soup·server®
www.soup-server.com

The world’s first soup machine serving a delicious ready-to-use soup made from fresh, all natural ingredients. There’s nothing else like it !

- Soups produced by a unique cold-fusion process, sustaining taste, colour, smell and texture
- Easy to store product with up to 18-month shelf life
- Storage at ambient temperature, no cold circuit
- Without artificial additives, flavour or colour enhancers
- Closed system, guarantees hygiene and food safety (HACCP)
- Different payment options (coins, cashless/contactless, free vending)
- Automatic cleaning system
- Hot soup of the day at any time
- Self service or serviced
- Holds 2 to 12L for up to 12 hours
- Unique QR-Code system
- Wide range of tastes available **(NEW!!! BIO/ORGANIC soups)**
- Cold system for cold soups **(NEW!!!)**

A world of difference.

2 – 2,5 hour serving time

Open kettle system

HACCP hard to manage

Waste

Unique design

Automatic temperature control

Prevents boil down

Innovative stirrer system

Traceability soup via
Via M2M connection

HACCP electronically guaranteed

Hygienic

Closed kettle

Automatic cleaning system

More sales moments

12 hours serving time

Adjusted amount per head

Reduce waste

Fresh prepared and healthy soup

Consistant quality

Show allergens and nutritional values

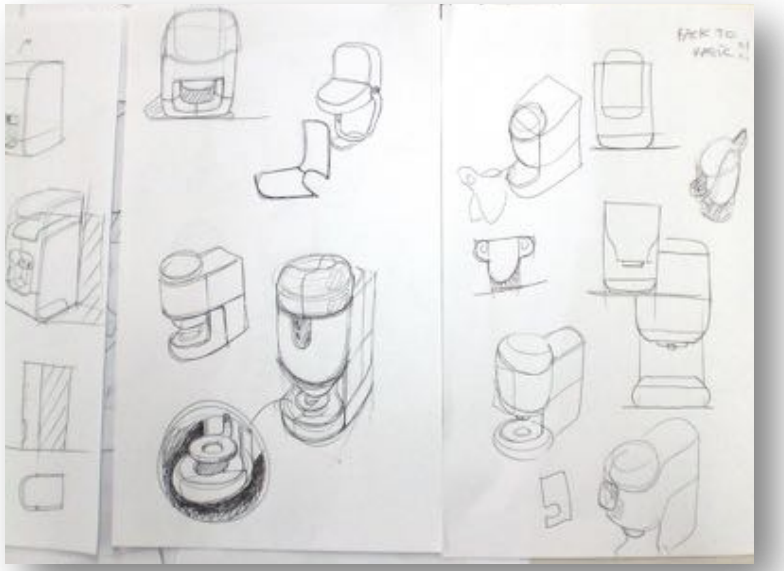
Minimum labor effort

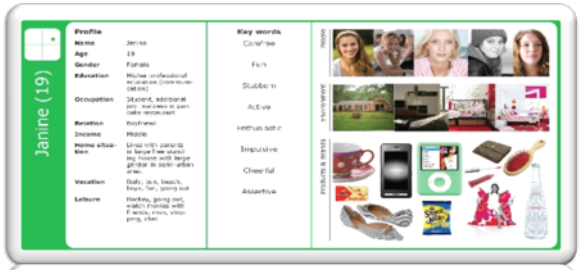
Sustainable by technology

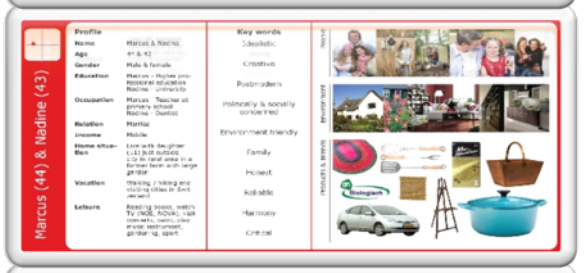
For all locations

Personalize your cover

Unique design.







Hygiene & technology (HACCP).

- Captive system
- Guaranteed soup quality through ready-to-eat product
- Lid opens only for compliant soup
- Full automatic cleaning cycle
- Unique QR-code per soup pouch identifying the soup, shelf life and the pouch for tracking & tracing purposes throughout the entire supply chain.
- Automated temperature control

LOVE SOUP

hate waste.

Minimum waste.

- Flexible kettle content can vary between 2 to 12 liter (max.)
- 12 hour time window to sell soup (in comparison to 2 / 2,5 hours in an open system e.a. hot-pot)
- Refill option within the 12 hour time window
- Vending will automatically be disabled after 12 hours.
- Constant volume dispensed per cup sold.

