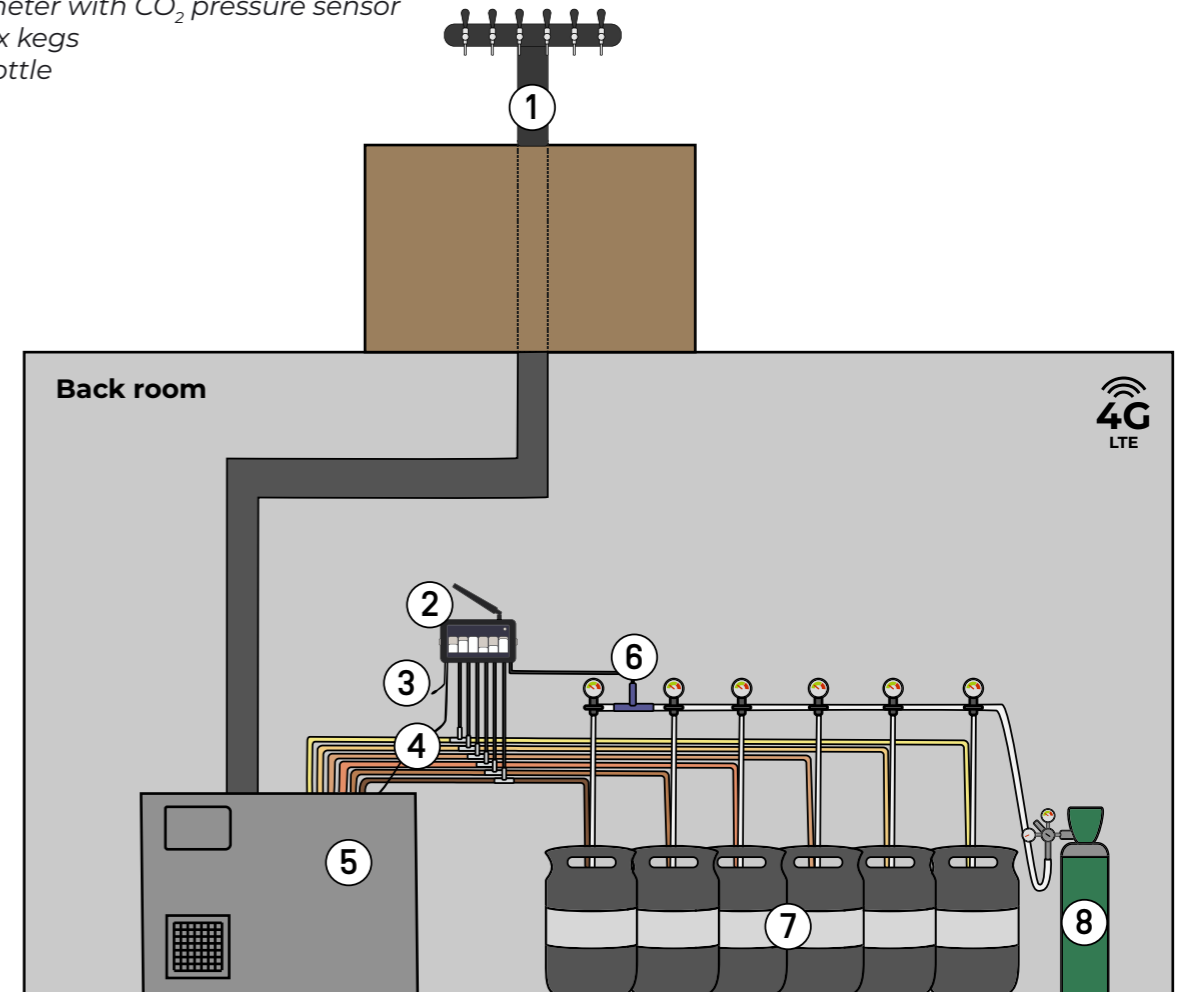
Technical features

- ✔ Physical data
height: 147 mm
width: 215 mm
depth: 88 mm
weight: 1 kg
- ✔ Electrical data
mains voltage:
male plug type F / type J
100-240 V
frequency: 50 Hz
power: 17.5 W

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
- 7 - Premix kegs
- 8 - CO₂ bottle

