

ZEEWAY TECHNOLOGY

Optimizing catering operations through innovative technology and creative solutions



Website

Dongguan Zeeway Technology Co., Ltd.

Phone: Mr. Liu 135 2058 2191

Website: www.zeeway-tech.com

E-mail: sales@ziintech.com

Address: Room 502, Building 4, No.23, Xinbao Second Street,
Dalang Town, Dongguan City, Guangdong Province, China

ZEEWAY TECHNOLOGY

SPECIALIZING IN INTELLIGENT BEVERAGE
SOLUTIONS AND AUTOMATED CATERING SYSTEMS





CONTENT

› Company Profile	03
› Product Introduction	08
› Technical Advantages	17
› Cloud System	19
› Customer Service	24
› Partial Partners	26



Company Profile

Zeeway Technology

Zeeway Technology is a high-tech enterprise specializing in the design, development, and manufacturing of automated catering equipment and intelligent systems specifically for the food and beverage sector.

Headquarters: Located in Beijing Economic-Technological Development Area

Manufacturing Base: Located in Dongguan, Guangdong Province

Overseas Office: Located in California, USA

SPECIALIZING IN INTELLIGENT BEVERAGE SOLUTIONS AND AUTOMATED CATERING SYSTEMS

15+

Industry Experience

63+

Intellectual Property

3 ↑

Affiliated Companies

20+

Global Application

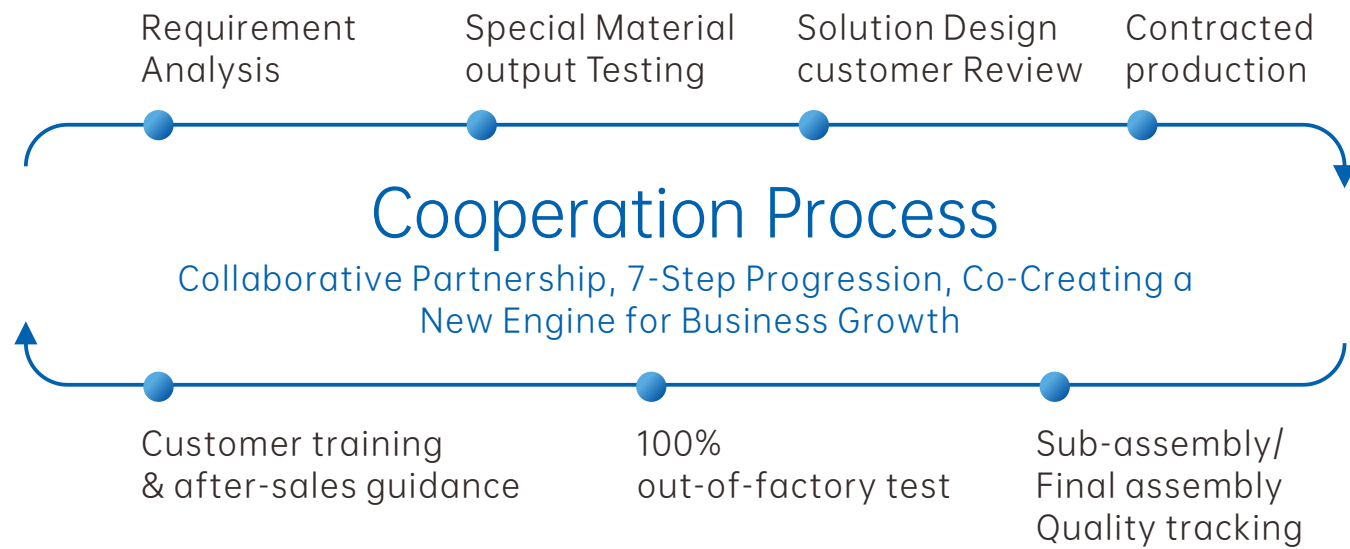
2000+

Install Base

60+

Global Partners

Production Strength



Smart Leadership in Catering Industry, AIOT Pioneer

Zeeway Technology possesses a professional R&D team, a high-standard production quality management system, a comprehensive project management process, and a nationwide after-sales service system.



