

One Shot[®]

Ice cream dispensing



Markets may determine your selling price, but it's technology that will determine your portion control and therefore your profits.

One-Shot gives you endless flavour choice with guaranteed product quality that can increase sales and profitability even further.

This booklet tells you how One-Shot technology can help you make true profits from ice cream



**“Ice Cream is exquisite.
What a pity it isn't illegal.”**

Voltaire

The Concept

Making money from ice cream and frozen desserts is not just a marketing issue. Profits are dictated by portion costs, staff training, machine costs and cleaning costs. One-Shot's ice cream dispensing concept addresses this situation.

It is the combination of the "Smart container" and "low temperature technology" that ensures the simplicity of the One-Shot concept.

Each individual container is pre-packed at the dairy with soft ice cream using "low temperature technology" and then deep-frozen until required. With this new technology the ice cream can be dispensed at temperatures as cold as -22c and with the Smart container the integrity of the product is guaranteed.

As the global leaders in our specialised field we have some 200 patents granted and pending covering these inventive features. This gives market protection for both our partners and ourselves; our mission statement clearly identifies this:

"Giving advantage to our customer partners by creating and sharing knowledge"

*Shane Robert McGill
Chairman of the One-Shot Corporation Limited*

NO waste NO sanitising

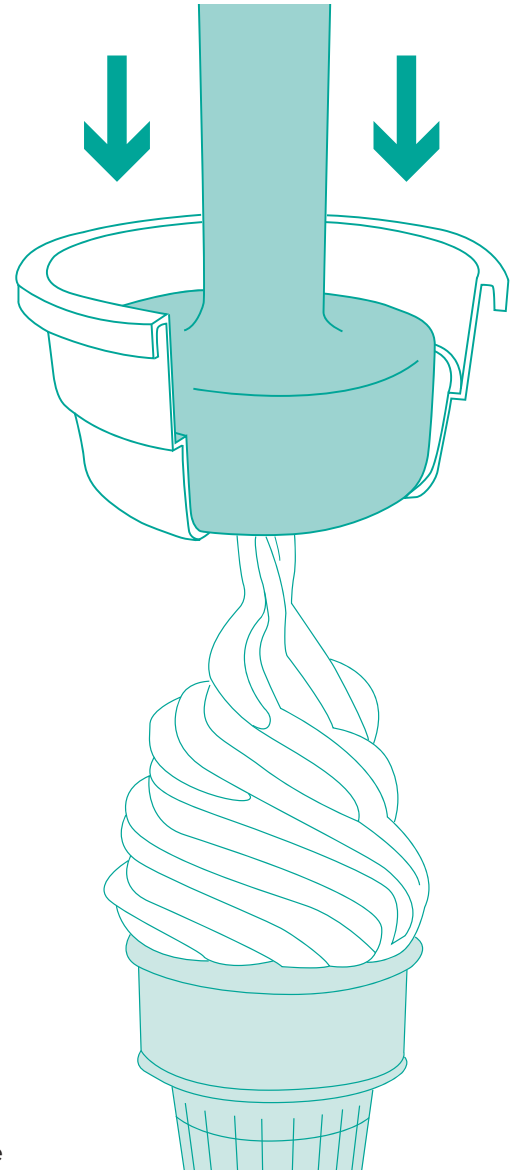
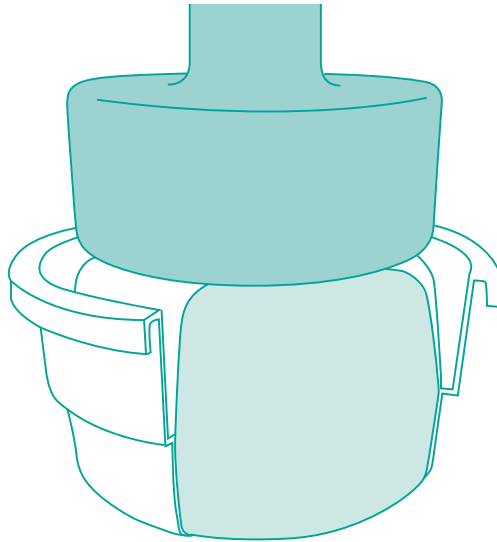
NO fuss

It is generally accepted that most soft serve machines are expensive sophisticated pieces of equipment, built to high engineering standards that with expert care and attention, will give many years of life.

However, the associated problems experienced with conventional soft serve machines are due to the inability of personnel to strip down, clean and sanitise, lubricate and reassemble the machine effectively on a regular basis.

All this can lead to high service costs and spare part replacement, not to mention the liquid ice cream mix remaining in the machine that becomes expensive waste during the cleaning process.





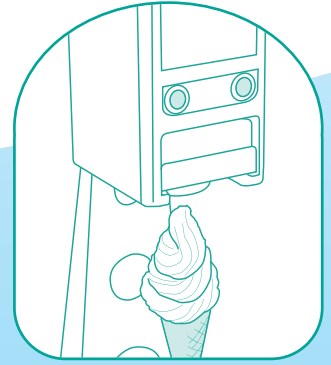
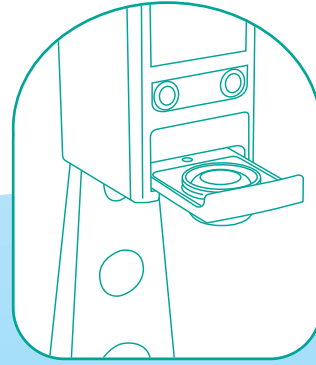
Single portion ice cream dispensing

The key to the single portion concept is the Smart container, each individual container is pre-packed at the dairy with soft ice cream and delivered frozen to the store, ensuring total product integrity.

As the ice cream can be dispensed at -22°C most standard freezers can be used for storage, this reduces capital investment and allows the dispenser to be installed anywhere.

When you have made your flavour choice from the freezer, the protective label is removed from the base of the Smart container exposing the star shaped extrusion hole. The Smart container is then inserted into the dispenser where an automatic plunger applies pressure to the lid of the container, which is designed to turn inside out, forcing the ice cream through the extrusion hole.

At no point during dispensing does the dispensing plunger come into contact with the ice cream, allowing continuous dispensing with endless flavour choice.



1 Select your flavour choice SMART container from the freezer.

2 Remove the protective tab.

3 Place into the dispenser.

4 Within seconds a delicious soft ice cream is dispensed. No waste and no sanitising.



SMART containers

Ice cream dispensing

The One-Shot SMART containers consist of a cup base, with removable protective tab, and a lid, all manufactured from PE plastic. The whole assembly is fully recyclable.

The normal ice cream volume filled on the filling machine is 165ml. Most filling machines are able to fill these containers. However, a sample container should be sent to your filling machine manufacturer for confirmation.

You can fill the SMART containers with ice cream or any other frozen dessert. The product can have inclusions such as fruits, nuts, chocolate pieces and cookie pieces.

One-Shot can recommend manufacturers of filling machines should you need to purchase one. Upgrading of existing filling machines may be offered – depending upon the model.

SMART containers with different dimensions can be produced for those companies looking to have only their product dispensed through their dispensers.

More information is available upon request.



Dispensers

Mount on wall, counter or freezer

The simplest automatic ice cream dispenser in the world. Just plug into your standard electrical wall socket and you are ready to dispense more than 140 ice creams per hour. Perfect portion control, no waste and no sanitising!

- No waste
- No Sanitising
- Perfect portion control
- Negligible energy consumption
- No heat emission
- No noise

Low Temperature Technology for Ice Cream



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

Traditionally it had been necessary to use a special tempering cabinet to “warm” the ice cream to a suitable dispensing temperature before serving. However, using MagicDust™, ice cream can now be dispensed at temperatures as low as -22 Centigrade (-8 Fahrenheit), straight from the freezer.

