



INTEGRA SYSTEM
smart solutions

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INTEGRA SARATOGA FRENCH FRIES **VENDING** MACHINE

STATE OF ART MACHINE

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FRENCH

fast FRIES

food tasty potato lunch eat hot salty large small food fast ketchup supper fried eat ketchup salty

Welcome to the informative presentation of **Integra Saratoga machine**. Ability of baking crispy and delicious french-fries in just **35 seconds**, with a large supply of potatoes and oil represents our best, fastest and most affordable machine for professional and quick creation of delicious fries. We set a high standard of work in order to achieve product excellence and performance for your benefit.



MODEL SARATOGA IS SHOWN ON THE PICTURE

NEW STANDARD IN AUTOMATIC PRODUCTION OF CRISPY AND TASTY FRENCH-FRIES



Integra was founded in 2007. It aims to achieve global leadership in the manufacture of vending machines based on french-fries. Currently we have a 80% market share in the production and distribution of French-fries vending machines.

Currently there are hundreds of individuals and companies in the local environment that are likely in the very near future to introduce **Integra** machining line in its micro-environment, creating value-added profits and satisfaction of its customers or employees.

Integra operates in a commercial zone Varaždin on 3600 m² of land and infrastructure of the manufacturing capacity of 640 m², which are able to produce 25 machines within 60 days. Also, the location is also a showroom where you can try out, the machine specifications and additional features. Through the Web site of the manufacturer, any customer can leave a pre-defined recipes for different types of baking potatoes (variety), and the size of their suppliers, which opens the possibility of exchanging information among customers (users) of the machine in terms of the length of the roast, or experience in selected sauces.

Many media articles describe the activity of production of food in smart machines the next step in the globalization of the food preparation and distribution. Significantly advance the technology sector as a mastering highly complex problems in terms of hygiene, quality and excellence of the final product to the satisfaction of the owner of the machine and the customer's end product.

Integra Saratoga is a major step forward in the production line of the company **Integra** with pride and pleasure.

Innovative product always leads to success towards consumers and our motto goes:

„Think of your profit”



35 SECONDS PRODUCTION

Why Saratoga?

A



World class, breaks the record in the speed of frying in only 35 seconds

Professional quality of final product. Superbly prepared, crispy and tasty French fries. Masterpiece of speed and quality. When machine starts to fry you can be sure in quality that lasts and lasts. Quality is measured by the speed of final product and customers satisfaction when consuming final product.

Integra Saratoga key ability lies in the declared time specification production, smooth and continuous operation without any mechanical intervention. We are offering you possibility of showing our product in your environment in order to show the power and masterpiece for your customers.

Feel the other views of leadership in new dimension of service. World class in your environment.

KEY FEATURES

- Fastest manufacturer of delicious and crunchy fries in the world (the baking cycle 35 seconds)
- Saratoga machine produces French fries Fry of any type (species) or producer of frozen fries
- Smooth and flawless production without the influence of man in any part of the working
- Superior processing technology and mechanical skills in self-service device



300% MORE PROFIT AND ADDITIONAL SPACES FOR NEW IDEAS

Why Saratoga?

B



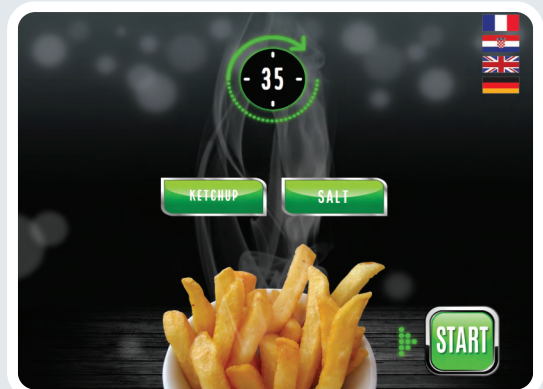
Enough space to make a big deal

By raising the standards we have created a large volume of the machine - sufficient capacity in all directions. We've thought of everything. Integra Saratoga machine has a volume of frozen raw material (potatoes) to which provides a sufficient amount of baking 100 large portions of 110 grams. Accompanies autonomy and capacity of oil, thus achieving the independence of even 3 business days of continuous operation with an average capacity of 30 servings per day.

It is 50% greater capacity than the machine Integra i1. You can make huge profits in a little time, combining the speed of the machine, frenkventnost location, impeccable reliability and quality of the final. Finally, the machine Saratoga is created, designed, constructed and tested for this purpose.

KEY FEATURES

- Filtered smells through catalyst filter allows installation in confined spaces
- The large volume of raw frozen french-fries allows serving more than 100 servings of 110 grams
- Great autonomy of time perspective
- It makes easier to multitask keeping with entrepreneurs who operate with multiple machines
- Large LED display makes marketing messages easily carried out and seen within customers



LOW MAINTENANCE OF CLEANING PROCESS

Why Saratoga?

C



Optimized machine INTEGRA SARATOGA low maintenance cleaning process

Food preparation is a very challenging and important task for human health.

We have created a machine that works independently and perfectly clean without any side effects in terms of pollution of any kind, including the environment - air. Next to the above, the machine can be installed indoors or outdoors (corridors in areas facilities, bars, discos, hospitals, beaches, passenger station, the airport and etc).

