



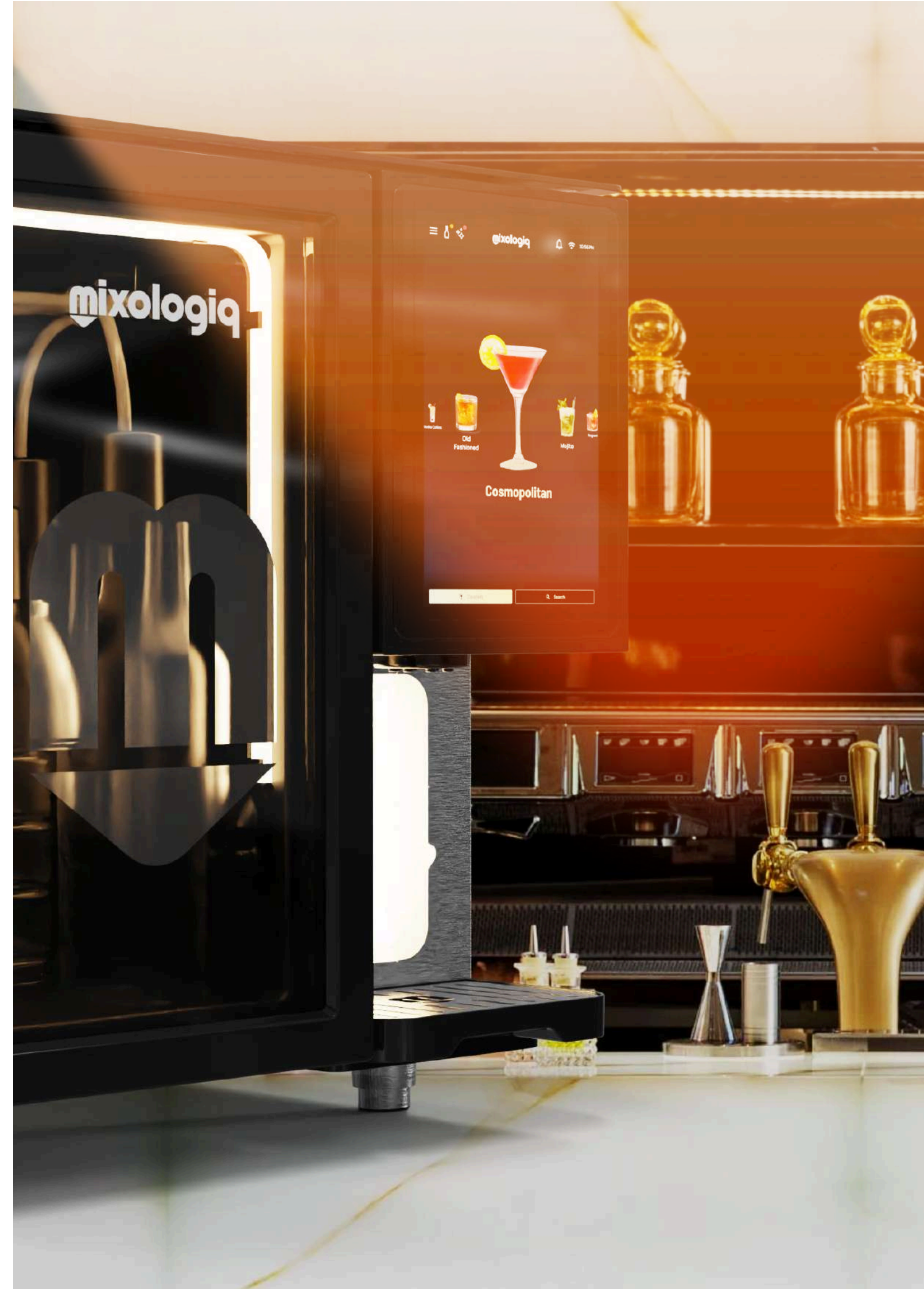
**Cocktail
machine**

mixologi*q*
Precision, poured.

