

Running a kitchen is hard. We're here to help.

The Picnic Pizza System streamlines pizza making so you can focus on what matters—your food, your brand, and the satisfaction of your customers.

What is the Picnic Pizza System?

Picnic builds a modular, easy to use, automated pizza assembly system that works with your recipe to top dough with precise amounts of sauce, cheese, meat and veggies, and sends them directly to your oven. Our system makes consistent, delicious pizza with lower food waste requiring a fraction of the labor all while greatly reducing human contact with food ingredients for superior safety and cleanliness standards.

Our Product

Picnic Pizza System, is an automated, modular assembly line. Module options include the dough feeder, high capacity sauce and cheese, pepperoni and granular ingredient dispensers and an oven loader.

Picnic software solutions include an intuitive touch screen interface for ordering pizza and a customer portal to monitor and track ingredients and predict inventory needs.

Benefits of the Picnic Pizza System

- Small footprint requires no special hook-ups; fits most locations (84"W X 56"H X 40"D for typical installation)
- Easy to install with limited build-out so the system will be up and running quickly and inexpensively.
- Completely modular design allows for the ultimate in customization.
- Use your recipe with perfect precision and consistency while reducing food waste by eliminating overtopping and spillage.
- Greatly increased hygiene and safety standards through the contactless pizza preparation.
- Makes hundreds of pizzas per hour in any size or shape from 8 to 18 inches with full, per-pizza customization.
- Robust, commercial-grade materials. It's ready for the rigors of any food service environment.
- Designed to be quick and easy to clean.
- Versatile and intuitive software interface for quick and efficient training and no-hassle operation.
- Optional integration seamlessly pulls orders from your POS.
- Should there ever be an issue, the system is designed for simple on-site fixes.
- The monthly subscription fee means no upfront cost to you. We guarantee positive ROI from day one.
- Free delivery, installation and on-site maintenance checks.
- System health is monitored 24/7 for guaranteed uptime and peace of mind.

FOUNDED

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LOCATION

Seattle, Washington

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MANAGEMENT

Clayton Wood, CEO

Lamont Glendinning, VP of Sales

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Tim Talda, VP of Engineering

KEY MARKETS

- Restaurants
- Managed Foodservice
- Hospitality
- Catering, small footprint, and mobile venues
- C-Store and Grocery