Where to use PIZZA COOKING & VENDING MACHINE



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PizzaSelf24 for your business



ITF srl is an innovative start-up and leading company in the hot vending sector that is specialized in the production and marketing of "PizzaSelf24r": an automatic vending machine able to churning out a hot pizza or snack in just 3 minutes, ready to be eaten and packaged in practical "hot protection" packaging

Technology, flavour and guality

"PizzaSelf 24r" is a vending one of a kind. High performance and maximum quality are guaranteed by a special patented technology, used for each single component and by the high level of staff preparation and by the choice of qualified suppliers.

Assistance, training and professionalism

ITF srl offers after-sales assistance all over the world. A specialized team is at your disposal for ordinary and extraordinary maintenance in case of need, and organizes training courses for the staff who will manage the machine, ensuring full technical efficiency. Furthermore, there is the possibility of being assisted anywhere thanks to the remote assistance integrated in the machines.

The pizzas of the pizza self 24 vending machine are:

- One or two flavours
- Precooked, frozen and stored
- Packaged in practical cardboard boxes



At any time like in a pizzeria. Hot pizza in less than 3 minutes.

Energy saving and space The Pizza Self 24 vending machine: • it is energy saving, it consumes only 2.5 kW

- it can be plugged into a normal 220V - 16A socket
- it does not require a flue
- complies with CE regulations
- the weight of the machines is 350 kg (1 fridge); 400 kg (2 fridges)



Machine model 2.01

A fridge at 18 - 20 degrees. With capacity for 42 pizzas; 12-inch touch screen monitor, two spare

glasses; Predisposition for standard BDM payment

system: 12-month warranty on machine operation, on all components, excluding wear parts; Dimensions: 110 x 205 x 81 cm;

Weight 350 kg; The machine is CE certified.





Machine model 2.02

The machine is CE certified.

Two fridges at 18 - 20 degrees. With capacity for 84 pizzas; 12-inch touch screen monitor, two spare glasses; Predisposition for standard BDM payment system; 12-month warranty on machine operation, on all components, excluding wear parts; Dimensions: $170 \times 205 \times 81$ cm; Weight 400 kg;

Pizza

 RICETTA TRADIZIONALE ITALIAN PRONTA IN 3 MINUTI • GIÀ TAGLIATA E PORZIONATA

CONFEZIONATA IN COMODI CARTON

SELF



Accessories and options

Maraherita pizza - stuffed; First level spare parts kit; Custom graphic study; Graphic printing and editing; Credit card / smartphone reader; Banknote reader; Coin reader with changer;

customer.



of the customer.



- Pizza box (one pallet = 3.600 pcs);
- Cleaning kit (2 universal disinfectant detergents + mini vacuum cleaner with cable); T armoring - external and light (for greater security against theft);
- 43-inch monitors (for advertising purposes);

On start the machine a training course takes place at our headquarters. If a course is requested at another location, the costs of our technician are charged to the