Sustainability Solution for Ice Cream Market



Current Ice Cream Sales Channel

Store-Based Retail Market Share SUPERMARKET 15km

Most countries have similar ice cream market share for various sales channels.

This skewed sales channel scenario need to be more customer-centric, to increase sales and be environmental friendly.





Non-Retail

e-commerce

- Long delivery lead time
- Need to buy in bulk

Growth with SMART & Sustainability

Tens of thousand unit

<1,000 per freezer



Happylce's IoT vending solution promotes sustainable growth with SMART features, energy efficient, streamlining inventory, and reduce CO2 emissions per sale

Reduction



Max 2.5km



e-commerce

Work with Most e-platfoms

Self Collection or Rider Delivery

Vending Machine Specification

vending mach	me specificat
Dimension (WxDxH)	720 x 900 x 1980 mm
Weight	260kg
Total Storage Volume	390 liter
Cooling temperature	-25°c
Rated Voltage	220-240 V~
Rated Power	205 watt
Rated defrost power	400 watt
Defrost system	Auto-defrost
Rated Current	0.9 A
Startup surge current	6.5 A
Refrigerant, Amount	R600a, 50g
Climate Class	T (16 to 43 °c)
Max sku & capacity	16sku, 600pcs



Trade

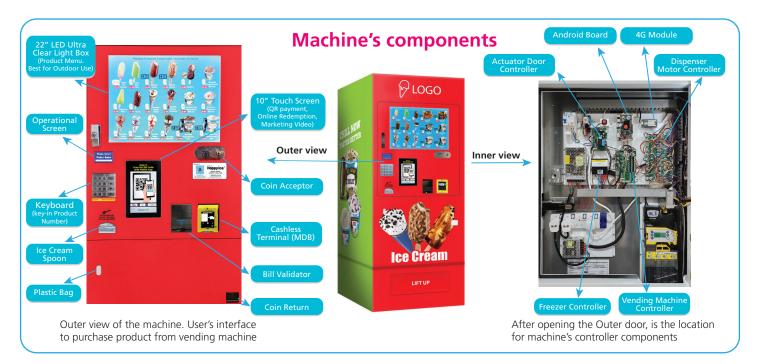
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SMART FROZEN **VENDING & SOLUTION**



happyice.com.sg



General Features

- Product Menu: 22" LED ultra clear light box, and 10" digital screen
- MDB compliant
- Cash (bill and coin) and cashless system compatible
- Guaranteed product delivery; if not, no money deduction
- Remote monitoring capability (live-view temperature, sales, inventory etc)
- Purchase-with-Purchase feature: second purchase to enjoy discount
- Available of spoon dispenser and plastic bag dispenser

Refrigeration

- Energy efficient (80% lower electric consumption than conventional frozen vending machine)
- High efficient refrigerant: R600a
- Auto defrost. During defrost, able to maintain all the time to be below freezing point, to ensure ice cream quality
- 12hrs thermal holding power (during power loss, can hold 12hours to keep ice cream remain safe)



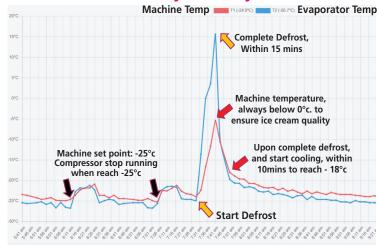
Live view machine status

Name	Temp1(°C) Δt1-t2		Inventory Status el, Sold, Balance/		Errors	Balance Stock	Remaining SKU#	\$ Sales (qty) Today Y'day Last7d Last30d	Status
		#31, 8, 13/21	#32, 22, 0/22	#33, 0, 15/15	#63, (9) 133/ 230506 336 06:00pm (40%)		13/19 (68%)	19.80 (11) 65.40 (22) 292.60(123) 1,002.40(491)	Online 4s ago
UFI- 2331		#34, 11, 4/15 #37, 15, 0/15	#35, 21, 0/21 #38, 4, 11/15	#36, 14, 8/22					Drop Sensor Enabled
	-24.4 55s ago 0.8	#41, 6, 4/10 #44, 4, 0/4	#42, 10, 0/10 #45, 2, 2/4	#43, 6, 4/10					Fan Speed 4477
		#61, 13, 13/26	#62, 5, 20/25	#63, 21, 4/25					Door Close
		#64, 20, 6/26	#65, 8, 17/25	#66, 13, 12/25					Coin 81.30

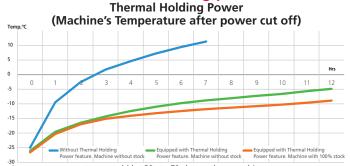
Cloud based live-view on machine status: temperature, inventory, sales, error, Coin & Bill equipment condition

Fully integrated with NAYAX cashless terminal: Provide pre-defined SMS alarm notification Detail Sales report

Auto defrost cycle, every 15hrs



Thermal holding power



Ice cream temperature would be 2°c to 5°c lower than machine temperature.

In the event of loss of electric power, this 12 hours thermal holding power feature, can protect ice cream from melt. This can reduce losses and ensure highest ice cream quality and customer satisfaction

Temperature (outdoor) Climate class: t (up to 43°c) 8 Days Temperature Graph, Machine Under Direct Sunlight

