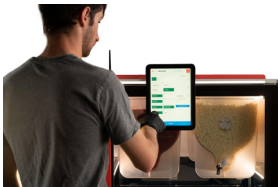




Pizza Made Easy



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

CONTACT

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KEY MARKETS

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

MEDIA CONTACT

picnic@feareygroup.com



Cut time, money, and labor. Not quality.

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.



Precision metering and reduced food waste



Dishwasher-safe parts

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: Contactless assembly system, minimal operator ingredient handling.
- NSF certified.

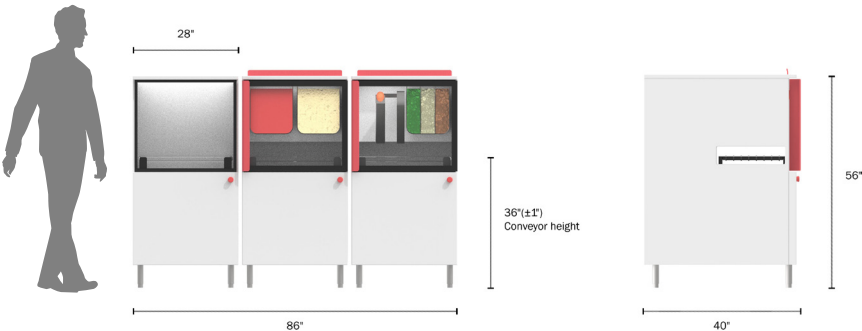
Key system capabilities

- Round pizza sizes: 12", 14", 16"
- Dough thickness: 2" max (including screen)
- Typical install: 86" W x 56" H x 40" D
- Configurations: Left-to-right or right-to-left
- System can apply toppings in any order

Typical three-module configuration

Modules can be added to accomodate additional granular toppings.

Representative model stands 6 feet (72 inches) tall.



Key ingredient specifications

	Red Sauce	Cheese	Pepperoni	Sausage	Green Pepper	Onion	Mushroom
Spec/form factor	Bostwick range 3.5–5 smooth	1/4" diced LMPs with anti-caking agent	Whole stick, 1.4–1.8" diameter, 18" max length	1/2" type (max single dimension 0.9")	3/8" diced	3/8" diced	3/8" diced
Capacity	19L (20qt/5gal)	19L (20qt, about 20lb)	400 slices max	7L (about 1.5 5lb bag)	7L (about 1.5 5lb bag)	7L (about 1.5 5lb bag)	7L
Recommended amounts for 12" pizza (min/max)	3.5/4.5oz	3.5/7.4oz	18/25 slices	3.0oz min	2.0oz min	1.5oz min	1.5oz min
Recommended amounts for 14" pizza (min/max)	2.0/6.0oz	5.0/7.0oz	25/30 slices	4.0 oz min	2.25 oz min	2.25 oz min	2.25 oz min
Recommended amounts for 16" pizza (min/max)	6.3/8.1oz	7.0/12.8oz	30/40 slices	4.0/9.0oz	2.8 oz min	2.8 oz min	2.8 oz min

Operating environment specifications

Enviromental

Indoor use only.

Lighting: System requires consistent indoor lighting.

Temperature: Operating +40°F to +95°F.

Humidity: Up to 95% non-condensing.

No strong cross-breezes from HVAC equipment.

Level, non-slip floor.

Electrical and connectivity

Requires wired ethernet with 30Mbps minimum bandwidth.

Dedicated 208V30A 60Hz, single-phase, three-wire (L1, L2, +gnd) GFCI.

Requires a NEMA L6-30R receptacle.

User Interface (iPad): Standard 120V (NEMA 5-15) charging.

Ingredients and supplies

Menu ingredients and recipes to be qualified prior to install.

Picnic Pizza Station 1

Save time, money, and labor by automating pizza preparation—allowing you to elevate your customers' experience



**Designed by customers.
Built by Picnic.**

Through pilot deployments and customer feedback, we have reimagined and updated vital parts to ensure Picnic Pizza Station 1 is tuned to the rigors of the world's busiest kitchens.

100 pizzas per hour

66% average labor savings

80% reduction in food waste

NSF certified

Precise and consistent

Innovation throughout our hardware, software, and AI models ensures the accurate distribution and consistent pizzas that your customers expect.

Durable and reliable

We have re-designed and increased the durability of key device parts to keep you running from open to close.

Certified for every kitchen

By meeting the rigorous specifications of the NSF (ETL pending final approval), the Picnic Pizza Station 1 increases food safety for customers and work safety for your employees.

Additional features

Performance and reliability

- Produce up to 100 pizzas per hour
- Durable and dishwasher safe parts
- Rugged interior hoppers stand up to the rigors of your kitchen
- Improved fit and finish

Pizza customization

- Support for rectangular and round doughs
- Increased portfolio of sauce, cheese, and pepperoni to provide flexibility
- Continuous addition of popular granular ingredients

Picnic customer portal and integration

- Touch-screen ordering, queuing, and reporting
- View operational performance on desktop or mobile to make business decisions quickly
- Ensure items like food temperature or recipes match your specifications
- Integrates with any cloud-based point-of-sale system

Support and service

- Shipping, installation, and training included
- Easy to install with limited footprint
- Software-enabled remote diagnostics to detect and respond to unplanned outages
- Network of field service technicians

To learn more and preorder, please visit us at picnicworks.com/reserve-now



Proudly serving some of the biggest names in food service

We've seen an increase in efficiency with the Picnic Pizza Station. What used to take three people now only requires one, which allows us to free people up to do other critical things in the kitchen.

— Marc Cruz, District Executive Chef,
Chartwells Higher Education Dining Services

sodexo

COMPASS
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ATM

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OHIO STATE

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T-MOBILE PARK