



99 spoons machines are certified by NAMA NSF (NSF) (SF) (SF)









Host a 99 Spoons Soft Serve Kiosk

At 99 Spoons we are looking to establish partnerships with every high foot traffic location in North America that wants to offer customers a delicious, affordable soft-serve treat with multiple toppings options, served by a little robot, and in 45 seconds or less.

We have a generous profit sharing commission program that consists of a net profit share, or monthly floor space rental which allows everyone to win.



Location Categories We Service



Food service Accounts

- Hospitals
- Universities
- Colleges
- High Schools and Sports Stadiums



Retail Accounts

- Grocery Stores
- Shopping Malls
- RestaurantsAirports and
- Airports and Food Halls



Corporate Accounts

- Cafeterias and Break Rooms
- Government Buildings
- Car Dealerships
- Corporate Office Building Lobbies



Family Fun/ Amusement

- Amusement
- Trampoline
- Movie Cinemas
- Tourist Attractions
- Bowling and Laser Tag











PROFESSIONAL OPERATORS



QUICK RESPONSE TIMES, RELIABLE EQUIPMENT



Technical Specs

- **Machine size** Vending Machine 76.4"(H) x 38.7"(W) x 36.6"(D)
- Electrical Requirements Circuit/Outlet
 - Phase Single
 - Voltage 110V (no less than 105V during heavy draw)
 - Running Amps 25A
 - Frequency 60HZ
- Payment System Nayax Touch
- Accepted Methods Card, Mobile Pay, QR Code
- Card Capabilities Chip, Swipe, Tap
- Cards Accepted Visa, Mastercard, Discover, AMEX
- Mobile Accepted Samsung Pay, Apple Pay, Google Pay, WePay

- Hopper Volume 4.4 gallons (140 4oz services approx.)
- Freezing Cylinder Volume 0.26 gallons
- Cups/Spoons Capacity 140 CUPS
- Topping/Syrup Containers 3 Each (option for additional fourth container)
- Operating System Android 4.7
- Telemetry Cloud Based
- **Compressor** Embraco 1.4hp
- Touch Screen 32"
- Auger Motor Frequency Conversion 0.75kw
- UV Light Cleaning During night mode self cleaning mechanism
- Pasteurization When in night mode machine kills bacteria allowing for extended product shelf-life

5 simple steps to set up

1.



Plug in the 99 Spoons Kiosk (standard 110v/60hz power supply)

2.



Pour in soft-serve liquid

4.

Place the cups and spoons in the appropriate holders

3.



Fill up the three toppings and three hot sauce canisters

5.



Turn on the kiosk and start making sales!

How It Works

Requesting and receiving a robotic soft-serve kiosk is simple. Here's the process.

- Contact us by visiting www.99spoons.com/hostakiosk
- We will contact you within 24-hours to set up a call.
- If your location qualifies and we, or one of our partners has the ability to service your area then we will send you a copy of our location agreement so you can reserve a kiosk.
- · Once the agreement is signed and prior to installation one of our friendly representatives will visit your location
- · with a checklist to make sure you have everything we need.
- On installation day we will need 2-3 hours to make sure everything is in perfect order for us to begin operating.
- If possible we would love to launch the kiosk with a small event.



What do we need from you?

- 10 square feet of floor space
- Access to a dedicated 110/25V Power Supply.
- 3-compartment sink for cleaning purposes. If not, we will use a portable sanitizing cleaning cart.

F.A.Q

How Big Is The Robotic Soft Serve Kiosk?

Our soft-serve kiosk's Dimensions are H75.6" x W38.6" x D35.4"

Do I Need To Do Any Upgrades?

No, our soft-serve kiosks will only require one standard 110V electrical plug in. The kiosk is entirely self-contained and does not require any plumbing.

Are The Kiosks Certified?

The Kiosks are Intertek & NSF Certified.

How Much Money Will Come Back To My Location?

We generally offer a share of gross revenue to most locations however some locations are more interested in renting their floorspace to us. We are open to both. We also love working with locations that are open to subsidy programs (generally wellness initiatives) for employees.

What If There Is A Problem With The Kiosk?

Our kiosks feature cloud based remote monitoring software that notifies us immediately if any issues arise. When this happens the owner of the kiosk will quickly respond to the issue. We also provide direct contact info on every kiosk for your customers to contact the owner in the event of an issue.

Do You Need To Use Any Of Our Facilities?

Although it is not required, if you do have a 3-compartment sink on site we would love to use it, so we can keep the kiosk sanitized and adhere to health and safety standards mandated by the local health department.

What Do I Need To Do As A Location?

You and your staff have no ongoing responsibilities. The kiosk owner will check on the kiosk as often as necessary and will handle all cleaning and maintenance of the kiosk.

Operator Name:	Business Name:
Contact Ph:	Email:







