

Sm[^]rt Pepp | SP



REDEFINING QUALITY, ONE SLICE AT A TIME!

The Sm[^]rt Pepp brings the perfect slice of pepperoni without the guesswork. Experience the ease of automated pepperoni slicing and placement. Save time, reduce waste, and ensure consistent, delicious pizzas effortlessly.

Antunes and Agápe introduce the latest in restaurant technology: The Sm[^]rt Pepp. Boosting efficiency while maintaining quality, the Sm[^]rt Pepp automatically slices and places pepperoni on pizza.

With the Sm[^]rt Pepp handling the repetitive tasks, your operation can focus on what's important: your customers and of course, pizza.



Boost Efficiency

Automatically slices and places pepperoni on pizza



Maintain quality

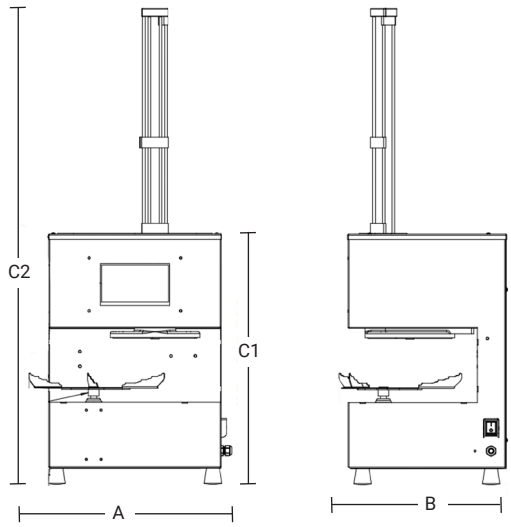
The perfect slice of pepperoni without the guesswork
Brand recognizability - consistent amount and distribution of pepperoni on every pizza



Compact Design

Tabletop unit fits into any kitchen with 234 in² footprint – that's smaller than a shoe box

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Features:

- Brings speed and consistency in a compact design – slices and applies 100 pepperoni onto a 14” pizza in 27 seconds
- Ability of handling multiple pizza sizes (7”, 10”, 12” & 14’)
- Reallocate labor – team members can now work on customer facing tasks
- Delivers ROI in less than one year
- Minimizes food waste with the accurate dosing
- Easy-to-operate, maintain and requires minimal training
- Provides real-time data
- Table top design fits in any kitchen – 234 square-inch footprint (excluding turntable and power cord)

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Electrical Ratings

Dimensions

Model	Phase	Plug	Volts	Hz.	Watts	Width (A)	Depth (B)	Height (C1)	Height (C2)	Unit Weight
Sm [^] rt Pepp	Single Phase	NEMA 5-15P	120V	50-60	216 W	*21.5" (546 mm)	◇18.9" (480 mm)	23.3" (592 mm)	Δ 44.2" (1223 mm)	64 lbs. (20.02 kg)

*Width includes turntable and power cord ◇ Depth includes turntable Δ Height includes pepperoni tube