



WHY SARATOGA?

INTEGRA SYSTEM



Tradeshow Salzburg 2023, McCain partner

Purchasing the Saratoga machine is not just an investment in equipment – it is an investment in longevity, reliability, and cutting-edge technology. The Saratoga is designed with the most advanced systems, including the patented dual-frying technology (USA Patent: [link](#)), ensuring optimal frying performance every time. This technology allows for continuous operation 24 hours a day, 365 days a year, ensuring uninterrupted productivity.

Saratoga uses only the highest quality materials, such as stainless steel, which guarantees durability, resistance to rust, and easy maintenance. The dual-frying system, which other Chinese manufacturers do not have, ensures the finest taste of fries – a crucial factor in attracting returning customers. The better the taste experience, the higher the sales volume your machine will generate.

Moreover, the Saratoga is equipped with advanced pneumatic components and an automatic cleaning system, even in the event of a power outage. If power fails, the machine automatically diagnoses and cleans itself without the risk of materials getting stuck. In contrast, Chinese machines lack this functionality, meaning that in case of a breakdown, the owner must physically visit the machine's location to resolve the issue. This leads to significant time loss, especially for owners with 5 or more machines in different locations. When a machine is not operational, it is not generating revenue.



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Another major advantage of the Saratoga machine is the advanced iVend internet system, which allows all of a customer's machines to be connected to the Integra Cloud solution. This system monitors the performance of all machines and automatically notifies the owner if it's time to replenish potatoes, cups, or if any maintenance is required. The owner receives timely coded messages and notifications, allowing for quick reactions and ensuring the machine remains fully operational, avoiding downtime and potential loss of earnings.

Additionally, Saratoga operates in multiple modes (night mode, turbo mode, normal mode, eco mode), offering flexibility and optimizing energy consumption. This allows customers to achieve maximum efficiency at all times.

COMPARISON between Saratoga and Chinese manufacturers

FEATURE	SARATOGA	CHINESE MANUFACTURERS
Dual frying technology	✓ (Patented) – Ensures the finest taste of fries	✗ Without dual-frying, inferior taste
Materials	Entirely made of stainless steel	Combination of steel and plastic
Self diagnosis & automatic cleaning	✓ Yes, automatic cleaning even after power outage	✗ No, manual cleaning required in case of a breakdown
Multiple frying modes	✓ Night, turbo, normal, multi-mode, eco mode	✗ Limited to standard mode
Refill speed	Fast Refill – 3 minutes for the entire machine	Manual refilling takes up to 1 hour
Loading capacity	Automatic french fries refilling into the fridge	Manual portion refilling
Machine	1800x850x2000 mm – compact and easy for transport	2000x1100x2300 mm – making transport more difficult, may not fit through standard doorway



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Air system	✓ Yes, prevents jamming and eases operation	✗ Without air system
Machine maintenance	Simple, without cables or sensitive components in the frying zone	More complex, with cables and sensors exposed to greasy fumes
Durability and corrosion resistance	Stainless steel – longevity and rust resistance	Shorter lifespan due to plastic and steel components
Frying time	Turbo mode: 20 s, normal mode: 35 s	Longer frying time in standard mode
Warranty	24 months on all parts	12 months on all parts
Monitoring system	✓ Connects all machines to Integra Cloud (iVend) and automatically sends alerts about status, sales statistics, errors, and includes video assistance for troubleshooting	✗ No internet monitoring system, or drastically weaker capabilities, lacking advanced features like sales statistics, error codes & video troubleshooting
Cerifications & safety	Made in EU, certified for food safety (MoCa), thoroughly tested by EU institutions	Chinese manufacturers likely have certifications, but their quality & compliance may be questionable.
Cooling unit	No frost (technology without ice made by Liebherr) high-quality freezer with stainless steel dosing system	Standard cooling unit with multiple plastic containers for filling (each container hold single portion)

World Pro proudly recognizes the Saratoga French Fry vending machine as a reliable and efficient solution for serving high-quality fries. Saratoga is recognized by all leading French fry manufacturers worldwide for its ability to deliver consistent, perfectly fried fries. Machine is designed to meet the standards of the most renowned names in the frozen French fry industry. Its advanced technology ensures optimal frying conditions, making it a trusted choice for businesses looking to serve premium fries with minimal effort.



