

One Shot[®]

Powder-in-cup



Powder-in-cup

The Concept

Many companies offer powders for blending with liquids to produce either chilled or frozen beverages, most of them using conventional blenders that require labour intensive cleaning and create significant waste.

The One-Shot blend-in-cup concept overcomes such problems by having the product sealed into the cup using a removable heat sealed aluminium foil and individual blending lid that allows the drink to be produced in its own disposable container.

From the point at which the drink is selected, to the time it is served, neither machine nor 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.

Our unique blending concept of sealed Powder-in-cup, IcePaste™ and Blender allows you to make delicious Milkshakes, Smoothies, Frappes, Fruit Slush, Iced Mocha and Iced Cappuccino without waste, without sanitising and without fuss.



Equipment set

The One-Shot equipment set includes:

One-Shot blender (excluding graphics)

Fully insulated IcePaste™ box

IcePaste™ Jug

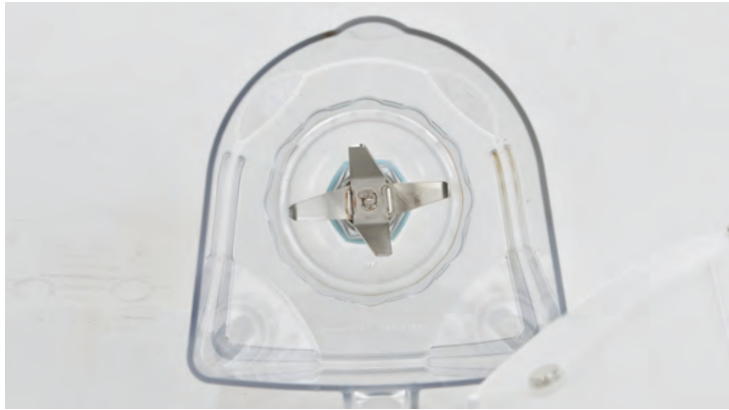
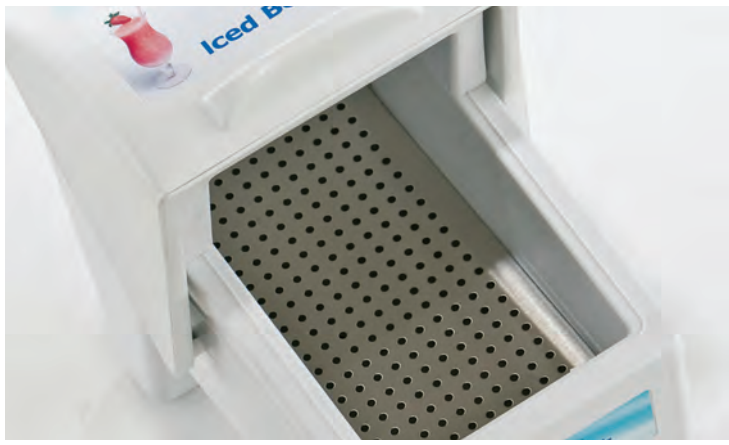
IcePaste™ Scoop

2 x Powder-in-cup holders (3 stacks)

1 x disposable lid holder (3 stacks)

Instruction book

Operational video



IcePaste™ Pre-blended soft ice crystals

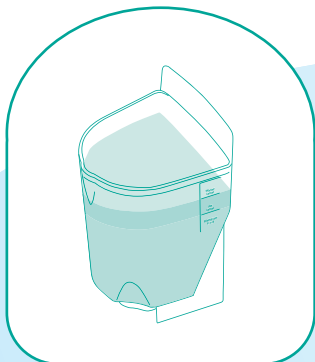
IcePaste™ is the trademarked name given to the mixture of ice and water used in the preparation of our frozen beverages. When added to the wonderful flavours in the powder-in-cup container it makes a delicious iced drink easily, cleanly and with minimal waste.

Icepaste™ is pre-blended using the jug provided. Ice cubes are added to the indicated level and topped up with water. After putting on the lid the jug is placed

in the blender, 'Start' is pressed and the blender does the rest. The contents of the jug are then poured into the insulated IcePaste™ box ready for use. 10 minutes of preparation time gives enough IcePaste™ for approximately 40 frozen beverages.

Furthermore a push feed tap on the IcePaste™ box allows chilled water filtered from the box to be used when making the Frozen Beverages.

Making the IcePaste™



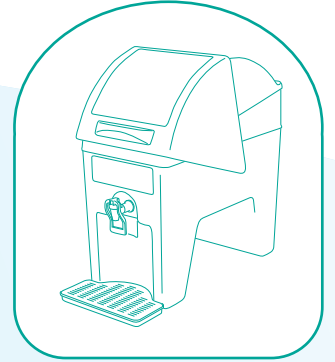
1 Add ice cubes and water to indicated levels.