Why Mixologiq?

A new standard in cocktail service

Cocktail service is difficult to keep consistent. It depends on staff, slows under pressure, and becomes harder to manage as menus grow. Mixologiq removes that complexity, delivering cocktails with precision and consistency every time, without relying on memory or individual skill. Each drink is accurately dispensed, giving you full control over quality, speed, and execution, while simplifying operations and making cocktail service easier to run and scale across teams and locations.



01
prepare
machine ready

02
select
machine ready

03
dosing
machine ready

04
finish & serve
machine ready



How it works

Load your ingredients.

Select a drink from the touchscreen or your custom menu in Mixo Connect.
Each cocktail is dispensed with precise measurements, ensuring consistent results every time.



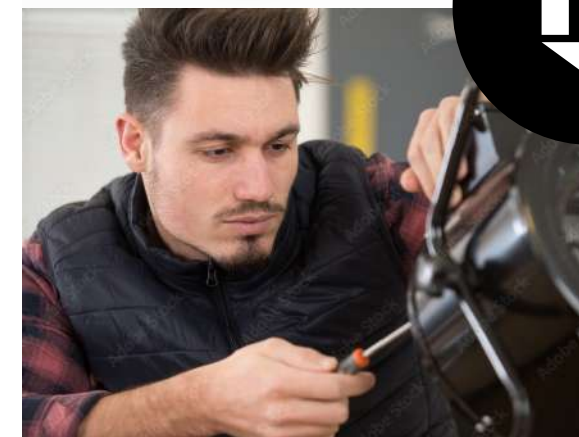
Automatic dosing machines



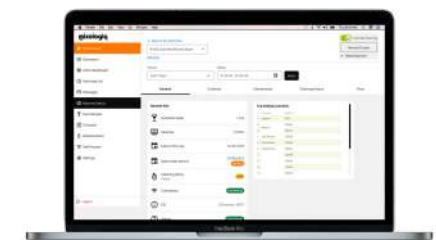
Intuitive built-in software



mixo
CONNECT



Mixo local team support



Smart back office software

Beyond a machine

A Reliable system that works

Mixologiq is more than a cocktail machine. It is a connected system designed to support service, simplify operations and maintain consistency at scale.

Powered by Mixo Connect and backed by technical support, it gives you control over recipes, performance and execution across your entire operation.

Built for consistent performance

Every cocktail, delivered with precision. Every time.

Consistency at scale

Reliable results across teams, shifts, and venues.

Speed and control

Serve quickly while maintaining accuracy and reducing waste.