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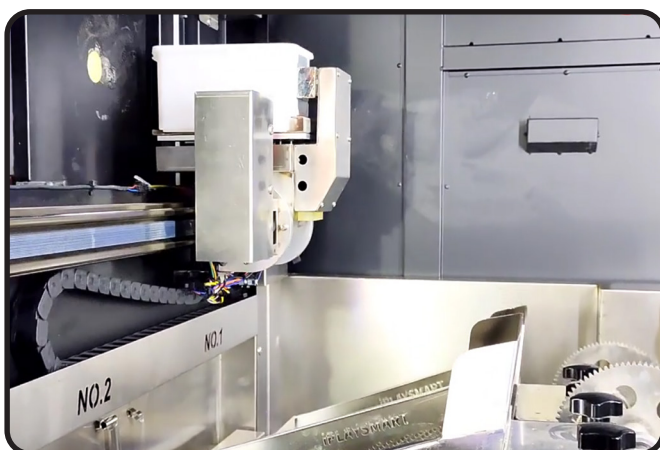
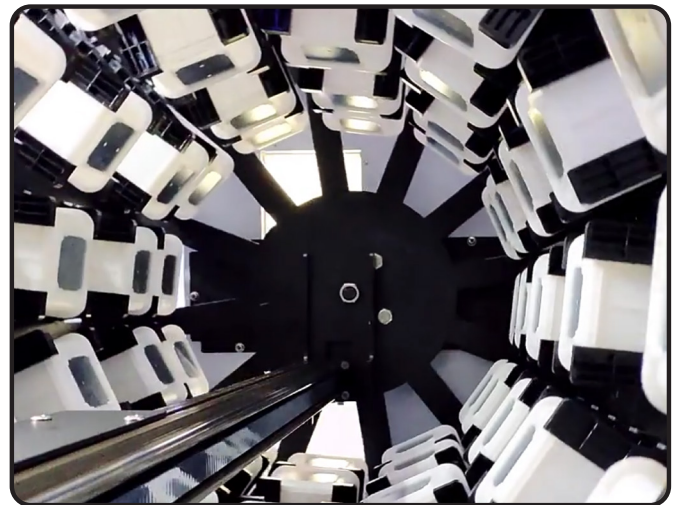
COMPARISON

CHINESE MANUFACTURERS



Use a single-stage frying system, where each batch of fries takes up to 5 minutes to cook. While this might seem manageable for a single customer, it becomes a serious problem during peak hours. If you have multiple customers in line, the second person would be waiting for 10 minutes, and the third could be waiting up to 15 minutes just to get their fries. In a fast-paced environment, such slow service is unacceptable, as customers expect quick service and are unlikely to wait that long for a simple order of fries.

Requires the manual filling of up to 100 plastic containers before each use. Not only is this process time-consuming, but the containers also need to be cleaned regularly, adding to the maintenance workload. This outdated design reduces efficiency and increases the likelihood of operational errors, making such machines less practical for high-demand environments.



The cables are exposed in the frying area, which not only poses a safety hazard but also affects hygiene. As the fries are automatically dispensed into the oil, the surrounding area, including the exposed cables, often becomes greasy and splattered with oil. This creates additional cleaning tasks and raises concerns about the long-term reliability and safety of the machine.



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Completely enclosed frying compartment, housed in a premium stainless steel box. This prevents oil splashes, greasy vapors, and dirt from spreading beyond the controlled frying area, ensuring that no components such as electronics or cables are exposed to potential contamination. This not only enhances safety but also drastically reduces maintenance. All components that come into contact with food are made from electropolished stainless steel, a material renowned for its superior hygiene properties and ease of cleaning. The smooth, polished surfaces allow for quick and thorough cleaning, maintaining the highest food safety standards.



Electropolished stainless steel dispensing system is designed for ease of use and speed, making the loading process incredibly efficient. With a simple motion, a full bag of frozen fries can be poured directly into the dispenser - no need for manual arranging or complex loading steps. Not only ensures durability but also offers significant hygiene advantages. Its smooth surfaces make cleaning exceptionally easy, ensuring that the dispenser remains sanitary.

