



 OFFICES · WAREHOUSES · GYMS · HOTELS

Complete Breakroom & Vending Solutions

Premium equipment, curated snacks, and 24/7 smart service at **zero cost** to your organization.

[Request a free assessment](#)

[See equipment tiers](#)

15–20 days

INSTALL & STOCK

\$0

COST TO HOST

24/7

SMART SERVICE



PAGE 01A WHY IT'S FREE

Zero cost to your organization, backed by a simple model

Our service is fully revenue-funded. We install premium equipment, stock it, and maintain it — then earn a share of each purchase. You get a better breakroom with no invoices, no contracts, and no risk.



Revenue-funded, not fee-funded

We earn a share of each sale. That means no setup fees, no monthly charges, and no hidden costs passed to your organization.



Zero risk to the host

We own, insure, and maintain the equipment. Your building provides the space; we handle everything else at no cost to you.



Better for your people

Employees, guests, and residents get convenient access to snacks, drinks, and fresh food without leaving the building.



We only win when it works

Because our revenue depends on happy customers, we keep machines full, clean, and running — or we remove them at no charge.

Bottom line: We only succeed when your employees, guests, or residents love the service. If you are ever unhappy, we will remove the equipment at no cost to you — guaranteed.

Reliability that holds up in every building

A secure corporate office and a three-shift warehouse demand the same thing: machines that always work. Four standards ship on every unit.



Smart Monitoring

Remote inventory tracking tells us when to restock before rows run empty.



Guaranteed Delivery

Laser sensors detect if a product drops, ensuring users never lose their money.



Modern Payments

Seamless tap-to-pay for credit cards, Apple Pay, and Google Wallet.



Eco-Friendly

Energy Star certified machines that keep utility bills low for the host facility.

PAGE 02A WHY GRAB A SNACK?

People buy from people

We are a family-owned vending partner focused on fresh product, honest service, and real relationships with the buildings we serve.



Family-owned & local

We live and work in the same communities we serve. You are not a number — you are a neighbor.



Responsive service

Questions, restocking, or a quick tune-up? You talk to a real person who answers the phone and shows up.



Built on relationships

We win when your employees, guests, or residents are happy. That means fresh product, clean machines, and honest communication.



Locally focused

Fast response times because our routes are in your area. No call centers, no out-of-state dispatchers.

PAGE 02B

MACHINE TYPES

The right machine for every space

From glass-front refreshment centers to AI-powered smart units, every machine is chosen to match your location, traffic, and customer expectations.



TIER 2

TIER 3

Glass-Front Soda Machine

A modern soda vending machine with a full glass front, used in high-traffic indoor locations like gyms, offices, schools, medical centers, and cafeterias. The glass front makes them visually appealing, especially for premium or specialty drinks, and the ability to see all products at once can increase sales.



TIER 3

AI Smart Machine

An intelligent vending unit powered by a touchscreen, cashless reader, and remote management. It tracks sales in real time, adjusts inventory recommendations, and gives your location a premium, frictionless purchasing experience.