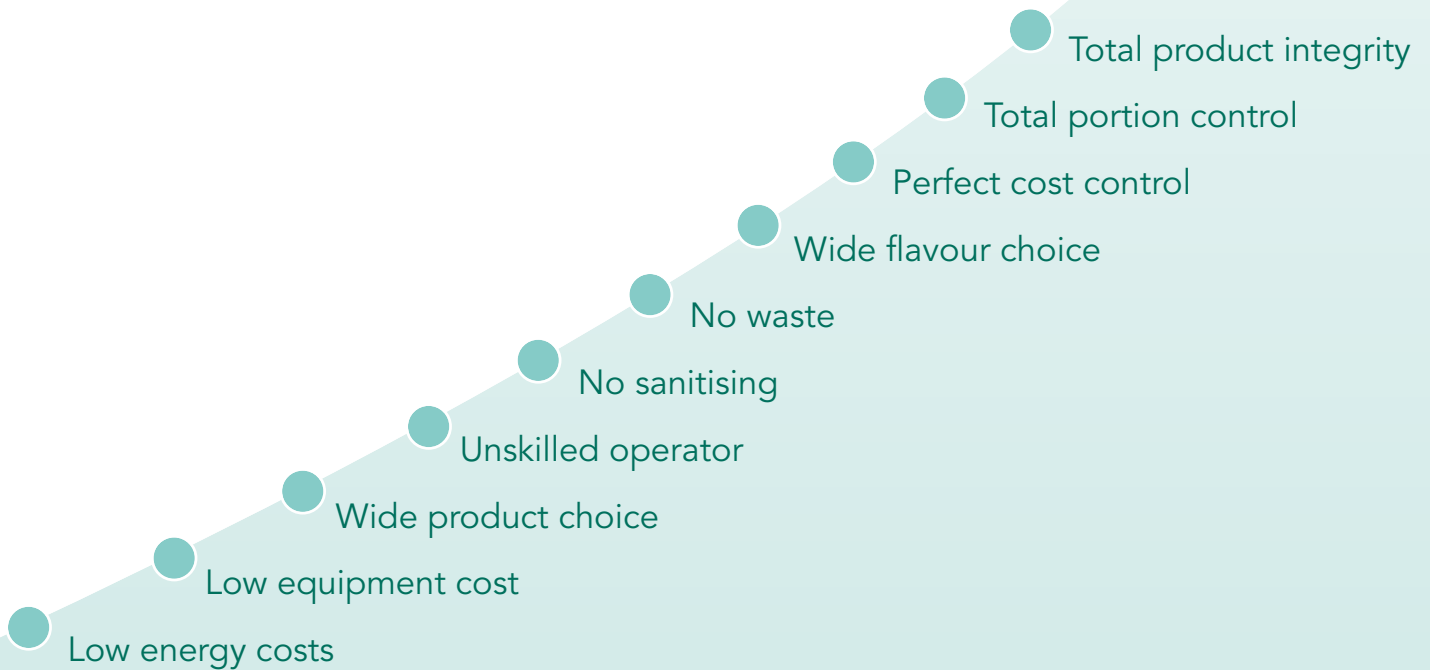
This greatly reduces capital investment, allows the dispenser to be installed anywhere and for endless numbers of portions to be sold easily and efficiently.

It is important to understand that the One-Shot extrusions technology is different from that used for producing traditional hard or soft serve ice cream. The final product may look and taste the same or similar but the formulation is very different.

Profits with One-Shot

The One-Shot concept is low cost. Simple, easy to operate, cost effective, free from the nightmare of sanitising, and with a return on investment counted in months, an accountants dream.

One-Shot enables you to exactly calculate your true portion cost and allows you to be sure that your profit levels are where they should be.



Personalised branding

The One-Shot dispenser is ideally suited for customised branding, increasing visual awareness at the point of sale.

We are able to offer a full personalised branding service for the dispensers and freezers, alternatively you may wish to adopt the one-shot branding, or a combination of both.



Data



OS7 DISPENSER TECHNICAL DATA

MAXIMUM HEIGHT (with counter stand)	881mm
MAXIMUM WIDTH: (with counter stand)	276mm
MAXIMUM DEPTH: (with counter stand)	355mm
MAXIMUM WEIGHT: (with counter stand)	19kg
INPUT VOLTAGE:	100v – 250v
FREQUENCY:	50 – 60Hz
FUSE RATING:	4amps (T)
MAXIMUM POWER:	11watts
INTERNAL POWER SUPPLY:	24v

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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