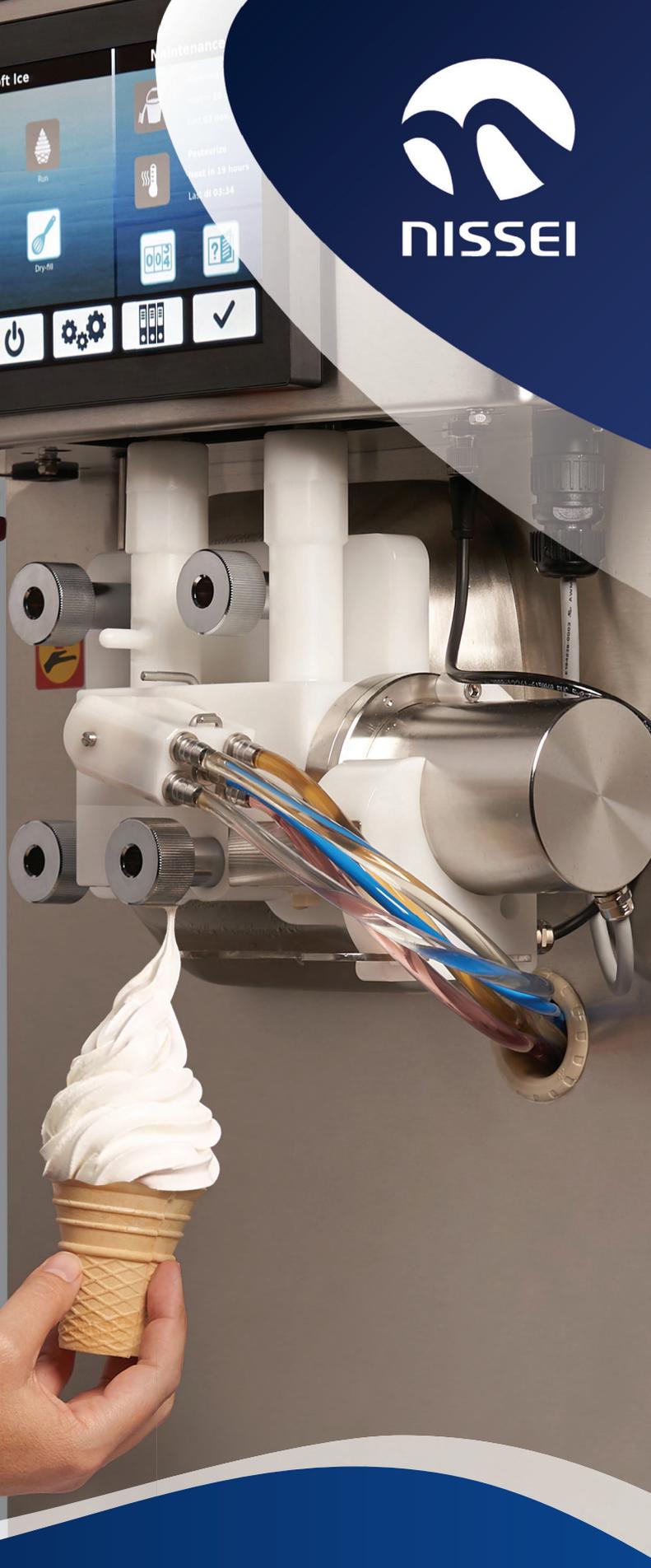




# INCREASE PROFITS, REDUCE EFFORT

The ultimate soft serve ice cream machine. Invest in the future of your business.



**SOFTEIS&INVESTITION**

[www.softeis-investition.com](http://www.softeis-investition.com)



6w

## HACCP PASTEURIZATION

6-week cleaning interval



-30%

## UNMATCHED OVERFLOW

save 20-30% material



## MORE THAN JUST SUPPORT

service, supplies, schooling...



## HANDCRAFTED PRECISION

highest industry standard quality and unparalleled innovative technology



## ONLY SOFT SERVE SPECIALISED

over half a century combined experience



5y

## 5 YEARS WARRANTY

a clear statement of our confidence in the quality

# TOGETHER TOWARDS A BRILLIANT FUTURE WITH PASSION, TRUST, AND SUPPORT

We introduce you to the ultimate soft serve machines – a masterpiece created from the passion and joint life's work of two companies from different worlds, **Nissei**. These machines redefine top quality, supported by first-class materials and the most modern, precise manufacturing techniques. They exceed all industry standards in terms of durability and reliability and ensure smooth, reliable operation. Thanks to their robust construction, downtime is minimized and efficiency is maximized, making them the perfect choice for entrepreneurs who value the highest quality and efficiency in their business. They are the ultimate goal for ambitious owners who seek financial and qualitative improvement.



