

Prontissimo

GENUINE ITALIAN ANYTIME



ESPRESSO COOKING SYSTEM

Innovative dish solutions that revolutionize the efficiency of your professional kitchen.



ADVANTAGES



Efficiency and Speed

Reduced preparation times (3-5 minutes) and simplified communication between the dining area and the kitchen.



Consistent Quality

Defined standards that ensure consistent quality and foster customer loyalty.



Cost Reduction

Energy savings, food cost control, space optimization, and lower operational expenses.



Labor Cost Optimization

Fewer specialized staff, a better working environment, and flexible work organization.





1 EFFICIENCY AND SPEED

Performance improvement

Our accelerated cooking system radically transforms kitchen preparation times, drastically **reducing wait times** (3–5 minutes) and simplifying communication between the dining area and the kitchen for smoother, more efficient service.

Reduced times

Preparation becomes instantaneous thanks to the **Espresso Cooking System**, eliminating long waits and significantly increasing kitchen productivity.

Simple communication

Operational simplicity **enhances preparation and service**, reduces order errors and ensures smooth team coordination.

2 CONSISTENT AND STANDARDIZED QUALITY

Defined standards

Each dish maintains a **consistent quality standard**, ensuring customer satisfaction and building a solid reputation for your business, fostering loyalty through reliable service.

Zero errors and zero waste

The system eliminates preparation errors in the kitchen, drastically reducing raw material waste and ensuring that every portion precisely meets menu specifications.

Greater menu variety and extended shelf life

Enjoy increased flexibility in menu offerings without the risk of seasonal ingredient shortages. **Product shelf life is extended and stabilized**, guaranteeing both hygienic safety and the organoleptic quality of every dish.





3 SIGNIFICANT REDUCTION OF OPERATING COSTS

Cost control

- Absolute precision in **food cost management**, with predefined costs for each dish.
- Elimination of waste thanks to the cook-to-order system (**sell 1, produce 1**).
- Accurate control of **portions sold**.
- Reduction of human error in **dish preparation**.

Inventory management

- Significant optimization of **storage space** and simplified ordering processes.
- Simplified inventory with **fewer items to manage**.
- Fewer incoming **goods operations** from suppliers.
- Lower **administrative costs** for managing multiple suppliers.

Maintenance

- Reduced need for equipment, resulting in **simplified routine maintenance**.
- Fewer pieces of **equipment** to maintain and regularly inspect.
- Lower time and cost requirements for **technical support**.
- A more reliable system with **lower risk of malfunctions**.

-70%
ENERGY
SAVINGS

100%
FOOD COST
CONTROL

50%
SPACE
OPTIMIZATION

-90%
MAINTENANCE
COSTS

-40%
REDUCTION OF WATER
CONSUMPTION



4 LABOR COST OPTIMIZATION

Less specialized staff

- **Facilitates recruitment** by requiring fewer specialized skills.
- Reduces **training time and associated costs**.
- Lowers **onboarding expenses** for new employees.

Better work environment

- Eliminates excessive heat in the kitchen.
- Removes **unpleasant odors** during preparation.
- Provides more **comfortable working conditions** for staff.
- Reduces operational risks and **enhances employee safety**.

Flexible organization

- Operations focus **solely on peak hours**.
- Significantly reduces ingredient **preparation time**.
- Offers greater flexibility in **shift management**.





FUSILLI AL PESTO



Weight
350 gr



Approximately
2 minutes



18 months



PENNE AL POMODORO



Weight
350 gr



Approximately
2 minutes



18 months



MACCHERONI ALL'AMATRICIANA



Weight
350 gr



Approximately
2 minutes



12 months



GNOCCHI ALLA SORRENTINA



Weight
350 gr



Approximately
2 minutes



18 months



RISOTTO AI FUNGHI PORCINI



Weight
350 gr



Approximately
2 minutes



18 months



MACCHERONI CACIO E PEPE



Weight
350 gr



Approximately
2 minutes



18 months



TORTELLINI PANNA E PROSCIUTTO



Weight
300 gr



Approximately
2 minutes



12 months



FUSILLI AL RAGÙ



Weight
350 gr



Approximately
2 minutes



12 months



RISOTTO ALLO ZAFFERANO



Weight
350 gr



Approximately
2 minutes



18 months



POLLO CARCIOFI E PEPERONI



Weight
250 gr



Approximately
2 minutes



12 months



POLPETTE AL SUGO



Weight
250 gr



Approximately
2 minutes



12 months



SPEZZATINO DI MAIALE



Weight
250 gr



Approximately
2 minutes



12 months





PARMIGIANA DI MELANZANE



Weight
250 gr



Approximately
3 minutes



12 months



CONTORNO MISTO DI VERDURE



Weight
225 gr



Approximately
2 minutes



18 months



LUGANEGA E FAGIOLI



Weight
250 gr



Approximately
2 minutes



12 months



VERDURE GRIGLIATE



Weight
200 gr



Approximately
2 minutes



18 months



PATATE ALLA CACCIATORA



Weight
200 gr



Approximately
2 minutes



18 months





SPINACI



Weight
225 gr



Approximately
2 minutes



18 months



MEESOO



Weight
80 gr



18 months



CAPONATA DI VERDURE



Weight
200 gr



Approximately
2 minutes



18 months



ZUCCA GRIGLIATA



Weight
200 gr



Approximately
1 minute



18 months





GET STARTED NOW WITH YOUR
FIRST PRONTISSIMO ORDER!



CODE

PRODUCT NAME

IL102	Fusilli al pesto
IL086	Maccheroni all'amatriciana
IL106	Risotto ai funghi porcini
IL101	Penne al pomodoro
IL018	Gnocchi alla sorrentina
IL100	Maccheroni cacio e pepe
IL104	Tortellini panna e prosciutto
IL099	Fusilli al ragù
IL098	Risotto allo zafferano
IL109	Pollo carciofi e peperoni
IL108	Polpette al sugo
IL110	Spezzatino di maiale
IL033	Parmigiana di melanzane
IL111	Luganega e fagioli
IL006	Contorno misto di verdure
IL005	Verdure grigliate
IL007	Patate alla cacciatora
IL008	Spinaci
IL003	Caponata di verdure
IL009	Zucca grigliata
IL103	Meesoo

Prontissimo

GENUINE ITALIAN ANYTIME