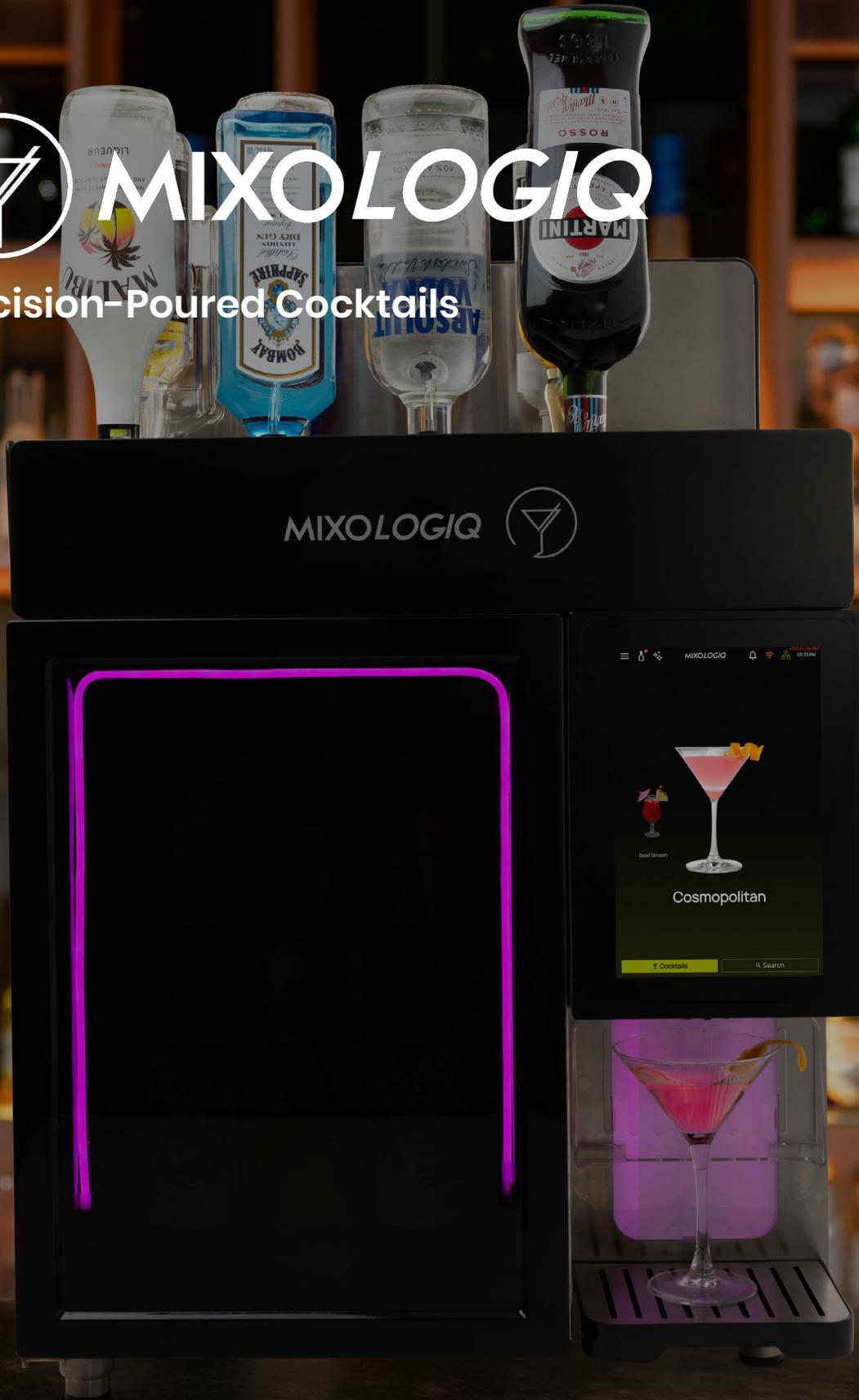




MIXOLOGIQ

Precision-Poured Cocktails



Premium cocktail automation for speed, consistency, and profit.

THE NEW STANDARD IN COCKTAIL SERVICE.

We believe every venue deserves the ability to serve high-quality cocktails with ease. MixologiQ sets the new benchmark in automation, blending bar-quality taste with technology that empowers every operator.





MORE THAN JUST A MACHINE. A SMARTER WAY TO SERVE.

Mixologiq is more than a machine. It's a complete platform that unites precision engineering, plug-and-play simplicity, and integrated digital tools. From recipe management to performance tracking, Mixologiq gives venues complete control over cocktail service at scale.



BUILT TO SOLVE REAL HOSPITALITY PAIN POINTS.

The challenges across hospitality are clear. MixologiQ was designed to address what matters most to operators:

- Staffing shortages → Simplify operations so service runs smoothly, even with limited or rotating staff.
- Rising costs → Deliver cost control through accurate pours and reduced ingredient loss.
- High demand → Increase throughput during peak hours without compromising guest experience.
- Menu limitations → Expand your cocktail offering with ready-to-use classics and the freedom to add your own signatures.