**Nissei NL** has been solidly in business for over 30 years and has specialized exclusively in soft ice cream, turning this field into their life's mission. Using the highest quality materials, the most innovative technologies, and the outstanding cooling system of Nissei Japan, they have succeeded in creating the ultimate machine for soft ice cream production. Their dedication is to creation and constant improvement. Nissei NL symbolizes passion, quality, and the continuous pursuit of excellence in the world of soft ice cream, ensuring that every creation exceeds expectations.

**Nissei Japan** is known for its precise cooling systems. Their machines are the result of craftsmanship, executed with utmost care and precision at every stage of production. Their innovations in cooling technology have redefined the standards for soft serve machines. Nissei Japan has set itself the task of developing a cooling system that is unmatched in quality and requires minimal maintenance.

Together, Nissei NL and Nissei Japan combine their expertise to create soft serve machines that are unmatched in quality, reliability, and efficiency. Their machines are not only the result of technical excellence but also of a deep passion for soft serve ice cream production and a constant striving for perfection.



**SOFTEIS&INVESTITION**

We are Softeis Investment. Thanks to the trust of Nissei NL, we have the privilege and honor to offer you high-quality Nissei soft serve machines exclusively in our part of Europe. Unlike other distributors, we also run our own ice cream business, which gives us direct insights into production and immediate customer reactions. This perspective is crucial for effectively transferring our expertise to you and makes us a valuable partner.

Our commitment extends beyond mere sales and service; we support your business with ingredients and other products, training, and profound expertise gained over more than 25 years in high-end gastronomy. We are dedicated to providing you the best service that is second to none, just like our machines that are unmatched compared to others.

**The superior performance of our machine not only delivers an exceptional final product but also ensures significant savings on operational costs over its lifespan, exceeding the initial investment compared to other machines. Additionally, while other machines may fail over time, ours remains durable and dependable. This makes it the definitive investment for your business. Choose quality that delivers lasting value!**

# FOR EVERY SITUATION THE PERFECT SOLUTION



NA93438  
**POWER T**



NA93438  
**POWER PRO**



NA6888  
**DUO CHAMPION**

<b>Capacity</b>	55 L/hr	55 L/hr	75 + 55 L/hr
<b>Cylinder content</b>	2.5 liters freezing cylinder	2.5 liters freezing cylinder	3.4 + 2.5 liters freezing cylinder
<b>Tank content</b>	20 KG tank with mixer	20 KG tank with mixer	2 x 20 KG tank with mixer
<b>Power</b>	3.0 kWh, 400V	3.0 kWh, 400V	4.5 kWh, 400V
<b>Water cooling</b>	Approx. 55m3/year	Approx. 55m3/year	Approx. 90m3/year
<b>Dimensions</b>	D 82 x W 46 x H 76 cm - 135 KG	D 150 x W 46 x H 76 cm - 170 KG	D 150 x W 65 x H 90 cm - 290 KG

## NISSEI THE FUTURE OF SOFT SERVE ICE CREAM PRODUCTION

NISSEI understands that its customers deserve only the best. Therefore, the company has been offering not just soft serve machines but the Rolls-Royce among soft serve machines for over 25 years. NISSEI machines represent top quality: they are quiet, energy-efficient, and easy to maintain. From design to completion, each machine is produced exclusively within the company. NISSEI sets the standards with its innovative and leading technology.

Owning a NISSEI machine means always being one step ahead - because you deserve nothing less than the best.