Complete menu control

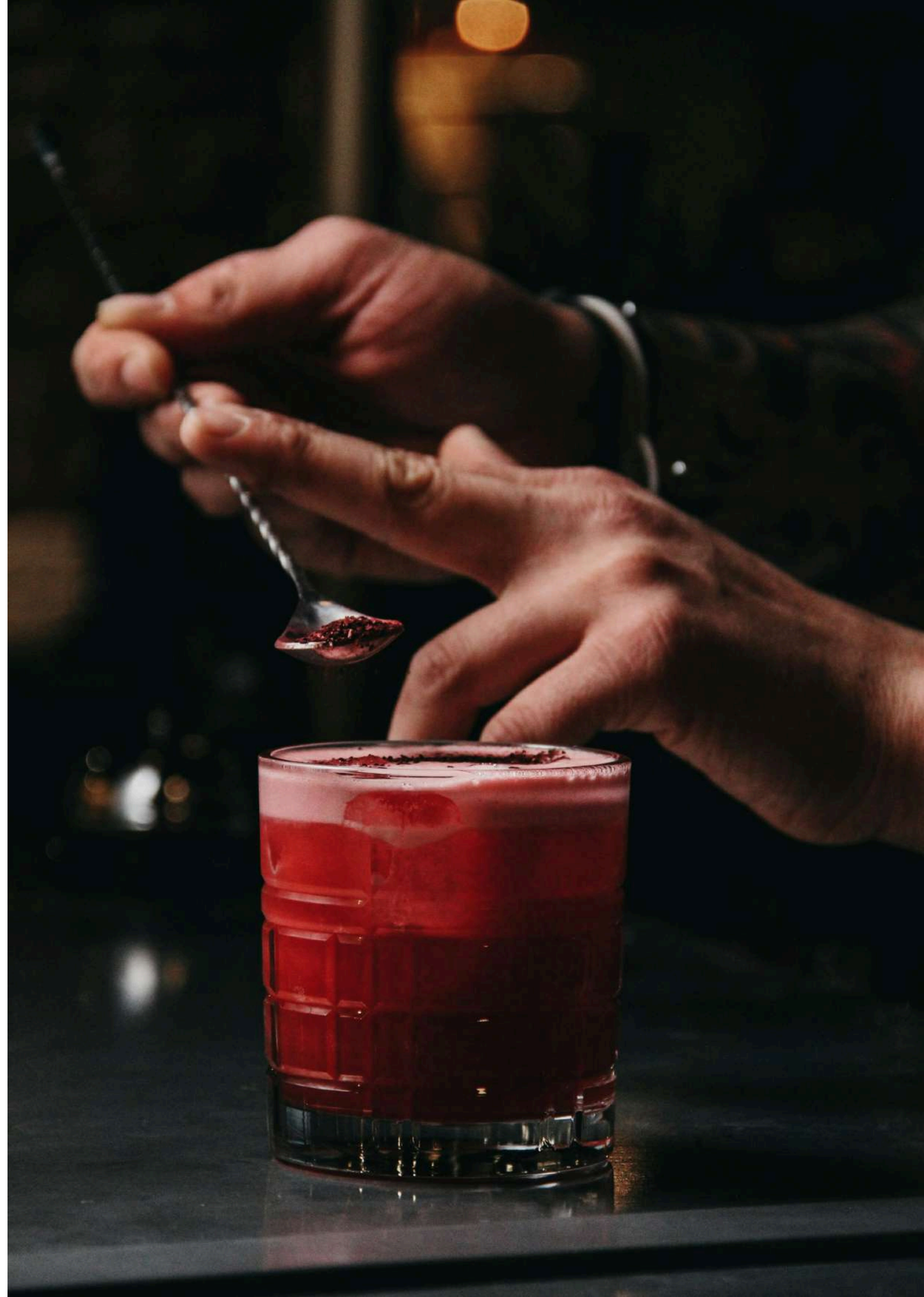
Create, manage, and adapt your cocktail offering.