R&D Lab



Production workshop



Sub-assembly area



Assembly area



Debugging area



To-deliver area

Enterprise Advantages

One-stop solution for intelligent catering from supply chain to store

- 

Customer Insight Enhancement
Utilizing extensive project experience in the catering industry to gain insights into the on-site environment, operational processes, and customer pain points.
- 

Product Development Excellence
Offering comprehensive, all-category solutions for intelligent catering that effectively meet diverse needs across various scenarios.
- 

Hardware and Software Integration
Conducting in-house development of hardware and software, backed by a leading technical team with significant industry expertise.
- 

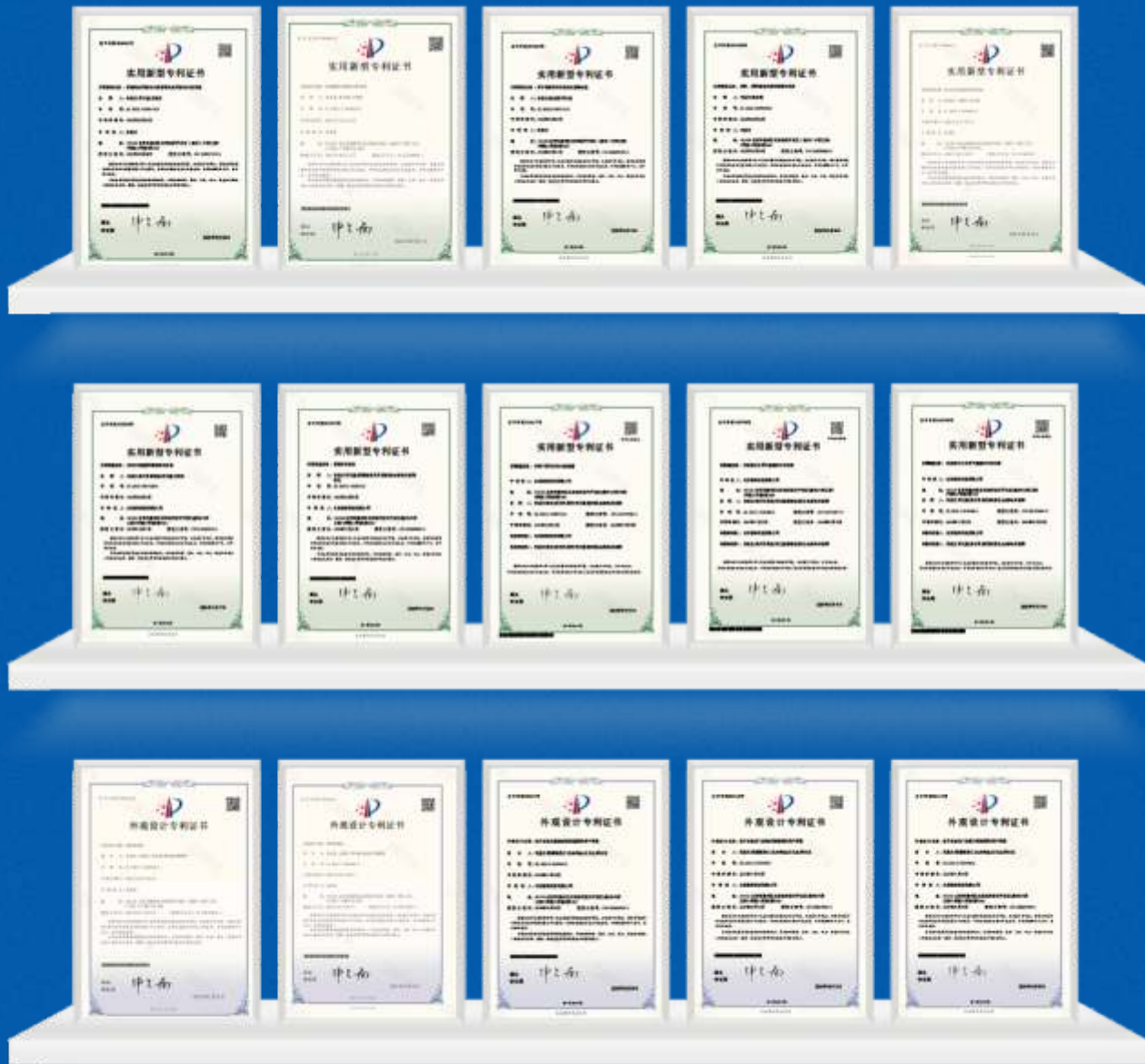
Global Collaborative Partnerships
Integrating high-quality global resources to ensure compliance with international quality standards and certifications, while providing robust after-sales support for effective global collaboration.