NA9438  
**POWER COMBI T**

55 L/hr

2.5 liters freezing cylinder

20 KG tank with mixer

3.0 kWh, 400V

Approx. 55m3/year

L 82 x W 46 x H 76 cm - 135 KG

**The most silent and energy-efficient soft serve machines on the market.**

# COMBI MACHINES



NA3448  
GIANT COMBI TOUCH



NA6888  
DUO CHAMPION COMBI



NA9348  
POWER PRO COMBI

75 L/hr

3.4 liters freezing cylinder

20 KG tank with mixer

3.5 kWh, 400V

Approx. 50m<sup>3</sup>/year

L 160 x W 47 x H 84 cm - 195 kg

75 + 55 L/hr

3.4 + 2.5 liters freezing cylinder

2 x 20 KG tank with mixer

4.5 kWh, 400V

Approx. 90m<sup>3</sup>/year

L 150 x W 65 x H 90 cm - 290 KG

55 L/hr

2.5 liters freezing cylinder

20 KG tank with mixer

3.0 kWh, 400V

Approx. 55m<sup>3</sup>/year

L 150 x W 46 x H 76 cm - 170 KG

The NISSEI COMBI soft serve and milkshake machines offer you the ultimate versatility for your ice cream business. This machine combines state-of-the-art technology to not only produce high-quality soft serve but also delicious milkshakes - all from one machine.

More than just two machines in one: Double the products, double the customers.



## FROZEN YOGURT MACHINES



For ideal convenience in producing frozen yogurt, the machines are designed without a pump, making cleaning really easy. The machines are perfect for fresh frozen yogurt and can even pasteurize mixes for long-lasting frozen yogurt. The fresh, delicious appearance guarantees a high turnover rate. You will definitely notice that your customers keep coming back for more!



Higher return on investment than with any other soft serve machine.



[www.oesterreich-issst-informiert.at/herstellung/pasteurisieren-so-halten-lebensmittel-laenger](http://www.oesterreich-issst-informiert.at/herstellung/pasteurisieren-so-halten-lebensmittel-laenger)

## HACCP PASTEURIZATION

Imagine a soft serve machine that needs cleaning only every six weeks, yet still delivers perfect soft serve with optimal health standards. The quick pasteurization function is crucial for ensuring the safety and quality of soft serve. This feature allows a significant reduction in maintenance needs and leads to savings of at least 20 work hours and about 80 liters of soft serve per month. Pasteurization enhances food safety, maintains product freshness longer, and ensures consistent quality and taste.

The Nissei soft serve and milkshake machine with pasteurization function is the ideal solution for the catering industry, offering high-quality soft serve.

**Save time and money and guarantee perfect health standards, as well as customer satisfaction and trust.**



**HACCP PASTEURIZATION**  
6-week cleaning interval

# AIR PUMP PAR EXCELLENCE - FESTO NEW DIMENSIONS OF OVERFLOW CONTROL

A key element of our Nissei soft serve machine is the air pump (pneumatically driven piston pump), which represents the most advanced pump technologies on the market. It significantly reduces operational costs through optimal and unmatched overflow, which can range between 80 and 120%. In the pump itself, a perfect mixture of air and liquid product is created and then injected into the cylinder. Its ability to handle different viscosities of mixtures supports a wide range of frozen desserts and facilitates consideration of different flavors and fat contents, thereby expanding the menu options available in your ice cream parlor.

The air pump marks a significant advancement over what you may be accustomed to. It offers an unparalleled combination of efficiency, performance, and versatility, setting new standards in the industry for frozen desserts.

Thanks to its durability, minimal maintenance, and precisely laser-cut compact construction, it surpasses all expectations of such a machine. The control system is something you wouldn't expect in a soft serve machine. It was developed using components from Festo, a pioneer in the field of industrial pneumatic technology and a global leader in automation. The other part of the system, the THOMAS compressor, comes from a leading manufacturer of vacuum pumps, compressors, and liquid pumps for original equipment manufacturers (OEMs) in the fields of medicine, laboratories, the environment, and industry.

**The revolutionary overflow control improves the stability of the product and guarantees the highest quality, maintaining a uniform texture and rich flavor of each serving of soft serve, while simultaneously reducing material costs.**



