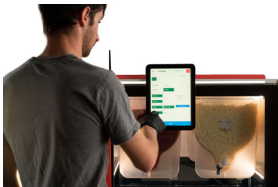




Pizza Made Easy



The makeline assembles with precision to reduce waste and improve efficiency.



Our intuitive system makes training and operating a breeze.

The Picnic Pizza Station saves time, money, and labor by streamlining pizza prep without compromising quality.

The Picnic Pizza Station is the essential back-of-house makeline. The modular food prep station assembles your pizzas with precision and speed, delivering a consistent product every time.

Requiring only one operator, the system can produce up to 100 pizzas per hour which saves labor costs and increases yield through decreased food waste. The modular assembly line can be customized to your requirements. Combining sauce, cheese, pepperoni, and granular topping modules into your preferred configuration complements your existing kitchen operations. Further streamline production by connecting the station directly with your oven.

Picnic software solutions integrate with your existing POS system and include an intuitive touch screen interface for ordering pizza and a dashboard to track ingredients and predict inventory needs.



Precision metering



Easy assembly



Dishwasher-safe parts



POS integration

Advantages of the Picnic Pizza Station

Reduced labor costs: One operator can make up to 100 pizzas per hour.

Reduced food waste: Apply precise amounts of ingredients with less than 2% food waste.

Consistent product: Create uniform, consistent pizzas every time with metered toppings.

Increased hygiene: NSF certified, minimal operator ingredient handling.

INSTALLATION

- Small footprint. No special hook-ups
- Typical install is 86" W X 56" H X 40" D
- Easy to install with limited build-out
- Modular, configurable design

MATERIALS

- Commercial-grade; built for food service
- Easy to clean. Dishwasher-safe
- Intuitive assembly and disassembly

EFFECTIVE

- Free delivery. Free installation
- Free on-site maintenance checks
- Robotics-as-a-service subscription model

EASY TO USE

- Touch-screen interface
- Integrates into existing POS
- Quick to learn and no-hassle operation
- Customized software to meet your needs

QUALITY

- Temperature-controlled assembly line
- Fresh sliced pepperoni; never pre-cut
- Use any circular crust, 12-16 inches

CONVENIENT

- Well-lit and accessible from top and front
- Reduce food waste
- Integrates into existing makelines
- Monitor ingredient usage and yield

Picnic Quick Facts

FOUNDED

December 2016

SOCIAL

[Linkedin.com/company/PicnicWorks](https://www.linkedin.com/company/PicnicWorks)

[Facebook.com/PicnicWorks](https://www.facebook.com/PicnicWorks)

[Twitter.com/PicnicNews](https://twitter.com/PicnicNews)

[Instagram.com/PicnicNews](https://www.instagram.com/PicnicNews)

LOCATION

Seattle, Washington

DEPLOYMENT CASE STUDIES

T-Mobile Park

Las Vegas Convention Center

Texas A&M University

WEBSITE

www.picnicworks.com

LEADERSHIP

Clayton Wood, CEO

Tim Talda, COO

Scott Erickson, CMO

Andrew Lambert, VP BD

Lamont Glendinning, VP Sales

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KEY MARKETS

- Restaurants
- Managed food services
- Hospitality
- Ghost kitchens
- Mobile venues
- Convenience and grocery
- Stadiums and convention

MEDIA CONTACT

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