



# SELL YOUR PIZZAS 24/7 WITH PIZZADOOR



# SELL YOUR PIZZAS 24/7 THANKS TO **PIZZADOOR !**

The pizza vending machine PIZZADOOR enables you to offer pizzas 24/7. With a capacity of 70 pizzas, PIZZADOOR becomes a true independent selling point enabling **to improve fluidity in your pizzeria but above all increase your market radius and you turnover !**

## **THE PIZZADOOR CONCEPT**

### **A SERVICE**

- Available 24/7, the PIZZADOOR offers a large choice of pizzas at all times of day!
- Hot in 3 minutes or cold in 30 seconds, PIZZADOOR enables to satisfy consumers at usual catering times or offset!

### **• THE ADVANTAGES**

- An innovative sales point and personnalisable, open 24/7
- Increase of your market radius and your visibility.
- Decongestion of your pizzeria.
- A customer service with an accessible point of sales at all hours, for all occasions.

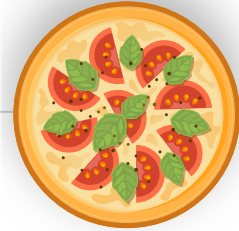
*Hot for an unexpected pleasant moment,  
or cold leaving work or school to heat up  
at home.*



**+3 000 PIZZADOORS  
IN THE WORLD  
PRESENCE ON  
30 TERRITORIES**



# HOW DOES PIZZADOOR WORK ?



1

The pizzas are prepared by **craftsmen** in their kitchen. Everyday, the pizza chef prepares their pizzas in their pizzeria. The production process is artisanal.

2

The pizzas are put in the **PIZZADOOR** vending machine. There can be as many recipes as there are pizzas.

3

The pizzas are preserved **72 hours** in a controlled cold chamber at 3°C (D+2 HACCP norms).

The stock and SBD are automatically **managed**.

You can consult at distance the state of your stock in real time, via the MYPIZZADOOR software.

4

The consumers order their pizzas hot (**3min**) or cold (**30 sec**).

5

A **robotic platform** extracts the selected pizza and positions it in front of the oven. A mechanism lifts the lid, puts the pizza in the oven with its box, then elevates the pizza from the box. (The pizza boxes are certified for cooking).

6

Our pulsating heat oven cooks the topping and heats the dough in 2 minutes. Each pizza can have different cooking settings.

7

Once cooked, the pizza is repositioned in its box and the lid shut. It is then delivered to the consumers.

COLD CHAMBER



*Boîtes à pizzas 100% carton alimentaire afin de préserver la qualité de votre pizza et éviter l'humidité de cuisson*



**THE FASTEST OVEN IN  
AUTOMATIC DISTRIBUTION**

A professional oven with an average cooking time of 2 min and a cooking record: 90 sec for 400gr

# AN INNOVATIVE SALES POINT

- **100% ALIMENTARY COOKING CARDBOARD PACKAGING**
  - The boxes preserve the quality of your pizzas without cooking moisture.
  - 100% safe paper for the consumer's health and forest friendly.
- **ONLINE CONTROL**
  - Manage your machine fleet, consult sales, your pizza stock and Sell By Dates
  - Create and update your range of pizzas, price, special offers and photos.
  - Update your animation and your consumer survey.

## ONLINE SALES

*Communicate with your customers in one click and ease their experience!*

- An online sales app in your image with the possibility to reserve pizzas at distance.
- Enable your customers to collect their pizza without contact, without touching the screen, or the payment station!





## IN NUMBERS



### A TRUE SUCCESS

- Trying it is adopting it, ADIAL counts 70% of reinvestment from loyal customers.
- In 2023, 44 084 pizzas were sold in a year, by one ADIAL vending machine.
- A new vending machine, set up by restorers, distributes on average 24.8 pizzas per day or 88 400 euros VAT included turnover in the year!

Visit our website to get more information!

## IN A FEW WORDS

**EXPERTISE:** 20 years experience

**RELIABILITY:** 12 month guarantee - Certified French origin guaranteed

**PERFORMANCE :** A faster heat pulsating oven 1 min 30 for 400gr, combined with economic alimentary cardboard boxes, without moisture to preserve the quality of your pizza and a crispy crust!

*Visit the Adial website and its configurator to create your design in a few clicks!*





# ADIAL'S STORY

## ADIAL A SUCCESS STORY MADE IN NORMANDY

- Adial is a French company, created in 2002 with the ambition to develop a pizza vending machine adapted to pizza chefs, that would improve everyday life and help develop their activity as well as their turnover!
- It is also the ambition to make quality catering available in rural areas with limited offers and areas with 24 hours needs.
- Today ADIAL represents over 2000 machines produced and installed across the world with 150 employees who work towards our customers success everyday.
- French partners and suppliers guaranteed quality!



## GUARANTEED FRENCH ORIGIN

- The PIZZADOOR vending machine is certified French Origin.
- Manufactured in our Factory in Lisieux Normandy (14).
- Working with ADIAL is choosing French know-how, proximity and favoring employment in France!



### ADIAL SKILLS CENTER

ADIAL PIZZA CHEF TRAINING CENTER A  
LISIEUX (14)

## ADIAL

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