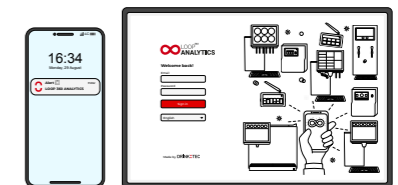


Non-contractual layout



Data AI apps

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



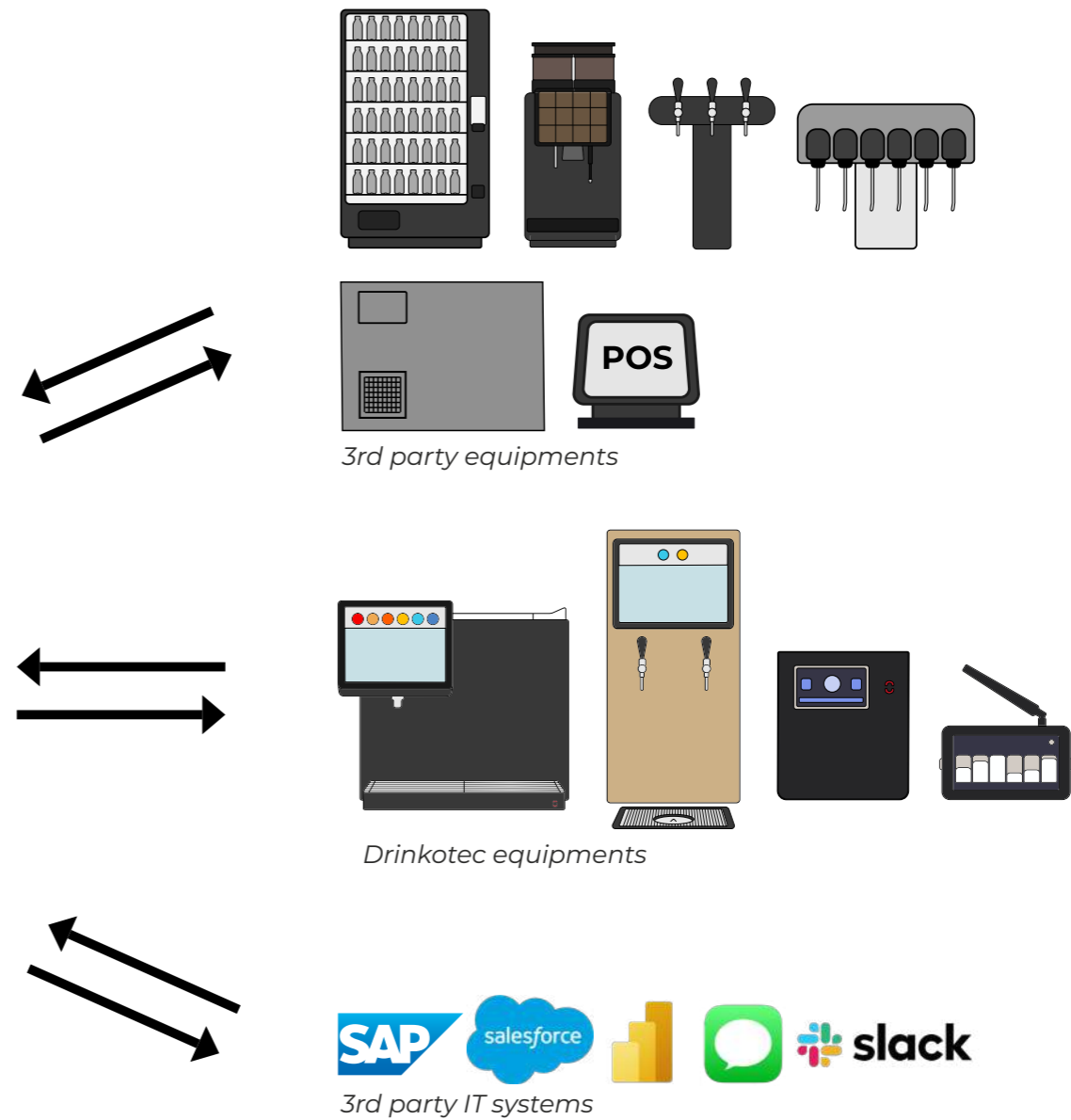
Drinkotec IoT Infrastructure

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.



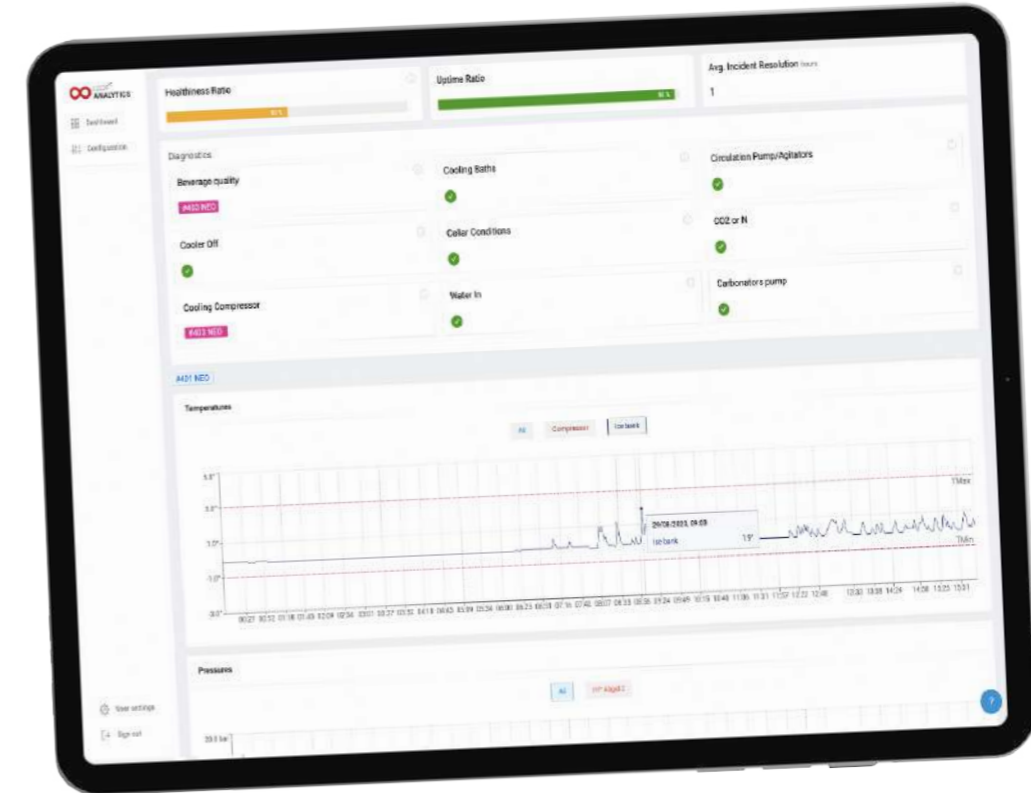
LOOP³⁶⁰ ANALYTICS

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.

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: **LOOP³⁶⁰ ANALYTICS**.

Beverage brands

Sales teams

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

Technical teams

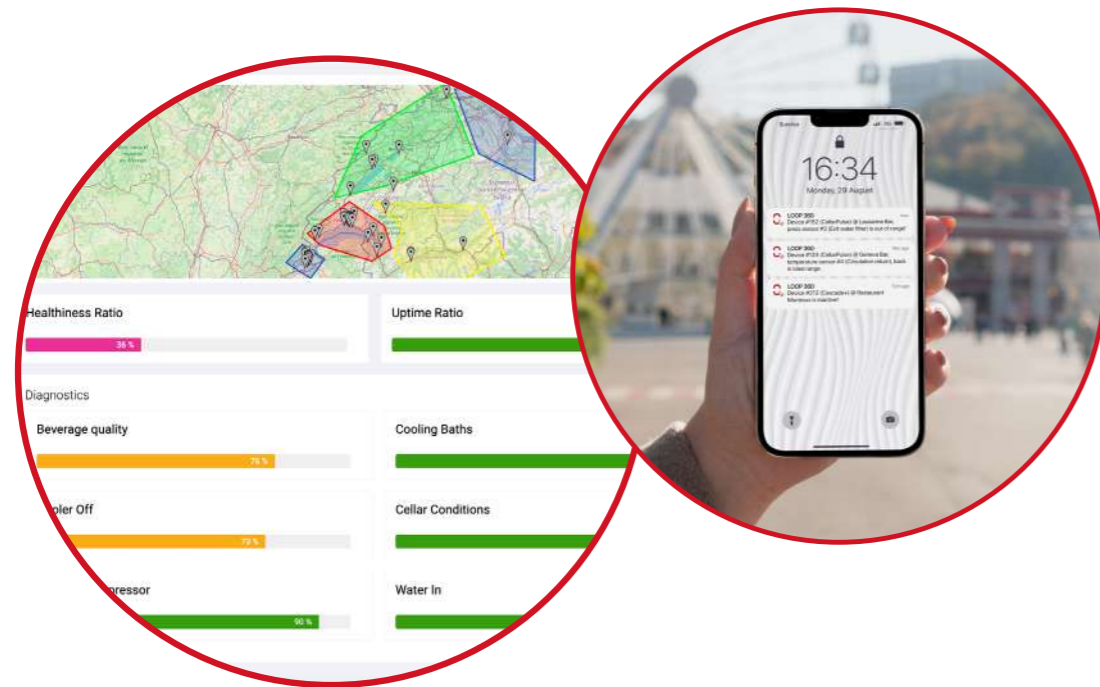
- + Incidents alerts
- + Remotely debugging incidents
- + Remote configuration
- + Equipment status update
- + Asset tracking on real-time geo-localisation
- + Teams territory management