Patent and Certificate



19 invention patents
40+ utility model patents

Product Certificates



Product Advantages

Diversified product solutions satisfy different customers' needs

Configure different product parameters for targeted scenes, thus better satisfying practical needs of users



Product Introduction

> Advantages

Highly automated

- Automatic Dispensing of Solid Ingredients (8 Types)
- Automatic Ice Addition and Shaking
- Automatic Labeling
- Automatic Cup Drop, Compatible with 4 Cup Types

Optimal software functions

- Integration with Multiple POS Systems
- Supports Single Ingredient with Multiple Ingredient Bins
- Low Ingredient Alarm Function
- Food Validity Management Function

Rich functions

- Capable of Handling Various Juices, Dairy Products, Sugars, Ice, Solid Ingredients, etc.
- Over 23 Types of Ingredients with Different Viscosities



NCJ-A

Efficient making

- Capable of Making 6 Cups Simultaneously
- Continuous Beverage Production During Peak Times

> Application Scenario

Large Stores with High Automation Requirements



Automatic Intelligent Milk Tea Machine - Model A (NCJ-A)

Dimensions	3000×800×1800mm	Automatic Discharge	Automatic Cup Drop (Large, Medium, Small Cups) Automatic Dispensing of 8 Types of Solid Ingredients (Fruits, Bubbles, etc.) Automatic Ice Dispensing
Power	5kW/220V 50HZ or 110V 60HZ	Refrigeration	4*8L + 1*9L + 11*3.5L + Heating Syrup Machine 1*7L
Net Weight	Approximately 550 KG	Accuracy Calibration	±1-3ml
Screen Size	2*10.1 inches	Discharge Speed	6 seconds
Operating System	Android 7.1	End-of-Day Cleaning	Fully Automatic CIP Cleaning
Discharge Method	Discharge by QR Code Scanning	Output Ingredients	Tea, Syrup, Milk, Juice, Puree, etc.; including pulp and special viscous materials, confirmed based on sample test results.
Cooling Method	Air Cooling		
Portion Box	11*1/6+2*1/6		

Product Introduction

> Advantages

Rich Functionality

- Capable of dispensing viscous fruit juices and purees
- Accurate dispensing with a precision of ±1-3ml
- Automatic calibration functionality

Cost Effective

- Can Replace Store Salad Stations
- Save 2 Syrup Machines
- Save 6 Tea Buckets

User-Friendly Software

- Integration with Multiple POS Systems
- Single Ingredient with Multiple Ingredient Bins
- Low Ingredient Alarm Function
- Food validity Management Function



NCJ-C

Automatic One-Button Cleaning

- Automatic Intelligent CIP Cleaning
- Unattended Operation
- Powerful cleaning capability to remove tea stains

> Application Scenario

Specialized Milk Tea Stores for Making Fresh Fruit Tea / Fresh Milk Tea



Intelligent Milk Tea Machine - Model C (NCJ-C)

Dimensions	1800×700×1500mm (Customizable)	Portion Box	8-15 (Customizable)
Power	1.5kW/220V 50HZ or 110V 60HZ	Automatic Discharge	22 Types (Customizable)
Net Weight	Approximately 265 KG	Refrigeration	6*8L + 1*9L + 13*3.5L + Heating Syrup Machine 2*3.5L
Screen Size	10.1 inches	Accuracy Calibration	±1-3ml
Operating System	Android 7.1	Discharge Speed	5-8 seconds
Discharge Method	Discharge by QR Code Scanning	End-of-Day Cleaning	Fully Automatic CIP Cleaning
Cooling Method	Air Cooling	Output Ingredients	Tea, Syrup, Milk, Juice, Viscous Puree, etc.
	8~15 (Customizable)		

