



REDBOX

Pizza. Hot. Always.



REDBOX

We know how much commitment, passion and professionalism you bring into play for the creation of excellent pizzas: the art of dough preparation, the correct leavening, the selection of the best ingredients, combined with the search for the most effective equipment. The greatest satisfaction is to serve at the table the result of your work, and to see the customer gratified and happy. Everything changes when you have to deliver the pizza to the customer's home, the efforts made are no longer recognized.

HOW CAN YOU KEEP YOUR PIZZA QUALITY LEVEL HIGH WHEN YOU DELIVER AT HOME?

The answer is **REDBOX**, the new box for professional home delivery that maintains the quality of pizza, ensuring the maintenance of heat and crunch thanks to a patented system of temperature and humidity control.

Pizza, pasta, fried food, hamburgers and any other hot food maintain the right degree of warmth and humidity, enhancing the most refined and sophisticated ingredients and without compromising taste and quality.

Only with **REDBOX** it's possible to adjust and keep constant the set temperature for all deliveries, adjusting it to a maximum of 105 ° C.

The patented **REDBOX** system is electric, powered by a dedicated lithium battery, with large capacity.

REDBOX is designed to be used on all types of cargo scooters, both electric and gas, and on cars (4 seats or higher, with folding rear seats) allocated in the trunk, with a special adaptation kit.

CHOOSE REDBOX TO BE **NUMBER 1**



DELIVER QUALITY FOOD:
always warm and fragrant



**INCREASE THE QUALITY
OF YOUR SERVICE:**
satisfied and loyal customers



OPTIMISE YOUR DELIVERY:
travel more kilometers and make more
deliveries, or increase your range of action



IMPROVE YOUR BUSINESS:
earn more, saving time and consumptions







**DIFFERENCIATE
FROM COMPETITORS**



AVAILABLE IN 2 VERSIONS



	REDBOX 10	REDBOX 12
COMPATIBLE WITH		
PREHEATING		
INTERNAL DIMENSIONS	40X40X37 h cm	51X51X40 h cm
EXTERNAL DIMENSIONS	49X50X51 h cm	59X59X55 h cm
WEIGHT	15,2 kg	18,5 kg
VOLUME	58 lt	90 lt
PIZZA CARTONS CAPACITY	Up to 10 da 33x33x3h cm; 7 da 40x40x4h cm	Up to 12 da 33x33x3h cm; 7 da 50x50x5h cm
OPERATING TEMPERATURE	65°/105°	65°/105°
BATTERY LIFE	up to 4,5 h	up to 5,5 h
BATTERY CAPACITY	Lithium-ion 1 Kw	Lithium-ion 2 Kw
MATERIAL	Aluminium/Stainless 304; Exterior EPP	Aluminium/Stainless 304; Exterior EPP



Control unit to regulate the temperature



Sides with double room



Docking plate



Cushioned feet



Universal car kit

WHY CHOOSE

REDBOX



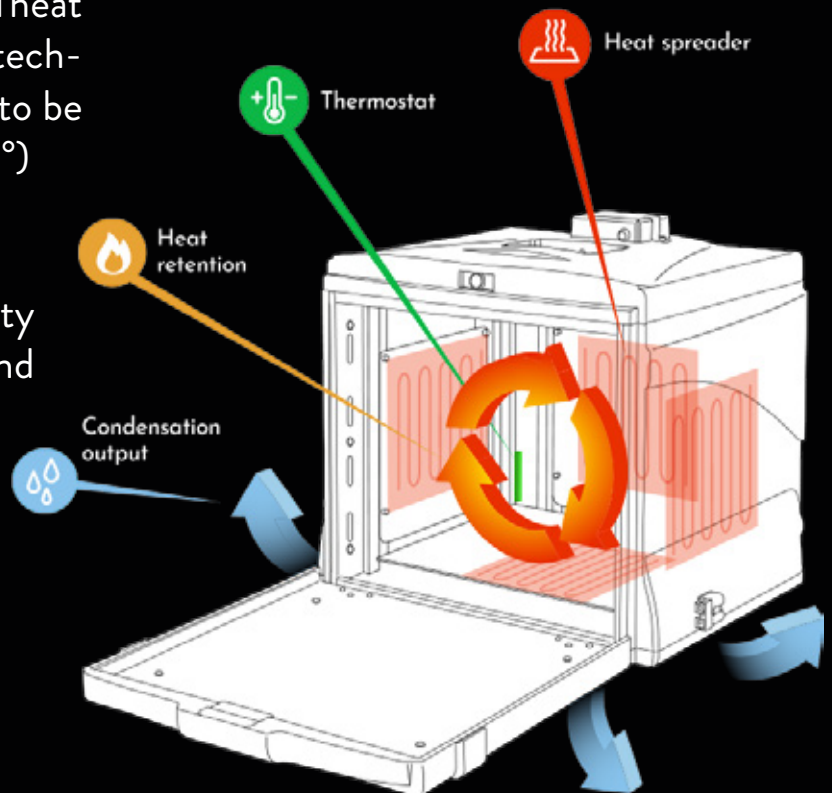
🔥 REDBOX technology maintains the quality of the food delivered

🔥 An appropriate control unit, special heat diffusers, sensors and proprietary technology allow the set temperature to be adjusted and maintained (65°/105°)

🔥 Patented temperature and humidity control system: food keeps dry and its taste is preserved

🔥 Extremely durable stainless steel structure, easily washable and sanitisable

🔥 Suitable for cargo scooters, both electric and gas, any car model



PROJECT

REDBOX

For many years **Gi.Metal** have been offering a wide range of products for food delivery: thermal bags, insulated boxes, rigid and semi-rigid boxes are the offer for the transport of pizza at home. The ambitious project of a heated box was born many years ago, but was not finalized because of the limitations given by the technology available at the time.

Gi.Metal path has recently crossed with an existing project: a heated box with excellent technical features.

REDBOX was born from this meeting, the innovative delivery proposal that guarantees an unmatched quality of the delivered product, just as if it were consumed at the restaurant table.

DO YOU WANT TO IMPROVE THE QUALITY OF YOUR HOME DELIVERIES?

Gi.Metal delivery solutions offers different purchase options, rental or financing formulas to grant the best delivery service.

Request your personalised quote, contact us!

www.gimetaldeliverysolutions.it



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