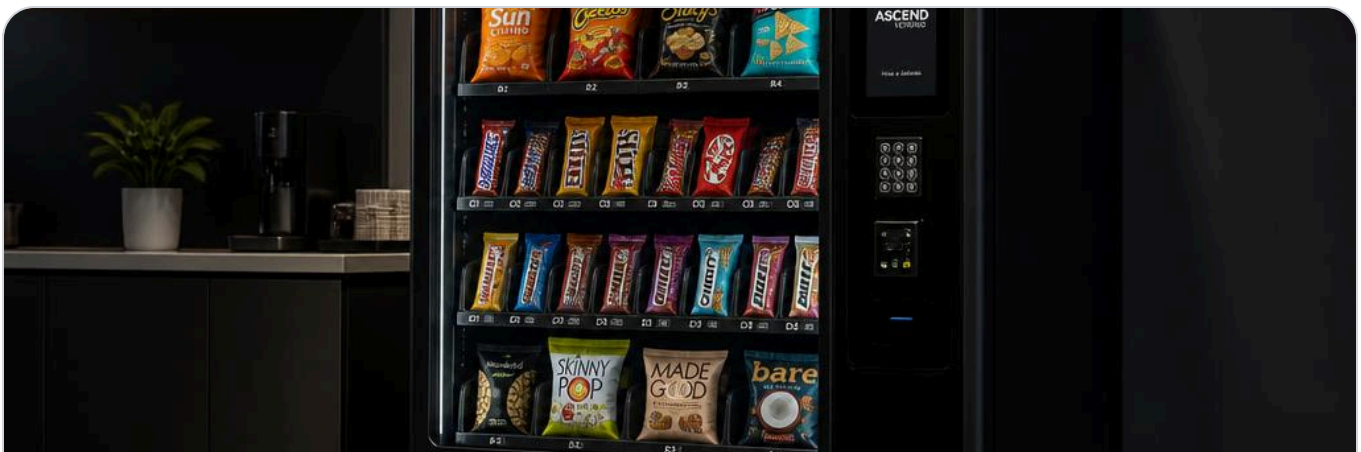


TIER 2

TIER 3

AI Smart Freezer

A refrigerated, glass-front vending freezer that keeps frozen meals, ice cream, treats, and grab-and-go cold items at a perfect temperature. Smart monitoring tracks temperature and inventory, while tap-to-pay checkout makes it ideal for premium breakrooms, gyms, hotels, and 24/7 facilities.

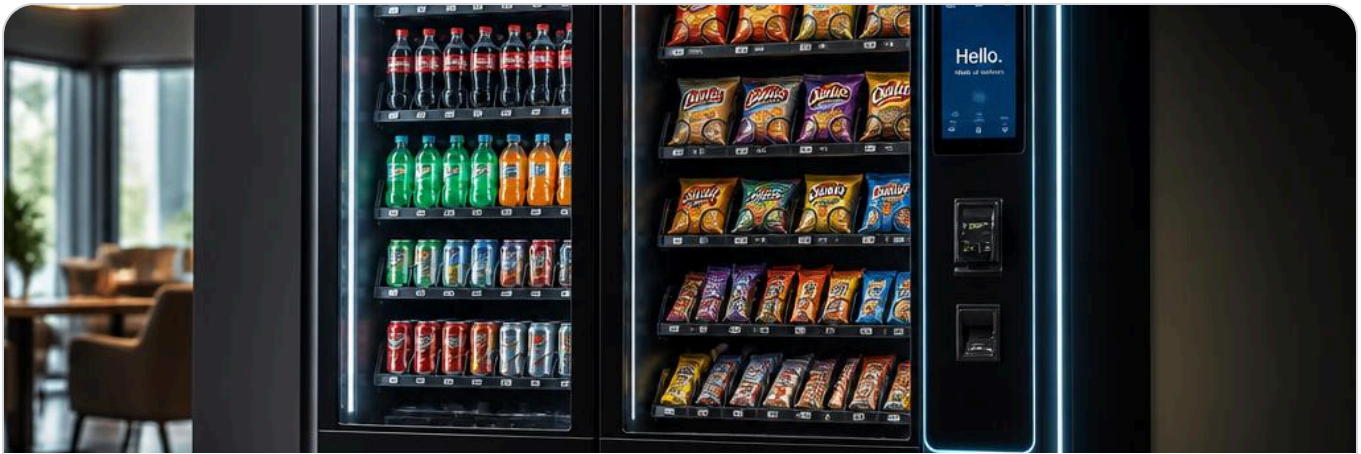


TIER 2

TIER 3

Snack Machine

A dedicated snack dispenser built for high turnover. Curved-glass or coil-driven shelving displays chips, candy bars, pastries, and healthy options while keeping everything fresh and easy to grab.



TIER 1

Combo Machine

A snack-and-drink combination unit that puts both categories in one footprint. Dual temperature zones keep beverages cold while the snack side stays dry, making it ideal for tight breakrooms and lobbies.



TIER 1

TIER 2

TIER 3

Water Dispenser

A bottleless, filtered water dispenser plumbed directly into your building's water line. Multi-stage filtration delivers chilled, room-temperature, and hot water on demand with touchless dispensing, so staff and guests get clean water without pallets of bottled water or cooler jug deliveries. Available as a free add-on with any tier.



TIER 1

TIER 2

TIER 3

Soda Machine

A classic stack-style soda machine built for cold cans and bottles at volume. Refrigerated storage holds hundreds of servings across your top-selling Pepsi and Coca-Cola brands, energy drinks, sports drinks, and water — with tap-to-pay checkout and a compact footprint that fits hallways, break areas, and shop floors.



TIER 1

TIER 2

TIER 3

Keurig Coffee Station

A commercial single-serve Keurig brewer with a stocked K-Cup pod bar, cups, lids, stirrers, and creamer/sweetener caddy. Brews coffee, tea, and hot cocoa in under a minute with no grounds to clean, and pairs perfectly with any vending tier to make your breakroom a full amenity.



TIER 3

Micro Market

An unattended, open-shelf mini convenience store inside your building. Coolers, freezers, and racks let people pick up fresh food, drinks, and snacks by hand, then pay at a self-checkout kiosk or by phone. Offers 3–5x the variety of vending and works around the clock with camera security and remote inventory monitoring.

