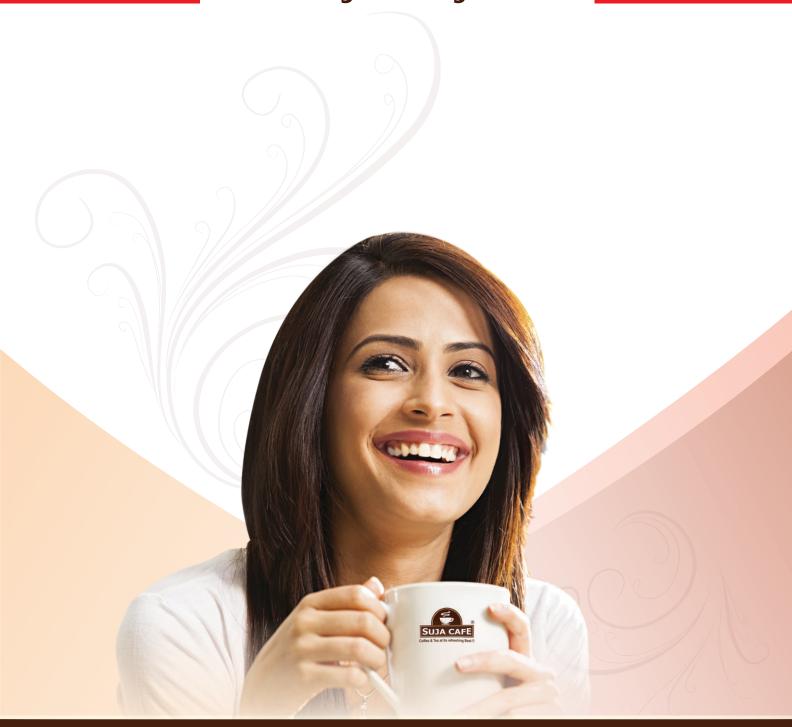


Hot Beverage Vending Solutions



About Company

Incepted in 1999, SUJACAFE has been one stop solution for all the hot beverage needs. Our comprehensive range of offering includes premium quality vending machines & hot beverages.

SUJACAFE has grown to be India's leading Vending Machines Company by working hard. Since our inception we are always trying to provide the Best level of service.

Coffee Vending Machines are very useful for many reasons. You don't need an employee to run them, you can put vending machine anywhere, the ingredients aren't too expensive, and they make quite a bit of money in a good location.

Being a professionally managed company, we assure our customers prompt services and excellent technical assistance for operating the machines and we respect and give value for our customer's money and there fore we always try to give quality products and expertise service.

Our main OBJECTIVE is to design machines which closely match to the required customers. Providing wide range of premixes with updated R&D.

Service

We provide quality service to all our clients by our well trained technical team. Most of our business is conducted over by the dealers and our Executives, but we pride ourselves on the high level of personal contact we have with our customers.

We have found this to be the best way of understanding our customer's particular needs, and ensuring that their individual and specialist vending machine requirements and services are fully fulfilled.

Our experienced professional's works in close coordination with our customers to select best machines for their organization.

In a working environment, vending machines are a convenient solution for staff - reducing time spent in kitchen areas or off-site visiting local retail outlets. Customers in a hurry must be able to grab a coffee and a snack even while they are on the move.



A further advantage of vending machines is the significant boost in staff morale brought about by a happy workforce. That makes the entrepreneurs can target number of targeted audience from corporate offices, theatres, bakeries, mini outlets, railways, takeaways, coffee shops, factories and also can supply to caterers

at functions and parties and many more public places.

Vending Machines



With the advancement of technology and the availability of different types of coffee including fair trade coffee, manufacturers across the world are offering some of the most advanced, low maintenance, environment friendly, highly efficient vending machines. Today, the vending machine market is growing at a rapid pace.

▶ Two lane and Four lane vending machines are having common features.

Capacity



Technical Specifications

Weight : 14Kg

Dimensions : 330mmX3300mmX650mm

Power : 1600Watts
Input Voltage : 220V AC-50Hz
Operating Voltage : 24V DC
Startup Time : 15 Minutes
Canister Capacity : 2X1Kg Capacity
Dispensing rate : 4 Cups per Minute
Front Door : ABS Plastic
Steam Dispersion : Exhaust Fan
Hot Water Tank : SS 304 Grade

: 2.5Ltr.

Two Lane

Common Features

- ▶ Magnetic Sealing Door
- ▶ Compact &Light Weight
- → Double Option Hot Beverage Vendor
- ▶ Microprocessor Controlled
- ▶ Adjustable Premix & Water Quantities
- ABS Injected Top & Door
- ▶ Water Level Sensor
- ▶ Half Cup Option
- ▶ Hot Water Dispensing
- ▶ Cup Counter
- ▶ Password Operated Control Panel
- Door Lock
- ▶ Stainless Steel Water tank



Technical Specifications

Weight : 25Kg
Dimensions : 330mmX440mmX690mm

Power : 1600Watts
Input Voltage : 220V AC-50Hz
Operating Voltage : 24V DC
Startup Time : 15 Minutes
Canister Capacity : 4X1Kg Capacity
Dispensing rate : 4 Cups per Minute
Front Door : ABS Plastic
Steam Dispersion : Exhaust Fan

Hot Water Tank : SS 304 Grade Capacity : 3.5Ltr.

Hot Beverages















Coffee

Premium Coffee

Coffee (Low Sugar)

Cardamom Tea

Premium Cardamom Tea

Plain Tea













Ginger Tea

Lemon Tea

Dairy Whitener

Choco Drink

Badam Drink

Malted Milk

Food Safety

a) HACCP

HACCP is the best process control system available today. HACCP is the best process control system that identifies where hazards might occur in the food production process and puts into place stringent actions to make to prevent the hazards from occurring. By strictly monitoring and controlling each step of process, there is less chance for hazards to occur in our processing food materials. So by controlling major risks such as micro biological, chemical and physical contaminants we assure to consumers. Products are as safe as good science and technology allows.

b) FSSAI

The Food Safety and Standards Authority of India (FSSAI) has been established under Food Safety and Standards Act, 2006 which consolidates various acts & orders that have hitherto handled food related issues in various Ministries and Departments. FSSAI has been created for laying down science based standards for articles of food and to regulate their manufacture, storage, distribution, sale and import to ensure availability of safe and wholesome food for human consumption.

ISO 9001-2008

ISO 9001:2008 specifies requirements for a quality management system where an organization needs to demonstrate its ability to consistently provide product that meets customer and applicable statutory and regulatory requirements, and aims to enhance customer satisfaction through the effective application of the system, including processes for continual improvement of the system and the assurance of conformity to customer and applicable statutory and regulatory requirements.

Quality

SUJACAFE gives assurance to customers in quality consistence. We take responsibility for the quality assurance of each product and are implementing concrete improvement measures.

Basic Quality Assurance Principles

Product quality is our top priority. It comes before price and on-time delivery. Whatever the sacrifice, our commitment to quality does not waver. Products must be safe to use, have a long usage life, and have consistent performance. Every manager and employee involved in preparation of product shares equal responsibility for product quality.

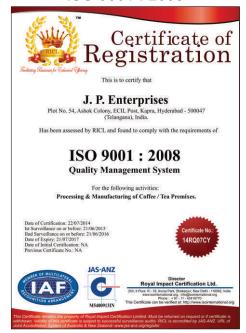


Essential Certificates

HACCP



ISO 9001: 2008



FSSAI



TRADEMARK REGISTERED