2 Place the lid and put the jug into the blender. Blend for 30 seconds.



3 Pour blended IcePaste™ into insulated IcePaste™ box, ready for use.

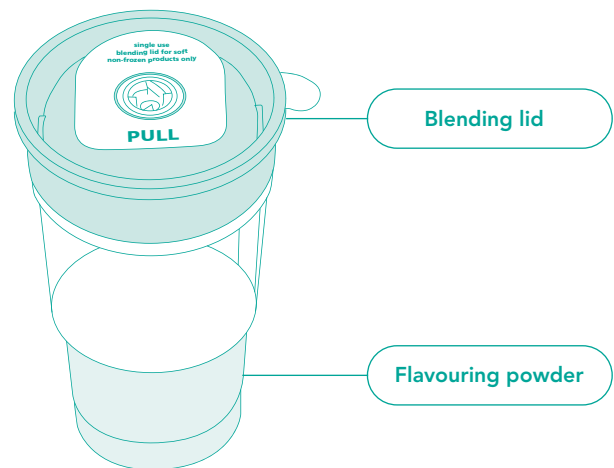


4 Excess water is drained off and used to make frozen beverages.



One-Shot In-cup Blending

Our unique Powder-in-Cup solution is perfect for all retail users. The premixed ingredients are stored in the cup at room temperature ready to use. Once the aluminium foil is removed, they are mixed with IcePaste™ and then blended 'in-cup' using the single use blending lid. In a matter of seconds the drink is ready to serve - simply remove the tab and insert a straw.



The Flavours



vanilla



strawberry



chocolate



banana



mocha



cappuccino

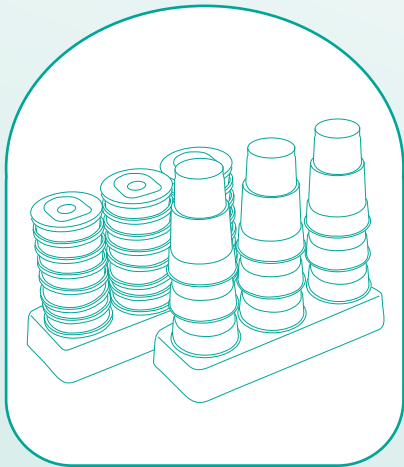


lemon/lime

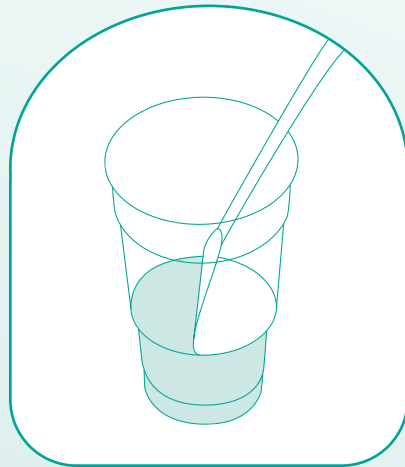


The Blending

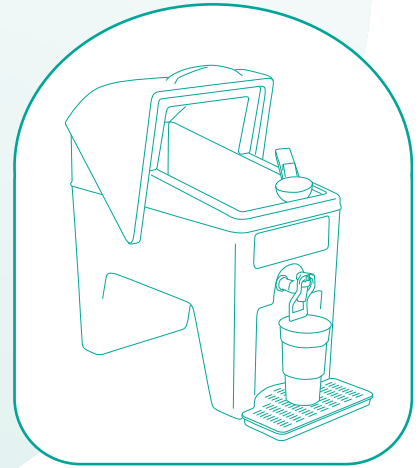
So simple! Select your flavour, remove the protective foil tab, add IcePaste™ and water, fit blending lid, and blend. Fast, perfect portions, no waste, lots of flavours and a real chilled wow!



1 Select the appropriate flavour.



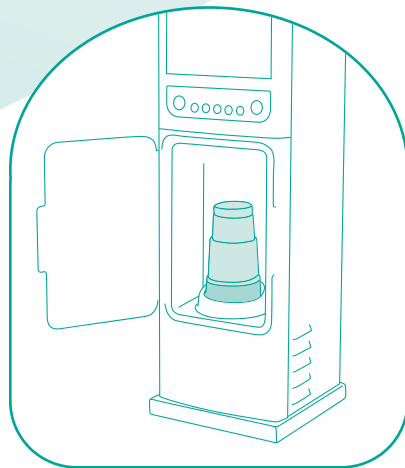
2 Remove the protective foil tab.



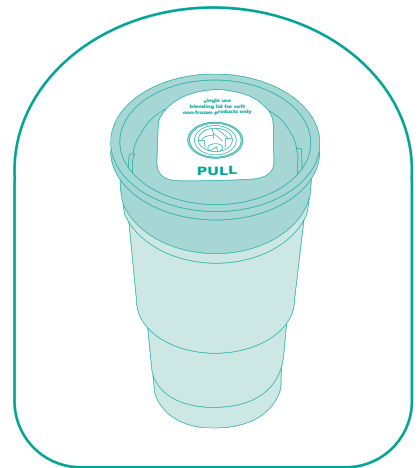
3 Fill to the mark with IcePaste™ and water.



4 Attach the blending lid.



5 Place the cup upside down onto the blending drive and blend.



6 Remove the tab, insert straw and enjoy!



Microencapsulation Technology for frozen beverages

At the heart of “in-cup-blending” is the concept of “magic dust” a microencapsulated product that has been specially developed by our Italian food technology partners in Milan.

This was a long term development to overcome the problems of blending powder with low temperature water as cold as zero degrees centigrade, where full hydration was previously very difficult to achieve. Our Italian technologist, now our strategic partners in this business, overcame such problems by using their patented micro-encapsulation process at their modern laboratory in Bergamo, Milan.

A complete range of product powders have been developed including standard milkshakes, frappes and sorbets in all flavours. Thick or triple thick are all possible and Special flavours and new development products are available upon request.



Frozen beverages **The Concept**

Single portion blend-in-cup

The key to the One-Shot 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 contaminated blending jugs, as required on conventional blenders.

Concentrated frozen product is pre-packed by an ice cream dairy using One-Shot low temperature product technology.

Just add water, fit the blending lid and within 30 seconds you have a perfect frozen beverage. Yes, it really is that easy! Perfect for smoothies.

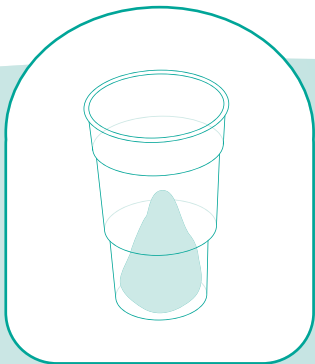
Blenders – Counter Mounted

Now you can actually blend in the same container that is served to the customer. By using the One-Shot blending lid, a new level in blending has arrived. No waste, sanitising or cleaning, with high-speed operation!

Containers and Lids – Frozen beverage blending

The One-Shot PET clear plastic container by SOLO comes in 500ml and 400ml volumes – measured to the top lip of the container. When using the single-use plastic blending lids the actual volumes of product will be 100ml less. A filling machine for these frozen beverage containers and the One-Shot ice cream can be purchased separately.

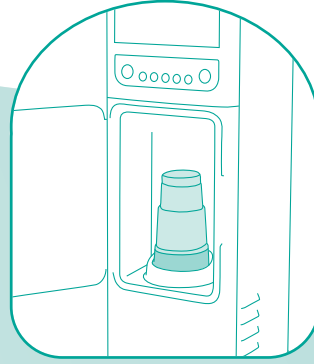
- Perfect portion control
- Negligible energy consumption
- No heat emission
- Low noise



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, IcePaste™ box and powder-in-cup containers so that you can sell the frozen beverages with your company branding.

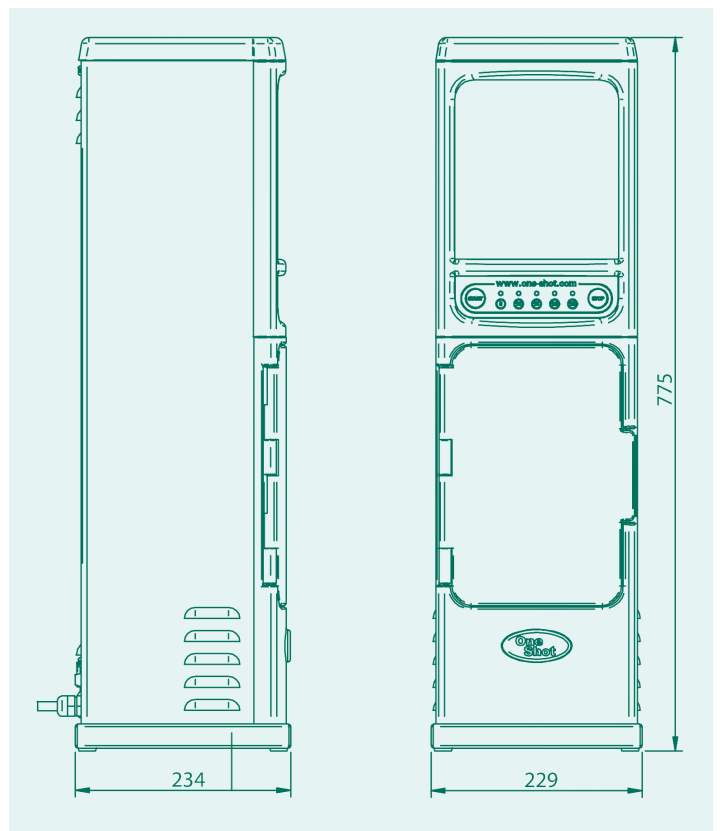


Data



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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