PAGE 02C

MACHINE COMPARISON

Compare the machine types side by side

Capacity, payment options, and ideal location size at a glance so you can pick the right hardware for your building.

MACHINE	CAPACITY	PAYMENT OPTIONS	IDEAL LOCATION SIZE	BEST FOR
Glass-Front Soda Machine	40–60 selections (360–500 cans/bottles)	Tap-to-pay, credit card, Apple Pay, Google Wallet	Medium-to-large high-traffic indoor spaces	Gyms, offices, schools, medical centers, cafeterias
AI Smart Machine	60+ selections with live sales tracking	Cashless, mobile wallet, app-style touchscreen checkout	Large breakrooms, lobbies, 24/7 facilities	Premium locations and data-driven inventory planning
AI Smart Freezer	30–40 frozen selections with temperature alerts	Cashless, mobile wallet, tap-to-pay touchscreen checkout	Large breakrooms, gyms, hotels, 24/7 facilities	Frozen meals, ice cream, treats, and premium cold items
Snack Machine	40–50 snack selections (coil or curved glass)	Tap-to-pay, credit card, Apple Pay, Google Wallet	Small-to-medium shared spaces	Offices, warehouses, hotels needing quick grab-and-go snacks
Combo Machine	20–30 snacks + 20–30 drinks in one unit	Tap-to-pay, credit card, Apple Pay, Google Wallet	Compact breakrooms, lobbies, suites	Tight footprints where both snacks and drinks are wanted
Water Dispenser	Unlimited filtered water (bottleless, plumbed-in)	Free to users — no payment required	Any size space near a cold water line and outlet	Offices, gyms, warehouses, schools, and medical centers

MACHINE	CAPACITY	PAYMENT OPTIONS	IDEAL LOCATION SIZE	BEST FOR
Soda Machine	8–10 selections (400–600 cans/bottles)	Tap-to-pay, credit card, Apple Pay, Google Wallet	Hallways, shop floors, and compact break areas	High-volume cold drink sales in a narrow footprint
Keurig Coffee Station	K-Cup pod bar — 100+ servings per restock	Free to staff or tap-to-pay kiosk (your choice)	Countertop or stand near a sink and outlet	Offices, hotels, medical centers, and morning- shift teams
Micro Market	150–400 items across coolers, freezers, and shelves	Self-checkout kiosk, tap-to- pay, mobile app, market account	Open room or breakroom, 150–400 sq ft	Large offices, campuses, and 24/7 facilities wanting fresh food
Standard on every unit: Smart Monitoring, Guaranteed Delivery, Modern Payments, and Eco-Friendly Energy Star certification.				

Electrical, dimensions, and space at a glance

One table, every machine — so you can check outlet needs, footprint, and clearance without digging through the details.

MACHINE	ELECTRICAL	DIMENSIONS	SPACE / CLEARANCE
Glass-Front Soda Machine	Standard 120V outlet (15A dedicated recommended)	72" H × 39" W × 33" D	3" side clearance for ventilation; ~9 footprint
AI Smart Machine	Standard 120V outlet + Wi-Fi or ethernet	72" H × 40" W × 35" D	3" side clearance for ventilation; ~1 footprint
AI Smart Freezer	120V outlet, dedicated circuit recommended (compressor)	72" H × 36" W × 34" D	4" side clearance for cooling vents; footprint
Snack Machine	Standard 120V outlet (10A)	72" H × 36" W × 32" D	3" side clearance for ventilation; ~8 footprint
Combo Machine	Standard 120V outlet (10A)	72" H × 30" W × 32" D	3" side clearance for ventilation; ~7 footprint
Water Dispenser	Standard 120V outlet (5A) + cold water line access	55" H × 14" W × 16" D (free-standing)	~1.5 sq ft footprint near water line access
Soda Machine	Standard 120V outlet (15A dedicated recommended)	72" H × 28" W × 32" D	3" side clearance for ventilation; ~6 footprint
Keurig Coffee Station	Standard 120V outlet (15A shared OK)	18" H × 12" W × 20" D + pod bar caddy	Countertop or stand deep; near a sink
Micro Market	2–3 standard 120V outlets (kiosk, coolers, freezer) + ethernet/Wi-Fi	Modular: coolers 72" H × 36" W each; kiosk 24" W	150–400 sq ft open breakroom with clear walkways

Don't worry about the fine print: we verify power, doorways, and clearance during the free site assessment (Days 1–3) before anything is delivered.

Scalable tiers, from a quiet suite to an industrial plant



TIER 1

The Compact Combo

Space-saving snack and drink integration in a single footprint.

