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The international jury has selected its nominees

The winner of the Vending Star 2009 will be announced at Eu'Vend 2009

From 10th to 12th September, Eu'Vend 2009 — the International Trade Fair for the Vending Industry — will once again present the innovative power of the sector. In the run-up to the leading vending trade fair, a jury of international experts has selected the four best innovations from a field of numerous new ideas and nominated them for the Vending Star award. As part of the Vending Evening on 11th September 2009, the winner from among the four nominees will be announced. The Vending Star is an initiative of Koelnmesse — the organiser of the Eu'Vend trade fair — and is presented in cooperation with the German Vending Association (BDV), the fair's conceptual sponsor.

The jury members were Markus Egger (Selecta Switzerland), Hans-Jürgen Krone (Lebensmittel Praxis Verlag), Ralf Lang (JAM Verlag), Norbert Monßen (BDV), Daniela Müller (Forum Verlag), Michal Piotrowiak (Mastercup Vending, Poland), Matthias Schlüter (Koelnmesse), Wolfgang Schwarzenberger (serviPlus), and Gerald Steger (café+co, Austria). From among the more than 40 entries submitted for the Vending Star competition, it was no easy task for the independent jury to select those with innovative potential that not only holds great promise for the future, but might also be put to practical, everyday use by operators, thus making it possible to meet existing market challenges.

After long and intensive discussions and considerations, the experts selected four products, which each combine the assessment criteria of innovative content, applicability and solution capability in their respective segment.

The nominees for the Vending Star 2009 are (in alphabetical order):



Eu'Vend
10. – 12. 09.2009

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Campina GmbH — Landliebe — mixed milk drinks: The screw-top bottle is unbreakable and suitable for all types of vending machines, whether spiral-type or chute machines. In addition, the product can be stored unrefrigerated and doesn't have the typical taste of long-life milk.

Servomat Steigler — Cino: The table-top coffee machine features two coffee-bean containers, brewing systems, beverage sizes, paying methods and installation options — offering flexibility previously unheard of in a coffee machine.

Sielaff GmbH — FS2020-H2-Outdoor: The combined vending machine features a fuel cell as an independent power source, and cooling and lighting systems with optimised energy consumption. This enables the machine to be operated at unexploited locations and to be easily installed for location testing.

Stüwer GmbH — a tasty-meal vending machine as a miniature canteen: The vending machine can hold and refrigerate a capacity of 88 meals and dispense them hot after only about two minutes of preparation time. It holds a selection of 22 different meals. The meals can also be dispensed cold, allowing customers to purchase meals and prepare them in the comfort of their own homes. Disposable trays and cutlery are also available.

The jury selected the "Vending Star" of 2009 from this group of nominees. The announcement and presentation of the award will take place during the Vending Evening on 11th September 2009. The award-winner may take the specially designed sculpture home.

The jury additionally praised eight further innovations as outstanding developments in the sector. These products will be presented at the special show "Eu'Vend Innovation Area", alongside the innovations of the four nominees. These outstanding innovations are (in alphabetical order):

CDE GmbH – NFC Vending Master: Scanning vending-machine data using a mobile phone. This extremely inexpensive solution optimises the processes of the vending machine operators. Data from inventory management, time recordings, sales data records and fault signals are automatically sent in real-

time to the central server. The NFC mobile telephone with NFC Vending Master Software is all an operator needs to keep up-to-date.

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Dr. Karg — gourmet crispbread: The small slice of bread for people on the go — a healthy alternative to chocolate bars.

Ernst Kühner – 3WOM Dreiwettomat: This vending machine will be installed at frequented locations, such as city centres, bus stations and busy change-over stops, as well as tourist information centres. The special feature of this machine is its combination of traditional snack machine and information portal. The different components are brought together to produce a uniform station and thus offer multifunctionality under one roof. This vending machine integrates travel timetables and city information with advertising space and the advantages of a traditional coffee and snacks vending machine.

National Rejectors Inc. GmbH — currenza security: The currenza c² money changer prevents theft of coins by means of optional electronic recognition of the change tubes and the coin verifier. The EVA-DTS log records the date and time of the last 100 times the machine's change tubes and coin verifiers were used — which prevents theft of coins. Currenza Security can also function without power supply. Three independent payment modules and the intelligent tube configuration reduce service operations. A total of six tubes and three individually selectable operating interfaces provide optimal flexibility.

Proquadro s.r.l.: The freestanding machine is equipped with two microwave ovens, which also can prepare crispy snacks. The preparation times of the meals from the main machine are stored in the system and are linked with the EAN code of the product in question. The microwave vending machine features a barcode scanner, which directly adopts the settings of the scanned product so that operation of the machine and preparation of the food is made easier for the customer. It can be used with any vending machine.

Saeco GmbH — Powder Dispensing System: The new "Phedra" and "Atlante" vending machines feature a tightly sealed Powder Dispensing System. Powder and moisture remain separated thanks to the sophisticated rotating system and sealing. This means that extra powder deposits and unwanted

moisture are a thing of the past. The need to clean the machine's interior is also reduced.

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Selecta TMP — miofino: The introduction of a uniform, high quality coffee brand for the whole of Europe will increase turnover at the point of sale and create a strong recognition factor and brand identity. The emphasis is on top quality, taste and service. New recipes and preparation mechanisms have been developed to meet the consumers' expectations of vending machine products. A uniform image and a range of different taste creations will satisfy the consumers' different needs.

Vendinova B.V. — 365Soup™: Fresh soup from a dispenser, without additives. This vending machine's dispenser allows soups to be served with a thicker consistency and containing vegetable or meat pieces up to a size of 12 mm.

Those who wish to see for themselves which innovations particularly stand out and where the vending industry is headed over the next two years should attend Eu'Vend 2009 and the Vending Star awards ceremony. The grand prize winner will be honoured during the Vending Evening on 11th September 2009. The best entries in the competition will be displayed at the special show "Eu'Vend Innovation Area".

Further information is available at www.euvend.com

Eu'Vend
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