

# One Shot<sup>®</sup>

In-cup Blending



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# The Concept

Many companies offer chilled or frozen beverages, most of them using conventional blenders that require labour intensive cleaning and create significant waste.

The One-Shot in cup blending concept overcomes such problems as each individual One-Shot cup is pre-packed at the dairy with frozen soft ice cream for milkshakes, or a frozen fruit concentrate for smoothies.

From the point at which the drink is selected, to the time it is served, neither the machine nor the operator comes into contact with the product.

## No waste

In-cup blending allows you to serve the ice cold beverages with zero waste

## No sanitising

The product is stored, blended and consumed in the cup which means no sanitising.

## No fuss

The concept allows multiple flavour and product choice without needing any other systems.



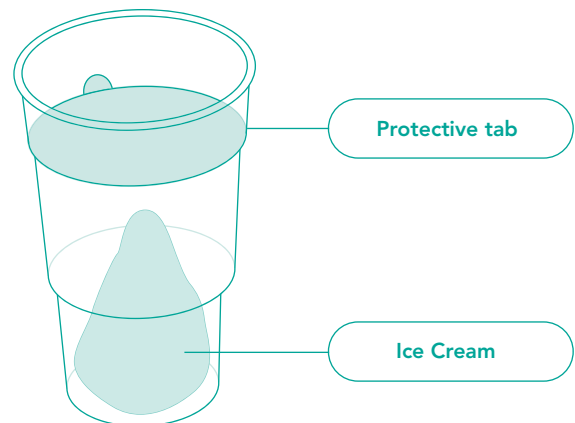
# One-Shot In-cup Blending

The key to the One-Shot in cup blending system is the smart blending lid - so called because the blending blade is located inside the lid itself, thus eliminating the need for cleaning blending jugs after each serving, as required on conventional blenders.

Specially designed individual One-Shot cups are pre-packed at the dairy with a frozen base using patented low temperature technology, and then delivered frozen to the store.

Just add water or milk, fit the smart blending lid and within 30 seconds you have a perfect iced beverage, milkshakes, smoothies or frappes, its that easy.

Now you can actually blend in the same container that is served to the customers. By using the One-Shot smart lid, a new level in blending has arrived.



No waste, sanitising or cleaning

just high speed operation



# Low Temperature Technology

In 2008 the invention of Magic Dust™ low temperature technology allowed One-Shot concepts to enter a new age for ice cream dispensing and frozen beverage blending.

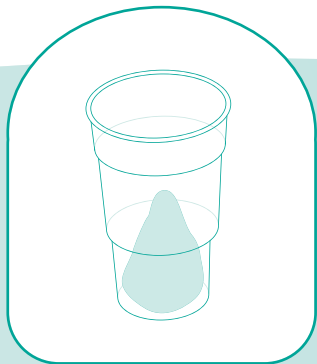
Frozen beverages can now be pre-packed as a frozen concentrated beverage “base” in the specially designed One-Shot blending cups and stored in any conventional freezer, even as cold as  $-24^{\circ}\text{C}$ .

Even at this temperature the Magic Dust™ ensures that the frozen base is still soft enough that when either milk or water is added it can be blended within seconds, for fantastically smooth milkshakes, frappes or fruit smoothies.

One-Shot technology allows you to see the true portion costs, whilst at the same time gives you perfect portion control, no waste and no cleaning. It is technology that determines portions costs and therefore profits.



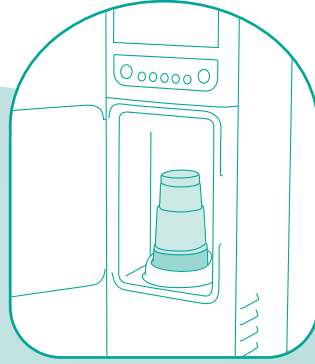
- Perfect portion control
- Negligible energy consumption
- No heat emission
- Low noise



1 Select your flavour choice from the freezer.



2 Add water and attach the blending lid.



3 Place the cup, upside down, onto the blending plate and blend.



4 Remove the plastic straw covering, insert a straw and enjoy.

# Personalised branding

The cleanliness and ease of use of the One Shot system speak for themselves. We are able to offer a personalised branding service for the blenders and containers so that you can sell the frozen beverages with your own company branding.

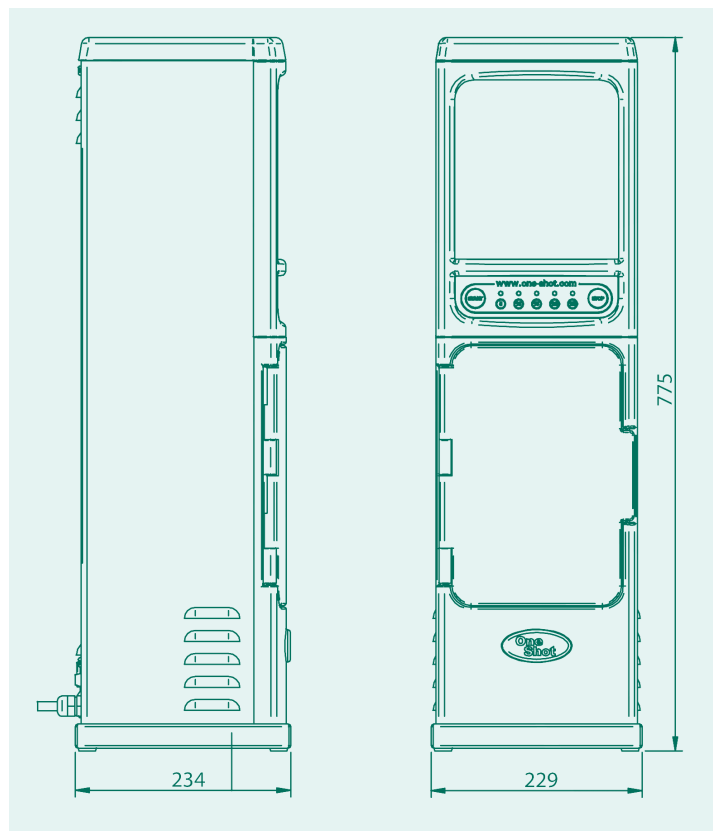


# Data



## OSR2 BLENDER TECHNICAL DATA

MAXIMUM HEIGHT:	775mm
MAXIMUM WIDTH:	229mm
MAXIMUM DEPTH:	234mm
INPUT VOLTAGE:	240v
FREQUENCY:	50 – 60Hz
FUSE RATING:	4 amps (T)
INPUT POWER:	650 watts
MOTOR SPEED:	15750 rpm (no load)
MOTOR OUTPUT POWER:	310 watts
WEIGHT:	16kg



NOTE: All information contained within this data sheet is intended as a guide only. Due to continuous development One-Shot reserves the right to change specification and information without notice and will not be liable for damages, consequential or otherwise as a result of using this information.



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