- ✓ One machine, dual category
- ✓ Optional Keurig coffee station
- ✓ Optional water dispenser
- ✓ Fits tight breakrooms
- ✓ Standard 110V outlet

WHY THIS TIER FITS

- Low daily traffic means a single machine stays full and fresh.
- Small footprint fits suites, lobbies, and micro-breakrooms.
- No extra electrical work — just plug into a standard outlet.

BEST FOR 20–50 DAILY USERS

Ideal machines: Combo Machine, Soda Machine (optional), Keurig Coffee Station (optional), Water Dispenser (optional)

[Request a quote for this tier](#)



TIER 2

The Dual Station

Side-by-side dedicated snack and high-capacity beverage units.

- ✓ Doubled selection depth
- ✓ Cold beverage capacity
- ✓ Keurig coffee station
- ✓ Optional water dispenser
- ✓ Balanced restock cadence

WHY THIS TIER FITS

- Separate snack and drink machines keep lines moving at shift changes.
- Glass-front drink cooler boosts visibility and impulse sales.
- More capacity means fewer restock visits and fresher product rotation.

BEST FOR 50–150 DAILY USERS

Ideal machines: Glass-Front Soda Machine, Soda Machine, Snack Machine, Keurig Coffee Station, Water Dispenser (optional)

[Request a quote for this tier](#)



TIER 3

The High-Traffic Hub

Multiple machines including energy drinks, fresh and frozen food, and heavy-duty snack dispensers.

- ✓ Micro market option
- ✓ Fresh food coolers
- ✓ AI smart freezer
- ✓ Keurig coffee station
- ✓ Filtered water dispenser
- ✓ Energy drink tower
- ✓ Industrial-duty dispensers

WHY THIS TIER FITS

- AI-powered tracking prevents sell-outs during peak traffic windows.
- Micro market upgrade turns a breakroom into a 24/7 mini convenience store.
- Expanded variety — including frozen meals and treats — satisfies diverse tastes across multiple shifts.
- Fresh food, freezer, coffee, and energy-drink options capture higher average purchases.
- Industrial-duty hardware holds up in 24/7 warehouses and plants.

BEST FOR 150+ DAILY USERS

Ideal machines: Micro Market (optional), AI Smart Machine, AI Smart Freezer, Glass-Front Soda Machine, Soda Machine, Snack Machine, Keurig Coffee Station, Water Dispenser

[Request a quote for this tier](#)

See the recommended setup for your property

Every building has different traffic, space, and customer expectations. Match your property type to the tier, machines, and menu profile that fit best.



Corporate Offices

Professional breakrooms and lobby micro-markets where employees want premium snacks, cold drinks, and a polished look.

RECOMMENDED TIER

Tier 2

IDEAL MACHINES

Glass-Front Soda Machine, Snack Machine, Keurig Coffee Station, Micro Market (larger sites)

MENU PROFILE

The Wellness Balance

WHY IT WORKS

- Keeps breakroom traffic moving at shift changes
- Wellness profile supports HR initiatives
- Glass-front design matches modern office aesthetics

Request this setup



Warehouses & Plants

High-volume, multi-shift facilities where workers need energy drinks, protein, and quick grab-and-go options around the clock.

RECOMMENDED TIER

Tier 3

IDEAL MACHINES

AI Smart Machine, AI Smart Freezer, Soda Machine, Snack Machine, Micro Market, Keurig Coffee Station

MENU PROFILE

Peak Performance

WHY IT WORKS

- Built for 24/7 traffic and heavy turnover
- Energy drinks and protein fuel long shifts
- AI monitoring prevents sell-outs before peak breaks

Request this setup



Gyms & Fitness Centers

Members want hydration, protein, and low-sugar options before and after workouts — and they expect modern cashless checkout.

RECOMMENDED TIER

Tier 2

IDEAL MACHINES

Glass-Front Soda Machine, AI Smart Freezer, Soda Machine

MENU PROFILE

Peak Performance

WHY IT WORKS

- Sports drinks and water drive repeat visits
- Freezer adds protein-packed frozen options
- Tap-to-pay fits member expectations

[Request this setup](#)



Schools & Universities

Students and staff need affordable snacks and drinks between classes, with reliable machines that keep lines short.

RECOMMENDED TIER

Tier 2

IDEAL MACHINES

Soda Machine, Snack Machine, Glass-Front Soda Machine

MENU PROFILE

The Classic Mix

WHY IT WORKS

- Large capacity handles between-class rushes
- Classic mix satisfies broad student tastes
- Guaranteed delivery means no lost money

[Request this setup](#)



Hotels & Hospitality

Guests expect 24/7 convenience in lobbies and near elevators — premium presentation and cold options matter most.

RECOMMENDED TIER

Tier 2

IDEAL MACHINES

Glass-Front Soda Machine, AI Smart Freezer, Keurig Coffee Station

MENU PROFILE

The Classic Mix

WHY IT WORKS

- Glass-front machines look upscale in lobbies
- Freezer adds late-night ice cream and treats
- Cashless payments match guest preferences

[Request this setup](#)



Medical Centers

Staff, patients, and visitors need quick refreshments in long hallways and waiting areas with minimal maintenance disruption.

RECOMMENDED TIER

Tier 1

IDEAL MACHINES

Combo Machine, Keurig Coffee Station

MENU PROFILE

The Wellness Balance

WHY IT WORKS

- Compact combo fits tight waiting areas
- Wellness options align with healthcare settings
- Quiet operation and low maintenance

[Request this setup](#)



Apartments & Residential

Residents want convenient snacks and drinks in clubhouses, leasing offices, or fitness centers without leaving the property.

RECOMMENDED TIER

Tier 1

IDEAL MACHINES

Combo Machine

MENU PROFILE

The Classic Mix

WHY IT WORKS

- Small footprint fits leasing offices and clubhouses
- Classic mix appeals to all ages
- Plug-and-play setup with no building changes

[Request this setup](#)



Retail Stores

Employees on their feet all day need quick energy and hydration, often in a back room with limited space.

RECOMMENDED TIER

Tier 1

IDEAL MACHINES

Combo Machine

MENU PROFILE

The Classic Mix

WHY IT WORKS

- Fits into crowded back rooms
- Keeps staff on the floor longer
- No upfront cost or maintenance burden

[Request this setup](#)

The right tier, based on your daily users and building type

Start with your daily headcount, then fine-tune by building type. Every recommendation below is still zero cost, zero contract — we confirm the final fit during your free site assessment.



20–50 DAILY USERS

RECOMMENDED: TIER 1

The Compact Combo

One combo machine covers snacks and drinks without wasting space or letting product sit stale. Ideal where a shared breakroom serves a single team.

BEST-FIT BUILDINGS

Small offices, professional suites, salons, small retail backrooms, places of worship

FINE-TUNE BY BUILDING TYPE

- Offices & suites: add the optional Keurig station — coffee is the #1 request in small breakrooms.
- Retail & salons: add a water dispenser so staff stay hydrated off the sales floor.
- Apartments & small hotels: consider sizing up to Tier 2 if residents use the space 24/7.

[Request a quote for this fit](#)



50-150 DAILY USERS

RECOMMENDED: TIER 2

The Dual Station

Dedicated snack and glass-front soda machines side by side keep lines short at lunch rushes and shift changes — our most requested setup.

BEST-FIT BUILDINGS

Corporate offices, gyms, medical centers, schools, mid-size warehouses

FINE-TUNE BY BUILDING TYPE

- Gyms & fitness centers: add the AI Smart Freezer for protein shakes, frozen meals, and cold treats.
- Medical centers & schools: lean on the Wellness Balance menu with low-sugar drinks and baked snacks.
- Warehouses: upgrade to the Peak Performance menu with energy drinks and high-protein snacks.

[Request a quote for this fit](#)



150+ DAILY USERS

RECOMMENDED: TIER 3

The High-Traffic Hub

Multiple machines, AI smart units, and an optional micro market handle constant traffic across every shift — with daily smart restocking.

BEST-FIT BUILDINGS

Large offices, industrial plants, hotels, hospitals, campuses, 24/7 facilities

FINE-TUNE BY BUILDING TYPE

- Hotels & 24/7 facilities: the AI Smart Machine keeps service running overnight without staff.
- Industrial & plants: industrial-duty dispensers plus an energy-drink tower fuel long shifts.
- Large offices & campuses: add a Micro Market for fresh food and 3–5x the variety.

[Request a quote for this fit](#)

Not sure of your daily user count? A quick rule: if your breakroom feels busy at lunch, size up one tier — extra capacity is always free.

PAGE 03C ELECTRICAL ACCESS

What your facilities team needs to prepare

Every machine ships with a standard plug and cord. A few minutes of planning now keeps the installation on the shorter end of the 15–20 day window.



Outlet type

Every unit uses a standard 110V / 120V grounded outlet (NEMA 5-15). No special 220V or 240V wiring is required.

- Standard 3-prong grounded outlet
- NEMA 5-15 compatible
- No electrician required for most placements



Power draw & circuits

Most machines draw less than a small refrigerator, but a dedicated circuit keeps multiple units running reliably.

- Single machine: 1 standard outlet
- Two machines: 1× 20A circuit or separate outlets
- Three+ machines: dedicated 20A circuit recommended



Placement & accessibility

A clear delivery path and level floor let us install quickly without touching your building's structure.

- Pathway at least 36 in. wide
- Level surface with minimal slope
- 6–8 ft. vertical clearance for delivery



Ventilation & safety

Leave a few inches of breathing room around the machine for airflow and easy technician access.

- 6 in. clearance on sides and back
- Keep away from heat sources and direct sunlight
- Outlet within reach of the supplied cord

TIER	OUTLETS NEEDED	CIRCUIT GUIDANCE	NOTES
Tier 1 The Compact Combo	1 standard outlet	Shared household/breakroom circuit	Plugs in anywhere a normal appliance fits. A Keurig station needs its own nearby outlet (1,500W draw while brewing).
Tier 2 The Dual Station	2–3 outlets	20A circuit or separate outlets	Splitting snack and drink machines balances load. Add one outlet for the Keurig coffee station — do not share it with a machine.
Tier 3 The High-Traffic Hub	3–5 outlets	Dedicated 20A circuit recommended	Best for 24/7 warehouses and large campuses. Water dispenser requires a nearby cold water line; a micro market needs 2–4 outlets plus Wi-Fi or Ethernet for the checkout kiosk.
Need help? During the site assessment we verify outlets, clearances, and delivery path so nothing is left to guess.			

What to measure before installation day

Every property manager can verify the fit in minutes with these dimensions, clearances, and delivery path notes.



Measure the footprint

Check the width and depth of the placement area. Allow a few extra inches on each side for airflow and door swing.



Allow customer aisle space

Guests need room to stand, browse, and open the machine door. Wider aisles reduce congestion during peak breaks.



Confirm doorways and turns

Verify hallway widths, elevator dimensions, and any tight turns between the loading dock and the final placement spot.



Check floor load

Vending machines are heavy. Place them on a solid, level floor. Avoid soft carpet or uneven tiles that could cause vibration.

TIER	MACHINES	DIMENSIONS	FOOTPRINT	WEIGHT	AISLE / DOOR
Tier 1 The Compact Combo	1 combo unit	72" H x 36" W x 34" D	4.5 sq ft	450–550 lbs	48" clearance in front 32" wide doorway minimum

TIER	MACHINES	DIMENSIONS	FOOTPRINT	WEIGHT	AISLE / DOOR
Tier 3 The High-Traffic Hub	3–4 machines (AI smart + soda + snack + optional) or a full micro market	72" H × 120"–168" W (combined) × 34" D	15–22 sq ft (micro market: 150–400 sq ft room)	1,500–2,200 lbs total	72" clearance in front 48" wide doorway or freight elevator
Not sure? We handle a site walk during the assessment to confirm every measurement, doorway, and floor condition.					

Pick a profile, not a fixed snack list

An HR director chasing wellness goals and a warehouse manager stocking energy drinks both get exactly what their people buy.



PROFILE A

The Classic Mix

Top-selling sodas, chips, chocolates, pastries, peanuts, gum, and mints.

INCLUDED CATEGORIES

- Sodas
- Chips
- Chocolate
- Pastries
- Peanuts
- Gum
- Mints

View product examples 



PROFILE B

The Wellness Balance

Baked snacks, protein bars, nuts, seltzers, peanuts, sugar-free gum, and mints.

INCLUDED CATEGORIES

- Baked snacks
- Protein bars
- Nuts
- Seltzers
- Peanuts
- Gum
- Mints

View product examples 



PROFILE C

Peak Performance

High-protein snacks, energy drinks, cold brews, hydration beverages, peanuts, gum, and mints.

INCLUDED CATEGORIES

High protein

Energy drinks

Cold brew

Hydration

Peanuts

Gum

Mints

View product examples 

PAGE 04B

WHAT WE OFFER

Everything we can stock in your machines

National brands your team already knows — Pepsi and Coca-Cola beverages, energy and sports drinks, water, chips, candy, pastries, and cold fresh food. Mix and match any categories to build your menu.



Pepsi Products

The full Pepsi family in cans and 20 oz bottles.

Pepsi

Diet Pepsi

Mountain Dew

Starry

Mug Root Beer

Brisk



Coca-Cola Products

Coke's core lineup alongside its top-selling flavors.

Coca-Cola

Coke Zero

Diet Coke

Sprite

Fanta

Barq's



Energy Drinks

Full-sugar and zero-sugar cans for early shifts and late nights.

Red Bull

Monster

Celsius

Bang

Alani Nu

Ghost



Sports Drinks

Electrolyte replenishment for gyms, plants, and warehouses.

