

(Your Brand's) Pizza Vending Machine

Our Custom Pizza Vending Program empowers third-party pizzerias to operate our fully automated vending platform using their own brand and unique recipes. We supply the unit and technology—while you bring your signature pizzas, your brand identity, and manage daily operations.



Blends seamlessly into buildings

Easy indoor access for restocking



Turnkey Integration for Pizza Operators

Integrate your existing pizza business with ease using our proven turnkey model. Launch into a scalable, first-to-market opportunity in food automation.



Sell Your Pizzas 24/7

Available 24/7, offer your customers a wide selection of pizzas at any time of the day! Hot in 3 minutes or cold in 30 seconds, our machine satisfies customers whether it's during regular meal times or off-hours!



Fully Automated Pizza Storefront

With a capacity of up to 70 pizzas, each unit operates as a fully autonomous point of sale, perfect for easing traffic at your main location, expanding your customer base, and growing your revenue around the clock.



An Innovative Point of Sale Accessible 24/7



Fully Customizable to Match Your Brand & Location



Expands Visibility & Market Reach Beyond Regular Hours



Reduces Congestion in Main Pizzeria



Hot Pizzas for Spontaneous Moments



Cold Pizzas for After Work/School - Reheated Later

Fastest Oven In Automated Distribution

A professional oven with an average cook time of 2 minutes, and a record time of 90 seconds for a 400g pizza.

Quick

Efficient

> 3 Minutes

Fully Automated

Cold Compartment
(Fridge)

Hot Chamber
(Convection Oven)



Pizza Boxes

Pizza boxes are made of 100% food-grade cardboard to preserve quality and prevent moisture buildup during cooking.

How Does The Machine Work?

1. Pizza Preparation

The pizzas are prepared by your chefs in your kitchens. Each day, the pizzas are crafted using traditional methods directly in your pizzeria.

2. Loading the Machine

The pizzas are boxed & placed into the PFX vending unit. You can stock as many different recipes as you'd like.

3. Cold Storage & Inventory Management

Pizzas are stored for up to 72 hours in a refrigerated chamber regulated at 37.4°F (HACCP compliant). Inventory and expiration dates are automatically managed. You can monitor stock levels remotely in real time using our software.

4. Customer Orders

Through a user-friendly 32" digital touchscreen, consumers can order their pizzas hot (ready in just minutes) or cold (ready in 30 seconds).

5. Robotic Handling

A robotic tray system extracts the selected pizza and places it in front of the oven. A mechanism lifts the lid and slides the pizza into the oven while keeping the pizza in its heat-approved box.

6. Cooking System

The convection oven heats the toppings and cooks the dough in 2 minutes. Each pizza can have customized cooking parameters.

7. Dispensing

Once cooked, the pizza is returned to its box, the lid is closed, and it is dispensed to the customer.

24/7 Autonomous Point of Sale



Online Remote Management

Manage your entire fleet of pizza vending machines remotely.

- Track sales, pizza inventory, and best-before dates in real time
- Create and update your menu, pricing, photos, and promotions
- Refresh your on-screen video at any time



