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Fountain Master home beverage system launches CO₂ refill solution



After five years of development, accumulating an intellectual property portfolio of issued and pending patents, trademarks and web domains, **Fountain Master** is set to introduce several new products in the at-home, cold-beverage market. The first of

these will be the launch of the company's CO₂GO Filling Stations, which provide home beverage users the convenience of refilling their CO₂ cylinders for under \$10.

The CO₂GO Filling Station is an automated vending machine that refills CO₂GO branded CO₂ cylinders. Similar in size and function to a Redbox machine, CO₂GO Filling Stations will be placed in locations easily accessible to the public, including local grocery stores, pharmacies and food markets. CO₂GO cylinders will be compatible not only with the Fountain Master cold-beverage system, but with other countertop beverage systems, including SodaStream sparkling beverage makers and Samsung refrigerators. An autumn 2016 launch is expected on a regional basis with a US-nationwide expansion to follow.

"Instead of trying to recreate a CO₂ cylinder exchange system to work with our beverage makers, similar to what SodaStream uses, we simply decided to find a better way to provide consumers with an affordable, convenient way to purchase and refill their CO₂ cylinders," explained Fountain Master founder and chief executive officer Frank Tansey.

Fountain Master is currently developing strategic partnerships with high-traffic retailers including grocery stores, big-box retailers and convenience/drug stores to co-locate the filling stations in easily accessible store properties that highlight CO₂GO visibility and increase consumer access to CO₂ cylinder refills. Automated processes, strategic partnerships and new internet technologies will limit machine

service costs and consumer retail costs.

Once the company's CO₂GO Filling Stations are available nationwide, Fountain Master will then launch its patented single and multi-serve cold beverage maker within the marketplace. The system will be available in the spring of 2017 with home units selling for under \$140. The Fountain Master cold-beverage maker will introduce never-before-seen IoT (Internet of Things) technologies in a countertop appliance including integrated Wi-Fi, multiple sensors, a smartphone app, data-sharing with third-party interfaces, behaviour insight and analysis on consumers' beverage consumption, automated notifications and inventory tracking. ■



Whi-Caffè IV Edge



Korea's **Chungho Nais Corporation** has launched the Whi-Caffè IV Edge Italian capsule coffee maker.

Aimed at the office coffee service market, it claims to be the World's first all-in-one counter-top coffee maker, hot and cold water purifier and ice-maker.

With a footprint of 290mm x 520mm, the unit features an automatic tank cleaning system, RO membrane filtration, UV steriliser and an LED operating screen. ■



Oldenburger coffee cream in curve style portion pack

A portion pack for coffee cream that fits perfectly between cup and saucer and doesn't splash when opened: the Dairy Drop made for Oldenburger coffee cream impresses users with its innovative design and improved opening mechanism. The portion packs are not only easy to open without splashing, but also enable pouring without spilling. Another benefit of the drop design is its perfect fit with the curves of cups, mugs and glasses. As a result, the portion

pack will not fall from the saucer when a drink is served – a huge plus for waiting staff.

The idea for the innovative portion pack arose from a collaborative project by an interdisciplinary team of **DMK Group** employees. The research & development, production, marketing and sales specialists wanted to create a novelty that would not only give the brand a distinctive edge over competitors, but also deliver functional value added for

servers and guests. The DMK team members discussed new approaches in an idea workshop, while a graphic artist visualised their thoughts. The outcome was decided relatively quickly: a drop-shaped version.

"The plan was to design a shape that looked attractive and was also more practical than the little round packs," explained Martin Ehrhardt, director sales & marketing international for Oldenburger, DMK Consumer. "We pulled that

off with the Dairy Drop. Many of our international customers from hotels, restaurants and the catering business are thrilled with the innovative shape." The drop aroused a great deal of interest even when first presented at trade shows, and the portion pack has now received a number of awards for its design and ease of use. Answering to the slogan 'taste meets innovation', the 7.5g pack contains the finest Oldenburger coffee cream with a fat content of 10%. ■