



SELL YOUR PANINIS & TACOS **24 hours a day, 7 days a week** **WITH PANIDOOOR**

*A taste for quality
automatic catering*

FABRIQUÉ EN
FRANCE





SELL YOUR SNACKS 24/7 THANKS TO **PANIDOOOR !**

The PANIDOOOR vending machine lets you offer paninis and tacos 24/7. With a capacity of 76 spaces, PANIDOOOR becomes a truly autonomous point of sale, enabling you to complement your business and **increase your catchment area and sales!**

THE PANIDOOOR CONCEPT

A SERVICE

- Available 24/7, PANIDOOOR offers a wide choice of recipes at any time of day!
- A hot product in 3 minutes! PANIDOOOR satisfies customers with regular or extended restaurant hours!

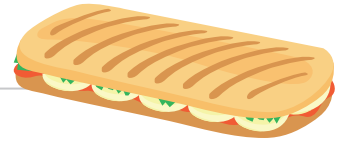
THE ADVANTAGES

- An innovative, customizable point of sale, open 24/7.
- Increase your catchment area and your visibility
- Unclog your point of sale and diversify your offer.
- Customer service with a point of sale accessible at any time, for any occasion.
- PANIDOOOR pays for itself with just 8 paninis sold a day!

HOW DOES PANIDOOOR WORK?



Food bags must be oven-safe. Paninis must be no longer than 26 cm, no wider than 7 cm and no thicker than 5 cm.



1

The paninis/tacos are prepared daily by the artisans in their kitchen. The manufacturing method is traditional.

2

Paninis/tacos are bagged and placed in the vending machine. The cold room (+3°C) can store up to 76 paninis/tacos of all kinds for 72 hours, depending on the best-before date.

3

The computer manages the stock of paninis/tacos in the cold room, as well as their use-by date.

4

The machine rotates until the selected panini/taco is positioned in front of the oven.

5

The oven opens to receive the product. The mechanism guides the panini/taco into position between the baking trays in its wrapping paper.

6

The oven cooks the panini/taco in less than 3 minutes. Each product variety may have a different cooking time.

7

Once hot, the panini/taco are served to the consumer.

AN INNOVATIVE POINT OF SALE

ONLINE MANAGEMENT

- Manage your vending machine network, consult sales, product stock and sell-by dates.
- Create and modify your range of paninis or tacos, including prices, ingredients, promotions, photos and allergens
- Develop your animation and consumer survey

ONLINE SALES

Communicate with your customers in one click and facilitate their experience!

- An online sales application that reflects your image, with the option of reserving products remotely
- Allow your customers to collect their order contactless, without touching the screen or even the payment terminal!



CUSTOMIZATION

- Panidoor is available as an indoor, built-in or outdoor version, with or without roof
- With contact and contactless payment, you can add a coin acceptor
- Choose your vending machine's front panel from:
 1. Our standard models
 2. Tailor-made models

A FEW FIGURES

- **A REAL SUCCESS**

- To try it is to adopt it, ADIAL counts 70% reinvestment from loyal customers.
- In 2023, over 150,560 paninis and tacos sold in less than a year
- The monthly sales record was 2,078 products sold
- The daily record is 131 sales for a single Panidoor

IN A FEW WORDS

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EXPERTISE : +20 years of experience

RELIABILITY : 12-month warranty - Manufactured in our workshop in Lisieux in Normandy (14)

PERFORMANCE : A grooved-plate oven developed by ADIAL for fast, simple, customizable baking.

Check out our best-selling Panidoor products on our website and Facebook page!



ADIAL'S STORY

ADIAL A SUCCESS STORY MADE IN NORMANDY

- ADIAL is a company based in Normandy, founded in 2002 with the ambition of developing vending machines adapted to the needs of craftsmen and restaurant owners, to make their daily lives easier and help them develop their business and sales!
 - It also aims to make quality catering accessible in rural areas where there is a lack of supply, and in areas with 24/7 needs.
 - Today, ADIAL has produced and installed over 3,000 vending machines worldwide, with 150 employees working every day to ensure the success of our customers' projects.
 - French partners and suppliers guarantee quality!
- Working with ADIAL means choosing French know-how and proximity, and promoting employment in France !



A taste for quality automatic catering

ADIAL COMPETENCE CENTERS

PIZZA-MAKING - PANINIS - TACOS - ADIAL TRAINING CENTER IN LISIEUX (14)
PIZZA-MAKING TRAINING SCHOOL JEAN-JACQUES DESPAUX LANNEMEZAN (65)



ADIAL

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