Sustainable.

- Soups are produced in a unique “cold mixing” process
- Resulting in:
  - Maximum conservation of colour, smell and taste, vitamins and minerals.
  - Unique bite.
- IFS certified (higher level)
- Low CO2 emission
- Longer shelf life for soups up to 18 months
- Low energy consumption

A healthy choice.

- Enjoy a natural product
- Full of vitamins and minerals
- Unique bite of ingredients
- Freshly made with natural and organic ingredients
- Free from artificial colors, flavors and fragrances
- Low fat, sodium and salt

Delicious recipes. More to come...

"BIO/ORGANIC"

Organic zucchini & leek soup | Organic lentil soup | Organic carrot soup | Organic parsnip soup | Organic pumpkin soup| Organic tomato & vermicelli soup | Organic 8 vegetables & cream soup...

"NATURAL"

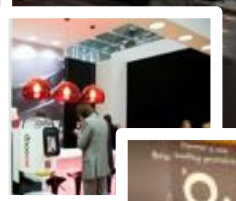
Italian tomato soup| Vegetable soup | Creamy chicken soup with vegetables | Mushroom soup | Goulash soup| Curry soup | Pea soup | Pumpkin soup| Chinese tomato soup| Minestrone soup | Tomato mascarpone & rosemary soup | Potato corn & leek soup | Roast red pepper & tomato soup...

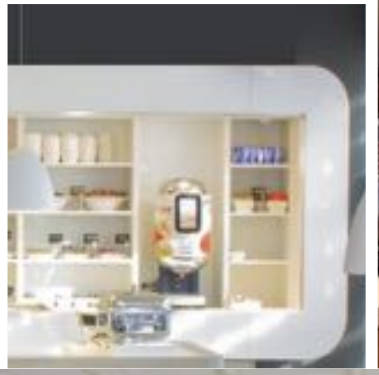
LOCAL RECIPES CUSTOM MADE AVAILABLE

One moment please,
almost ready...

Nutritional values

- Allergens legislation (EU 1169/2011} which has taken effect from December 13, 2014
- All companies that supply and / or beverage preparation, are required information provide to the guest about the presence of allergens in non-packaged products
- This law increases food safety for people with an allergy or intolerance
- Soup-Server meets all the requirements of this legislation
- Automatically the presence of allergens shown to the guest per soup via the touch-screen



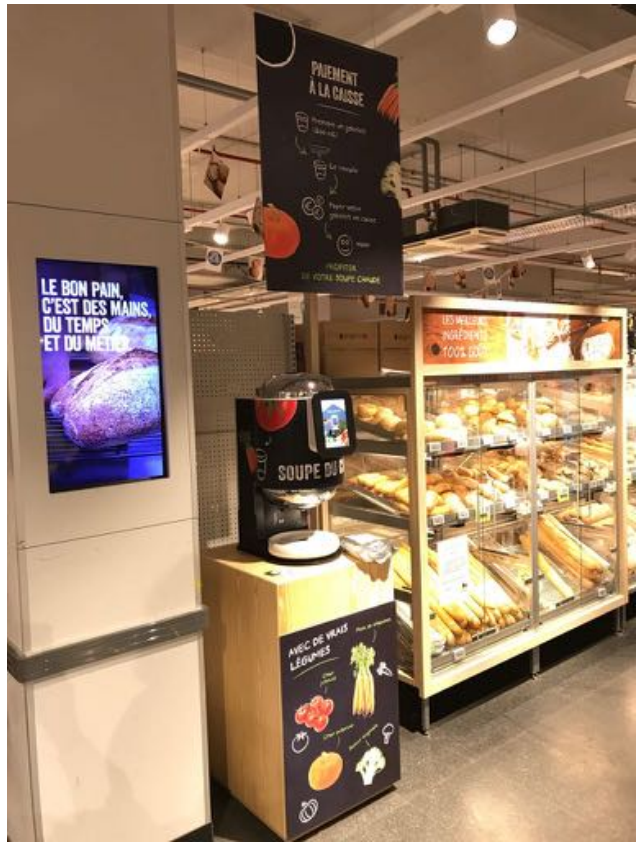


Payment systems.

MDB protocol (level 3)

- Coin unit
- Cashless/Contactless
- Free vending

Branding & stands.



New stand.

