

# GOT SPACE? WE GOT YOUR BACK!

We're on the lookout for more Halomac locations such as Universities, Hospitals, Office Towers, Banking HQs and Fitness Centres or premises with any of these features:

- Places with food issues, or minimal food options during the day or night.
- Low food variety in surrounding areas.
- Premises with over 800 people or more.
- Within Klang Valley.

It's simple, all you need to do is provide the space, and we'll take care of everything else. You'll never have to worry about food safety liabilities, food stocking, security, cleaning, hygiene, and everything else.

**GET A HALOMAC AT YOUR PREMISE,  
CALL: 012 4900 122  
OR VISIT [WWW.HALOMAC.COM](http://WWW.HALOMAC.COM)**

 **Halomac**  
micro food station platform

Fresh meals  
prepared by  
food enthusiasts  
from all over the  
Klang Valley

It's an  
intelligent  
food station!

Fresh food,  
day or night

# FIT AN ENTIRE FOOD COURT IN A BOX!

Imagine having 10 or more different F&B outlets in the lobby of your office building. Then imagine all those outlets in a box no bigger than your average chiller.

With robust advancements in internet and digitization trends, vending machines have emerged as a convenient and low-cost option, reducing an entire store space into refrigerator-sized machines dispensing all sorts of products.

Introducing Halomac, Malaysia's most innovative food tech platform that is designed to support food entrepreneurs of all sizes. The platform utilises quick scanning RFID, CCTV, digital payments and digital analytics alongside its hot and cold food stations to provide one of the most intelligent and convenient ways to sell food products.

## A Revolutionary Food Station!

Not a microwave oven, Halomac meals are supplied by a large variety of food vendors, big and small who make them fresh daily then stored in a hot or chilled Halomac unit for consumers.



Restaurants /  
Caterers



Central  
Kitchens



Food  
Truckers



Home  
Cooks

Ultimately our food tech platform helps budding F&B entrepreneurs grow and achieve their highest potential by providing them with a high impact prime location to sell their food products. This, combined with other technological features such as sales analytics, market intelligence, marketing and promotion tools has made us extremely appealing to every food vendor.

## Food Safety

Halomac takes food safety seriously. How serious? We make all our vendors adhere to current food preparation guidelines set by the Ministry of Health before they qualify as one of our vendors. Merchants are then trained to properly package and seal their food. On top of that, all food products within the fridge have a set expiry date, which will be removed accordingly when expired.

# A FOOD STATION LIKE NO OTHER

Halomac Cold ❄️

☀️ Halomac Hot



The only food station that tracks purchase behavior in real-time.

The first of its kind in Malaysia, Halomac supplies its merchants with market intelligence, promotional tools and constant updates of sales activities from each Halomac unit. The entire retail process for consumers starts and ends with the Halomac Wallet.

### Features For Vendors:

- Real Time Sales Notification
- Sales Analytics and Statistics
- Customisable Discount Tiers
- Live Food Stock Updates
- Food Expiry Notification
- Menu Management System
- Food Review and Feedback

### Features For Consumers:

- Digital Payment System
- Complete Billing System
- Halomac Daily Menu
- Food Vendor Profiles
- Promotions and Discount
- Food Reviews
- Halomac Finder

## Machine Specifications

Unit Dimensions (H/W/D):	1998/710/690 mm
Inner Dimensions:	1703/600/545 mm
Depth With Open Lid:	1350 mm
Net Weight:	116 kg

### Equipment

- Stainless steel inside
- Head light box
- Interior light
- 2 pieces inner fan
- Defrost drain
- Adjustable feet with 2 stabilizers
- 4 wheels with 2 front brakes

### Features

- Free standing
- Outdoor placement
- Climate class N (16-32C) ST(18-38C)
- 525 litre total net capacity

### Technical

- 220v-240v/50Hz power supply
- 420W/A power input
- 150cm cable length
- Cold (0-18C)/Hot (26-40C) temperature range
- 1 condenser fan
- HD CCTV for monitoring