

PizzaForno

Authentic – Artisanal - Pizza 24/7. With a line of proprietary par-baked pizzas, this kiosk delivers a fresh cooked 12” pizza in under 3 minutes.

Key Features:

- 8 recipe options – 12”, new specialty recipe mac/cheese w/ pulled pork
- **2 Program Options, based on market:**
 1. PizzaForno Franchisee supported = 10% Rev Share
 - No onsite support required
 - Machine & Product owned by PF Franchisee
 2. Site Supported = 20% Rev Share
 - Onsite team supports product freezer storage and reloading
 - Machine & Product owned by PF Franchisee
- Little to no investment – site readiness for power
- Outdoor model available - weatherized, 8'x10' shipping container

Hurdles:

- Target selling 15-20 pizzas/day
- Limited to regions where PizzaForno Franchisee is in place

Deployment Timeline: 8-12 weeks avg.



SNAPSHOT

Solves For: 24/7 availability, labor constraints, additional Revenue stream

Availability: Regional –TX, LA, FL, GA, MI, CA
Coming 2023 – NV, OK, KY, AL, TN, Carolinas, OH

Cost:

- CapEx – site readiness/power
- OpEx – depending on the market model, none to light stocking & cleaning

Space Requirements –

- Sq. Footage - 7.7' (D) X 5' (W) X 8' (H)
- Power - 208V / 30-amp
- Freezer Storage (for Site Supported model)

Payment Options – PizzaForno owns the MID

- Credit only
- No integrations currently

Compass Activations: CHE - 1

Case Studies Available: No

Next Step: Contact Cindy Martin
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Food

Made to Order



Pilot Ready

RAD SOLUTIONS ROBOTICS & AUTOMATED DELIVERY