



Pizza Made Easy

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



We automate and assemble pizza with precision to reduce waste and improve efficiency.

The Picnic Pizza Station helps you overcome labor challenges and rising operating costs by revolutionizing your kitchen with collaborative automation. The modular food prep station assembles your pizzas with precision and speed, delivering a consistent product every time.

Requiring as little as one employee, the system can produce 130+ pizzas per hour, depending on size, helping you reallocate labor and increase yield through decreased food waste.



Our intuitive system makes training and operating a breeze.

The modular assembly line can be configured to your requirements. Combining sauce, cheese, pepperoni, and additional toppings into your preferred configuration complements your existing kitchen operations.



Advantages of the Picnic Pizza Station

Productivity:

130+ pizzas per hour with one employee.

Reallocate current staff to improve customer service.

Consistency/Quality:

Reduce food waste 2%+ and improve cook times.

Deliver high-quality pizzas every time, giving your customers a better overall experience.

Time:

Easy to learn and operate. Set up in 10 minutes, break down in 20-30.



Precision metering



Dishwasher-safe parts



Easy assembly

<p>INSTALLATION</p> <ul style="list-style-type: none"> • Small footprint. No special hook-ups. • “Mikey” two-bay (57” W X 56” H X 40” D) or “Leo” three-bay (85.5” W X 56” H X 40” D) options available • Easy to install • Modular, configurable design 	<p>CONVENIENT</p> <ul style="list-style-type: none"> • Well-lit and accessible from top and front • Reduce food waste • Integrates into existing makelines • Monitor ingredient usage and yield 	<p>QUALITY</p> <ul style="list-style-type: none"> • Temperature-controlled assembly line • Fresh sliced pepperoni; never pre-cut • Use round, square, or rectangular crusts, from 7 to 17-1/2 inches
<p>MATERIALS</p> <ul style="list-style-type: none"> • Commercial-grade; built for food service • Easy to clean and dishwasher-safe • Intuitive assembly and disassembly 	<p>EASY TO USE</p> <ul style="list-style-type: none"> • Touch-screen interface • Quick to learn and no-hassle operation • Configurable software to meet your needs 	<p>EFFECTIVE</p> <ul style="list-style-type: none"> • Software upgrades added as we innovate so your station gets better over time

Picnic Quick Facts

FOUNDED
December 2016

LOCATION
Seattle, Washington

LEADERSHIP
Michael Bridges, CEO
Matt Claborn, Head of Customer Success
Damian Moran, Head of Culinary Excellence
Michael Vorsanger, VP Sales

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KEY MARKETS

- Universities
- Pizza chains
- Stadiums, Arenas, Convention Centers
- Restaurants
- Big box retailers
- Military Bases