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

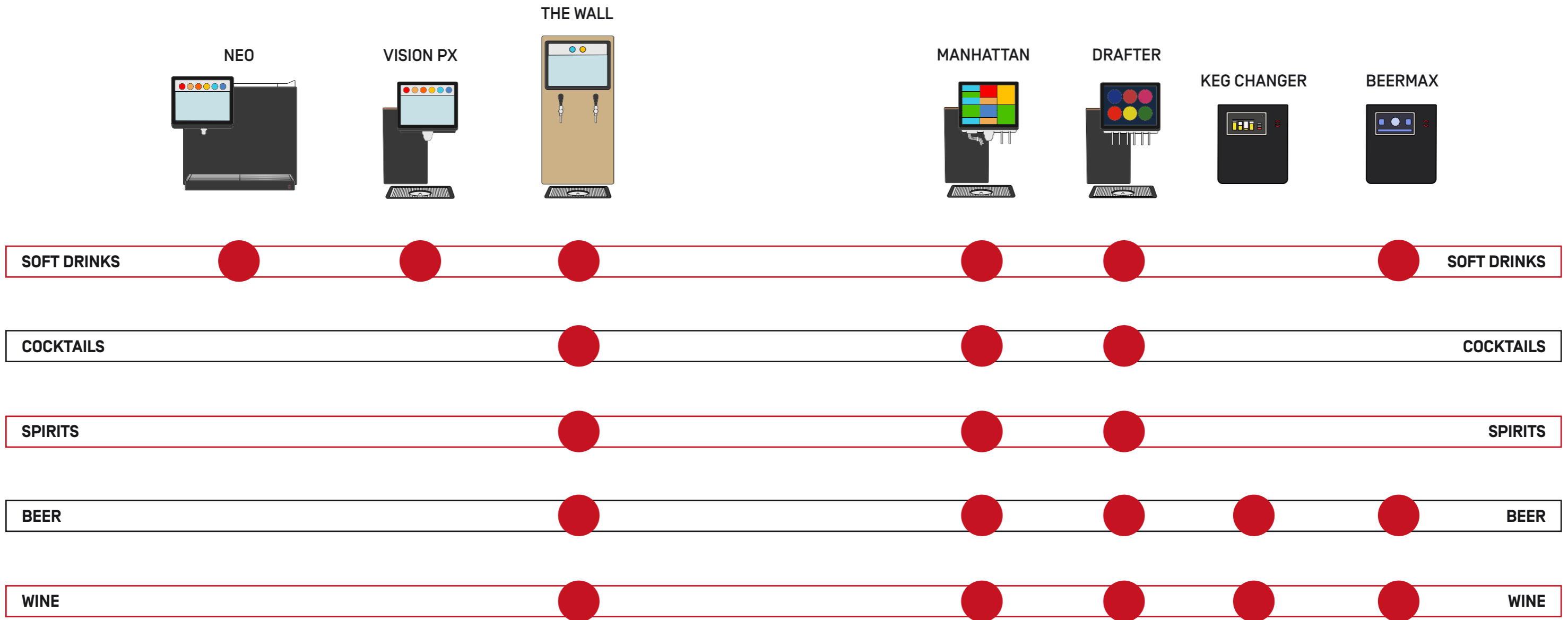
Marketing teams

- + 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

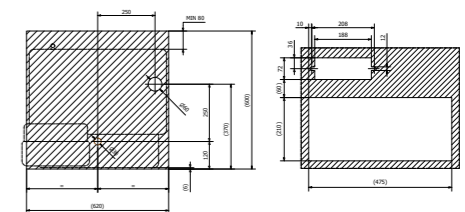
All products are connected to Loop³⁶⁰ Analytics.



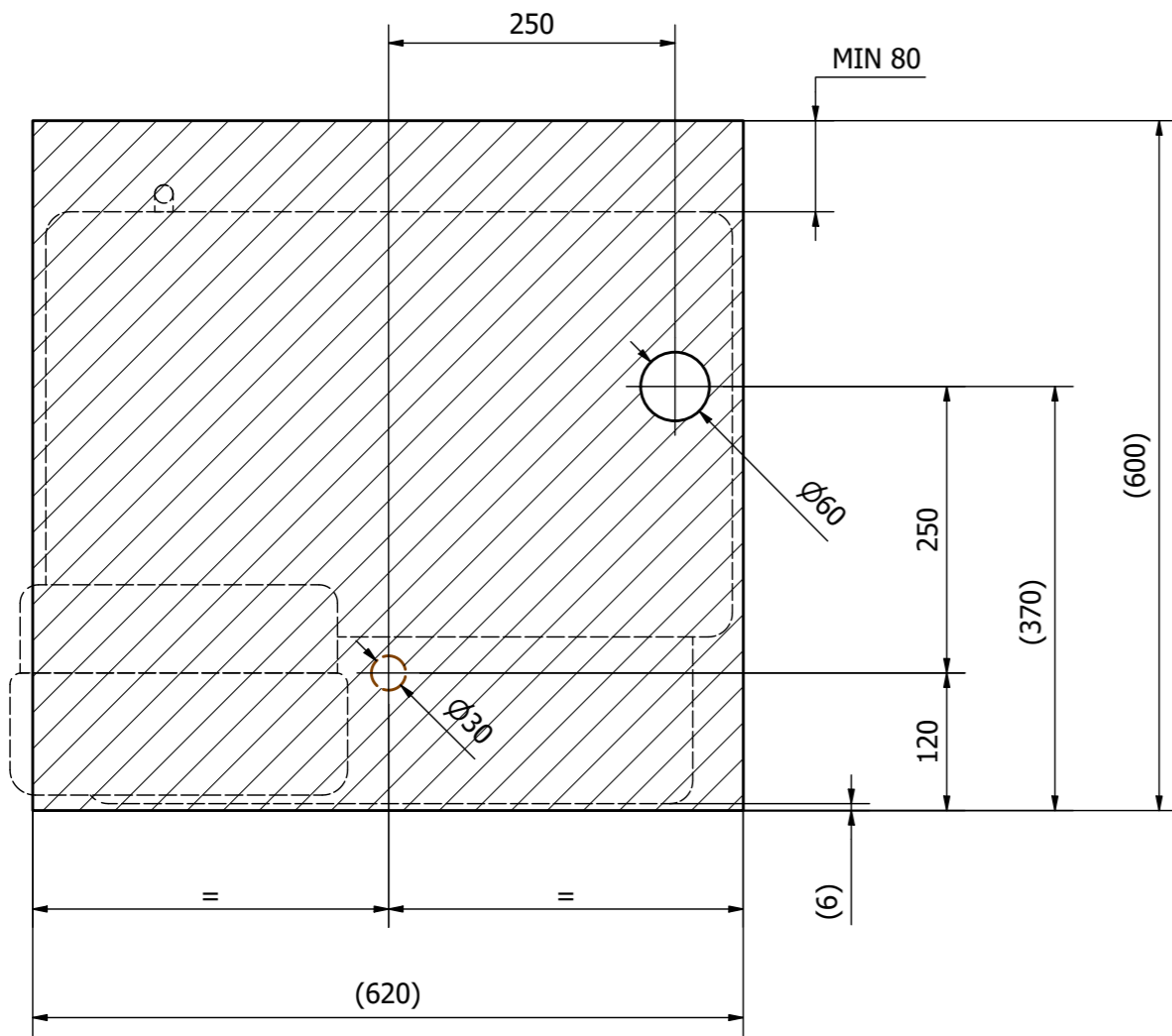
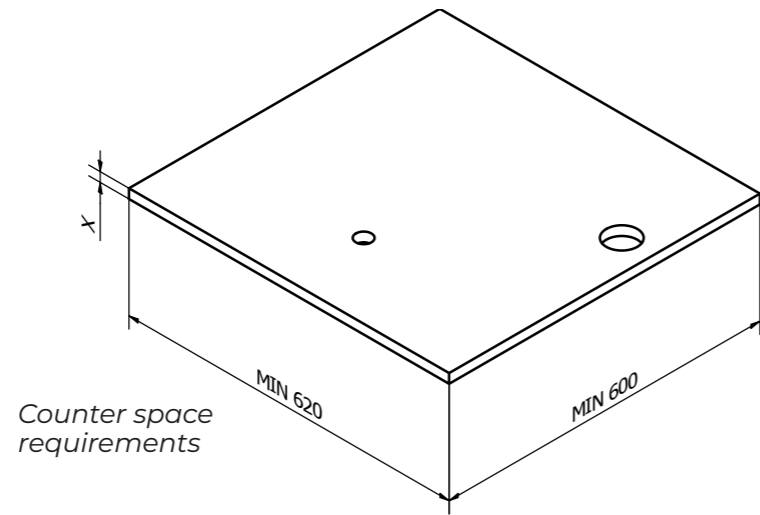
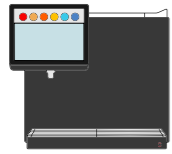


