

WITH C&V PIZZA MACHINE YOU CAN TASTE A PIZZA EVERY TIME, EVERY DAY...



CIERRECI SRL has joined two main factors:

The H24, the possibility to sell 24 hour a day;
The lack of a 'hot machine' that isn't a vending machine, but a stand alone restaurant .

With '**PIZZA C&V MACHINE**' you can taste a hot piping pizza, cooked as in a restaurant, in completly automatic way. There isn't any other vending machine like this, so this isn't a vending machine, but a new kind to do restaurant!!!

'PIZZA C&V MACHINE' is easy to use because it is completely automatic. Ordinary consumers (children, families, workers) will be able to satisfy their need for a quick meal, complete and economical.





"PIZZA C&V MACHINE" it's a automatic vending machine of hot pizza, completely new in Italy, patent by *CIERRECI S.r.I.*

"PIZZA SEMPRE 24h MACHINE" work 24h a day, 7 days a week. The machine cooks the pizza in 180 second, in automatic, doesn't need specific staff and respect the highest standards of cleanliness, hygiene and safety for the administration of hot.



EASY MACHINE TO EASY FOOD!



"PIZZA C&V MACHINE" is very simple to use, just select the product, insert the money to pay the pizza and, after a few minutes, will be released already cut in a convenient cardboard takeaway, ready for instant consumption, the takeaway or home delivery.

Its peculiarities are :

- Quickly service
- Good quality
- Convenience
- Always available
- Low energy consumption
- Simplicity of use



A LOT OF TASTE TO ENJOY!

"PIZZA C&V MACHINE"

can storage a maximum of 84 pizza (42 a fridge), accept only pre-cooked and pre-cutted pizza, frozen and keeps them inside at -20°C. There 's a limit to the dimension of the pizza, but there's no limit to the tastes!





PRACTICE! HYGENE! CHEAP! ECO!



CIERRECI SRL

The oven doesn't need a chimney and works with a low energy consuption, 110/220V. The electrical power at disposition must be of 3,5kW.

SIZE

The sizes of "PIZZA C & V MACHINE" is 198 cm height, 172 cm length e 77 cm depth, for a weight of 350 kg.

OPERATION OF CHARGE

Our software can give to the operator the possibility to interrogate the machine with an SMS and requires the status of work, just as the machine can send an SMS with every type of alarm, or simply require the supply of pizzas!!

KEY RULES TO CREATE BUSINESS

VISION





Pizza is one of the most popular and appreciated foods in the world;
Pizza is a food combining and respects cultural, religious and social;
Pizza is at the same time a full meal and a snack: for singles, families, friends and children;

Pizza can be considered finger food;Pizza is MADE IN ITALY;

Pizza, as a product, is unbrandade. The most famous brands of pizza are signs of restaurants (Pizza Hut, Domino's Pizza....);

Technology allows us to serve a pizza high quality, cheap through PIZZA COOKING AND VENDING MACHINE.

KEY RULES TO CREATE BUSINESS

MISSION



Offer "**PIZZA C&V MACHINE**" able to cook a pizza high quality, in the best way, fastest, most convenient and least expensive way possible.



KEY RULES TO CREATE BUSINESS – DISTRIBUTORS/MASTER FRANCHISEE

STRATEGIC GUIDELINES







IT'S A GOOD DEAL ...

"PIZZA C&V MACHINE" is supplied to the distribution points without impacting heavily on the corporate balance sheet, in fact the proceeds of 5 pizzas a day, "pays for itself" !!!



"PIZZA C&V MACHINE" placed in the vending distributing coffee, soft drinks and snacks contributes to an increase in the consumption of these products, increasing the profitability of the store.

> CIERRECI SRL have a flat financial plan and easy to pay. In 60 month you can pay easly the machine, starting a new business with a more simplicity and flat solution!!

... AND A GOOD MEAL!



CIERRECI Srl continually evaluates the quality of the pizzas produced by Italian suppliers, choosing between these ones which guarantee :

- The ingredients highest quality
- The best ultimate cooking
- A highly remunerative price

CIERRECI Srl is able to guarantee a continuous supply of pizzas and takeaway containers specially designed for a better use of the machine and the conservation of the pizza.



WHERE YOU CAN PLACE PIZZA C&V MACHINE?



CHOOSE THE RIGHT LOCATION ...



... IT'S THE KEY FOR SUCCESS!!!

...and every country have her best location.



WHERE WE ARE







INSTALLATO

OSPEDALE DI CARPI nr. 1 Distributore UDINE - PIZZERIA nr. 2 Distributori PORTO VENERE nr. 5 Distributori **OLBIA** nr. 2 Distributori **NUORO** nr. 1 Distributore **OSTIA** nr. 2 Distributori PISCINA REGGIO EMILIA nr. 1 Distributore SAFARI PARK (RA) nr. 1 Distributore HYDROMANIA (RM) nr. 1 Distributore CUNEO nr. 1 Distributore **FREE SHOP MILANO** nr. 1 Distributore

DA INSTALLARE

- MIRABILANDIA
- DEST. DA DEFINIRE
- nr. 3 Distributori nr. 5 Distributori

CIERRECI SRL

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INSTALLATO

- GERMANIA
- SVEZIA
- MEXICO
- **EGITTO**
- 🖗 USA
- AUSTRALIA
- SVIZZERA
- MALTA
- POLONIA
- MOLDAVIA
- CROAZIA
- EMIRATI
- ARABIA SAUDITA

nr. 22 Distributori nr. 4 Distributori nr. 6 Distributori nr. 2 Distributori nr. 16 Distributori nr. 1 Distributore nr. 5 Distributori nr. 1 Distributore nr. 2 Distributori nr. 1 Distributore nr. 3 Distributori nr. 1 Distributore nr. 2 Distributori nr. 1 Distributore nr. 2 Distributori

CIERRECI SRL



AFTER SALES SERVICE

CIERRECI Srl have a Customer Service qualified and always at your service. The highest technology of "PIZZA C&V MACHINE" allows you to install on demand a GPRS device connected to the control unit of the latest generation of management software of the machine via a remote server allows a Service. *CIERRECI Srl* makes available to all its customers a service number dedicated to Customer Service.

With regard the eventual operation on site, then on the machine, ERRECI Srl ensure for the warranty period the change of the spare parts and the manpower when it is necessary, charging the transfer cost. At the end of warranty, the service remains active for all. In addition CIERRECI Srl organizes the training course to learn to use and maintenance C&V MACHINE, included in the price of the machines.



