Azkoyen



NEG

All-in-one: coffee machine and water fountain

Azkoyen







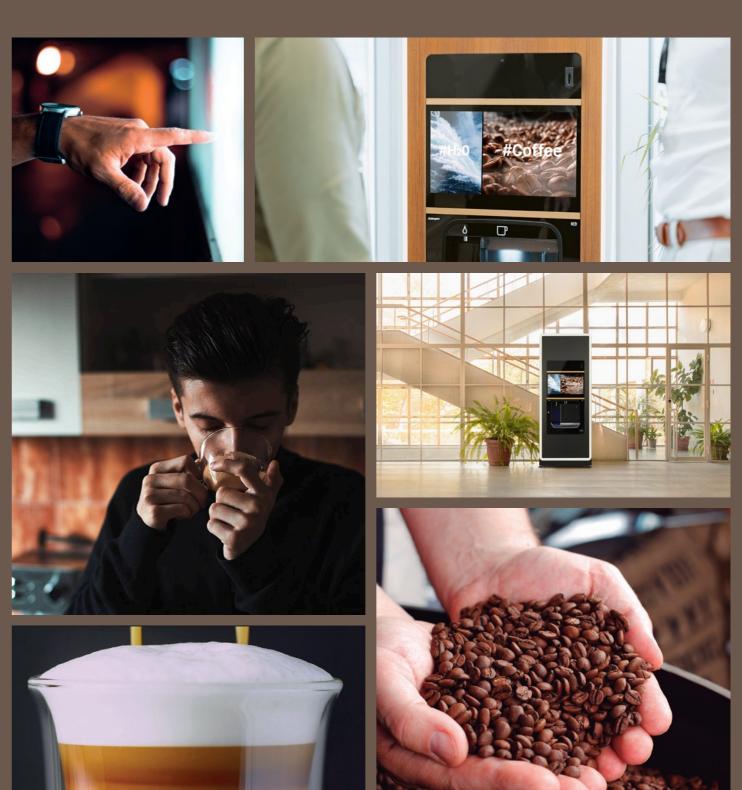
Azkoyen - Simply Exquisite 4 NEO Q RANGE 8 Technology 18 Maintenance and connectivity 20 Technical Data 24

We offer innovative technology, standout design, pleasant experiences and straightforward solutions.

At Azkoyen we have over 75 years of **experience** dedicated to the art of making people's lives easier. We believe in simplicity as the purest state of sophistication, and in leaving a good taste in the mouth as the guarantee of the best result.

Through smart, innovative, easy-to-use and attractive automation solutions, we seek to solve new consumer challenges and offer an excellent experience for every moment

Simply exquisite









Azkoyen | Simply Exquisite

Experience with Coffee

True to a purpose

Our mission at **Azkoyen** is to perfect hot beverages through continuous innovations in automatic coffee machines, with the goal of making them user-friendly devices. Our engineering team has dedicated itself to the continuous improvement of every aspect of the process, with a particular focus on espresso coffee. We have mastered the synchronization of pressure and temperature, enabling us to deliver unparalleled quality with just the push of a button. Our purpose is clear and true: to satisfy the most varied tastes with exquisite experiences in every cup.





Sustainability

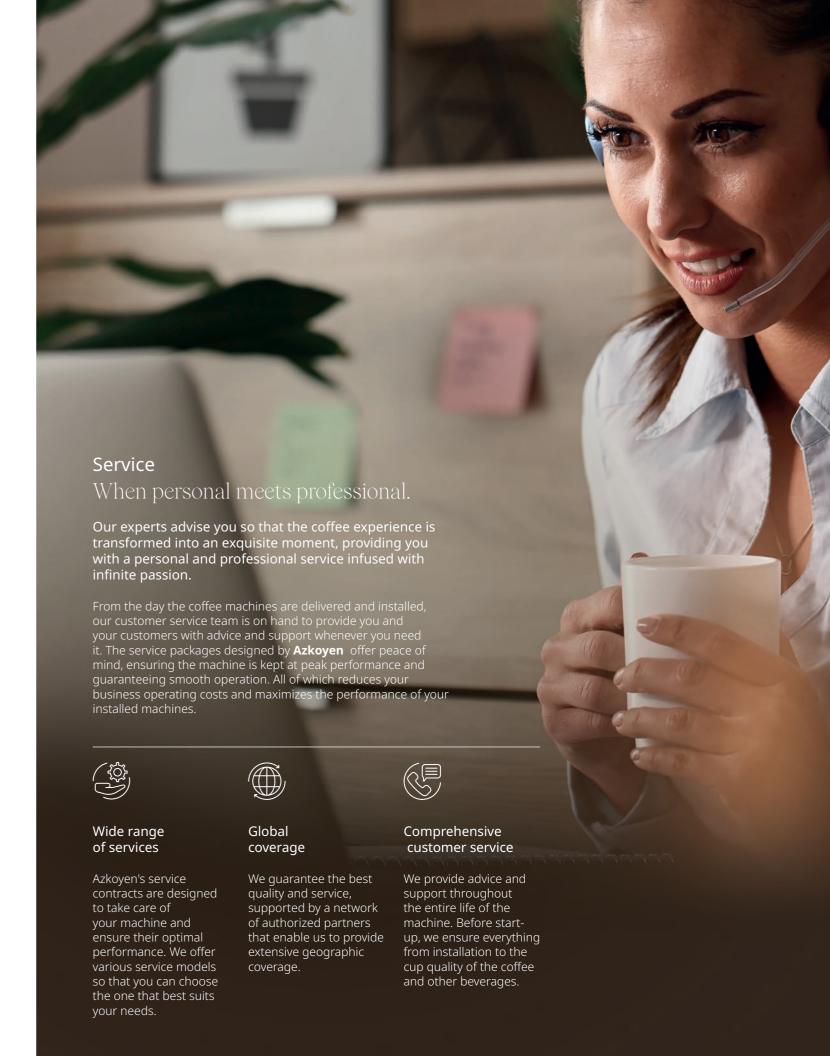
Developing technology for a sustainable future

At **Azkoyen**, sustainability is not just a word, it is a philosophy that permeates every aspect of our organization. We view environmental responsibility as integral to our mission and incorporate it into every decision we make. Through specific projects, we tirelessly work to promote sustainable development, mindful of today's social, economic, and environmental needs. We firmly believe that only through this approach can we build a promising future for the new generations, and we are committed to leading this change towards a more sustainable world.

Proven quality A shared drive for innovation

Continuous innovation and a commitment to technology have always been the guiding principles at **Azkoyen**. That is why we engage in numerous collaborations in the research and development of each solution. We have our own patented technologies and some developed in collaboration with prestigious Swiss engineering companies specialized in milk processing. Collaborations that share our innovative DNA and make it possible for each solution we develop to guarantee a 100% memorable experience.

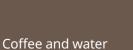






This is NEO Q

quality



Getting the **perfect** balance in every cup is paramount when it comes to coffee. We guarantee the perfect quality, consistency and aroma in every single cup thanks to our meticulous and perfectionist technology. We also offer unmatched water quality thanks to



Promote sustainability

the consumption of water in a more sustainable way, directly from the mains supply. Our I-Detect allows of your own cup, avoiding the use of disposable cups.



Unique and

distinctive design

The versatility of its design allows you customer, as well as to refurbish the machine by just replacing the front part. The simplicity of changing the front panel allows you to update the design of 5 minutes and at a low 04



A unique experience

A screen designed to make it easier and more efficient for any operator to carry out maintenance tasks. Its simple programming system helps you to customize recipes or prices very easily. It improves the user experience thanks to the interface that guides purchasing process



Improve profitability

of two reduces your installation time and cost. Not having water jugs reduces your trips. Additionally, you'll increase consumption because water means more visits to the consumption of other beverages.













One machine instead of two means a saving in terms of investment, while providing the same water and coffee services requested up to now.

Reduce your costs

The machine installation time is reduced due to installing **one machine** instead of two.

You will make fewer trips because you won't have to refill containers or bottles of water.

Also, the machine's large capacity of 1,500 cups will help you to reduce the number of visits which will have a positive impact on your bottom line.

Increase consumption

Double bean means doubling the range of your machine and increasing its profitability by allowing you to offer different types of coffee thereby reaching many more consumers.

Water in the same machine means it receives more visits there by attracting more customers and the possibility of higher consumption of other drinks. With the MIA EasyMilk option, you increase cup quality and attract more consumers.

Win new locations and tenders

All-in-one means securing those locations that need to provide both water and coffee services but that don't have the space to install two machines. Moreover, its excellent award-winning design also appeals to locations with high aesthetic demands.

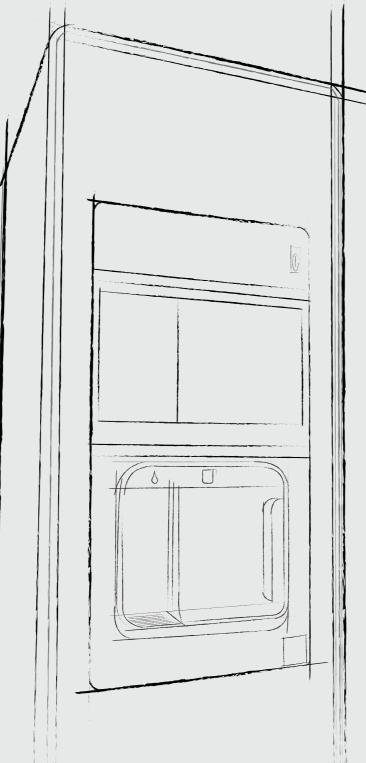
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The taste of a barista, the perfection of a machine.

Coffee brewing is a complex science. A meticulous process in which every element matters and contributes flavour and texture. A science that depends on the quality of the coffee, the recipe and the artistry of the brewer.

At **Azkoyen** we want to imbue our machines with the same art, turning them into professional and tasteful Baristas. **Our ACME** (*Automatic Coffeemaker Management Engine*) manages and coordinates the operations of all the technologies needed to create the perfect coffee.

The technologies and components we use in **NEO Q** embody the tools and expertise of a barista, while adding the **precision**, **repeatability** and uniformity that only a machine can deliver.



An automatic barista for all coffee spaces.

Neo Q, with its innovative design and commitment to being environmentally friendly, is a great option in environments where coffee takes centre stage.



Locations committed to the environment.

Places that aim to create a good work environment.

Neo Q allows you to create highly functional and welcoming workplaces. The machine becomes a meeting point, contributing to a positive culture in the workplace.

In the search for **sustainable solutions** in day-to-day life, **Neo Q** is a great option, offering a machine that **promotes** the reuse of cups.



Coffee beans

Cold filtered water

Neo Q offers better quality than tap water, thanks to its filtration system that allows the water to be taste and odour free.

Additionally, Neo Q allows you to offer an enhancement to the filtered water by adding a **cooling unit**.

There is also the option of a water purification filter using ultraviolet light, which eliminates bacteria, providing clean and safe water for consumption.

Espresso or filter **coffee**

Offers the peace of mind of providing **exceptional coffee** service.

Thanks to the double bean and variable chamber brewing unit, you can offer both Espresso and Filter coffee in a single machine, satisfying the tastes of even the most demanding consumers.

From the highest quality hot espressobased drinks to delicious chocolates, teas and vanilla or other flavoured drinks.

Exquisite foam milk

Neo Q offers from velvety cappuccinos to latte macchiatos, with a **delicious layer of foam** that will not disappoint even the most discerning consumers.

Imagine the best of two worlds fused into one product: the convenience and benefits of powdered milk combined with the quality and exquisite taste of fresh milk in your cup. Thanks to the **MIA EasyMilk**, technology, we have achieved this incredible combination, setting new standards of excellence in drinks made with reconstituted milk.

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Elegant and attractive

It offers an original and distinct design whenever you need it.

The versatility of its design allows you to adapt to your customer, as well as to refurbish the machine by just replacing the front part.

The simplicity of changing the front panel allows you to update the design of your machines in just 5 minutes and at a low cost.





MIA Milk systems

As simple as the flavour, as exquisite as perfection.

MIA is a patented proprietary technology developed in collaboration with prestigious Swiss engineering companies specialized in milk processing. Collaborations that share our innovative DNA and make it possible for each solution we develop to guarantee a 100% memorable experience.

We inject air at high pressure, creating millions of bubbles that generate a velvety and consistent texture. We increase the volume and create silky foam in both fresh and reconstituted milk. A groundbreaking solution that adapts the milk to all tastes, palates and moments; always creating the perfect texture for all types of milk-based beverages.







Perfect density, perfect creaminess, perfect temperature, perfect flavour down to the last sip.

Temperature control is crucial in beverage preparation, to maintain a balance of flavour, texture and aroma. This control is especially important in milk processing. The MIA temperature control system ensures the right consistency and perfect flavour for any milk-based beverage, making every sip a delicious experience.

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NEG | Technologies

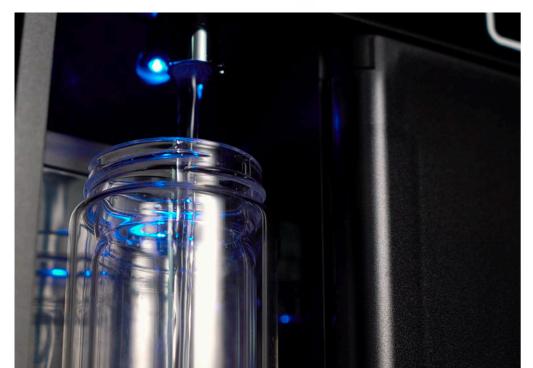
M03 precision grinder

The M03 high-performance grinder is designed for any professional environment, with a performance and durability that guarantees a perfect coffee grind for all types of consumption. The time dosing system allows the coffee grind to be adjusted according to the desired coffee dose per cup.

The manual grinder adjustment is very simple and allows for a high-quality beverage that perfectly suits the customer's taste.







Water filtration system

Neo Q offers better quality than tap water, thanks to its filtration system that allows the water to be taste and odour free. By adding the chilled water filter, you'll be able to dispense cold water instantly.

Brewing units

To offer a perfect espresso, all brewing units built into the machines from the NEO Q range extract the maximum flavour and aroma from any blend of roasted coffee with perfect creaminess under an exact pressure of 9 bars.

For greater flexibility the AZK V30 variable chamber unit offers the option of adjusting the espresso strength by varying the dosage, and also allows you to dispense beverages of different amounts. You can also offer filter coffee from the same machine, ensuring the optimal amount of coffee is served with each cup.

Depending on requirements, the machine can be equipped with the fixed-volume **AZK V10 or AZK V20 unit**. For smaller volume beverages, the V10 is recommended, while the V20 is ideal for larger volume drinks, allowing you to tailor solutions to the preferences and demands of your customers.



General features

	Coffee type	Weight	Chamber diameter	Piston
AZK V10	Espresso	6-8 g	38 mm	Fixed position
AZK V20	Espresso	12-14 g	48 mm	Fixed position
AZK V30	Espresso and filter coffee	7-14 g	48 mm	Variable position

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Easy maintenance and full control.

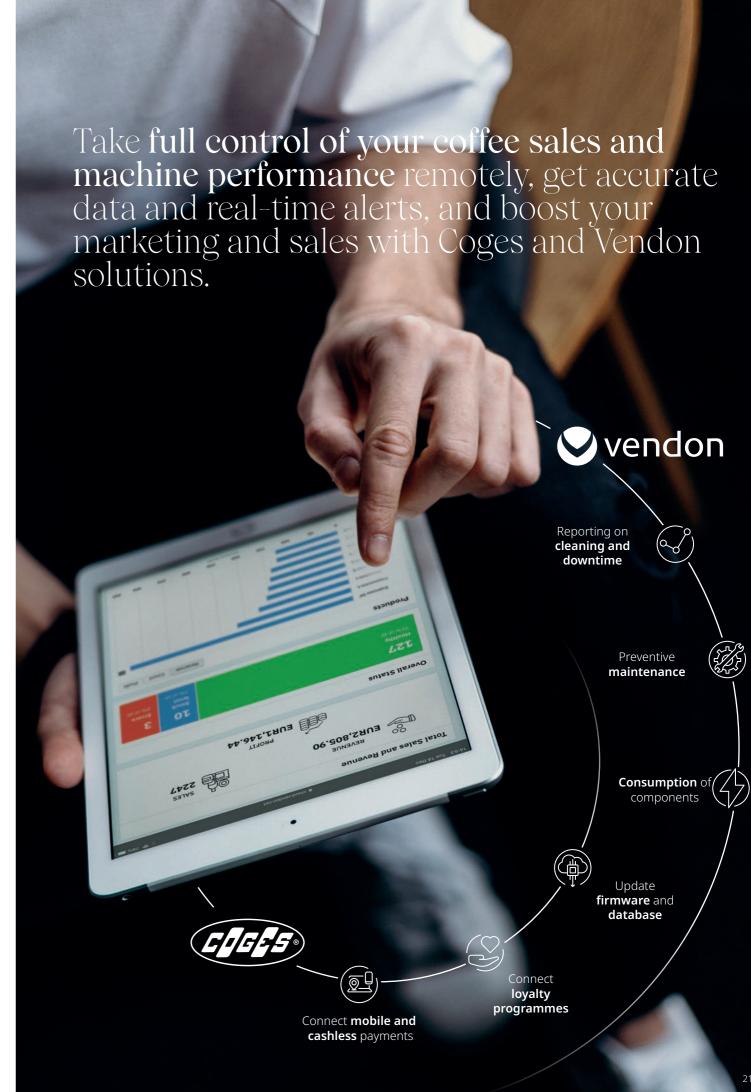
Colour-coded dispensing tubes

With a superb design both internally and externally, our coffee machine features colour-coded dispensing tubes that simplify maintenance tasks and avoid misconfigurations.



and regular cleaning process

To ensure the **safety and** hygiene of our beverages, we have a simple cleaning solution. Our system comes with an automatic cleaning **process** (validated by the CNTA -National Centre for Food Technology and Safety, which is activated after each service and 5 minutes after the last one, and a **regular** cleaning process. Regular cleaning of MIA EasyMilk machines, every 8 days.



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Coffee machine and water fountain





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Neo Q stands out as the perfect combination of filtered fresh water, coffee, and hot drinks with a sustainable approach.

It is an innovative proposal promoting sustainability in the workplace, leisure centres, gyms and other establishments by encouraging users to bring their own cup and bottle.



Brewing units

To customize beverages and volumes according to your needs, including the option of offering both espresso and filter coffee in a single machine, choose any of the three brewing units.



21.5" tactile screen

Simplifies machine programming and improves the user experience.



Payment systems

The NEO Q range can be adapted to the latest payment methods with various accessories.



Illuminated brewing zone

The illuminated dispensing area enhances the user experience and contributes to the perfect presentation of the beverages.



ECO mode

The machine offers the option to programme automatic boiler shutdown or enter standby mode outside business hours, enabling greater energy savings and customization based on specific usage patterns.



Sensor I-Detect

Identifies the consumer's cup, thus saving on disposable cups.



Customized design

The versatility of its design allows you to adapt to your customer, as well as to refurbish the machine by just replacing the front part.



Cool filtered water

Offers better quality than tap water, thanks to its filtration system that allows the water to be taste and odour free.



Double cup system

Increases the capacity and operating autonomy of the machine and enables various cup options to be offered.

21.5" media screen

An additional 21.5" Full HD multimedia screen to capture the attention of customers with inspiring and promotional videos.



MIA EasyMilk System

Our innovative micro air injection (MIA) solution creates a consistent, velvety texture using reconstituted milk base. With the MIA EasyMilk System, the temperature of the liquid milk and foam can be either hot or cold.

NEG | Technical data sheets

The **NEO Q** range has been designed to **adapt to any business** environment. Both models offer different features to adapt to the needs and requirements of the establishment.

	NEG	NE[P S
Width	695 mm	600 mm
Perimeter light	•	-
Interchangeable front	6	6
Furniture shape	Rounded	Rectangular
Water source	S	0
MIA EasyMilk System	0	-

S Standard O Optional

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NEG DOBLE GRANO NEG S ESPRESSO

Capacity			
No. of Hoppers	1 coffee + 7 instant	2 coffee + 6 instant	1 coffee + 6 instant
Coffee Hopper (kg)	4.2	3.6 ± 2	4.2
Decaffeinated (L)	5		3
Milk (L)	5	5	5
Chocolate (L)	5	5	5
Tea (L)	5	5	3
Cappuccino Vainilla	5	5	5
Capuccino Irish	5	5	
Sugar in door (L)	3	3	3
N ^a of mixers	4	3	4
No. of cups	800	800	800
Double cup (+700 cups)	0	0	
Stirrer size (mm)	90 (105, 115, 125)	90 (105, 115, 125)	90 (105, 115, 125)
Boiler and brewing unit			
Pressurized boiler (ml)	700	700	700
Independent hot water	-	•	-
Azk V10 / 6-8g fixed volume	6	9	9
Azk V20 / 12-14g fixed volume	0	0	0
Azk V30 / 7-14g variable volume	0	0	0
Grinder	M03	2x M03	M03
Water source	mes	EX MOS	
Independent room temperature water	6	•	0
Filtered cold water	0	0	0
UV filtered water	0	0	0
	<u> </u>	0	<u> </u>
Carbonated water	9		
Milk system			
MIA EasyMilk	<u> </u>	0	-
Interface			
21.5" Full HD touchscreen	6	8	
Number of selections	>100	>100	>100
21.5" media screen	0	0	-
<u>Cup sensor</u>	9	9	S
Payment systems			
Coins	9	9	<u> </u>
Notes	0	0	0
Cashless	0	0	0
<u>Other</u>	0	0	
Technical data			
Voltage (V)	220 - 240	220 - 240	220 - 240
Maximum Power (W)	1700	1700	
Dimensions			
Height (mm)	1830	1830	1830
Width (mm)	695	695	600
Depth (mm)	750	750	715
Weight (kg)	179	185	157

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Avda. San Silvestre, s/n 31350 Peralta (Navarra)

Tel: 948 709 709 www.azkoyenvending.es

Unit 1, Interplex 16, Ash Ridge Road Bradley Stoke, Bristol, BS32 4QE, England Tel: 01275 844 471 www.coffetek.co.uk

Germany

Am Turm 86 53721 Siegburg Tel: 02241-595 70 www.azkoyenvending.de

6 Allée de Londres Le Madras Bat C2 91140 Villejust Tel: 01 69 75 42 10 www.azkoyenvending.fr Portugal

Bela Vista Office Estrada de Paço de Arcos, 66 2735-336 Cacem Tel: 1210 985 212 Colombia

Via la Virginia, Corregimiento Caimalito. Bodega B-16. Zona Franca Internacional de Pereira Tel: +57 6 31 105 13 www.azkoyenandina.com

United States

3809 Beam road, Suite H Charlotte, NC 28217 Tel: +1 (980) 237-5065 www.azkoyenvendingusa.com

Coffee & Vending Systems Division



