

ConnectVend

Connecting Brand with Consumers

Automate, Sales & Marketing

All-In-One



Offline Retail
x1 \$2,500/mth

Process order & inventory



Online Sales
x2 \$5,000/mth

Sampling & engagement



Marketing
x2 \$5,000/mth



At fraction of cost

Offline Sales Channel



Cash / Cashless

Online Sales Channel

Food Platform



e-Commerce Website & Platform



API

Marketing

Royalty Programme;
New Product Launching

Voucher Code



Brand Owner

COST

Cost saving
(reduce delivery charge & Marketing spent on-target)



Multi sales channels,
increase sales



Convert potential customer
& increase loyalty

Consumer



Instant collection
(onsite purchase;
redeem online order)



Online order wanted
flavor & instant delivered



Discounts, and first
to enjoy new flavor

-25°C Frozen: ice cream, frozen yogurt, cheese cake, bento, premium seafood and meat

3°C Chill: cold-pressed juice, canned cake, fruit, salad, chilled sandwiches or wraps, ready-to-eat food

60°C Hot: Coffee, Tea, Snack, Bento



WhatsApp

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Happy Ice Pte Ltd

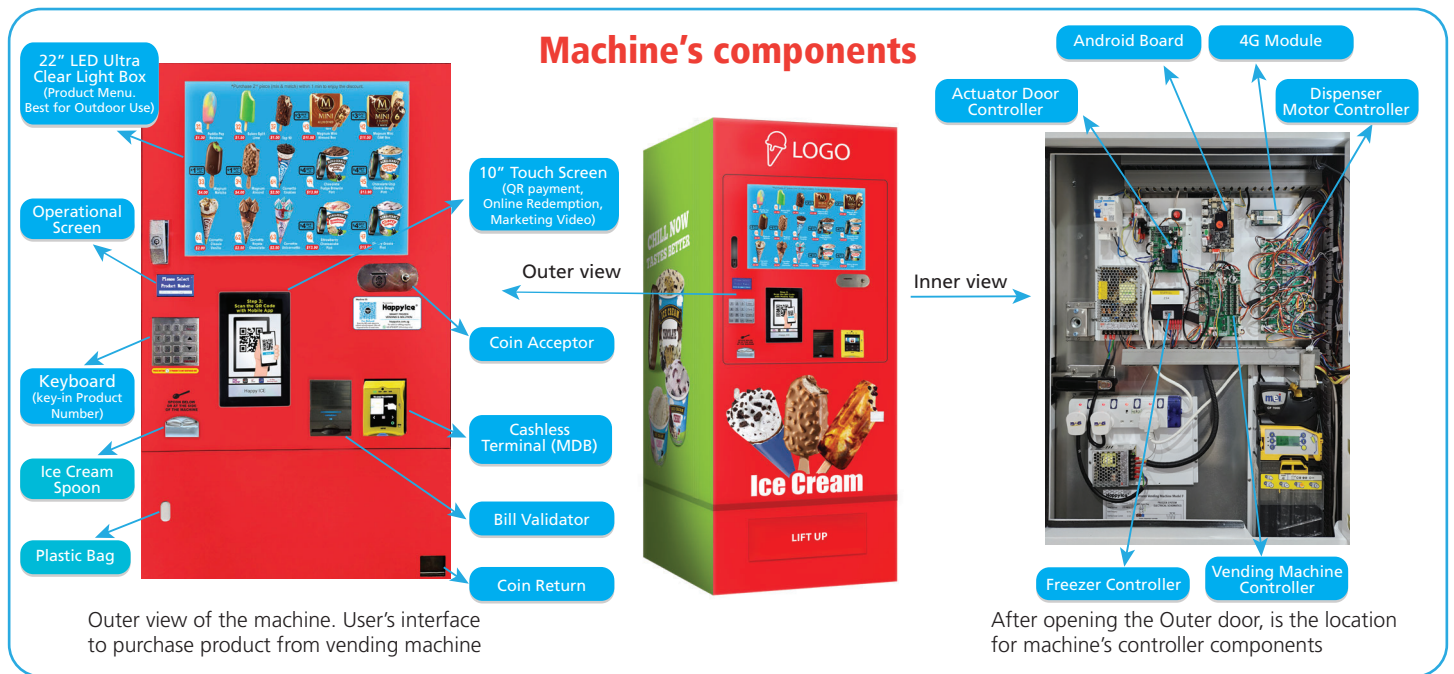
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Singapore 659526.