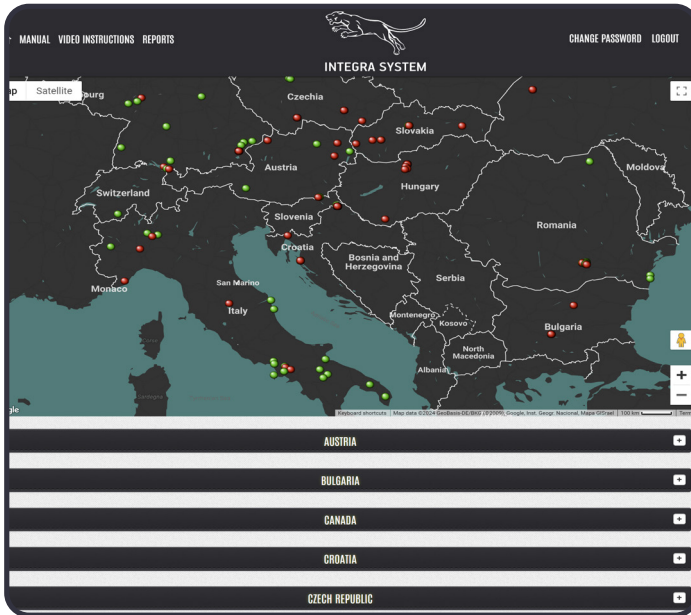
Thanks to a state-of-the-art pneumatic (air) system, the oil pans can be effortlessly lowered and raised. This innovative design allows for an extremely fast and seamless fryer change, minimizing downtime and maximizing operational efficiency. Whether during peak hours or regular maintenance, this feature ensures that your business continues running smoothly without interruptions.





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Remote monitoring capabilities through the iVend allow for real-time oversight of each machine from anywhere. By logging in to the dedicated platform with a username and password, operators can monitor detailed data for each machine, such as the number of portions sold, revenue generated, and more. The platform also enables remote adjustments, allowing users to change machine settings, modify prices, or switch operational modes seamlessly, without needing to be on-site.

The iVend system is far more than a simple monitoring tool - it's an all-in-one solution that simplifies machine management, increases efficiency, and ensures optimal performance. With iVend, operators can not only monitor key metrics like sales, revenue, and machine usage in real time but also make crucial adjustments remotely. Whether you need to change pricing, switch machine modes, or fine-tune settings, you can do so effortlessly from any location, ensuring your machine runs at peak efficiency, even during high-demand periods.

One of the most valuable features of iVend is its instant error notification system. Should an issue arise, the platform sends immediate alerts via SMS, email, or the iVend dashboard, allowing operators to take action quickly. This rapid response capability helps reduce downtime and ensures that problems are addressed before they can escalate. Each error is paired with a detailed video troubleshooting guide, providing step-by-step instructions for resolving the issue quickly and effectively, making even complex technical problems manageable without the need for expert technicians.

Beyond error management, the iVend platform offers a wealth of resources for operators. It houses the complete manual, technical documentation, and a series of instructional videos that guide users through every aspect of machine operation, from unboxing and setup to routine maintenance and advanced features. These resources make it easier to get the machine up and running quickly and ensure that it continues to perform optimally over the long term.

By integrating real-time monitoring, remote control, and comprehensive support resources, iVend helps operators maintain smoother operations, reduce costs, and maximize machine uptime, all while ensuring an exceptional customer experience.



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SMART return of investments (ROI)

By choosing the Saratoga machine, you are not just opting for the best technology available today, but also for a long-term, cost effective investment. While the initial price may be higher, Saratoga offers advantages that Chinese machines simply cannot match. High-quality materials, faster and easier maintenance, the iVend monitoring system, and automation ensure lower repair costs, fewer breakdowns, and ultimately greater productivity.



Saratoga is designed to run smoothly 24 hours a day, giving you the peace of mind that every process will be completed flawlessly, with no extra effort required. Thanks to its multiple operating modes, the machine adapts to your needs, saving energy when necessary while ensuring maximum efficiency during peak traffic periods.

Investing in Saratoga means investing in long-term savings and a faster return on investment (ROI). The use of premium components and advanced technology significantly reduces the risk of malfunctions, leading to less downtime and fewer costly repairs. Over time, these savings quickly add up, allowing you to recoup your initial investment far sooner than with cheaper machines, which often incur frequent repair and replacement costs. Reduced downtime, maintenance costs, and repair frequency can cut operating expenses by a considerable margin, directly contributing to a faster ROI.

Another critical factor in achieving higher ROI is the speed and ease of refilling the machine. Saratoga is designed for quick, hassle-free loading, where a bag of frozen fries can be poured directly into the dispenser without the need for manual arrangement. This dramatically reduces the time needed to refill the machine, allowing for more efficient operation and minimizing labor costs. Faster loading times mean less time spent on routine tasks, more customers served during peak hours, and ultimately, greater revenue generation - all of which accelerate your ROI.

Additionally, the energy-efficient operation of the machine lowers ongoing costs, and the superior customer satisfaction resulting from faster service and consistent quality boosts sales and encourages repeat business. All of these factors combined - reduced operational costs, higher efficiency, and enhanced customer loyalty - contribute to a substantially faster return on investment, making Saratoga the optimal choice for long-term profitability.