Counter cutting drawings

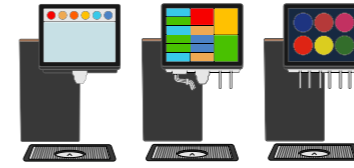
and counter space requirements



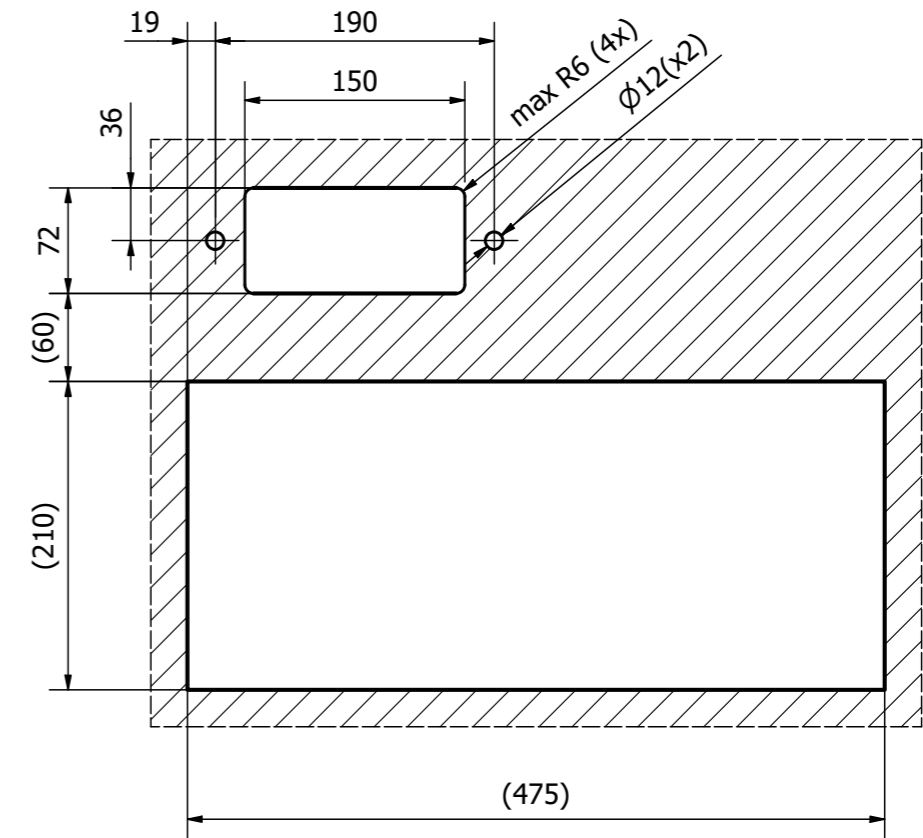
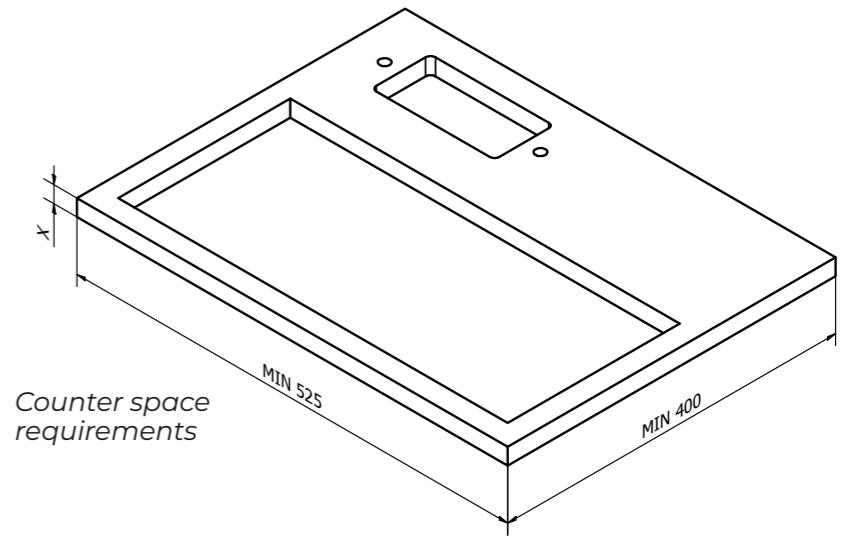
NEO