Product Introduction

> Advantages

❄️ Full Pipeline Refrigeration

- 👍 Liquid Temperature Controlled Below 8°C
- 👍 Ensured Fresh and Safe Ingredients

📏 Small Area Required

- 👍 Only 0.5 Square Meters of Space Required
- 👍 Be Flexibly Placed at Checkout or in the Kitchen

⚙️ Optimal Software Functions

- 👍 Integration with Multiple POS Systems
- 👍 Single Ingredient with Multiple Ingredient Bins
- 👍 Low Ingredient Alarm Function
- 👍 Food Validity Management Function



NCJ-D

🔄 Rich Functionality

- 👍 Capable of Handling 14 types of Juices/Dairy Products/ Sugars with Different Viscosities

> Application Scenario

Milk Tea Shops, Restaurants, Fast Food Outlets, Individual Operators.



Desktop Intelligent Milk Tea Machine - Model D (NCJ-D)

Dimensions	680×762×800mm	Automatic Discharge	14 Types (Customizable)
Power	1.2kW/220V 50HZ or 110V 60HZ		External Tea Bucket: 5*8L (Optional) +
Net Weight	120 KG	Refrigeration	8*3.5L + Heating Syrup Machine 1*3.5L
Screen Size	10.1 inches	Accuracy Calibration	±1-3ml
Operating System	Android 7.1	Discharge Speed	5-8 seconds
Discharge Method	Discharge by QR Code Scanning	End-of-Day Cleaning	CIP Cleaning
Cooling Method	Air Cooling	Output Ingredients	Tea, Syrup, Milk, Juice, Viscous Puree, etc.
Portion Box	None	Cooling Temperature	5-8°C

Product Introduction

> Advantages

🔗 High Integration

- 👍 Integrated Hand Washing Station, Ice Storage Tank
- 👍 Integrated External Syrup Machine
- 👍 Capable in dispensing syrup manually and independently
- 👍 High Space Utilization

💎 Cost Effective

- 👍 High-volume stable operation
- 👍 Average daily output of 5,000 cups
- 👍 Can save up to 11 labor positions

⚙️ Rich Functionality

- 👍 Capable of Handling 18 Types of Materials with Different Viscosities as Juices, Dairy Products, Sugars Storage Levels



NCJ-E

🔔 Automatic Alerts

- 👍 Real-Time Monitoring of Ingredients
- 👍 Real-Time Monitoring of Material Storage;
- 👍 Low Ingredient Alarm Function with Sound Alerts

> Application Scenario

Fresh Milk Stores, High Capacity Professional Milk Tea Shops



Multi-Function Intelligent Milk Tea Machine - Model E (NCJ-E)

Dimensions	1600×700×2000mm	Portion Box	None (Includes 1 Water Tank + 1 Ice Tank)
Power	1.6kW/220V 50HZ	Automatic Discharge	18 Types (Customizable)
Net Weight	Approximately 300 KG	Refrigeration	6*6L + 4*4L + 6*2L + 1 * External Syrup Machine + 1 *Integrated Room Temperature Zero-Calorie Sugar
Screen Size	10.1 inches	Accuracy Calibration	±1-3ml
Operating System	Android 7.1	Discharge Speed	5-8 seconds
Discharge Method	Discharge by QR Code Scanning	End-of-Day Cleaning	Automatic CIP Cleaning
Cooling Method	Air Cooling	Output Ingredients	Tea, Syrup, Milk, Juice, Puree, etc.; including pulp and special viscous materials, confirmed based on sample test results.