Gatorade

Powerade

BodyArmor

Prime

Gatorade Zero



Water & Vitamin Water

Still, sparkling, and enhanced hydration options.

Dasani

Aquafina

Smartwater

Vitaminwater

Sparkling water

Flavored water



Chips & Salty Snacks

Frito-Lay favorites plus baked and reduced-fat picks.

Lay's

Doritos

Cheetos

Ruffles

SunChips

Popcorn

Pretzels



Candy & Chocolate

Impulse-driving classics that keep repeat sales high.

Snickers

M&M's

Reese's

Kit Kat

Skittles

Starburst



Pastries & Baked Goods

Morning-shift breakfast items and sweet break-time treats.

Danishes

Muffins

Honey buns

Pop-Tarts

Donuts

Cookies



Cold & Fresh Food

Refrigerated meals for sites without a nearby cafeteria.

Sandwiches

Wraps

Salads

Yogurt & parfaits

Fresh fruit

Cheese & protein packs



Protein & Better-For-You

High-protein and low-sugar options for wellness programs.

Protein bars

Jerky

Nuts & trail mix

Protein shakes

Baked chips



Peanuts

Salty, roasted, and flavored peanuts for a classic vending favorite.

Salted peanuts

Honey-roasted peanuts

Dry-roasted peanuts

Cajun peanuts

Peanut mixes



Gum

Single-serve packs and multipacks of popular gum brands.

Wrigley's

Orbit

Extra

Trident

Juicy Fruit

Doublemint



Mints

Breath-freshening mints and candies in pocket-friendly packaging.

Tic Tac

Altoids

Ice Breakers

Life Savers

Mentos

Certs



Coffee & Hot Beverages

K-Cup pods for Keurig stations, plus cups, lids, creamers, and sweeteners.

Green Mountain

Dunkin'

Starbucks

Folgers

Hot cocoa

Tea

Creamer & sweetener

Don't see a favorite? Product availability varies by region, and we take special requests during menu customization — we'll source it and add it to your planogram at no cost.

Better-for-you choices your team will actually eat

Every machine can be stocked healthy-first at no extra cost. Mix these options into any menu profile — or make them the star of your Wellness Balance lineup.



High-Protein Picks

Filling options that power workouts and long shifts.

Quest bars

Clif bars

RXBAR

Kind protein

Beef jerky

Protein shakes



Low-Sugar Drinks

Hydration without the sugar crash.

Sparkling water

Celsius

Gatorade Zero

Vitaminwater Zero

Unsweetened tea

Flavored seltzer



Fresh & Refrigerated

Real food, stocked and rotated daily in cold units.

Salads

Wraps

Greek yogurt

Hummus & veggie cups

Fresh fruit

Hard-boiled eggs



Smarter Snacks

The crunch they want with ingredients you approve of.

Baked Lay's

PopCorners

Trail mix

Granola bars

Dried fruit

Roasted peanuts

Healthy-first stocking is free: tell us your wellness goals during menu customization and we'll build a planogram around low-sugar drinks, high-protein snacks, and fresh food — with clear healthier-choice labels on the shelf.

Three low-friction steps to a stocked breakroom

01



Space Assessment

We measure your footprint, check electrical access, and verify plumbing for any water dispenser, Keurig station, or micro market so everything is ready before delivery.

02



Menu Customization

You select the product profile that fits your demographic — including coffee and K-Cup selections if you add a Keurig station.

03



Water Dispenser Prep

We locate the nearest water line, confirm adequate pressure, and plan the install spot so staff and guests get chilled, hot, and room-temperature water on day one.

04



Micro Market Layout

For micro market locations we design the shelving, cooler, and kiosk layout, confirm network access, and mount the security cameras before opening day.

05



Free Delivery & Setup

We install, level, and connect every machine, start up the water dispenser filter and Keurig station, run test transactions, and fully stock everything within 15–20 days.

PAGE 05A INSTALLATION TIMELINE

What happens during the 15–20 day setup window

The installation window depends on three things: site readiness, electrical access, and how quickly your menu profile is finalized. Here is the typical day-by-day flow.



DAYS 1–3

Request & site assessment

We review your request, confirm the location, and schedule a quick site walk. Site readiness is the first factor that shapes the timeline.



 **DAYS 4–7**

Placement & electrical plan

We map exact machine placement and verify electrical access. If new outlets or dedicated circuits are needed, this is where the lead time may extend toward the 20-day mark.



 **DAYS 8–12**

Menu customization

You pick the profile — Classic Mix, Wellness Balance, or Peak Performance — and we fine-tune the selection. A faster menu decision keeps the schedule on the shorter end.



