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Cooler futures

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SPECIAL REPORT

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EVENT PREVIEWS

Vending Paris, AVEX, BWCA

INSIDE latest cooler, coffee and vending industry news and innovations

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Issue 55 - February - March 2015

Innovations

Rheavendors telemetry technology



Vending machines enabled with the world's most advanced telemetry technology are set to save UK operators and facilities managers up to 80% of costs on current engineering interventions, according to vending equipment supply company, **Smart Vend Solutions**.

The advancement represents a significant time, and cost, saving for operators as it removes the need for manual repairs and restocking requests, potentially reducing the average number of costly engineering call-outs per year from three to one. This is based on extensive field tests carried out by **Rheavendors Servomat**, in Germany last year, on a sample of 20,000 machines.

Representing a huge technological advancement

for the UK's vending machine operators, new software and hardware developed by one of the most established names in European vending manufacturing, Rheavendors, could dramatically change maintenance and operation procedures.

By linking each machine to a centralised 'always on' IP communications system, the usage, maintenance, potential mechanical failures and reverse calculated stock levels of every unit is automatically



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SO° UP Pure Touch water dispenser

Sodastream Professional has launched the SO° UP Pure Touch; a new point of use water dispenser for cold, sparkling and hot water.

Designed to meet the needs of home and office market sectors, the new machine is the result of 'incessant technological research' and features touch-screen capabilities, as well as an electronic volumetric dosing system.

Produced in Italy using high quality eco-friendly materials, SO° UP Pure Touch benefits from modern styling and offers white lacquered, stainless steel and matt black finishes. Sodastream Professional's latest innovation is also available in an undersink model. ■

fed back to the machine provider Smart Vend Solutions' external operations management database.

The TM.On software is able to directly correlate the amount of, for example, coffee beans ordered by the client with the precise amount dispensed before automatically scheduling a pre-emptive delivery while also instantly relaying any maintenance issues. Furthermore, pre-emptive delivery ordering, which balances sales versus stock levels, is designed to ensure machines never run out of coffee, milk or cups, therefore significantly reducing lost revenue through machine down time.

To ensure the uninterrupted functionality of the machines, Smart Vend Solutions has launched a box swap 'pool' maintenance system. Any machine owners reporting any serious pre-emptive maintenance issues are simply talked through solutions by the factory trained help desk or replaced by an identical machine before being refurbished and placed back in the 'pool' for the next swap.

The launch of the new telemetry technology comes just a month after Smart Vend Solutions was launched to the UK market, heralding the arrival of the world's first vending machine enabled for facial recognition, the Luce X2 Touch TV. ■

Mains-fed coolers

Sodastream Professional brand refresh and cooler launch

BWCA member **Sodastream Professional** is the business-to-business division of Sodastream International Ltd (SI). Established in 1997 under the name of CEM Industries, the company, which was acquired by SI in 2011, is involved in the water cooler industry and boasts a wealth of experience in the field of industrial refrigeration. Over the years the company has evolved, becoming an important international brand that offers a wide choice of POU beverage dispensing, refrigerating and carbonating equipment both for the household and professional use. Here, Sodastream Professional general manager, Marco Celli, and marketing and key account manager, Arianna Linguerri, discuss the brand's new corporate image and the launch of the new SO° UP Pure Touch water cooler.



Marco Celli

MC: We are proud to celebrate the launch of a new corporate image, which is the result of a project aimed at re-branding. The purpose is to improve the communication of our business offer and reaffirm our orientation to innovation.

AL: With the acquisition, SodaStream broadened its horizons to include sales into out-of-home channels. We are the Professional division and we have chosen grey as a corporate colour to act as a recognisable element of our company's visual identity and to best represent our spirit of professionalism and solidity.

MC: This is just one step in our plans for business growth. During the years, starting from the establishment of the



Arianna Linguerri

company, we have worked very hard with the purpose of increasing our growth opportunities and today, we can say we have built a solid reputation on the global market. Our priority is our customer's expectations and needs and we commit daily to ensure the highest standards of excellence.