Product Introduction

> Advantages

Small Area Required

- Only 0.4 Square Meters of Space Required
- Can be Flexibly Placed at Checkout or Kitchen Areas

Rich Functions

- Can Handle 17 Types of Various Juices/Milk/ Sugars with Different Viscosities

One-Button Cleaning

- Automatic Cleaning Function
- Fully Unattended Operation
- More Worry-Free, Convenient, and Efficient

Full Pipeline Refrigeration

- Liquid Temperature Controlled Below 8°C
- Ensured Fresh and Safe Ingredients
- More Reliable Food Safety



NCJ-K

> Application Scenario

Minimart, Cinema, Office, Small Milk Tea Shops



Vertical Intelligent Milk Tea Machine - Model K (NCJ-K)

Dimensions	660×540×1550mm	Automatic Discharge	17 Types (Customizable)
Power	1.2kW/220V 50HZ or 110V 60HZ	Refrigeration	7*3.5L + 5*2.5L +External Tea Bucket 3*8L + Heating Syrup Machine 1*3.5L (Expandable by 2 Units)
Net Weight	Approximately 165 KG	Accuracy Calibration	±1-3ml
Screen Size	10.1 Inch	Discharge Speed	5-8 seconds
Operating System	Android 7.1	End-of-Day Cleaning	CIP Cleaning
Discharge Method	Discharge by QR Code Scanning	Output Ingredients	Tea, Syrup, Milk, Juice, Thick Fruit Puree, etc.
Cooling Method	Air Cooling	Cooling Temperature	Full Pipeline Refrigeration
Portion Box	2		

Product Introduction

> Advantages

Small Area Required

- Only 0.4 Square Meters Space Required
- Can be placed on the store's salad station

Convenient Deployment

- Compact Design
- No Need to Alter Existing Store Layout
- Compatible with Existing Condiment Stations

Rich Functions

- Can Handle 11 Types of Juices/Milk/ Sugars with Different Viscosity



NCJ-J

One-Button Cleaning

- Automatic Cleaning Function
- Fully Unattended Operation
- More Worry-Free, Convenient, and Efficient

> Application Scenario

Suitable for Old Store Renovation Projects/Stores with Fewer Materials



Intelligent-Main Unit Model J (NCJ-J)

Dimensions	710×355×680mm	Portion Box	None
Power	220V 0.5KW	Automatic Discharge	11 Types (Customizable)
Net Weight	Approximately 70 KG	Refrigeration	5*3.5L+ External Tea Bucket: 4*8L + Heating Syrup Machine 2*6L
Screen Size	10.1 Inch	Accuracy Calibration	±1-3ml
Operating System	Android 7.1	Product Cleaning	CIP Cleaning
Discharge Method	Discharge by QR Code Scanning	Output Materials	Tea, Syrup, Milk, Juice, Thick Fruit Puree, etc
Cooling Method	None	Discharge Speed	3-5 Seconds

Intelligent Yogurt Machine

Equipment Features

- Support automatic dispensing of viscous yogurt, milk tea, and fruit syrup
- The first product researched in this industry featured with high precision and high throughput
- Fully automatic cleaning
- Small area required
- Flexible deployment
- Full pipeline refrigeration ensures yogurt freshness and optimal taste



Application Scenario

Yogurt smoothie beverage shop, Milk tea stores, restaurants and other stores with multiple product categories



Intelligent Yogurt Machine

Dimensions	660*670*763mm	Automatic Discharge	8 Types
Power	0.76Kw/220V	Refrigeration	2*10L + 5*2.5L+ Heating Syrup Machine:1*7L
Materials	Yogurt + Syrup, Total 3 Types of Liquid Materials	Accuracy Calibration	±1-3ml
		Discharge Speed	Average of 6-8 Seconds

Intelligent Ice Maker

Equipment Features

- Supports cube ice dispensing
- Fast dispensing speed
- Large material storage bin design
- Small area quired
- Flexible deployment



Application Scenario

Yogurt smoothie beverage shop, Milk tea stores, restaurants and other stores with multiple product categories



Intelligent Yogurt Machine





Dimensions	480*675*600mm	Accuracy Calibration	±1 block (10g/block)
Power	0.1Kw/220V	Discharge Speed	Average of 1-2 seconds (70g/cup)
Capacity	32L		

