Wonder
FOR BUSINESS

WHITE LABEL

Taste the Difference: Artisanal Pizza Program
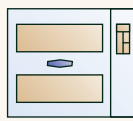
2 MINUTE COOK TIME. NO ADDITIONAL LABOR. NO WASTE.

Enhance your culinary offering with exceptional pizzas that can be prepared simply at the touch of a button. Wonder for Business pizza product comes frozen and ready to cook – no full-service kitchen, extensive staffing, or menu R&D required. Just bring on a pizza program of your choice and delight your guests!

Frozen Has Never Tasted So Good
LET'S UNPACK ALL THE SECRETS

Produced in stone oven with live flame

3 years recipe R&D led by world champion pizza chef, formerly Executive Chef of Caputo Flour

Field-to-can tomatoes

Cook in minutes from frozen

Best of the best ingredients • Perfectly engineered to cook in a flash

Mozzarella cheese

PEPPERONI • CHEESE • PEPP — CHEESE • PEPPERONI • CHEESE • PEPPERONI • CHEESE • PEPP
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No Additional Labor & Prep

Our turnkey solution cooks every pizza to perfection through the simple touch of a button in the programmable TurboChef Double Batch Oven. No full-service kitchen or extensive staff training is required. Each pizza cooks consistently within minutes, with perfectly melted cheese and a crispy crust that satisfies any craving!

Pick a food program **+** Cook it in our ventless and programmable oven **=** Reap the benefits

Our Classics

A modern take on the Neapolitan-style pie to please the masses

Premium Made and assembled in USA	10" Cheese 10" Pepperoni
Cook time - 2:00 minutes	
Premium Plus Crust made in Benevento, Italy using unbleached, double zero flour.	10" Cheese 10" Pepperoni
Cook time - 3:15 minutes	

Note: Our 12" crust is available for purchase - ask for details.

Use Cases

- Stadiums & Arenas
- Convention Centers
- Hotels & Hospitality Groups
- Airports & Lounges
- Entertainment Venues
- Grocery & Convenience Stores
- Higher Education
- Corporate Dining

THE PERFECT OVEN

TURBOCHEF Double Batch Oven

Consistency	Programmed to cook every item perfectly
Ventless	Designed for quick installation with gas lines, a water supply, hood space, or installation permits
Space-Effective	Can be installed anywhere that allows for 1" of space around the oven (27.7" x 23.2" x 35.6" in size)
Labor-Efficient	One-touch operation requires minimal staff training and resources
High Throughput	Most menu items cook in 2-5 minutes, with batch and commingling capabilities
Electrical Requirements	220V, 50A, NEMA 6-50P