



# MIXOLOGIQ

## Ireland

Premium cocktail automation  
for speed, consistency and profit



## THE NEW STANDARD IN COCKTAIL SERVICE.

We believe every venue deserves the ability to serve high-quality cocktails with ease. Mixologiq sets the new benchmark in automation, blending bar-quality taste with technology that empowers every operator.

At **MIXOLOGIQ IRELAND**, we are committed to supporting our systems on all fronts; including flexible leasing arrangements for the purchase of machines over time. Expert advice on cocktail menu development, professional installation, and comprehensive technical support from our trained engineers.

Powered by Refrigeration Solutions ([www.refrigeratingsolutions.com](http://www.refrigeratingsolutions.com)), **MIXOLOGIQ IRELAND** is committed to making your decision to partner with us a success.



## MORE THAN JUST A MACHINE. A SMARTER WAY TO SERVE.

Mixologiq is more than a machine. It's a complete platform that unites precision engineering, plug-and-play simplicity, and integrated digital tools. From recipe management to performance tracking, Mixologiq gives venues complete control over cocktail service at scale.

## BUILT TO SOLVE REAL HOSPITALITY PAIN POINTS.

The challenges across hospitality are clear. Mixologiq was designed to address what matters most to operators:

- **Staffing shortages** → Simplify operations so service runs smoothly, even with limited or rotating staff.
- **Rising costs** → Deliver cost control through accurate pours and reduced ingredient loss.
- **High demand** → Increase throughput during peak hours without compromising guest experience.
- **Menu limitations** → Expand your cocktail offering with ready-to-use classics and the freedom to add your own signatures.



## TWO MODELS. SHARED STRENGTHS.

Mixo 8 and Mixo 20 share the same Mixologiq DNA. Both are intuitive, robust, and supported by the full platform. The difference lies in application: Mixo 8 is compact for focused menus and smaller venues; Mixo 20 is built for versatility, larger menus, and high-volume operations.