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HappyIce®

CONNECTING BRAND
WITH CONSUMERS

Machine's components



General Features

- Product Menu: 22" LED ultra clear light box, and 10" digital screen
- MDB compliant
- Cash (bill and coin) and cashless system compatible
- Guaranteed product delivery; if not, no money deduction
- Remote monitoring capability (live-view temperature, sales, inventory etc)
- Purchase-with-Purchase feature: second purchase to enjoy discount
- Available of spoon dispenser and plastic bag dispenser

Refrigeration

- Energy efficient (80% lower electric consumption than conventional frozen vending machine)
- High efficient refrigerant: R600a
- Auto defrost. During defrost, able to maintain all the time to be below freezing point, to ensure ice cream quality
- 12hrs thermal holding power (during power loss, can hold 12hours to keep ice cream remain safe)

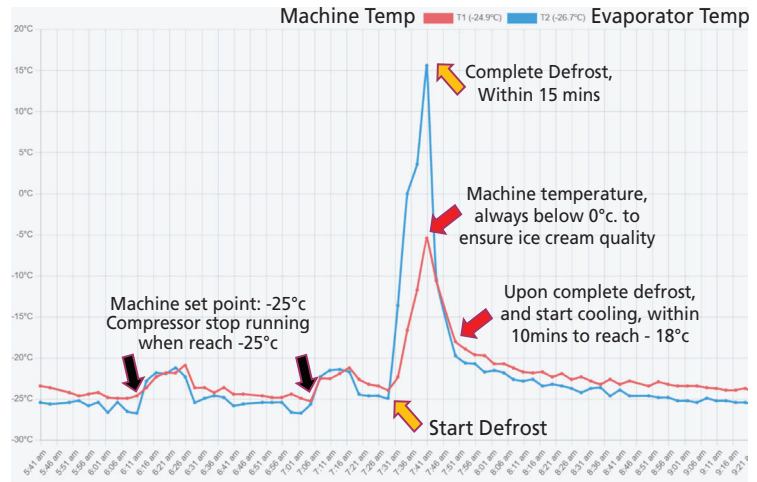


Live view machine status

| Name | Temp1(°C) Δt1-t2 | Inventory Status (#Channel, Sold, Balance/Capacity) | Errors | Balance Stock | Remaining SKU# | \$ Sales (qty) Today Y'day Last7d Last30d | Status |
|----------|-------------------------|---|-------------------------------|----------------------|-------------------|--|---|
| UFI-2331 | -24.4 55s ago 0.8 | #31, 8, 13/21 #32, 22, 0/22 #33, 0, 15/15 #34, 11, 4/15 #35, 21, 0/21 #36, 14, 8/22 #37, 15, 0/15 #38, 4, 11/15 #41, 6, 4/10 #42, 10, 0/10 #43, 6, 4/10 #44, 4, 0/4 #45, 2, 2/4 #61, 13, 13/26 #62, 5, 20/25 #63, 21, 4/25 #64, 20, 6/26 #65, 8, 17/25 #66, 13, 12/25 | #63, (9) 230506 06:00pm | 133/ 336 (40%) | 13/ 19 (68%) | 19.80 (11) 65.40 (22) 292.60(123) 1,002.40(491) | Online 4s ago Drop Sensor Enabled Fan Speed 4477 Door Close Coin 81.30 |

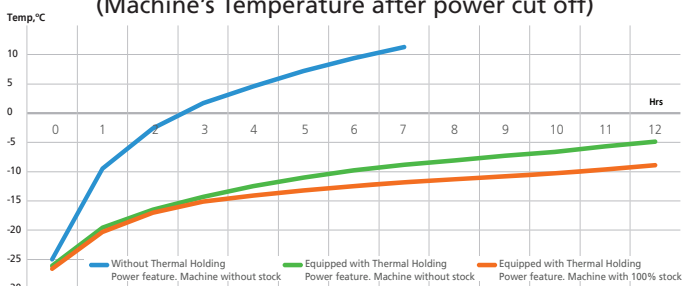
Cloud based live-view on machine status: temperature, inventory, sales, error, Coin & Bill equipment condition
Fully integrated with NAYAX cashless terminal: Provide pre-defined SMS alarm notification Detail Sales report

Auto defrost cycle, every 15hrs



Thermal holding power

Thermal Holding Power (Machine's Temperature after power cut off)



Ice cream temperature would be 2°C to 5°C lower than machine temperature. In the event of loss of electric power, this 12 hours thermal holding power feature, can reduce losses and ensure highest ice cream quality and customer satisfaction

Temperature (outdoor) Climate class: t (up to 43°C)

8 Days Temperature Graph, Machine Under Direct Sunlight

