Intelligent Self-Service coffeemaker

SMART SELF-SERVICE
COFFEE & BEVERAGE DISPENSER

Passing glasses to share a drink—letting go of your glass has never been easier.

Coffee / Tea / Juice / Pre-mixed beverages



One set of equipment for multiple types of beverages

COFFEE & BEVERAGE SOLUTIONS

Compatible with coffee concentrate

It can be configured in American mode or integrated.
Pre-prepared beverages, such as iced drinks

Coffee, tea, and juice

Based on the raw materials and store menu
Configure preset direct output or proportional on-the-fly adjustment

No bean grinder required

Prepare the beverage and serve it in a cup using liquid ingredients.



Market Linkage

Mini Program Integration

Draw for prizes after drinking

Pre-taste the wine, then pour a glass and take a sip.

PRE-MIXED DRINKS

Pre-mixing of beverages

Connect the prepared beverage to the device.
Provide fluid supply via the corresponding fluid outlet pathway.

Cup-driven compression tablet

Customer participation in beverage pickup
The liquid discharge process is clearly observable.

cold brew coffee | Nitrogen Coffee | tea-based drink | fruit juice



Nitrogen-cooled coffee requires appropriate nitrogen supply and liquid discharge configurations.

Single column, multiple channels; proportional adjustment available

PROPORTIONAL MIXING

Combine multiple raw materials according to the formulation to produce the liquid.

Café Americano	Coffee concentrate + water
Flavored Latte	Coffee extract + milk + syrup
Orange Juice Mix	Orange juice concentrate + water



Set the proportions according to the recipe of the raw materials used.

The formula is provided as a combined example; the "three pathways" refer to the raw material supply routes, and cold, hot, and sparkling beverage preparations require corresponding configurations.

Adjust temperature to your preference—choose from a variety of cup options.

HOT & COLD DRINKS

Serve cold drinks



Pair with the corresponding refrigeration configuration

Serve hot drink in a cup



Pair with the corresponding insulation or heating configuration

Select the appropriate configuration based on beverage requirements.

Display on screen to enhance customer interaction

DISPLAY & SELF-SERVICE EXPERIENCE



Drinks and Brand Content Showcase

The screen can display dynamic video.
Display beverages, brands, and event activities.

Customer participation in serving drinks

From spotting the drink to picking up the glass,
The operation and liquid discharge processes are intuitively displayed.

Multiple payment options; self-service beverage pickup

PAYMENT & ACCESS OPTIONS



scan to pay

Purchase beverages via the WeChat Mini Program.

Card Recognition

Supports configurable membership card top-ups and inductive billing.

Wristband sensing

The wristband supports top-up and sensor-based billing.

Payment and sensing methods depend on the selected system configuration.

Single-head, multi-head, or bar counter combinations

SINGLE & MULTI-TAP CONFIGURATIONS



Single-head configuration



Dual-head combination



Long portfolio

Customizable configurations are supported based on bar space, number of beverages, and service format.

Installation and connection: clear and organized

INSTALLATION OVERVIEW

The drinking assembly is displayed on the platform, while the raw materials and the pump assembly are connected below it.

01



Perforated fixation

Make the openings in accordance with the installation drawings.
Fixed cylinder and liquid receiving plate.

02



Connection piping

Connect the pump assembly and the raw material container
Connect to the corresponding liquid discharge pipeline.

03



Power-up and commissioning

Verify the connections and apply power.
Inspect the fluid passage and the outlet cup.

Schematic of the installation process. The hole dimensions and connection requirements shall be subject to the actual configuration and installation instructions.

Perform regular cleaning to keep the piping clean.

DAILY CLEANING & CARE

01



Prepare cleaning solution

Prepare according to the equipment instructions.
Connect to the cleaning bucket.

02



detergent line

Through normal fluid discharge operations,
Allow the cleaning solution to flow through the piping.

03



Rinse with clean water

Rinse with clean water.
Until no cleaning agent residue remains.

Each beverage pipeline in operation must undergo the corresponding cleaning process.

Schematic of the cleaning procedure. For specific supplies, concentrations, and operational requirements, please refer to the equipment manual.

Coffee beverages with a variety of flavor options

COFFEE MENU



Café Americano



cold brew coffee



Nitrogen Coffee



Coffee Latte



Caramel Latte

Either use pre-adjusted settings or perform proportional real-time adjustment, following the beverage recipe.

Nitrogen coffee requires appropriate equipment configuration; the illustration shows example beverage effects.

Add more beverages to diversify the menu.

MORE BEVERAGE CHOICES

Tea beverages, fruit juices, and pre-mixed milk beverages can be prepared according to the specified formulas and ingredient configurations.



Mango Milk



Strawberry Milk



Blueberry Milk



green tea latte

The illustration shows an example of the beverage effect; the specific formulation and compatibility of ingredients shall be determined based on actual preparation.

Self-service beverage equipment suitable for a wide range of scenarios

APPLICATIONS

01



Coffee shop

Add to stores
Self-service beverage pickup experience

02



Baked desserts

Pair it with baked goods and desserts.
Wide selection of beverages

03



Convenience Retail

In consideration of the stores layout,
Set up self-service beverage stations

04



Office and Dining

For employees and customers
Provide convenient beverage services

CFORBETTER
维 佳 创

Thank you for watching.

THANK YOU