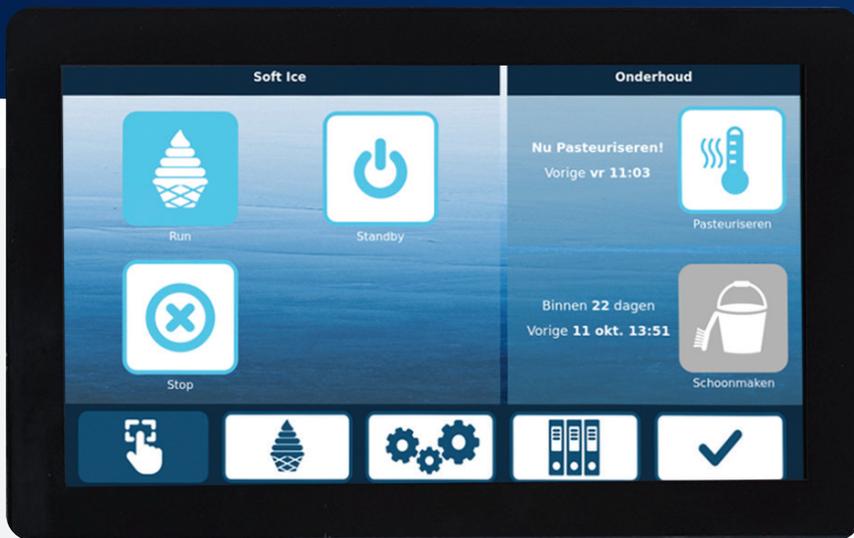
**FESTO**

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

**THOMAS**  
An Ingersoll Rand Business

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

**Simpler, stronger, more economical,  
and more attractive.**



The new **NISSEI-Touch** elevates the management and settings of your machine to a new level of precision and simplicity. With its digital HACCP logbook, display of pasteurization and cleaning intervals, and easy use of pictograms, it offers unprecedented ease of use. Settings can be easily adjusted, and meter readings can be easily read for day, month, and year. Each type of shake can be individually adjusted. The clear touch screen and modern design complete the high-quality user experience.

## MILKSHAKE COMBI

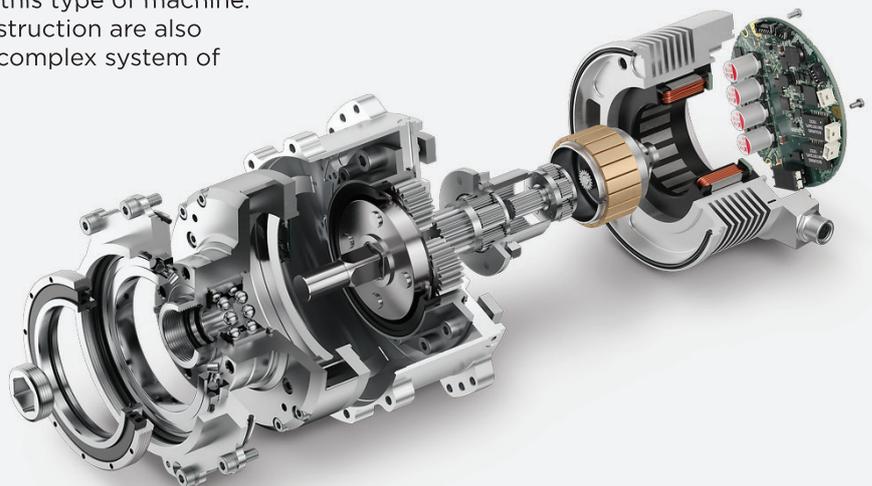
**NISSEI COMBI** machines for soft serve and milkshakes provide you with the ultimate versatility for your ice cream business. This machine combines cutting-edge technology to not only produce high-quality soft serve but also delicious milkshakes - all from one machine. With just a push of a button, you can choose between four or five different milkshake flavours and offer your customers a completely new product that expands your offering and increases your reach.

Our machine provides you with the best milkshakes of different densities, which are created by adding water and syrup to the soft serve base at the push of a button.

But our Combi machine is more than just a simple addition to an excellent soft serve machine. The advanced technology for preparing milkshakes is a masterpiece in itself. For example, the motor of this machine comes from Maxon, a Swiss manufacturer known for its precision and quality. Its DC motors are typically used in medical technology, aviation, and space industries, as well as in industrial automation.

Even the dosing and production of milkshakes are controlled by a unique sonar technology, specifically developed for this type of machine. The quality and uniqueness of the construction are also demonstrated in all other parts of the complex system of dosing and producing shakes.

**More than just two machines in one:  
Double the products, double the  
customers.**



**maxon**

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

The freezing technology supports use throughout the entire lifespan.

## QUALITY, TECHNOLOGY, PASSION AND LOVE FOR DETAILS

Nissei soft serve machines stand out for their exceptional quality, guaranteed by high-quality materials and advanced manufacturing technologies. Each soft serve machine meets industry standards for durability and reliability. Carefully selected materials and robust design ensure continuous, reliable operation.