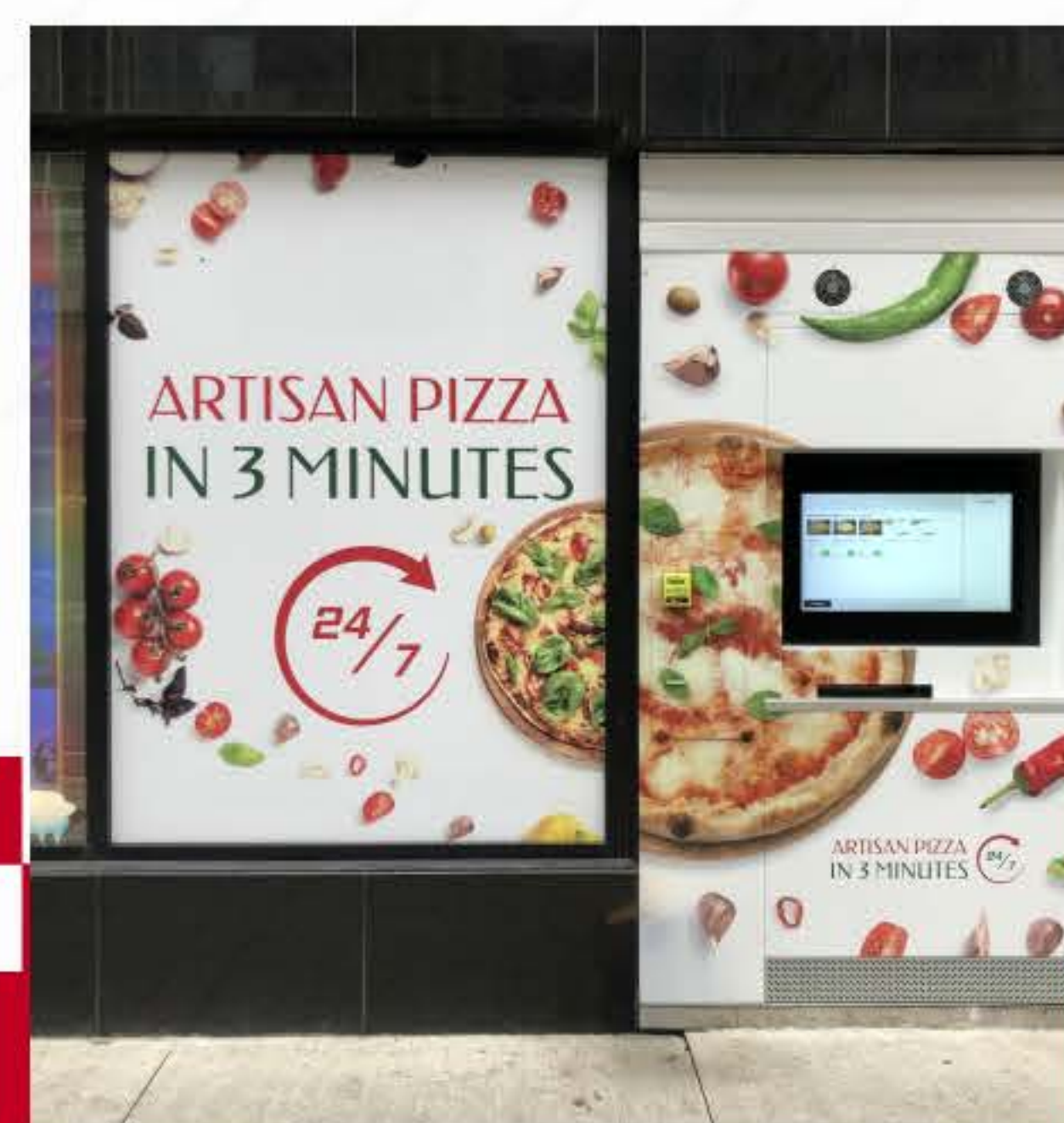
Serve Fresh Pizzas Around the Clock

Serve your pizzas 24 hours a day, 7 days a week with no on-site staff required. With a capacity of up to 70 pizzas, each unit becomes a fully autonomous point of sale. It's your brand, extended, without added labor.



100% Food-Grade Boxes

Our pizza boxes are made from 100% food-grade, consumer-safe paperboard designed specifically for high-temperature cooking inside the unit. Fully customizable branding is available to align with your business or franchise identity.



Build Your Own Automated Pizza Brand

Make it truly yours. With PFX, you have the freedom to fully customize your kiosk to reflect your unique brand. Whether you're launching a new concept or expanding an existing brand, we give you the tools to create a distinct, memorable automated food experience.

Exterior wrap designs tailored to your business or franchise identity

On-screen imagery, messaging, and videos to engage customers and tell your story

Custom branding options for packaging and menu content

Our Story

Revolutionizing Pizza, From Normandy to North America

The technology behind PFX was invented in Normandy, France by Adial, a company founded in 2002 with a mission to empower pizzaiolos and bring quality food to underserved communities. Their automated pizza ovens are designed to serve artisanal pizzas 24/7—anywhere, anytime.

With over 3,000 machines installed globally, Adial has become a trusted leader in automated food service, combining craftsmanship with cutting-edge automation.



In 2018, PFX secured the exclusive North American distribution rights to this proven European technology. Since then, PFX has adapted and optimized the model for the North American market, with over 60 machines already operating across the continent.

As the only pizza vending solution in North America certified by both NAMA and UL, PFX is setting a new standard for quality, safety, and convenience in the food industry.



Why Choose PFX?



Proven Success

With over 3,000 machines operating worldwide, PFX is a proven model setting a new standard in food automation.



Reliability

Our ovens are backed by a comprehensive 12-month warranty on manufacture defects.



Support and Service

From site selection and permitting to installation and launch, our experienced operations team provides hands-on guidance to set you up for success.



"As a Business owner the best way to have more sales is to carry on selling through the night when you're closed. It's like having another restaurant but not actually having to be there!"

Antione Attard, Owner of Pizza13

Interested in learning how our pizza vending solution can complement and grow your existing business? Email:

✉ development@pizzaforno.com