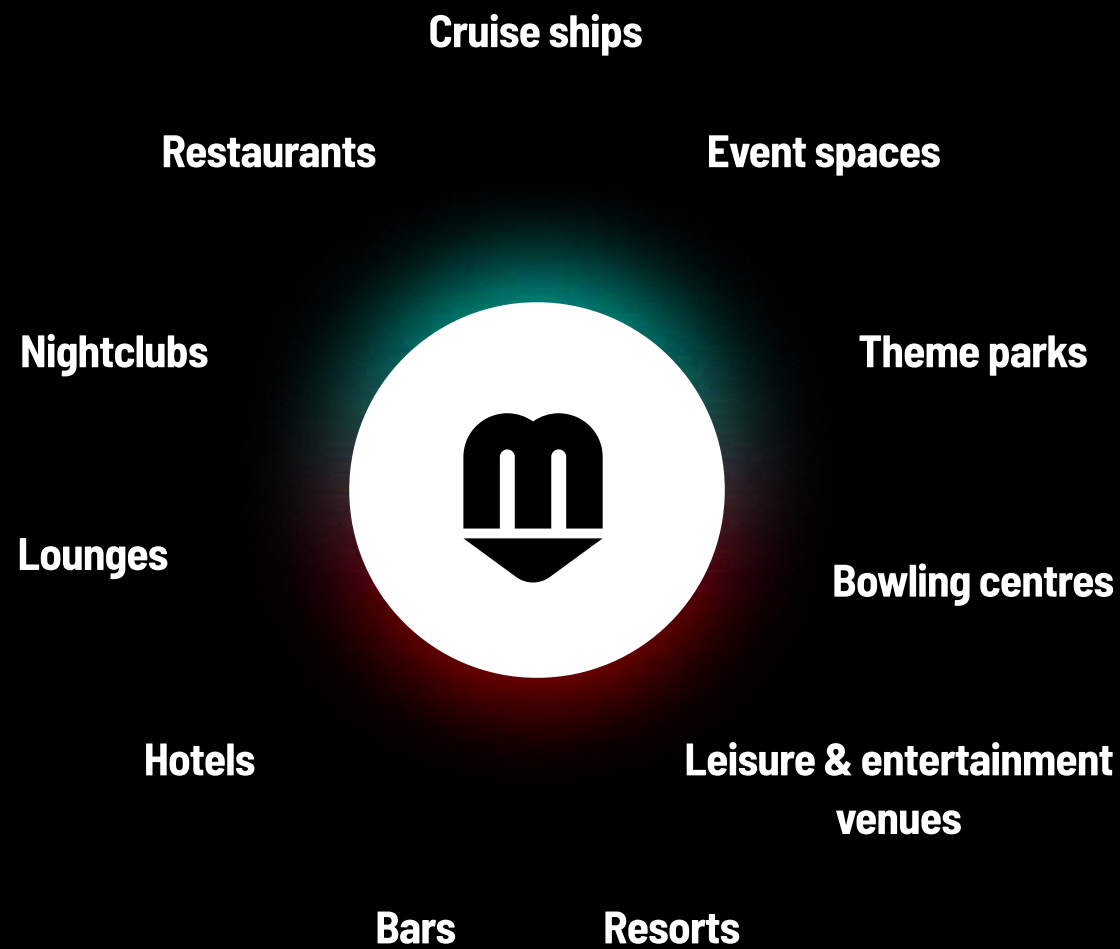
Full operational visibility

Real-time insight into performance, volume, and consumption.

Ready to deploy

Plug-and-play installation with no structural modifications.





Designed for every service environment

Mixologiq adapts to venues of all types, from introducing cocktails to scaling existing menus. Its compact, plug-and-play system delivers a streamlined, high-quality cocktail offering with ease.



One system. Two models.

Shared platform. Different capacity.

Both Mixo models deliver the same precision, speed, and control.
The difference lies in bottle capacity, which defines the scale of your cocktail menu.



MIXO 8

8 refrigerated bottles

A compact, plug-and-play solution for venues with a small or no cocktail menu, enabling them to serve up to 30 cocktails with an optimized bottle setup, all with speed, consistency, and quality in a small footprint.



MIXO 20

8 refrigerated + 12 ambient bottles

A compact, plug-and-play solution for venues with a small or no cocktail menu, enabling them to serve up to 30 cocktails with an optimized bottle setup, all with speed, consistency, and quality in a small footprint.