AL: Technology, innovation and quality are the values that have always characterised our company philosophy. Our mission is to provide our customers with fast, innovative and reliable solutions even to the most demanding requests. We are a partner to our clients. Our strategic advantage is a combination of quality and innovative products, detailed

technical expertise, support and careful customer service.

MC: Remarkable investments plans are made every year by the company through research into innovative solutions in the technological, environmental and energy-saving fields. The R&D department is the core of our company. Over the years, we have enhanced our product offering with a portfolio of hi-tech solutions developed in partnership with well-known international designers.

AL: Good quality design is an integral part of our strategic plans. The most recent success of Sodastream Professional is the launch of the new SO° UP Pure Touch water cooler designed by Stefano Giovannoni, one of the most important, and well-known, Italian designers. SO° UP Pure Touch is a new POU water dispenser for cold, sparkling and hot water targeted specifically for the home and office segment. An expression of contemporary and ultra-modern design, it's a product with a high technological value.

MC: I am proud to announce the achievement of such high standards significantly represented by our new SO° UP Pure Touch. We strongly believe in good and profitable business opportunities arising from the launch of our new water cooler, which is the result of incessant technological research and a symbol of the most valuable Italian design. Entirely produced in Italy where our factory is based (Tavullia – PU), the new SO° UP Pure Touch is a unique product for performance, functionality and ecological sustainability.

And this is just the beginning; SO° UP belongs to a new line of unique and stylish products we are creating with the idea of offering a selection of innovative, hi-tech and contemporary products in all the international markets. ■

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HPC testing

An issue that will not go away

by Mike Hurst

In 2002 the World Health Organisation concluded that the HPC (Heterotrophic Plate Count – also known as TVC) of drinking water was not harmful. Yet in the UK the water from mains-fed systems continues to be routinely tested for HPC and flagged as ‘fail’ against rather dubious standards. Two questions must be asked; why is the testing being done at all, and how can the standards used be justified?

The testing seems to result from a requirement, stemming from the Control of Substances Harmful to Health Regulations 2002, that Legionella risk assessment must be carried out on UK water supplies. Most businesses do not have the required expertise and quite an industry has sprung up to provide guidance. Many of these companies have laboratories that offer Legionella and HPC testing, which of course their clients feel they need. A ‘fail’ of a test invariably results in a follow up sampling test which is pointless and costly.

Trade associations abandoned a numerical maximum limit for HPCs in both mains-fed and bottled water

I was recently told by a testing laboratory that ‘there has to be a maximum level at which to draw the line’. Yet long ago the trade

associations (for very good reason) abandoned a numerical maximum limit for HPCs in both mains-fed and bottled water so you will get no guidance there. ‘No limit’ is not acceptable to some testing laboratories and ‘experts’.

Are these heterotrophic bacteria harmful?

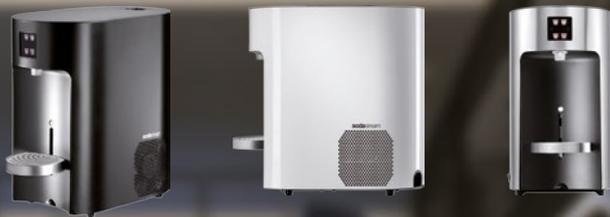
The World Health Organisation says no;

3.2 Plumbed-in Devices

Bacterial growth occurs in plumbed-in domestic water devices (including water softeners, carbon filters etc) and plumbed-in commercial devices such as beverage vending machines. HPC values in water samples typically increase in such devices. Increases of HPC (due to growth) in these devices therefore do not indicate the existence of a health risk, so long as the entry water meets acceptable water microbial quality norms (eg WHO Guidelines for Drinking-water Quality). Appropriate maintenance of these devices is required for aesthetic reasons (see section 2.4) eg per manufacturers’ recommendations. (Taken from WHO / SDE / WSH / 02.10). ■

SO° UP, SO UNIQUE

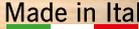
The excellence of Made in Italy design



SO° UP PURE TOUCH is the maximum expression of ultra-modern design and high technological value of Sodastream Professional water refrigerators.



sodastream™
PROFESSIONAL

Dispensing Equipment Innovation  Made in Italy

www.sodastreamprofessional.it

Design by Stefano Giovannoni