

FASE vending

Sell your pizzas 24/7 with PIZZADOOR



www.fasevending.com



PIZZADOOR, an innovative pizza vending machine, so you do not miss a beat !

The solution to increase service flexibility and reach new clients.
PIZZADOOR was designed to enhance your service speed, help mitigate overflows and expand business hours.
It is also the ideal choice to create modern 24/7 micro-locations without incurring additional overhead.

Ready-to-eat in minutes!

- 24/7 food service
- Serving your pizzas hot within 3 minutes.

Food Safety & Inventory Management

Packaged and stored at refrigerated temperatures to provide longer shelf-life
Features Smart Inventory Management for a FIFO distribution (First-In, First-Out)
Backend portal to provide remote online visibility
Equipped with cameras to verify status

Performance

Speed oven technology to re-thermalize 11" pizzas with a weight of 16oz in under 2 minutes.
"Oven fresh" quality with a hot & crispy crust to enjoy delicious pizzas
Client App ordering available

Power :

208-230V - 20A / 3,500W Max power output

Pizza Type:

Recommended to be 11.5" diameter with 16oz total weight

Capacity :

Up to 70 pizzas
As many choices as you wish!

Loading:

Side loading system for a better ergonomoy

Technology :

A speed oven with record performances featuring:
- Maximum set temperature: 437 °F
- Electrical thermostat limit switch (shut-off) @ 545 °F (monitored by on-board computer)

Screen:

HMI: 32" color touchscreen

Payment System :

Compatible with NAYAX VPOS and other payment terminals (ie: Castle Technology, etc...)

Materiel:

Charger, conveyor and oven in stainless steel
Frame in painted galvanized steel.

Country of origin:

Canada + light integration in Pennsylvania, USA

Weight :

1,650 lbs approximately

+ 3 000 PIZZADOOR
in the world



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