**This stable construction reduces downtime and increases operational efficiency, making our machines a smart investment for any business that prioritizes quality and consistency.**

### The ultimate soft serve machine:

- 1. Exceptional performance, combined with energy and water efficiency,** guarantees optimal results in all conditions. The innovative water cooling system saves electricity and ensures optimal use and flawless final products.
- 2. Double cylinder sizes for increased efficiency:** To meet the popularity of flavors like vanilla, our machines offer two cylinder sizes for improved usability, durability, and productivity.
- 3. Unmatched freezing control:** Individual cylinder controls ensure precise texture and temperature and deliver perfect frozen desserts.
- 4. Three-chamber cylinder cooling system:** The cooling gas is passed through three cooling chambers around the cylinder, enabling advanced and optimal cooling.
- 5. Outstanding performance and capacity:** With an impressive output of 75 + 55 liters per hour and spacious freezing cylinders and large mixer tanks, our machines meet even the highest demands.
- 6. Maintenance-free for continuous operation:** The advanced, hermetically sealed cooling system emphasizes our commitment to excellence and reliability and requires no maintenance.
- 7. Automatic mix preparation:** Certain models feature an automatic function that adds a programmed amount of water to the powder in the hopper and prepares the mix within minutes.



# SERVICE, WARRANTY AND INSTALLATION

Our service begins with helping you choose the optimal model that suits your needs. This continues once we deliver your soft serve machine. The technician who installs the machine is an experienced instructor who will take the time to ease you into the start and train you on all important aspects of the machine.

## SERVICE CENTER & SUPPORT

In our service center, whether online, by phone, or in person, you will receive comprehensive information on how to keep your soft serve machine in top condition. Our service is fast, reliable, and always available.

## WINTER STORAGE

Need space in the winter and not using the machine? We will store it for you and optimally prepare it for the next season!

## END OF SEASON TECHNICAL INSPECTION AND MAINTENANCE

Our service package includes a technical inspection and replacement of hoses, seals, and other important parts to prepare your machine for optimal use next season and to extend its lifespan.

## CLEANING SERVICE

Regular cleaning is crucial to ensuring the best possible performance, lifespan, and hygienic standards. If you wish, we can take on this time-consuming task. Our team comes every 6 weeks to thoroughly and professionally clean the machine according to HACCP standards, assemble, and lubricate it.

## WARRANTY

Our extensive 5-year warranty on many parts of our soft serve machines is a clear statement of our confidence in the quality of our products.

### Our warranty services for NISSEI machines include:

- 12 months for technical defects.
- 5 years 100% guarantee against gas leaks in the stainless steel freezing cylinder.
- 5 years 100% guarantee on the mixing motor.
- 5 years 100% guarantee on the stainless steel freezing cylinder.
- 5 years 100% guarantee on the POM material of the front of the machine.
- In the first 3 years 100%, in the fourth year 75%, and in the fifth year 50% guarantee on the freezing compressor, the air compressor, and the bearing housing of the mixing shaft.

## HIGH-QUALITY TRAINING



We offer comprehensive training to convey all the details about the functions of your machine and how to get the best out of it so that you can offer your customers the best product. Our training packages also include individual training and menu optimization. One of our main instructors has decades of experience in various business areas and currently produces industrial ice cream, with which he has already won numerous gold medals. His in-depth knowledge of ingredient composition will be invaluable.

Our main concern is to thoroughly train you in managing the machine and producing soft serve, as well as to support you in optimizing and successfully expanding your business with our help.

Since 2011 the best-selling soft serve machine  
in the Netherlands



## EXTENSIVE ACCESSORIES

We offer a wide range of accessories, from soft serve powder to frozen yogurt powder, a wide selection of the highest quality flavors, perfectly suited to our machines.

We also offer toppings, waffle cones, cups, and packaging materials to provide your customers with a complete satisfaction.

We know that a successful ice cream business requires more than just machines. Thanks to our partnerships with leading manufacturers, we also offer a wide range of refrigeration units, display cases, ice cream carts, and furniture to equip your sales locations. Our products, services, and comprehensive solutions put your business in a leading position in terms of quality and success.

Whatever you need, we have it, or we will connect you with other suppliers who can help you get the best out of your ice cream parlor.





**SOFTEIS&INVESTITION**

EXCLUSIVE **NISSEI** PARTNER

## Why Choose us

The best soft serve machine on the market  
Fast and reliable service  
Support in several segments  
Training and help with production  
Leasing and financing options

**A partner you can rely on!**

## What's in it for you

Fewer breakdowns & problems  
Save valuable time  
Save money  
Optimize production  
The best soft serve for your customers

**Easier life & more profits!**



## For more information:

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