

**CE, UKCA, MoCa, NAMA,
UL (ETL) in process ...**



INTEGRA SYSTEM
smart solutions

Hot food
No employees
24 / 7 profit

ONE MACHINE. MULTIPLE BUSINESS MODELS.

AUTOMATED FRENCH FRY SOLUTION



*CONSISTENT
QUALITY EVERY
TIME!*

SARATOGA FRENCH FRIES VENDING MACHINE

A FAST FOOD RESTAURANT INSIDE A MACHINE

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- **Hot fries in 35 seconds:** Fresh, crispy fries prepared and served in just 35 seconds with consistent quality every time.
- **0 staff required:** Fully autonomous operation with no staff needed.
- **24/7 operation:** Serve customers anytime with continuous day-and-night operation.
- **No kitchen required:** All preparation happens inside the machine.
- **Cashless payments:** Supports card and mobile payments for fast, easy transactions.
- **Remote monitoring:** Monitor sales, status, and performance remotely in real time.

UP TO 80% LABOR SAVINGS

- **No employees needed:** The machine operates independently without on-site staff.
- **Fully automated cooking:** Frying, portioning, and serving are handled automatically.
- **No training required:** Simple operation with no specialized training needed.
- **Lower operating costs:** Automation and efficiency reduce overall operating expenses
- **Smart remote monitoring:** Track performance, sales, and machine status remotely.

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HIGH ROI VENDING BUSINESS

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- **24/7 automated sales:** Generate revenue around the clock with fully automated operation.
- **Minimal labor:** Automation minimizes staffing needs and reduces labour costs.
- **Multiple location potential:** Easily deploy machines in high-traffic locations such as malls, airports, restaurants and stations.
- **Scalable business model:** Expand your network by adding more machines and growing revenue across multiple locations.

Hot food. No employees. 24/7 profit.

Turn high-traffic locations into automated fast-food points with the Saratoga French Fries Vending Machine. Serve fresh, hot fries in seconds while the system operates fully autonomously, creating a scalable vending business with strong revenue potential.



Smart adaptive frying systems

The machine automatically adjusts frying time based on demand and operating mode. During busy periods, the system optimizes preparation time to serve customers faster and more efficiently, while maintaining perfect product quality. This intelligent technology ensures consistent, crispy fries and smooth service even during peak demand.



One machine. Multiple business models

The Saratoga machine is designed to serve both automated vending businesses and professional food service environments. Whether used as a self-service vending solution or as a high-performance preparation tool in commercial kitchens, it delivers fast, consistent results. Its flexible configuration allows operators to choose between automated payment operation or free-vend mode, making it suitable for a wide range of applications. From vending locations to hotels, restaurants, aquaparks, and leisure facilities, the machine adapts easily to different operational needs.



Manage your machines from anywhere

Stay connected to your machines with a powerful remote management system. Monitor sales, payments, stock levels, and machine status in real time, while controlling settings and operating modes remotely. Whether managing one machine or an entire network, operators can maintain full control and maximize operational efficiency. Designed for scalable vending networks.



Advanced odor control

The Saratoga machine is equipped with a sophisticated odor control system that helps reduce cooking odors and maintain a pleasant environment around the machine. A combination of condensation technology and activated carbon filtration captures cooking vapors and improves air quality during operation. This allows the machine to perform reliably even in busy indoor locations.





Made in Europe

The Saratoga French Fries Vending Machine combines advanced cooking technology, smart automation, and premium European engineering. Customers receive hot, crispy fries in just 35 seconds, while operators benefit from low operating costs and strong profit potential. This innovative concept transforms a small space into a fully automated food business.



Easy operation & maintenance

Machine is designed for simple day-to-day operation and minimal maintenance. The modular construction allows quick cleaning, fast servicing, and easy component replacement, keeping downtime to a minimum. Operators can manage the machine efficiently with remote monitoring, automated processes, and straightforward product refilling. This ensures reliable performance and smooth operation even in busy locations.



Proven internationally

Machines are already successfully operating across Europe since 2016, the Middle East and UK. Manufactured in Europe using high-quality industrial components and designed for reliable continuous operation.

- ✓ Easy cleaning and maintenance
- ✓ Modular design for fast servicing
- ✓ Proven concept worldwide
- ✓ Energy-efficient operation



High margin product

Potential fast return on investment.

Metric	Example
Price per portion	\$4-\$6
Portions per day	50-120
Monthly revenue	\$6,000 - \$18,000

TECHNICAL SPECIFICATIONS

Key specifications:

DIMENSIONS & WEIGHT (APPROXIMATE)

Gross size & weight:	1550×910×2070 mm (61.0×35.8×81.5 in) (W×D×H), 550 kg (1213 lbs)
Net size & weight:	1540×890×2015 mm (60.6×35.0×79.3 in) (W×D×H), 530 kg (1168 lbs)

MACHINE SPECIFICATIONS

AC input:	220 - 240VAC, ~16A , 50-60Hz, single phase
Internal electrical supply:	24V, with the exception of the heater elements & fans (220V)
Air compressor:	6 bar, silent compressor
Freezer:	Liebherr, Refrigerant R600a, 40g
Freezer temperature:	-15°C, No Frost technology
Materials:	Food-grade stainless steel & plastic
Visual elements:	PVC panels, lexan with printed graphics design & LED backlight
Expected durability:	15+ years
Fries capacity:	≈ 20 kg (100 portions)
Sauce capacity:	1 sauce ≈ 2.8 kg
Salt capacity:	≈ 1 kg
Cups capacity:	100 pcs
Frying oil:	Internal 30 L oil tank

COMPUTER

Form factor:	All in one - touch screen PC
Operating system:	Touch PC with Windows 10, custom-made software & Televend
Connectivity:	USB, Ethernet, Wi-Fi, smartphone door unlock, MDB
Display:	19", 1280x1024, capacitive touchscreen with antiglare coating
Payment systems:	MDB compatible

NOTE: All specifications, features, and visual representations are subject to change without prior notice. The manufacturer reserves the right to modify products without obligation to update previously distributed materials.

WANT TO KNOW MORE?

Scan the QR codes to watch videos, explore machine features, read FAQs and get in touch.



Web



FAQ



Contact form



Machine presentation
(video)



Company presentation
(video)



General cleaning
(video)



INTEGRA SYSTEM
smart solutions



Fairs (videos)

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