Technical Advantages

Eight major advantages stem from more professional foundational R&D capabilities





High-volume stable operation with an average Daily output reaches 5000 cups



<p>01</p>  <p>Automated CIP Cleaning</p>	<p>02</p>  <p>High dispensing accuracy</p>	<p>03</p>  <p>Support dispensing of viscous materials</p>	<p>04</p>  <p>Fast dispensing speed</p>
--	--	---	---



- | | | | |
|--|---|---|---|
| <ul style="list-style-type: none"> - Fully automated cleaning process - No human intervention during the entire process - 20 minutes' daily cleaning time - Enhanced food safety reliability | <ul style="list-style-type: none"> - Self-developed drive controller - More precise dispensing control - Accuracy up to $\pm 1-3\text{ml}$ - Distributed architecture design | <ul style="list-style-type: none"> - Support water-based and tea soup products - Support dairy-based and cream products - Support viscous fruit puree products - Support materials with particulates, such as passion fruit | <ul style="list-style-type: none"> - Multi-pipeline parallel dispensing - Average of 5-8 seconds per cup - Daily output can reach 8,600 cups |
|--|---|---|---|

<p>05</p>  <p>No splashing during dispensing</p>	<p>06</p>  <p>No dripping during dispensing</p>	<p>07</p>  <p>Stable and durable equipment</p>	<p>08</p>  <p>Intelligent dispensing monitoring</p>
--	---	--	---



- | | | | |
|---|---|---|---|
| <ul style="list-style-type: none"> - Industry-leading splash suppression technology with no scattering or splashing - Environmentally hygienic and easy to clean - More controllable 5S management in stores | <ul style="list-style-type: none"> - Intelligent pump group control technology - Pipeline self-locking closure system - Prevent material contamination | <ul style="list-style-type: none"> - 99.9% equipment stability - High volume validation from major brands - Self-check and intelligent operation maintenance of system - Online repair design without disassembly | <ul style="list-style-type: none"> - Automatic weighing calibration - Fully closed-loop dispensing monitoring system - Automatic calibration and compensation for abnormal situations - Ensured product taste consistency |
|---|---|---|---|