 **DAYS 13–17**

Delivery & installation

Equipment arrives, is placed, leveled, and connected. We handle machine setup, network configuration, and payment-system activation on site.



 **DAYS 18–20**

Stocking, testing & go-live

We stock the machines, run test transactions, confirm smart-monitoring alerts, and hand over the breakroom. Most locations go live by day 20.

Setup, restocking, maintenance, and contract-free service by tier

Each tier is built for a different traffic level. Here is how setup, restocking, maintenance, and service terms scale with your equipment.

TIER 1

The Compact Combo

20–50 daily users

How long does setup take?

Most compact installs finish within 15–20 days. The exact date depends on three factors: site readiness (a clear, level placement spot), electrical access within reach of a standard outlet, and how quickly your menu selections are finalized.

How often is it restocked?

Typically once per week. Remote monitoring alerts us before any row runs low, so the machine stays full.

Who handles maintenance and repairs?

We handle everything — cleaning, service, and repairs are all covered by us at no cost to your organization.

Is there really no contract?

Yes. There are zero contracts and zero fees. If you are ever unhappy, we will remove the equipment at no charge.

TIER 2

The Dual Station

50–150 daily users

How long does setup take?

Dual-station installs are typically complete within 15–20 days. Site readiness, electrical access for two machines, and menu customization for both snack and drink selections are the main factors that move the timeline earlier or later.

How often is it restocked?

Two to three times per week, depending on usage. Smart monitoring lets us adjust the cadence automatically.

Who handles maintenance and repairs?

Our service team covers all maintenance and repairs. If a machine needs attention, we usually respond the same business day.

Is there really no contract?

Absolutely. No long-term commitment, no fees, and no penalty for removal. You can end service anytime at no cost.

The High-Traffic Hub

150+ daily users

How long does setup take?

High-traffic hub installs are scheduled within 15–20 days. The timeline is driven by site readiness for multiple machines, any needed electrical upgrades, and the broader menu customization required for shift-diverse crowds. We confirm all three during a quick site walk.

How often is it restocked?

Daily or as needed. AI-driven inventory alerts tell us exactly when to replenish before peak traffic windows.

Who handles maintenance and repairs?

We provide priority service and preventative maintenance. Heavy-duty hardware is built to run 24/7 with minimal downtime.

Is there really no contract?

No contract, no fees, and full scalability. Add or remove machines as your headcount changes, with no penalty.

Zero cost, restocking, and maintenance — answered

Property managers usually ask the same three things: who pays, who restocks, and who fixes it. Here are clear answers so you can move forward with confidence.

 Is the equipment really free to my organization?



 **How do you make money if the service is free?**



 **Who owns and insures the machines?**



 **How often are the machines restocked?**



 **Who pays for the snacks and drinks inside?**



 **What happens if a machine breaks or needs service?**



 **Do we have to sign a long-term contract?**



 **What if usage is lower than expected?**



 **How long does installation take?**



 **What is a micro market and how is it different from vending?**



 **Is the Keurig coffee station included at no cost?**



 **What is the difference between the soda machine and the glass-front soda machine?** 

PAGE 05D COSTS, SERVICE & WARRANTY

Clear answers on pricing, repairs, nutrition, and guarantees

From zero-cost ownership to allergen-friendly stocking and same-day repairs, here is what property managers and facilities teams need to know.

 **Are there really no costs for our building?** 

 **Who sets the product prices?** 

 **What happens if a product does not vend or a payment fails?** 

 **How quickly do you respond when a machine needs service?** 

 **Do you clean and sanitize the machines?** 

 **Can we request nutrition labels or allergen information?**



 **Are healthy or allergen-friendly options available?**



 **What is your warranty or equipment guarantee?**



 **What if a machine is damaged by someone at our location?**



Request your free vending service

The same form behind our QR code — tell us about your location and we'll schedule your free space assessment within one business day. Zero cost, zero contracts.

Full name	Organization	
Jordan Ellis	Northline Logistics	
Work email	Phone (optional)	
jordan@company.com	(555) 012-3456	
Property type	Daily users (optional)	
Select property type	Estimate traffic	
Site address or city		
1420 Harbor Rd, Newark NJ		
Preferred equipment tier	Machine type	Preferred menu profile
Select a tier	Select a machine type	Select a profile
Anything else? (optional)		
Shift schedules, breakroom size, loading dock access...		
Submit request		

Prefer to talk first? Call **1-804-479-1863** or email **grabasnackv@gmail.com**.

Zero contracts. Zero fees. **100%** **complimentary** **service.**

If you are ever unhappy with our service, we will remove the equipment at no cost to you.



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1-804-479-1863



EMAIL

grabasnackv@gmail.com



WEBSITE

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Request your machines