VISION PX / MANHATTAN / DRAFTER

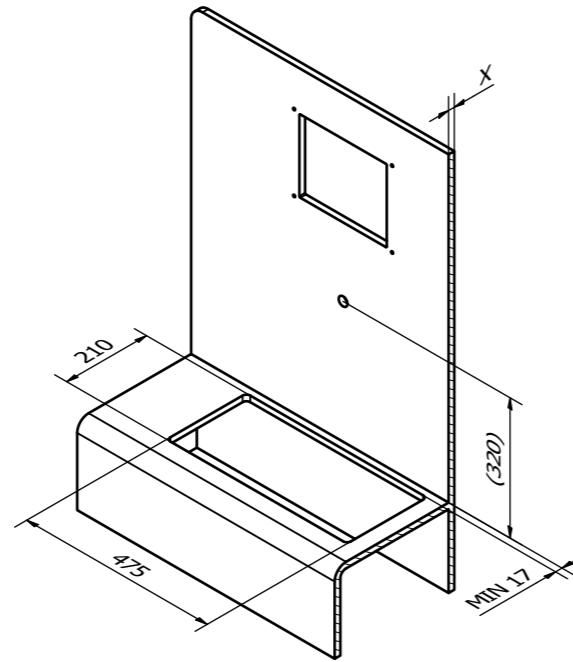


Tray type ETS-2

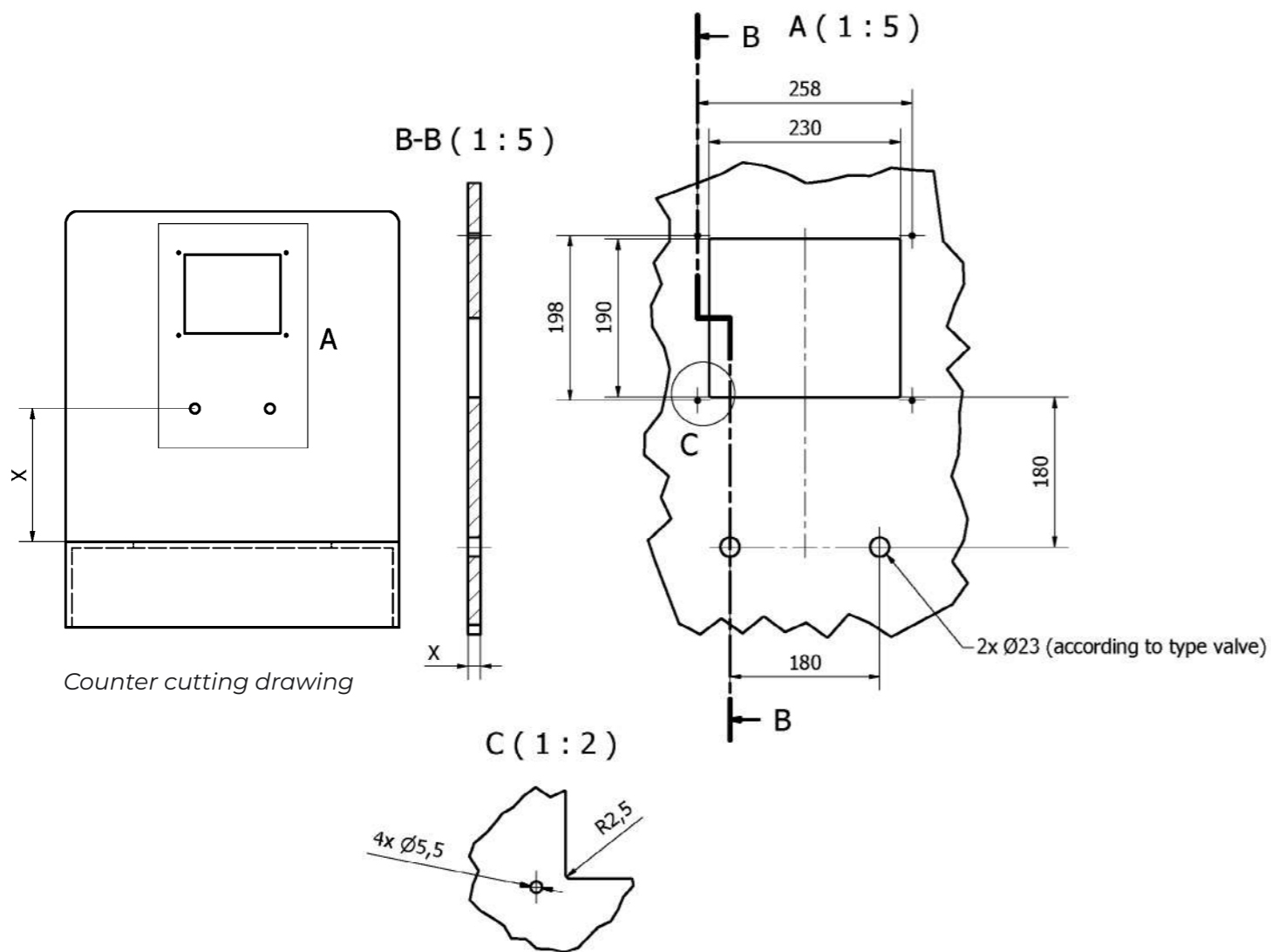


THE WALL

Kit mounting



Counter space requirements



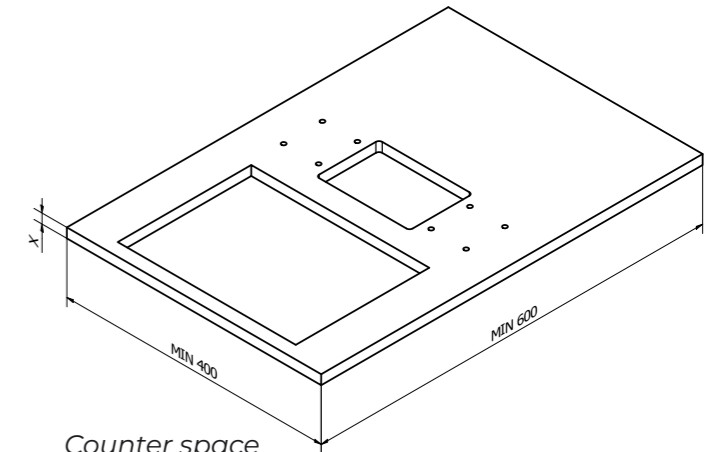
Counter cutting drawing

THE WALL

Countertop mounting



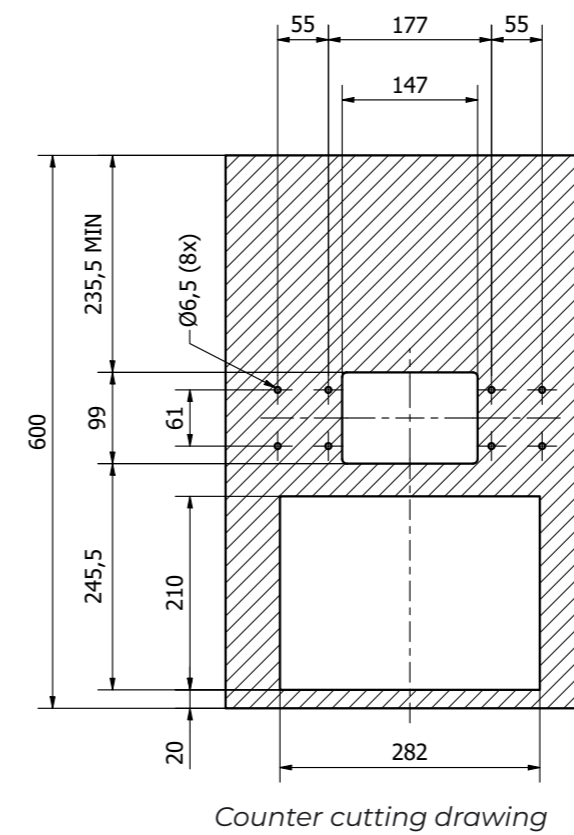
If The Wall Countertop has 3 taps, a larger tray will be needed (type ETS-2).