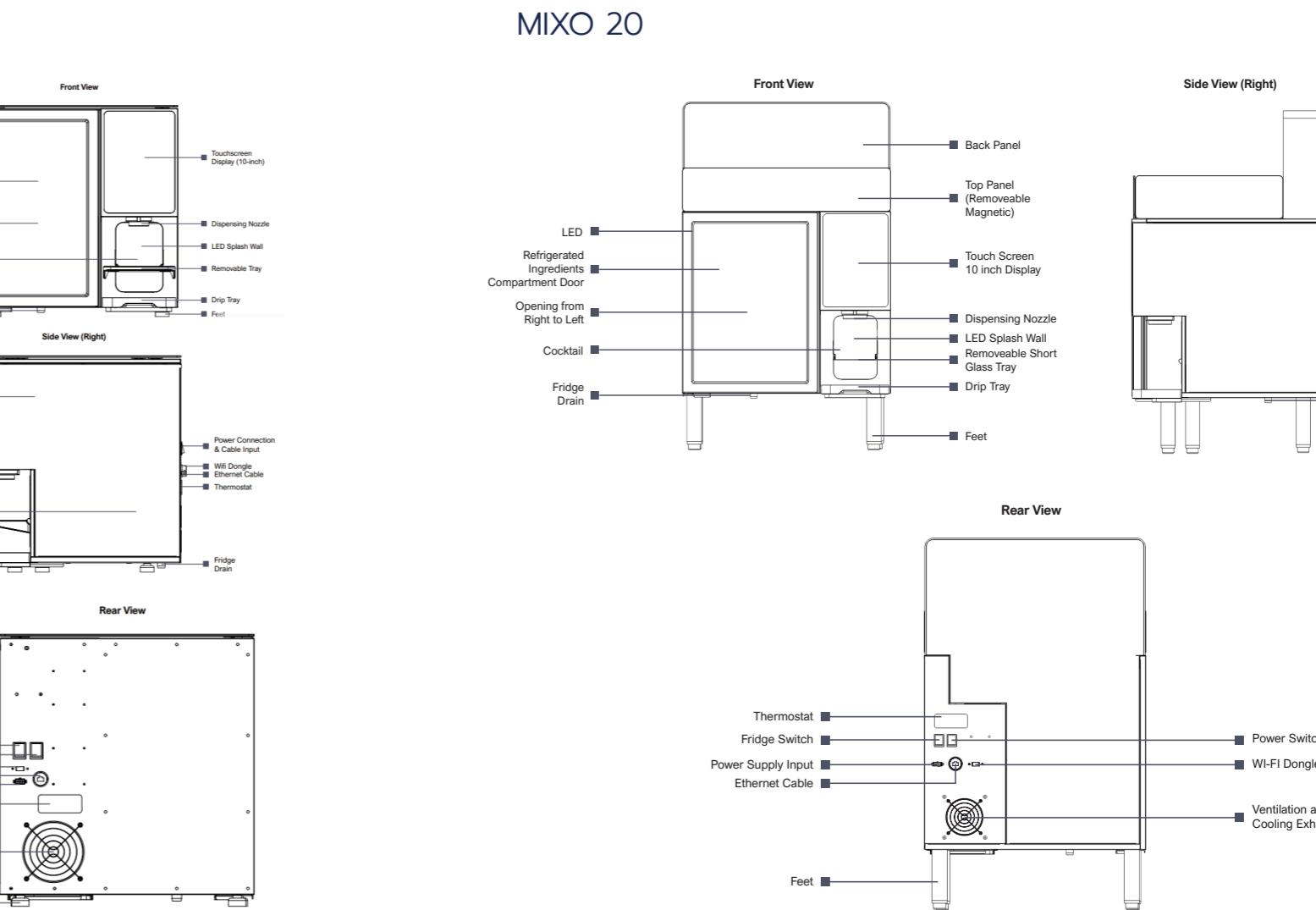


# COMPARE AT A GLANCE

	MIXO 8	MIXO 20
Capacity	8 refrigerated bottles	20 bottles (8 refrigerated, 12 room temp)
Cocktail Range	Preprogrammed with 30 recipes	Preprogrammed with 100+ recipes
Dimensions	50 (W) x 52 (D) x 56 (H) cm 19.7" (W) x 20.5" (D) x 22.1" (H)	57 (W) x 57 (D) x 95 (H) cm 22.4" (W) x 22.4" (D) x 37.4" (H)
Weight	39 kg 86 lbs	59 kg 130 lbs
Service Speed	Under 30 seconds	Under 30 seconds
Screen	10.1" touchscreen	10.1" touchscreen
Certifications	CE, UL, NSF, UKCA	CE, UL, NSF, UKCA
Cleaning	Semi-automatic cleaning cycle	Semi-automatic cleaning cycle
Connectivity	Wi-Fi + Ethernet	Wi-Fi + Ethernet
Back Office	Centralized performance tracking and recipe control	Centralized performance tracking and recipe control
Best For	Hotels, bars, pop-ups, mobile venues	Resorts, clubs, cruise ships, high-volume venues
Core Benefit	Smart efficiency in a compact footprint	Creative flexibility and full-menu automation

*MIXO 8: Built for Simplicity | MIXO 20: Designed for Variety*

# ENGINEERED FOR HOSPITALITY. READY FOR SERVICE.



# TAILORED SOLUTIONS FOR EVERY VENUE



## BARS

### Today's Reality

If you run a bar today, you already know staffing is harder—but guest expectations keep rising.

### The Challenge

When service slows or drinks come out inconsistent, it affects more than just wait times—it hits your reviews, your costs, and your bottom line.

### The Mixologiq Advantage

Mixologiq delivers chilled, precisely measured cocktails in under 30 seconds. No extra training. No overpouring. Just consistently great drinks—every time, every shift.



## CRUISE SHIPS

### Today's Reality

At sea, consistency isn't optional—it defines the guest experience.

### The Challenge

Guests might forget their room number—but they remember waiting too long for a drink or getting something off-brand. With rotating crews and limited space, maintaining quality across multiple bars is tough.

