

CIERRECI NEWS

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Cierreci at MIRA BEACH

The Italian's most popular theme park open his beach park installing 2 brand new machines

Mirabilandia, the biggest Italian theme park is more and more connected to Cierreci. The success of the three machines installation in the main theme park is a real demonstration of the concept. On weekends these machines cook around 50 pizzas per day each. Due to this big success the management decided to install another two machines in the newly opened beach park called Mira Beach.

In order to increase the selling capacity, these two new machine has been built on the one refrigerator version. In this way two pizza can be cooked in the same moment., with a great saving of space. For this reason it has been modified a special version of the 1.0 machine.

At the beginning of the year Mirabilandia decided to have one year test on the product. We are looking forward to the next season in order to increase the number of machines inside the park.

The company owing Mirabilandia, owns other 20 theme parks all over Europe. The success of this first test can lead us to a far bigger result in terms of machine sold.

For more information
www.mirabeach.mirabilandia.it

The new web site www.pizzavending.com it has been completed and it will be online from July 1st. It will be a useful tool of sales department!

Wib and Cierreci, a winning partnership.

Cierreci is receiving more and more order from WIB

Wib Warehouse In a Box is a winning idea from a group of Sicilian's engineers. It is a specifically designed vending supermarket able to sell from shaving blades to the 10 kg pack of vitamins. Coop, the biggest Italian chain of supermarket, soon loved the concept. Not only ordered few machines for test but installed it in his Expo 2015 pavilion. The machine is flexible and modular. Can be used in various market: such as pharmacy, food and beverage, electronics, etc.

One machine has been sold to a big gym vitamin integrator producer, who define our machine "the best in the market". If the company will confirm the order at the end of the testing period, we will have to certify the machine for the US market and more order will arrive.

For more information
www.wibmachines.com

Pizza Vending Machine at EXPO 2015



Cierreci Srl announces that it will be on the Sierra Leone's pavilion at Expo Milan 2015.

On this occasion it will be proposed the first vending machine of rice flour 's pizza.

The new pizza, suitable also for gluten intolerants, has been specifically designed for expo. A special dough has been tested with our machine with brilliant results.

State of West Africa, Sierra Leone represents an one-sidedly cultivable area in which rice is the dominant culture.

It's expected for the first time in 2015 a consumption of rice which will exceed that produced almost.

The introduction therefore of our machine will enable the country to use this significant source of food through different mediums and innovative.

Through images that scroll across the screen of the machine, you can become aware of the wealth enjoyed by this Country.

Our product will ensure the introduction of a much-loved and sought after Italian dish on the tables of the people of Sierra Leone

A special graphic has been designed for the occasion on witch will be advertised our new web site:
www.pizzavending.com

New 40" screen and more innovation from our Cierreci's R&D

After the request of selling advertisings, from our customer, the R&D implemented the machine.

The most of our customers have been asking from years to implement the machine with a screen on the refrigerator door so to sell ADV.

The mission of our company is to satisfy the need of our users. Therefore our R&D dep. decided to:

- Install a new 19" touch screen for the pizza selection and the Machine management
- Install a 40" screen on the refrigerator door.

It has been a technical challenge since we could not exceed the power consumption and we had to fit it in the actual frames.

We are confident the market and our customer will appreciate a lot this new machine's feature

Other customer expressed the need to have a more flexible compact machine. Due to this request we developed a new one refrigerator machine. We are now able to produce both the model with just one refrigerator. Model 2.0 and model 1.0. The 2.0 model can be modular, this means that our customer can

purchase the machine with one refrigerator, and it will be always possible adding the second one.

Our patent cooking system demonstrated do be so performing that we had request for an industrial oven made with the same characteristic. At the moment we are testing the first prototypes. This new product can be suitable for lots of applications, such as: bars, restaurants, Gas stations, hotels, etc..

We are really looking forward the results these new developments.

New service web interface. More & more connected!

A brand new interface on the web will give the machines owner all the informations on his product.

The work has started in 2014, when we wanted to implement a system making the machine's assistance easier and easier. The alarm's codes generated from the sw are often difficult to understand and a "bit" complicate to discern. So this was the idea: creating a web interface that could collect all the machine data (including vending data and alarms), "translate" this codes in something more "understandable" and therefore communicate it to the customer in his preferred way.

It has been a challenge for our SW development team interfacing this web application to the machine, but the result are fantastic!

Every customer can now keep his machine under full control trough this web interface. He will set different type of user, allowing them to see different data. For instance the general manager will have access to all data, including the vending ones. The service manager will be only able to see the machine status alarms. All the alarms are written

in a clear and understandable language and transmitted to the users by email, sms or both.

More than this we have implemented the possibility to keep "full control" of the machine from remote in this way our technician will be even quicker than before in solving all the urgent assistance issues.

We keep the satisfaction of our customer as a priority in our mission!

More news are coming.... Stay tuned!

CIERRECI SRL

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