SMART FOOD RETAIL | EUROPE 2026

PIZZA VENDING MACHINE

European Market Product & Operations Proposal

Hot pizza in minutes. Automated sales around the clock.



CORE PROPOSITION Frozen storage, rapid baking, cashless-first payment and cloud-based fleet management in one unattended retail platform.

Prepared for European distributors, operators, convenience retail, transport hubs, campuses and hospitality locations.

International Sales: SUF

1. Product Overview

The pizza vending machine combines low-temperature food storage, automated order processing, configurable baking and boxed delivery in a single self-service unit. It is designed for unattended retail where speed, menu flexibility and remote visibility are essential.

CUSTOMER EXPERIENCE Choose a pizza, complete payment, wait approximately 2.5-3 minutes for the standard bake programme, then collect the hot pizza and serving accessories.

Why it fits European unattended retail

- Cashless-first configuration supports bank-card readers and compatible mobile wallets; cash modules remain optional.
- Six-language ordering interface, custom currency symbols and localised on-screen prompts support cross-border deployment.
- Up to 57 pizza selections can be priced and programmed individually, with separate temperature and heating-time profiles.
- Cloud tools provide sales records, downloadable monthly/annual reports, role permissions and remote machine control.
- Indoor and weather-protected outdoor cabinet options allow deployment across different operating environments.

Typical placement

Location	Operating advantage	Recommended approach
Transport hubs	High footfall and extended hours	Cashless payment, multilingual menu, rapid replenishment
Universities	Late-night and weekend demand	Value menu, strong allergen display, remote stock checks
Hotels / hostels	Food service outside kitchen hours	Curated menu, compact indoor unit, card-first checkout
Petrol stations	Drive-through convenience	Outdoor enclosure, bright branding, clear collection flow
Factories / offices	Predictable shift-based peaks	Pre-set menu, scheduled replenishment, reporting by site

2. Model Portfolio

The portfolio covers standard 10-inch service, 12-inch service and project-specific outdoor or DIY configurations. Final dimensions and capacity depend on the selected enclosure, display package and dispensing layout.



Model	Format	Nominal stock	Reference dimensions (W x D x H)	Best fit
HM-10A	10-inch indoor	57 pizzas	1630 x 1060 x 2000 mm	Indoor retail and hospitality
HM-W10P	10-inch outdoor	57 pizzas	1630 x 1060 x 2150 mm	Forecourts and exterior sites
HM-12P	12-inch project model	57-60 pizzas	2050 x 1060 x 2100 mm	Higher-value menu positioning
HM-12P-W	Outdoor cold-weather enclosure	57 pizzas	1800 x 1900 x 2300 mm	Cold-climate project sites
9-inch DIY	Topping-selection project model	75 bases / 5 toppings	Project confirmation required	Customised menu experience

CONFIGURATION NOTE Source materials contain enclosure-dependent dimension variants. The general arrangement drawing, electrical schematic and signed order confirmation will govern each production order.

Standard capacity package

- Pizza storage: 57 units in the standard configuration.
- Pizza boxes: 57 units; reference box size approximately 257-260 x 257-260 x 42 mm.
- Fork/cutlery sets: 120 units.
- Menu capacity: 1-57 products, each with independent image, price and bake settings.
- Delivery: lift-based receiving platform for controlled product hand-off.

3. Automated Service Process

A simple four-stage flow keeps the customer journey clear while allowing the operator to control recipes and inventory centrally.

1. Select - The customer chooses from localised pizza images and product information on the touchscreen.
2. Pay - The machine authorises the configured payment method through the selected MDB-compatible modules.
3. Bake - The frozen pizza is transferred to the oven and heated according to its stored time/temperature recipe.
4. Collect - The finished pizza is delivered with the configured box and serving accessories.



Core performance specifications

Parameter	Reference specification	Project note
Power supply	AC 110-220 V, 50/60 Hz, 32 A	European build should be confirmed for 220-240 V, 50 Hz and local plug/isolation requirements.
Rated power	5.8 kW; standby reference 100 W	Site load assessment and dedicated circuit required.
Standard baking time	Approx. 2.5-3 minutes	Varies by pizza mass, initial temperature and recipe.
Oven temperature	200-250 degrees C	Set remotely within the approved operating recipe.
Oven heating	5 kW; 5 far-infrared carbon-fibre tubes	Three upper and two lower tubes in the reference configuration.
Storage temperature	-5 to +5 degrees C adjustable	Food operator defines safe storage setpoint and monitoring plan.
Refrigeration	FLZ090, 900 W cooling, 750 W input	Refrigerant selection must be confirmed for the destination market.
Machine weight	Approx. 555 kg net / 615 kg packed	Confirm lifting route and floor loading before delivery.