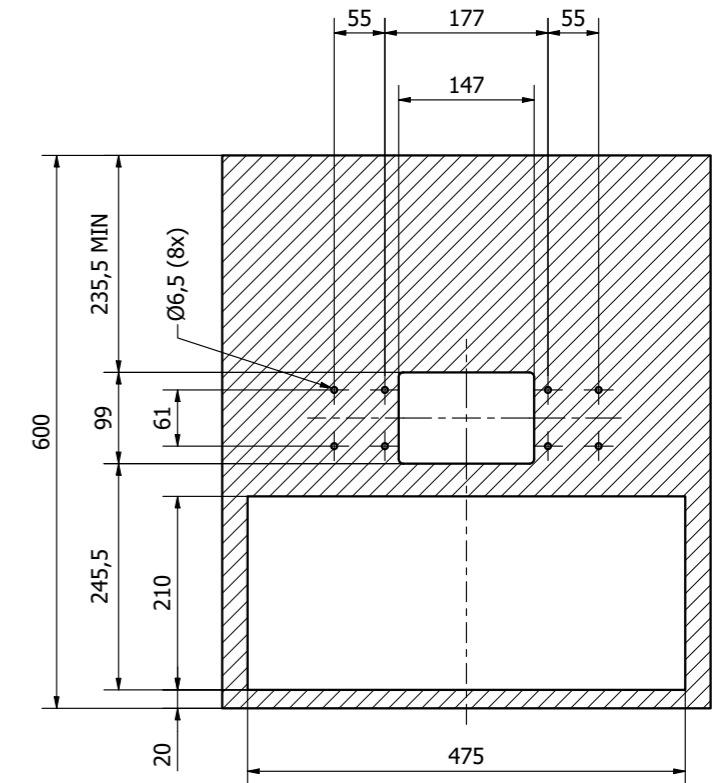
Counter space requirements

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

For 3 taps with a tray type ETS-2.

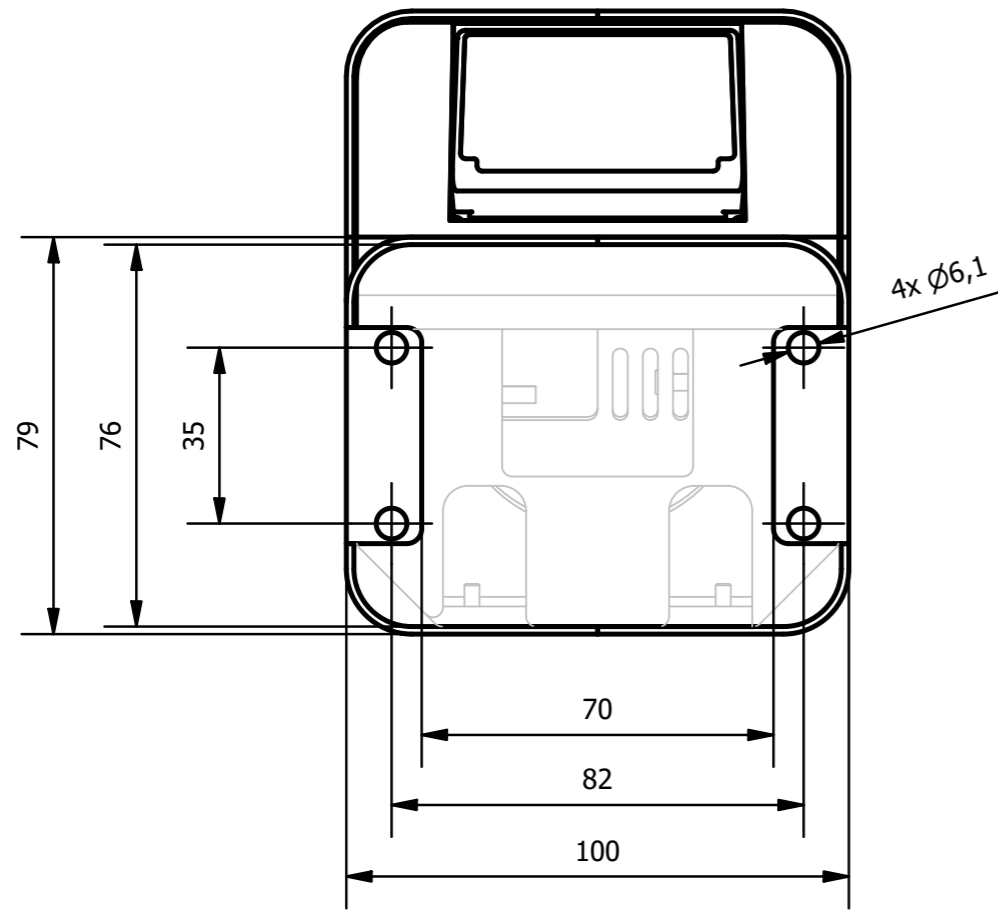


Counter cutting drawing



BEVPAY

Nayax - Onyx



Bottom view

BEVPAY

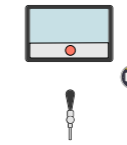
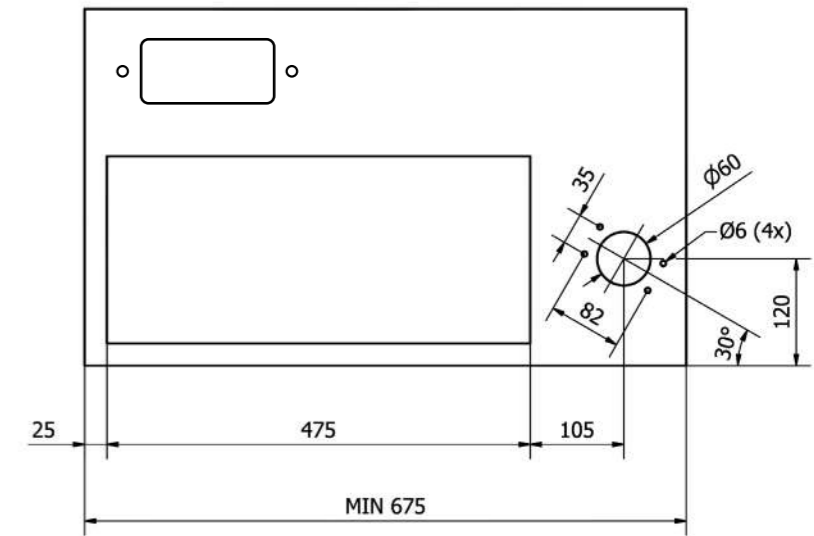
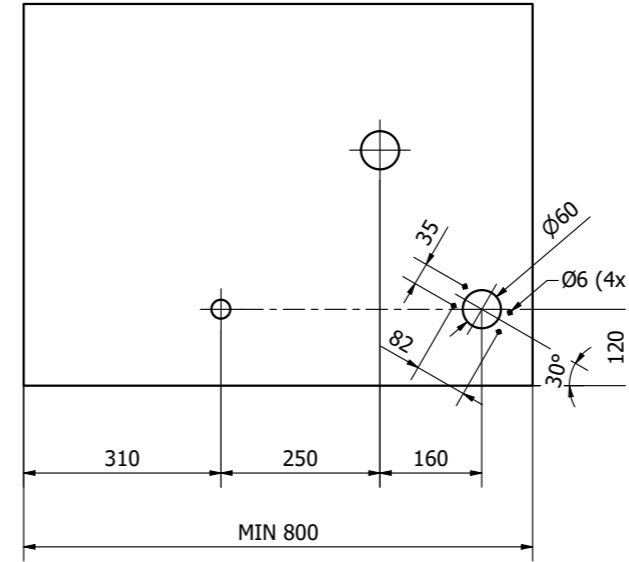
Nayax - Onyx



