# THE PIZZA REVOLUTION

**Olevending Pizza Vending Machine** 



## Get your pizza vending machine today!



The pizza revolution has arrived! Our pizza vending machine bakes pizzas in minutes, offering authentic flavor and premium quality 24/7. Imagine having a hot and delicious pizza anytime of the day, instantly.

- Latest technology.
- Modern and compact design.
- From 6 to 12 different types of pizza.





•



## Our pizza VENDING MACHINE

Our pizza vending machine combines the **latest technology with a modern and compact design** to offer you the best experience.

It features an o**ptimal preservation system** that keeps ingredients fresh and ready for **delicious cooking**.

With these innovative features, **our pizza vending** machine guarantees incredible quality in every slice.







## PERFECT BAKING

Our advanced baking system cooks every pizza to perfection, with a crispy base and melted cheese. Micromolecular heating system.



## TWO MODELS:

- Cooling model: -3°
- Freezing model: -18°



## VARIETY OF OPTIONS

From 6 to 12 different types of pizza. From classic to gourmet options, there is something for everyone.



## INSTALLATION

Choice of installation location, both indoor and outdoor.



#### EASY TO USE

With an intuitive touchscreen, ordering your favorite pizza is quick and easy. Two screens (55" and 18.5").



## SIMPLE MAINTENANCE Designed for easy cleaning

and resupply.



ADVANCED COOLING The ingredients are kept fresh and in optimal condition thanks to our state-of-the-art refrigeration technology.



## **REMOTE CONTROL**

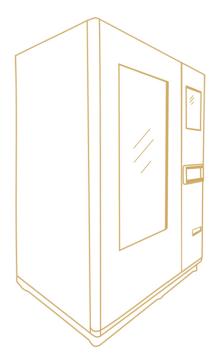
With our remote control system, you can manage your machine from anywhere.



Tel. España: +34985264644 | Tel. Portugal: +351300305078



## Specifications TECHNICAL



MEASUREMENTS	WEIGHT			
1790 mm * 974 mm  * 2275 mm	650 kg			
COLOR	SCREEN			
Customizable Olevending	• Dual touch screen: 55" and 18.5"			
CONSUMPTION	TEMPERATURE			
• Maximum power: 8700W • Voltage: 110-220 V, 50/60 Hz	<ul> <li>Refrigerated model: Pizzas are kept at -3°.</li> <li>Model with freezing: pizzas are kept at -18°.</li> </ul>			
CAPACITY	PIZZA SIZE			
• 69 pizzas	<ul> <li>22,86 cm – 30,48 cm.</li> <li>Possibility of selling refrigerated pizzas.</li> </ul>			
PAYMENT SYSTEMS	CLOUD SYSTEM			
• Cash Bills • Cash Coins • Credit cards • QR Solution	<ul> <li>Includes remote control and cloud access, making it easy to monitor inventory and sales data from anywhere.</li> <li>4G, WiFi</li> <li>Standard interface: MDB/DEX</li> </ul>			



- •Price Cooling mode FROM: 475 € + IVA
- Price Freezing mode FROM: 535 + IVA

• Includes Comprehensive Insurance: Your machine will be protected against any eventuality.

#### • Includes Technical Teleassistance:

Our team will be available to provide technical assistance whenever you need it, ensuring your machine is always in optimal condition. Ideal for those who want to minimize their initial investment and enjoy the flexibility of renting.



## PURCHASE

- Price Cooling mode FROM: 22.500 € + IVA
- Price Freezing mode FROM: 25.500 € + IVA
- The price does not include:
- Transport
- Dataphone
- Wallet
- Works at the point of sale
- The price includes:
- Machine
- Card with dispensation of change
- Digital payment with QR code.
- Free Telemetry First Year
- 1 year warranty















Tel. España: +34985264644 | Tel. Portugal: +351300305078





MACHINE	PRODUCTS	AVERAGE MONTHLY PROFITS	GROSS PRODUCT MARGIN	BENEFIT MONTHLY GROSS	BENEFIT ANNUAL GROSS	COST MACHINE
OLE PIZZA	6 to 12 types pizza different	✓ 10 pizzas por dia / 30 dias / 9 euros 2700€	70%	1890€	22680€	22500€
OLE 50 LIFT BLANCA	Snacks, drinks, cigarette paper, condoms, etc.	1200€	60%	720€	8640€	10500€
OLE FROST	lce, ice cream, frozen, etc.	1100€	50%	550€	6600€	14700€
OLE CAFÉ	Coffee, capuccino, Chocolate, etc.	600€	85%	510€	6120€	6640€
OLE PASTA	Paste snapshot	900€	50%	450€	5400€	9500€

\* Prices without IVA

\* Basic prices without including extras (work, installation, digital payment media, connection to delivery platforms such as globe, uber or ecommerce own.)

\* Valid information except typographic error.