Also, the machine uses the most advanced energy-saving technology (class A + +), resulting in rational labor costs in terms of electricity and freezing.



KEY FEATURES

- low maintenance required
- A + + energy class cooling unit



EASY TO USE AND INEXPENSIVE TO MAINTAIN, MACHINE SARATOGA

Why Saratoga?

D



Easy to use and inexpensive to maintain, machine Integra Saratoga. Provides all for easy application.

- Does not require complex installation
- No oil leaks, air pollution or any adverse effect on media placements or air environment
- Machine fits easily into a plane thanks to the adjustable brackets
- Simple shipped to a location (the machine has its own wheels)
- Uses little energy for cooling machine class A + +



DESIGNED
TO WITHSTAND
AND BUILT TO LAST

Why Saratoga?

E



Professional engineering and expertise have led to the largest machine speeds.

Designed to withstand and built to last.

- Integra Saratoga is made from parts and components that are as much as 30% more powerful, stronger and better than the machine Integra i1, which achieves exceptional speed operation
- Industrial strength stainless steel materials from class A4 - AISI 316 and up
- Enhanced acceleration time of machine production
- Designed to handle any type of frozen raw materials - fries, various types and suppliers



FAST MACHINE SARATOGA REQUIRES EVEN FASTER SOFTWARE

Why Saratoga?

F



Fast machine Saratoga requires even faster software.



- Manageability software is extremely fast, which ensures a smooth and organized work driving machine parts
- The machine in terms of distance to initiate the extraordinary activities (additional washing), putting into operation of the drive or shut
- Sensor tracking of the machine in terms of information about the state treasury (money collected), inventories of materials (raw materials, oil, salt, sauce) and a control chamber



NEW DESIGN -

DESIGN AND SHAPE IS EYE CATCHER

WHICH INCREASING SALES BY 25%

Why Saratoga?

G



New design - design and shape is eye catcher which increasing sales by 25%.



- **Excellent and stylish design fits great in any setting inside or outside space**

Black sandwich panels machine contributing to the strength, resilience and appearance

- **The material is resistant to temperature changes**
- **The smooth surface of the material allows for easy external maintenance (deleting the exterior of the machine)**
- **Compounded with pride at the factory Integra, Varazdin, Croatia, Europe**



COMPANY WITH RESPECT AND RESPONSIBLE BUSINESS RELATIONSHIP

Why Saratoga?

H



Company with respect and responsible business relationship. We are ready to help you if you need help.

- Online support is available during the 5 days of the week
- Our staff is highly trained and automatically is building answer database in order to provide instant answer on similar question.
- All the questions gets an answer within 12 hours of receipt (time zone GMT + 1)
- Feel the change with our team of maintenance, a new experience (videos, instructions)



THIS IS A COMPLETE MONITORING MACHINE - TELE-VENDING

Why Saratoga?



Return of investment is very fast.
Production of 1 cup of French Fry
cost 0.38 euro.

In price is included: Potato, oil,
sauce, salt, electrical power and
cups.

Total capacity is 100 portions.
Then owner must a refill machine
and take money out.

- Collecting information of machine from distance.
 - Monitoring sales, machine GPS position, status of machines.
 - Change a price of French Fry over the internet.
 - Automatic shut down and wake up machine.
 - Sservice information to a service person.
- Checking all information of food status
inside of machine.



SPECIFICATIONS



COMPUTER

Speed:

Intel Celeron Quad Core J1900 2.0Ghz Fanless, Intel Bay

Memory:

Trail, 4G DDR3, 128G SSD, I/O: RJ45x1, USB2.0x4, VGAx1, HDMIx1, Audio I/Ox1, RS232X2, WiFi, All-in-on touch PC

I/O Ports:

SOFTWARE

Operating system:

Windows 10 with Custom made software

Supports:

MEI/ICT coin changers (MDB)
ICT Bill acceptors (MDB)

DISPLAY

Display:

LCD Panel with LED Backlight, 19 Inch: Resolution: 1280x1024, Luminance: 1000cd/m2, Ratio: 5:4, Contrast: 1000:1; 3mm, Projected Capacitive Touchscreen with Antiglare Coating

PHYSICAL DIMENSIONS

Brutto machine size with carton box and pallet:

1550 mm wide x 910 mm deep x 2100 mm high
Brutto weight is 580 kg.

Netto machine size is:

1540 mm wide x 870 mm deep x 2015 mm high
Netto Weight is 560 kg.

TEMPERATURE

Ambient Operating Temperature:

15° – 30°C

Storage Temperature of fridge:

-18°C MAX (-5 - -8°C Normal)

ELECTRICAL

AC Input:

240 V, ~16 amps, 50 – 60 Hz, single phase

Power Requirements:

24 V DC, 12V DC, 5V DC

Connectivity:

USB, WIFI, NETWORK, Bluetooth door unlock

MECHANICAL

Chassis:

Powder-coated steel with plastic foil

Body:

PVC Panels and steel construction

Support:

4 wheel drive with stop function



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smart solutions



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