PRECISION COCKTAILS. ZERO GUESSWORK.

Every cocktail is poured to its exact recipe. The result: bar-quality taste delivered reliably, shift after shift. Guests enjoy consistency, and venues enjoy stronger brand trust.

TWO MODELS. SHARED STRENGTHS.

Mixo 8 and Mixo 20 share the same Mixologiq DNA. Both are intuitive, robust, and supported by the full platform. The difference lies in application: Mixo 8 is compact for focused menus and smaller venues; Mixo 20 is built for versatility, larger menus, and high-volume operations.



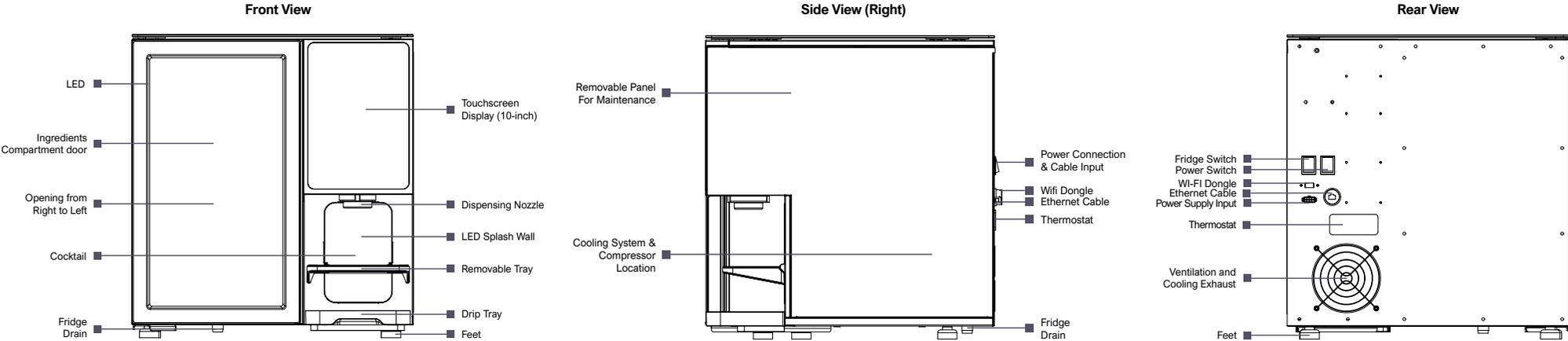
COMPARE AT A GLANCE

	MIXO 8	MIXO 20
Capacity	8 refrigerated bottles	20 bottles (8 refrigerated, 12 ambient)
Cocktail Range	Preprogrammed with 30 recipes	Preprogrammed with 100+ recipes
Dimensions	50 (W) x 52 (D) x 56 (H) cm 19.7" (W) x 20.5" (D) x 22.1" (H)	57 (W) x 57 (D) x 95 (H) cm 22.4" (W) x 22.4" (D) x 37.4" (H)
Net weights	35 kg (77 lbs)	54 kg (119 lbs)
Service Speed	Under 30 seconds	Under 30 seconds
Screen	10.1" touchscreen	10.1" touchscreen
Certifications	CE, UL, NSF, UKCA	CE, UL, NSF, UKCA
Cleaning	Semi-automatic cleaning cycle	Semi-automatic cleaning cycle
Connectivity	Wi-Fi + Ethernet	Wi-Fi + Ethernet
Back Office	Centralized performance tracking and recipe control	Centralized performance tracking and recipe control
Best For	Hotels, bars, pop-ups, mobile venues	Resorts, clubs, cruise ships, high-volume venues
Core Benefit	Smart efficiency in a compact footprint	Creative flexibility and full-menu automation

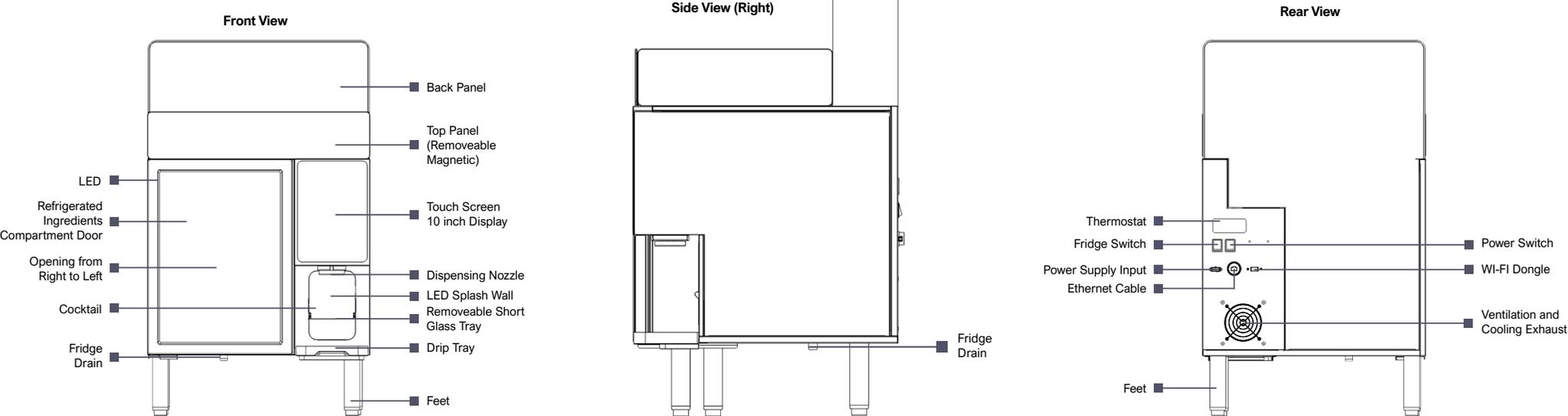
MIXO 8: Built for Simplicity | MIXO 20: Designed for Variety