Digital&Intelligent IOT Cloud Platform-

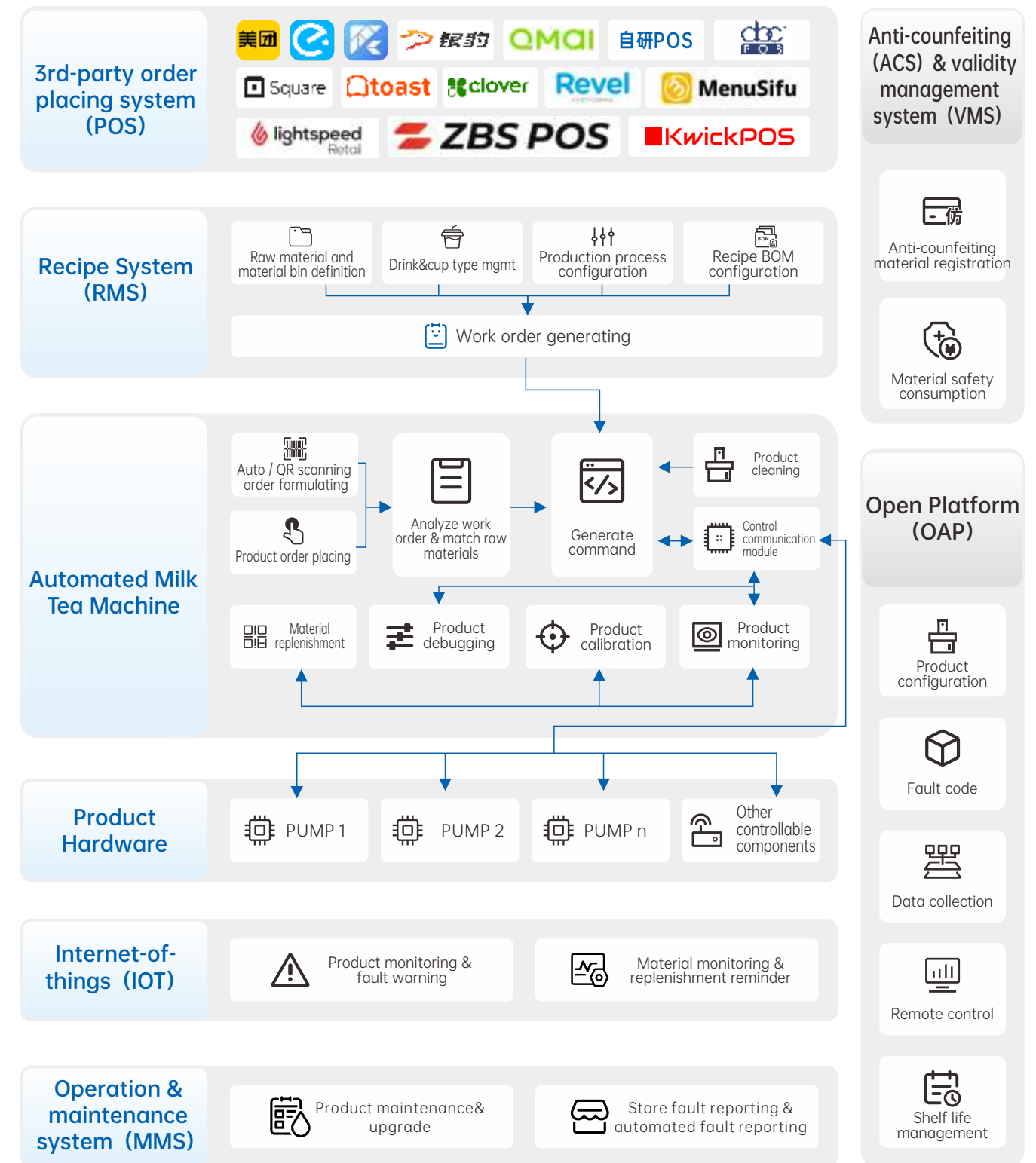
Layered Operation, Value Transformation



ZEE WAY SYS.	Other Vendor Systems
Clear Business Structure	Unnecessary Business
Defined Functional Roles	Complex Function
Data Access Permissions	Data Integrity Issues
Layered Data Access	Low Data Security
Easy Iteration and Upgrade	High Development Costs
High Availability High Performance	Difficult to Scale

Digital&Intelligent IOT Cloud Platform-

One-Stop Service Tool Platform



Digital&Intelligent IOT Cloud Platform- POS Connection and Recipe Material Output

QR code

Scan QR code to output materials
Label machine



ORD0001	Order Number Used for Order Association, Data Traceability	ORD0001 2021/10/28 17:10:24	
P0003	Beverage Number System Unique Number, Associated with Beverage Recipe and Raw Materials	杨枝甘露 大杯 少冰 标准糖 加椰果 加雪顶	
A001 M002 S001	System Unique Number, Associated with Beverage Recipe and Raw Materials Match Beverage Specifications with Beverage Recipe, Retrieve Recipe Raw Materials and Output Parameters	品牌旗舰店	

API

自动出料



Digital&Intelligent IOT Cloud Platform- Beverage Recipe System (RMS)

01 Basic Information Entry & Duplication

Ingredients, Beverages, Recipes
Attributes (Spec., Temperature,
Sweetness, Preparation Method)