4. Interface, Payment & Cloud Management

Customer-facing interface

- Touchscreen ordering with a configurable background, product images, prices and process prompts.
- Six interface languages available in the source platform; final language set is confirmed during commissioning.
- Custom currency symbol and product-level pricing.
- Reference display options include 21.5-inch ordering screen and larger 32/55-inch display packages.
- Advertising screen options can support brand campaigns and location-specific promotions.

European payment configuration

Payment route	Configuration	Commercial note
Bank card / contactless	Nayax or approved project reader	Recommended primary route for Europe; acquiring agreement is operator-managed.
Apple Pay / Google Pay	Via compatible contactless terminal	Availability depends on terminal, acquirer and destination country.
Coins	ICT coin acceptor / change module	Optional; select currency cassette and change logic by market.
Banknotes	ICT acceptor or ITL recycler	Optional; recycler can accept and return supported notes.
Membership / IC card	Project integration	API/interface scope to be confirmed before order.

Cloud management functions

- View transaction detail and download monthly or annual reports.
- Create users and roles with differentiated permissions.
- Set menu images, prices, baking times and temperature ranges by product.
- Remotely power on, power off, restart or stop the machine where supported.
- Operator supplies the local 4G data SIM; the overseas 4G module can be installed before shipment.

SERVICE MODEL The first year of cloud-platform service is included in the source commercial policy. Annual service from year two is quoted in the final contract.

5. European Market Readiness

European deployment should be managed as a country-specific compliance project. The machine specification, technical file, food operation and payment setup must be reviewed against the destination country and the final importer/operator responsibilities.

Workstream	Required project action	Owner at order stage
Electrical & machinery safety	Confirm applicable EU legislation, risk assessment, technical documentation, declaration of conformity and marking before placement on the market.	Manufacturer + EU importer
EMC / electrical equipment	Verify the final electrical build and test reports against the directives/standards applicable to the configured machine.	Manufacturer + test partner
Refrigeration / F-gas	Confirm a destination-compliant refrigerant and service arrangement. The source specification lists R404A, which should not be assumed suitable for a new EU placement without review.	Manufacturer + refrigeration specialist
Food information	Prepare local-language product names, ingredient lists, allergens, quantities, storage instructions and responsible food-business-operator details.	Operator / food supplier
Food hygiene	Create HACCP-based loading, temperature, cleaning, traceability and recall procedures for the operating site.	Operator
Payments & data	Contract with an approved acquirer; publish privacy information and define roles for payment and cloud data.	Operator + payment provider
Local permits	Confirm food-business registration, vending permissions, signage, accessibility and site-specific approvals.	EU importer / operator

IMPORTANT This proposal describes product capability and a readiness pathway. It does not state that a specific machine configuration is already CE-marked or approved for every European country. Compliance evidence must be confirmed for the final order.

Recommended localisation package

- 220-240 V / 50 Hz project electrical configuration with dedicated local isolation.
- English plus destination-language user interface and safety labels.
- Cashless-first terminal selected for the operator's acquiring market.
- Local allergen, ingredient and storage information displayed before purchase where required by the operator's food-information plan.
- Refrigerant, service tools and technician certification reviewed before manufacture.
- Technical file, spare-parts list, cleaning plan and operator training pack agreed in the contract.

6. Site, Installation & Daily Operations

Site readiness

Item	Minimum planning requirement
Access route	Confirm door widths, turning radius, loading dock, forklift/pallet-jack route and final positioning space.
Floor	Level, load-bearing surface suitable for an approximately 555 kg machine plus product and service personnel.
Electrical	Dedicated circuit sized for the final 5.8 kW / 32 A configuration, with local isolation and protective devices installed by a qualified electrician.
Connectivity	Stable Ethernet, Wi-Fi or operator-provided 4G SIM according to the selected cloud/payment configuration.
Ventilation	Maintain manufacturer clearances and prevent obstruction of refrigeration and oven heat-rejection areas.
Weather exposure	Indoor units require protected installation. Outdoor projects require the specified enclosure and a site-specific temperature/water-ingress review.
Food workflow	Provide chilled/frozen receiving, stock rotation, hygiene supplies, waste handling and traceability records.