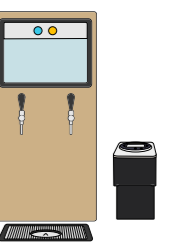
NEO with Nayax



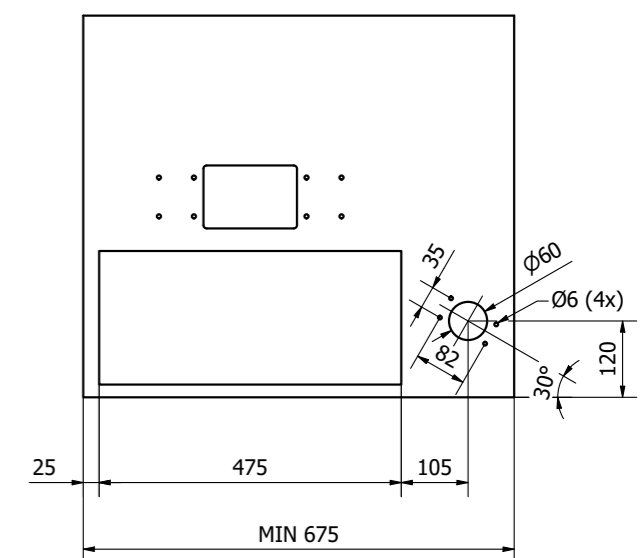
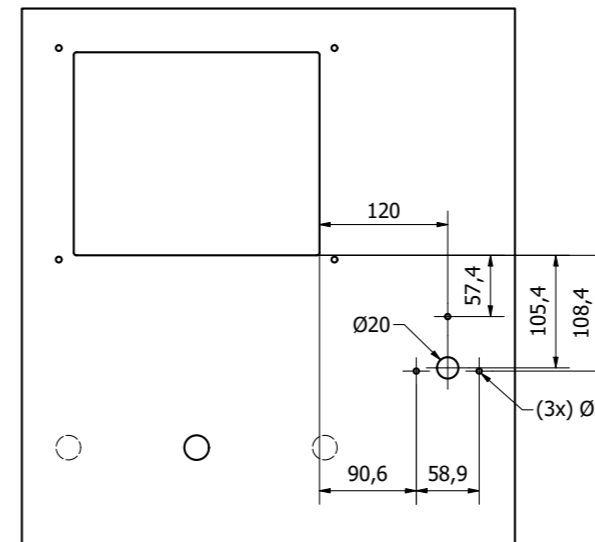
Vision PX with Nayax