Specifications

Main specifications	
Maximal consumption timing	12 hours
Minimal et maximal filling quantity	From 2 liter up to 12 liter (refill possible during the 12 hours)
Cup size	Programmable per cup (from 80ml to 999ml)
Payment systems	Coin unit, cashless & contactless, free vending
Nutritional values & allergens	Automatically shown on screen (touchscreen)

Cleaning system	
Water connexion	Tap water or water container (20L)
Waste disposal	Integrated automatic water disposal or waste container (20L)
Additional Information	
Dimensions (width x depth x height) (cm)	34 x 56 x 71 (open top lid: height 95 cm)
Weight (kg)	37
Connexion	230 VAC, 16 A, 1,2 Kw
Consumption	0,2 Kw/hour = 100 Kw/month (usage 5 days/week)
ACCESSORIES : option	
Paper cups (special soup) + lids	230 cc , 290 cc,…
Stand + cup holder (width x depth x height) (cm)	50 x 60 x 80

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INSTALLATION SPECIFICATION SHEET

Dimensions & Weight

Width: 340 mm
required minimum clearance
beside machine 100mm l and r.

Depth: 560 mm
required minimum clearance
behind machine 150 mm.

Height: 715 mm with closed kettle.
950 mm with open kettle.

Weight: 32,5 kg with empty kettle.

Drinking water connection

Pressure: Dynamic pressure min. 1 bar
at 2.5 litres/min.
Static pressure max. 8 bar non-shock.

Connection: Stop valve G3/4" male
max. 1 metre from machine.
A backflow prevention device
(type EB) must be installed
immediately downstream of the
shut-off valve.
Minimum clearance under tap
250 mm (for water stop).

Connection: The water connection must comply
with the applicable regulations /
NEN 1006 standard and be easily
accessible at all times.
The distance to the power
connection should be at least 30 cm.

Power connection

Connection: 230 VAC, 50 Hz, 16 A earthed
wall socket within 2 metres
of machine.
Preferably on a dedicated
electrical circuit.

Connection: The power connection must
comply with the applicable
regulations / NEN standards and
be easily accessible at all times.
The wall socket must not be
beneath the water connection.
Distance to drinking water
connection must be at least
30 cm.

Power: Max. power consumption:
2840 watts.

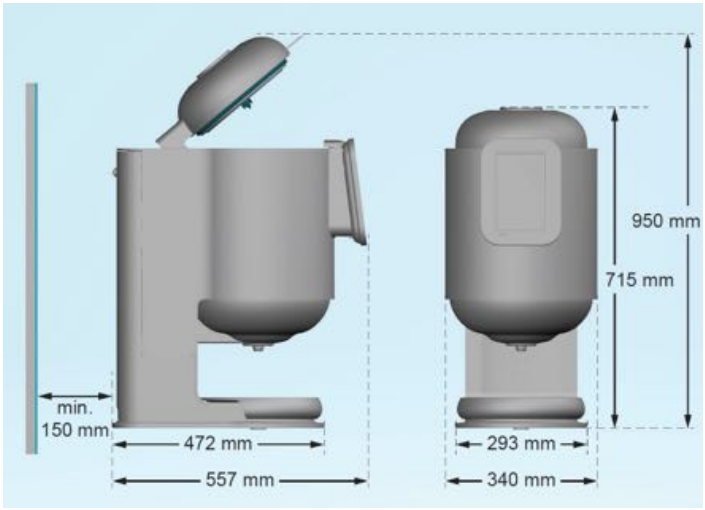
Options

Cleaning: Flexible cleaning pipe with 19
litre waste container at the
front. Drawing B1.
Or permanent drain connection
through own countertop.
Drawing C1.

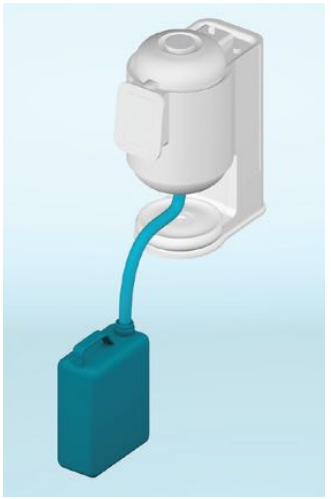
External water connection:
Drinking water container, 15 litre,
incl. submersible pump.

Payment systems:
Free dispensing.
Prepared with MDB connection
for card or coin acceptor.

A1 A2



B1



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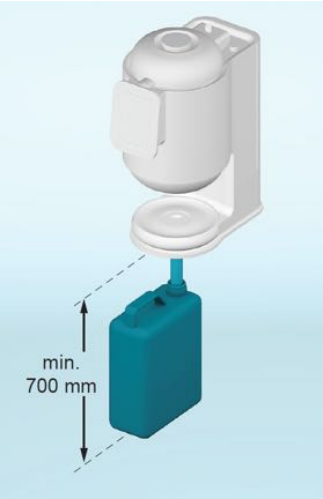

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