ENGINEERED FOR HOSPITALITY. READY FOR SERVICE.

MIXO 8



MIXO 20



TAILORED SOLUTIONS FOR EVERY VENUE



BARS

Today's Reality

If you run a bar today, you already know staffing is harder—but guest expectations keep rising.

The Challenge

When service slows or drinks come out inconsistent, it affects more than just wait times — it hits your reviews, your costs, and your bottom line.

The MixologiQ Advantage

MixologiQ delivers chilled, precisely measured cocktails in under 30 seconds. No extra training. No overpouring. Just consistently great drinks—every time, every shift.



CRUISE SHIPS

Today's Reality

At sea, consistency isn't optional — it defines the guest experience.

The Challenge

Guests might forget their room number—but they remember waiting too long for a drink or getting something off-brand. With rotating crews and limited space, maintaining quality across multiple bars is tough.

The MixologiQ Advantage

MixologiQ ensures consistency across every deck. Compact, easy to install, and ready to serve premium cocktails fast, even with a rotating crew.



HOTELS & BNBs

Today's Reality

Offering cocktails shouldn't depend on whether your bartender showed up.

The Challenge

Many hotels don't have a full bar team. That means missed upsells, inconsistent drinks, or no cocktail service at all—especially during off-hours.

The MixologiQ Advantage

MixologiQ is compact and intuitive. Any team member can serve high-quality drinks in seconds, with every pour tracked and every drink consistent.



LOUNGES

Today's Reality

In a lounge, the drink is part of the atmosphere.

The Challenge

When staff are stretched, cocktails can fall behind. Guests wait. Quality drops. The premium feel disappears.

The MixologiQ Advantage

MixologiQ helps lounges deliver elegant, consistent cocktails—quietly, efficiently, and without breaking the vibe.

TAILORED SOLUTIONS FOR EVERY VENUE



ALL-INCLUSIVE HOTELS

Today's Reality

When drinks are unlimited, your liquor costs shouldn't be.

The Challenge

Over-pouring, long queues, and inconsistent drinks can ruin the guest experience—and destroy your margins.

The Mixologiq Advantage

Mixologiq controls portions, speeds up service, and reduces waste—so you can deliver five-star drinks without five-star costs.



RESTAURANTS

Today's Reality

You've nailed the kitchen. But if cocktails are slow, the whole service suffers.

The Challenge

Servers wait at the bar. Guests wait at the table. One delayed drink can throw off your entire service flow—and impact profits.

The Mixologiq Advantage

Mixologiq aligns your beverage service with your culinary standards—fast, accurate, and consistent cocktails to match your operation.



NIGHTCLUBS

Today's Reality

When the dance floor's packed, your bar can't afford to fall behind.

The Challenge

Long lines mean lost orders. Over-pouring means lost stock. And when the numbers don't add up, neither do your profits.

The Mixologiq Advantage

Mixologiq pours chilled, perfectly portioned drinks in under 30 seconds—even during peak hours. Serve faster, protect your inventory, and keep the party going.

MEASURABLE RESULTS. TANGIBLE ROI.

MixologiQ delivers measurable financial and operational benefits for every venue.



Up to 18% less waste →
Every pour protects
margins.



Over 1 million cocktails
poured → Proven reliability
at scale.



Fast ROI → Many venues
achieve return within the
first year.



Lower labor costs →
Operational flexibility
across shifts.



1,000+ machines sold
worldwide → Trusted
globally.



SIMPLE TO USE. EASY TO MAINTAIN.

Mixologi is designed for hospitality teams, not technicians.

Setup is straightforward with plug-and-play installation. Bottles calibrate quickly, recipes load automatically, and upkeep is minimal thanks to semi-automatic cleaning. Training takes minutes, ensuring service continuity across changing teams.



Plug & play



Semi-automatic cleaning



Easy calibration



Quick staff training



Distributor support & preventative servicing