The Wall Kit with Nayax

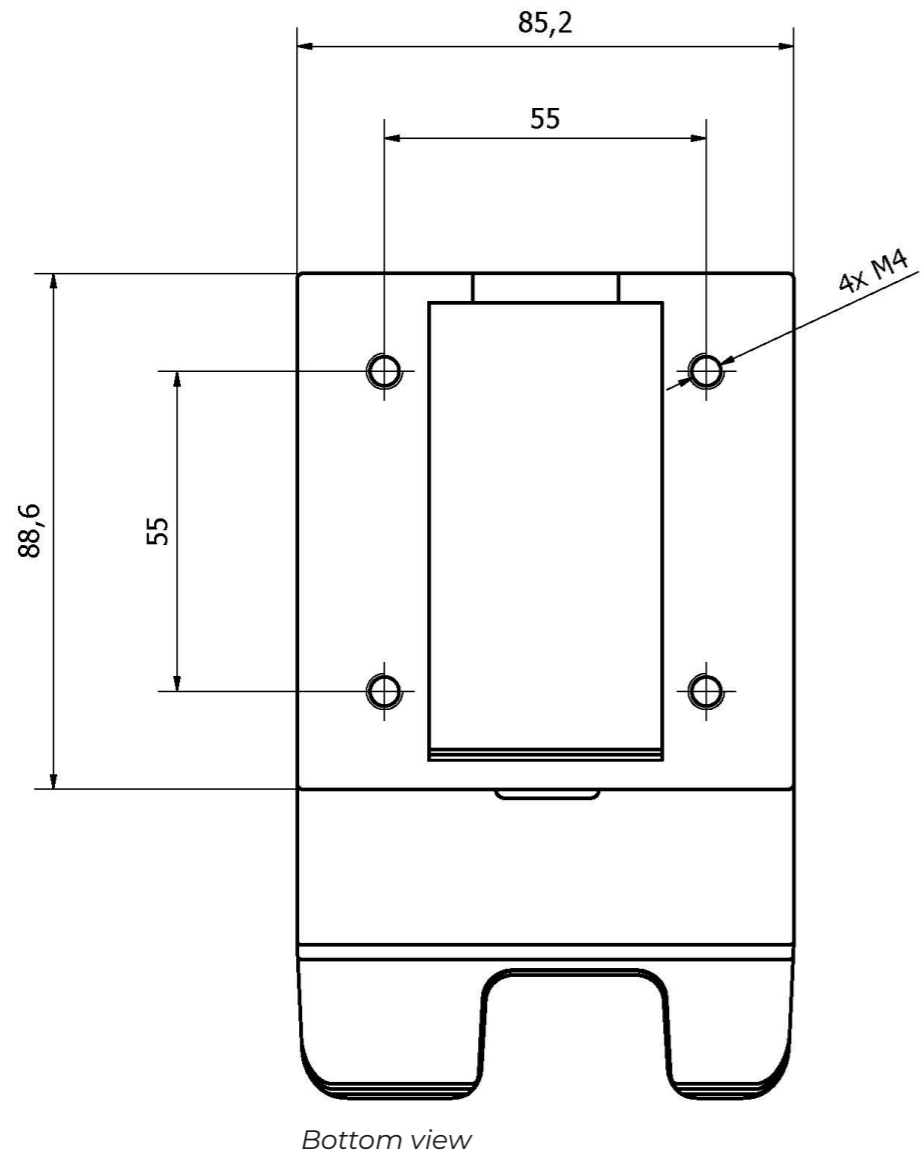


The Wall Countertop with Nayax



BEVPAY

Ingenico - Self/5000

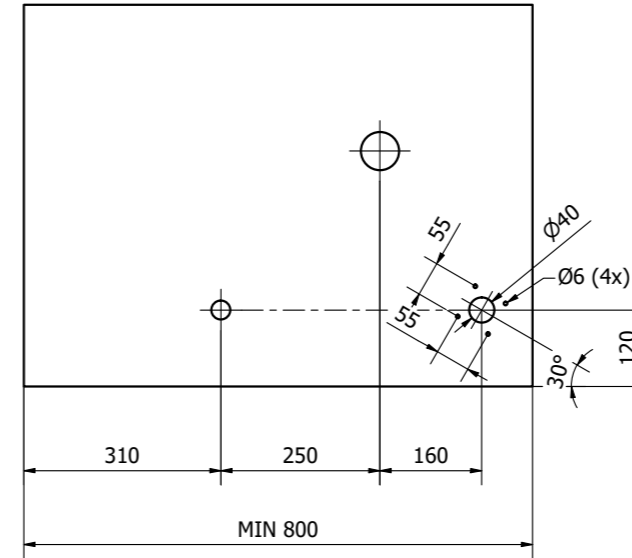


BEVPAY

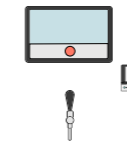
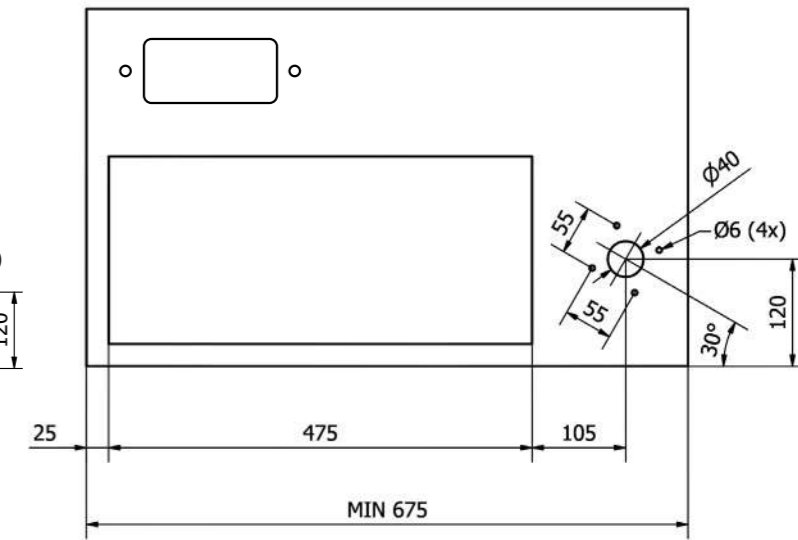
Ingenico - Self/5000



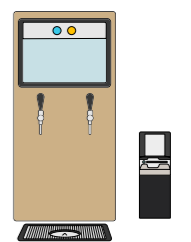
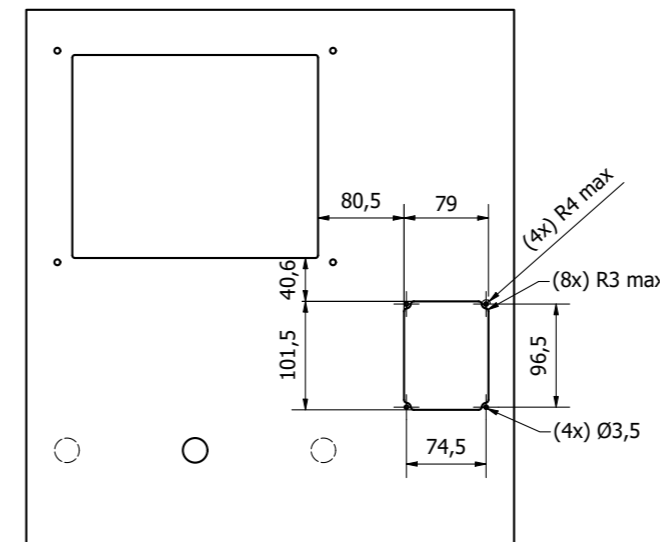
NEO with Ingenico



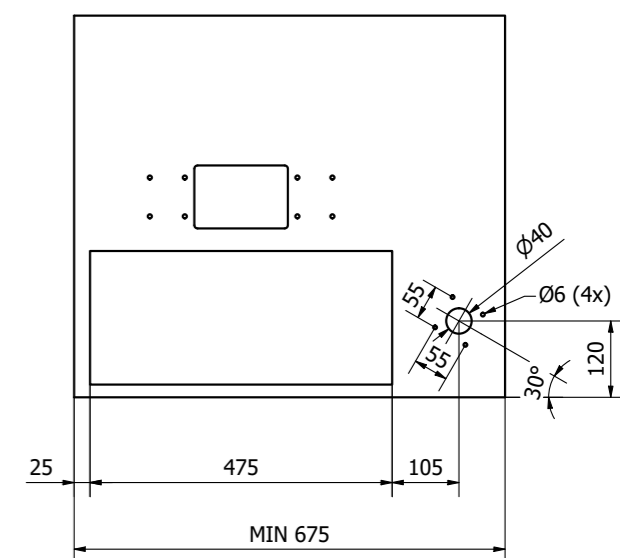
Vision PX with Ingenico



The Wall Kit with Ingenico



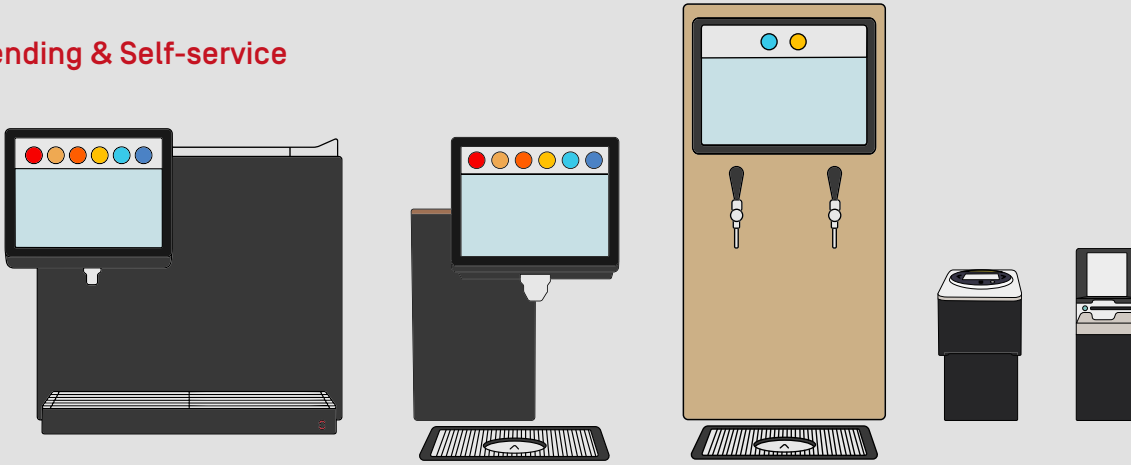
The Wall Countertop with Ingenico



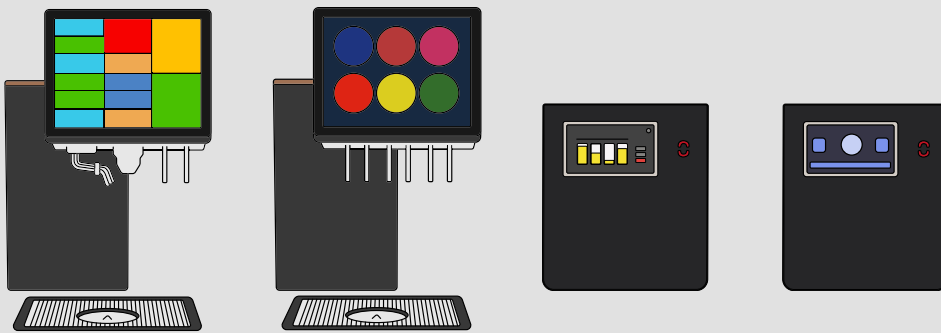


Find all details on our website
www.drinkotec.ch/data-privacy

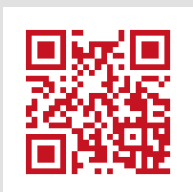
Vending & Self-service



HoReCa Staff operated



Telemetry & IoT Software



DRINKOTEC

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