02 Data Import and Export

Batch Export, Import, and Update of Basic
Information

03 Single Beverage, Multiple Recipe Versions

Standard Recipes
Regional Recipes
Store-Specific Recipes

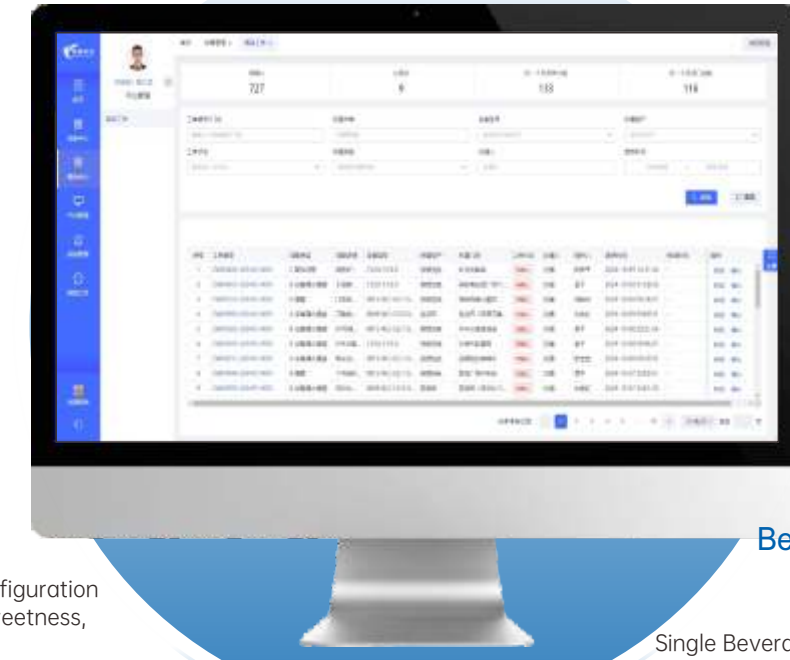
04 Beverage Recipe Maintenance

Full-Scenario Recipe Configuration
(Spec., Temperature, Sweetness,
Preparation Method)

Batch Duplication
Local Recipe Import and Export

05 Batch Distribution of Beverages and Recipes to Stores

Single Beverage, Single Store Distribution
Multiple Beverages, Multiple Stores Distribution
Special Recipe Distribution to Selected Stores



ZEE WAY SYS.

Easy to operate & maintain

Support complex recipe

Independent product distribution

Launch new products based on regions

Support to import and export

Support batch copying

VS

Other Vendor Systems

Unsatisfactory interface

Simple recipe architecture

Cannot distribute independently

Cannot achieve batch update

Less characteristics

.....

Digital&Intelligent IOT Cloud Platform- After-sales Operation&Maintenance System (MMS)

App

Product status, fault warning, product maintenance and upgrade

User monitors product status and handle exceptions in real-time through mobile devices and Pcs.



7*24 Background Support Sys.

Work order reporting and processing, product shelf life management, product operation& maintenance



Customer Service

Global service network is available to support you

Localized after-sales service in over 20 countries and regions, responding to your needs immediately.

Relying on a comprehensive service network, we provide timely, efficient, and professional technical support and services to ensure that every customer's needs are met.



Customer Service

Always adhere to customer-oriented principle

We strive to enhance service levels. Driven by customer experience, we establish a complete closed-loop process for service planning, delivery, analysis, and improvement. And we are always ready to carefully listen to customer feedback and take effective measures.



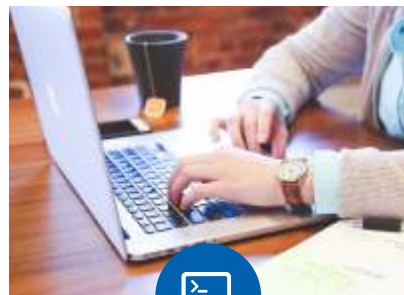
24/7 Technical Support

The after-sales service team provides support 365 days a year, 24 hours a day, quickly responding to your service requests.



On-site Repair

When products require maintenance, the after-sales team can respond quickly and arrive at the agreed time and place to conduct repairs.



Remote Technical Support

In case of emergencies, after-sales engineers will quickly identify faults online and provide solutions to minimize product downtime.



System Maintenance & Upgrades

Regular maintenance and upgrades to the system to fix issues or improve system performance.



Training and Technical Guidance

Systematic training for customers on products and technology, enabling your on-site staff to quickly master the use of products and systems.



Spare Parts Supply

Through systematic planning and management of inventory and logistics, we provide high-quality original spare parts anytime.

Partial Partners