### The Mixologiq Advantage

Mixologiq ensures consistency across every deck. Compact, easy to install, and ready to serve premium cocktails fast, even with a rotating crew.



## HOTELS & BNBS

### Today's Reality

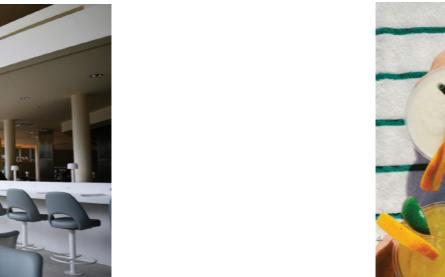
Offering cocktails shouldn't depend on whether your bartender showed up.

### The Challenge

Many hotels don't have a full bar team. That means missed upsells, inconsistent drinks, or no cocktail service at all—especially during off-hours.

### The Mixologiq Advantage

Mixologiq helps lounges deliver elegant, consistent cocktails—quietly, efficiently, and without breaking the vibe.



## LOUNGES

### Today's Reality

In a lounge, the drink is part of the atmosphere.

### The Challenge

When staff are stretched, cocktails can fall behind. Guests wait. Quality drops. The premium feel disappears.

### The Mixologiq Advantage

Mixologiq helps lounges deliver elegant, consistent cocktails—quietly, efficiently, and without breaking the vibe.



## ALL-INCLUSIVE HOTELS

### Today's Reality

When drinks are unlimited, your liquor costs shouldn't be.

### The Challenge

Over-pouring, long queues, and inconsistent drinks can ruin the guest experience—and destroy your margins.

### The Mixologiq Advantage

Mixologiq controls portions, speeds up service, and reduces waste—so you can deliver five-star drinks without five-star costs.



## RESTAURANTS

### Today's Reality

You've nailed the kitchen. But if cocktails are slow, the whole service suffers.

### The Challenge

Servers wait at the bar. Guests wait at the table. One delayed drink can throw off your entire service flow—and impact profits.

### The Mixologiq Advantage

Mixologiq aligns your beverage service with your culinary standards—fast, accurate, and consistent cocktails to match your operation.



## NIGHTCLUBS

### Today's Reality

When the dance floor's packed, your bar can't afford to fall behind.

### The Challenge

Long lines mean lost orders. Over-pouring means lost stock. And when the numbers don't add up, neither do your profits.

### The Mixologiq Advantage

Mixologiq pours chilled, perfectly portioned drinks in under 30 seconds—ever during peak hours. Serve faster, protect your inventory, and keep the party going.

# MEASURABLE RESULTS. TANGIBLE ROI.

Mixologiq delivers measurable financial and operational benefits for every venue.

  
Up to 18% less waste →  
Every pour protects margins.

  
Over 1 million cocktails  
poured → Proven reliability  
at scale.

  
Fast ROI → Many venues  
achieve return within the  
first year.

  
Lower labour costs →  
Operational flexibility  
across shifts.

  
1,000+ machines sold  
worldwide →  
Trusted globally.



# SIMPLE TO USE. EASY TO MAINTAIN.

*Mixologiq is designed for hospitality teams, not technicians.*

Setup is straightforward with plug-and-play installation. Bottles calibrate quickly, recipes load automatically, and upkeep is minimal thanks to semi-automatic cleaning. Training takes minutes, ensuring service continuity across changing teams.

-  Plug & play
-  Semi-automatic cleaning
-  Easy calibration
-  Quick staff training
-  Distributor support & preventative servicing

# CHOOSE YOUR MODEL. ACCESS THE FULL MIXOLOGIQ PLATFORM.

Whether compact or high volume, every Mixologiq machine unlocks the same ecosystem. Access recipes, track KPIs, and manage performance with ease.



Scan the QR code to  
visit our Resources page



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[www.refrigeratingsolutions.com](http://www.refrigeratingsolutions.com)

**David McDonald**  
Refrigeration Solutions  
Lacken House, Dublin Road, Kilkenny  
Ireland, R95 KF34  
[david@refrigeratingsolutions.com](mailto:david@refrigeratingsolutions.com)  
+353 87 987 9943