MIXO 8



MIXO 20



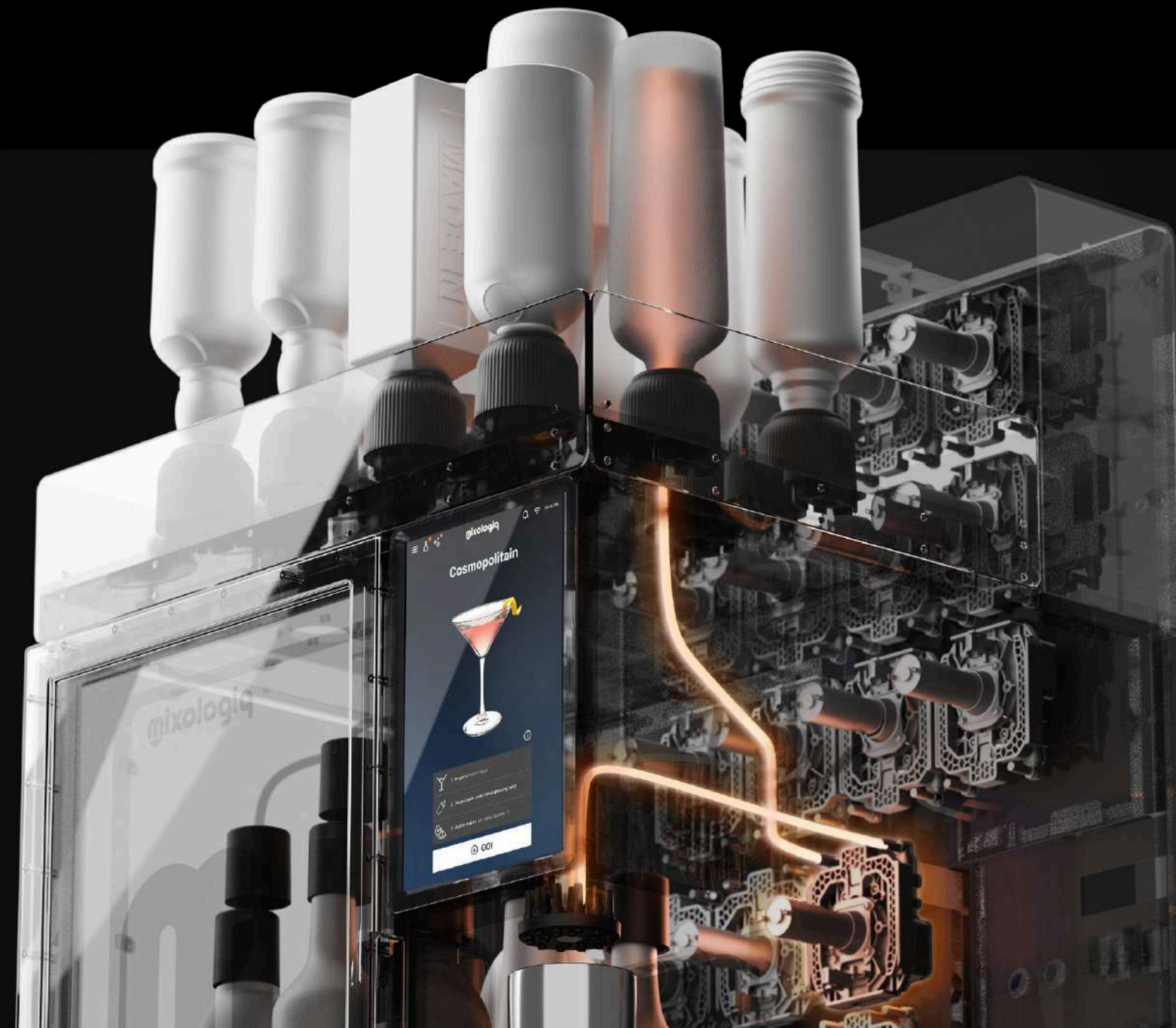
Capacity	8 refrigerated bottles	20 bottles (12 ambient & 8 refrigerated)
Preloaded recipes	33	119
Weight	35 kg / 77 lbs	54 kg / 119 lbs
Dimensions	50 x 52 x 56 cm / 19.7" x 20.5" x 22.1" inch	57 x 57 x 95 cm / 22.4" x 22.4" x 37.4" inch
Display	10.1" touchscreen	10.1" touchscreen
Network	Wi-fi + ethernet connectivity	Wi-fi + ethernet connectivity
Cleaning	Semi automatic	Semi automatic
Speed	under 30 seconds of service	under 30 seconds of service
Certifications	CE / UL / NSF / UKCA	CE / UL / NSF / UKCA



PFS[®] Peristaltic Flow System

Patented flow technology

Delivers precise, consistent dispensing for every cocktail, ensuring accuracy, speed, and reliable performance across every serve.





www.mixologiq.com



mixologiq



mixologiqofficial



mixologiq



@mixologiq