

New Covent Garden Soup Server

Soup up your menu

The New Covent Garden Soup Server is a World first offering delicious, nutritious, 100% natural soup at a single touch. Profit from every serving... from Crop to Cup!

Intuitive touch screen controls. Self serve or self vend options

New Covent Garden Soup Co - a brand consumers trust

Options to purchase, rent and lease over 1, 2, 3 or 5 years

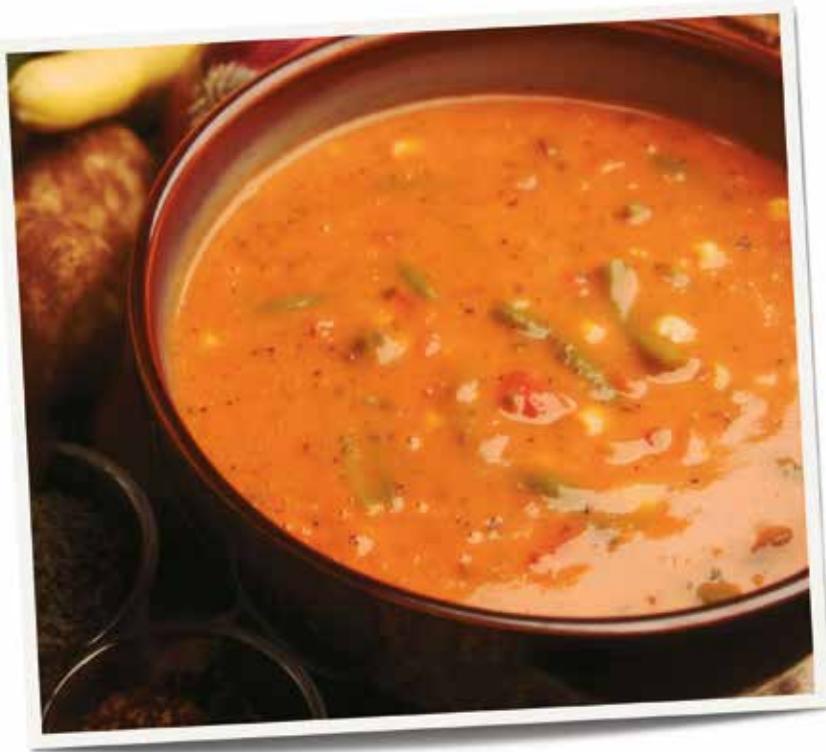
Holds 12 litres of soup for up to 12 hours. That's 48 x 250ml portions!

Each soup pouch has a unique QR code that ensures only the correct NCG soup can be dispensed tracking shelf life & traceability

Decide your own serving size. Guaranteed consistent volume dispensed per cup

No chilled requirement. Soups can be stored at room temperature.





Introducing the New Covent Garden Soup Server

The world's first user friendly, high-tech soup dispenser brings fresh tasting soups to even more consumers in a ground breaking, innovative and exclusive format.

- Award winning design "Red dot design Award"
- Patented software driven dispensing technology
- Fully HACCP conformed ensuring food safety through an innovative closed system
- Short warm up cycle and automated temperature control
- Ability to change portion size and price at a touch of a button
- High dispensing speed of 50ml per second
- Machine can be topped up at anytime
- Easy to clean and maintain
- Self clean function and reporting system fully HACCP compliant
- Check and balance system to prevent mishandling
- Lid opens only for compliant soup QR code
- Small footprint large output – plug and play operates from a single supply
- Consumable parts can be fitted easily in house
- Dedicated support, installation and maintenance team on call 24/7

The soup server is the world's first fresh soup server guaranteed to deliver fresh tasting soup at any location and at any time!

The system has already proved a success in Europe and by partnering with New Covent Garden Soup we aim to bring this success to the UK.

- Easy-to-use through state of the art touch screen technology
- Access through QR code system unique to each soup variety, nutritional content, allergens and portion size

THE MENU

The range of five New Covent Garden Soup co recipes have been developed using a unique cold blend process that delivers fresh tasting soup with a long shelf life, free from artificial ingredients, flavours or preservatives.

ROAST RED PEPPER AND TOMATO

Smokey roasted red pepper combined with crushed tomato and a touch of balsamic vinegar and sweet basil.

SWEETCORN, POTATO AND LEEK

A hearty combination of buttery potatoes, fragrant leeks and sweet corn with a splash of double cream and spring onion.

SPICED BUTTERNUT AND CHICK PEA

A silky combination flavoured with Indian spices, coriander leaf and ginger.

SMOKEY ROOT VEGETABLE AND BEAN

Chunky parsnips, turnips and carrots are combined with borlotti and cannellini beans, flavoured with sweet smoked paprika, rosemary and tomato.

TOMATO, MASCARPONE AND ROSEMARY

A smooth sweet mellow combination blends tomatoes with creamy mascarpone and fragrant rosemary.