Recommended daily control routine

1. Check machine status, storage temperature, alarms and payment connectivity before service.
2. Load pizzas, boxes and cutlery using batch/expiry control and first-expire-first-out rotation.
3. Verify menu availability, prices, images and allergen information after replenishment.
4. Clean food-contact and customer-contact areas according to the approved schedule.
5. Run a test transaction and confirm heating, boxing and collection performance.
6. Close the day by reconciling sales, exceptions, refunds and inventory variance.

Consumables

Consumable	Reference specification	Supply planning
Pizza box	Approx. 257 x 257 x 42 mm; custom logo from production MOQ	Validate food-contact material and local labelling artwork.
Flat aluminium tray	Approx. 245 mm diameter	Confirm pizza format and oven recipe before bulk purchase.
Cutlery set	120-set machine capacity	Select local single-use/reusable policy and material requirements.

7. Options, Delivery & Support

Selectable equipment options

Option	Purpose	Order-stage decision
Coin acceptor / changer	Cash acceptance and coin change	Currency, denominations and float capacity
Banknote acceptor	Note acceptance	Supported banknotes and anti-fraud configuration
Banknote recycler	Accept and return notes	ITL model and country cassette
Nayax card reader	Bank card and contactless payment	Acquirer, SIM/data and merchant onboarding
Larger display	Ordering or advertising content	21.5 / 32 / 55-inch project layout
Outdoor enclosure	Weather-protected installation	Climate envelope, heater/frost package and ingress protection target
110-120 V transformer	Non-European low-voltage markets	Not normally required for a 220-240 V European project

Packing and logistics

- Reference packed size for the standard machine: approximately 1710 x 1220 x 2250 mm.
- Reference packed weight: approximately 615 kg.
- Reference container quantity: 6 units per 20-foot container; 13 units per 40-foot container.
- LCL shipments use carton plus non-fumigation wooden-frame protection; full-container packing is confirmed by order.
- Shipping terms, import clearance, VAT/duty and final-mile positioning are quoted separately.

Commercial and service framework

Lead time Reference sample lead time is 30-40 working days after deposit; volume production is confirmed in the contract.

Payment Reference terms: 50% deposit after contract signing; balance before shipment after inspection.

Warranty One-year limited machine warranty under the source policy, followed by paid lifetime repair support; final exclusions and response targets are contractual.

Technical support Remote commissioning guidance, operating instructions and online troubleshooting for overseas customers.

QUOTATION PRINCIPLE European pricing is configuration-based. The final offer should identify model, enclosure, payment terminal, display package, refrigerant, compliance documentation, Incoterm and delivery address.

8. Project Confirmation Checklist

Complete the following before a final quotation and production release:

- Destination country and full delivery address
- Indoor or outdoor installation; minimum/maximum ambient temperature
- Pizza diameter, weight, packaging and target menu count
- Required interface languages and currency
- Payment terminal brand, acquirer and cash-module requirements
- Electrical supply, local isolator and plug/hardwire preference
- Required compliance tests, certificates and technical documents
- Refrigerant selection and local refrigeration-service plan
- Connectivity: Ethernet, Wi-Fi or 4G SIM
- Branding artwork, advertising screen and custom pizza-box requirements
- Quantity, Incoterm, target delivery date and unloading/positioning scope

Document basis

Product data was consolidated from the supplied Pizza Vending Machine brochure and the 2026 new-model price/configuration sheet. Where the two sources differ, this proposal uses a model-specific range or flags the item for order-stage confirmation.

European reference sources

- European Commission - Machinery (MD)
- EUR-Lex - Regulation (EU) 2024/573 on fluorinated greenhouse gases
- Your Europe - EU food labelling rules
- EUR-Lex - Regulation (EU) No 1169/2011 on food information to consumers

NEXT STEP Confirm the destination country, installation environment, payment configuration and order quantity. A final configuration sheet and delivered-price quotation can then be prepared.

Jinan Yuzhe Intelligent Equipment Co., Ltd. | International Sales: SUF