



Placa De Mercat or The Market Place is a commissary that is home to good food and food enthusiasts. It is a hub for food development, production, testing, toll packing and other shared kitchen services.

Placa de Mercat is a homegrown company established in 2019, started by family and friends, for families and friends.

It easily developed to be a first responder for meal requirements of families, frontliners, parties, online celebrations and business-continuity-plans (bcp).

The Placa de Mercat central kitchen is now home to Caldo Bone Broths, GoGourmet Party Trays, GoGourmet Ready to Eat and Ready to Heat Meals, and the VenGo Hot Food Vending Machine.



We are the first provider and operator of hot food vending machines in the country, tested and perfected the technology involved in providing contactless, safe and convenient meals. We bring great food anytime!

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www.placademercat.com

**HOT & HEALTHY FOOD
VENDING MACHINE**

by  **Placa
de Mercat**

VenGo Hot & Healthy Food VENDING MACHINE

is the first of its kind in the Philippines. It makes hot food readily available within a minute, any time of the day, every day of the week. This fully automated food service provides carefully curated, safe and nutritious, delicious and affordable meals, using touch screen technology. It is the perfect meal solution for locations and organizations with 24/7 services, where access to foodservice is limited or during events that require mobile, safe and convenient meals.

- No-contact transaction
- Convenient & time-saving for the customers with heating time between 45 seconds to 1 minute
- Cashless payment platform available
- Compact and secure food dispensing machine (internal temperatures are checked and maintained regularly) that is frequently sanitized
- Food preparation and transport follow HACCP standards
- Food is always hot and delicious at affordable prices

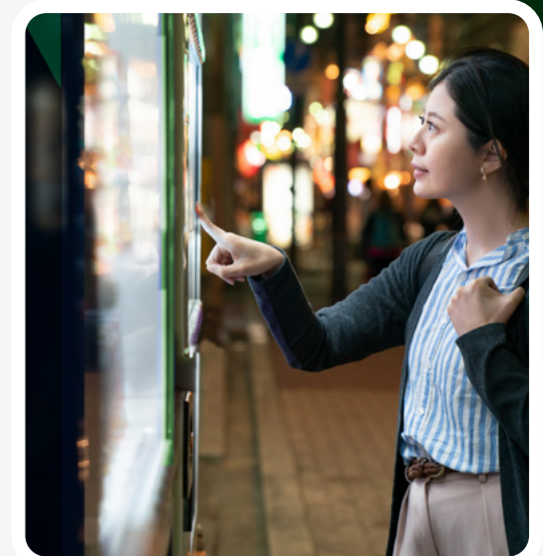


EASY TO USE

-  Select your meal.
-  Pay with available payment method
-  Wait for your meal
-  Enjoy your hot meal

MARKETING OVERVIEW

- Targeted market for the hot food vending machine
 - » Business and commercial hubs
 - » Residential condominium buildings
 - » Hospitals and Medical Facilities
 - » Airports, MRT stations, Bus Terminal Stations
 - » Schools
 - » Conferences, Events, Mass gatherings
- Price range and food options can be customized based on location of the vending machine
- 6 to 10 menu items from various cuisines can be placed in each vending machine to provide enough options for the customers, new food selection is offered periodically
- Machine wrap can be customized to follow the company's brand



LOGISTICS REQUIREMENTS

- 4 square meter area within coverage of building security system with good foot traffic
- 220-volt power outlet (machine comes with its own voltage regulator)
- Wifi access

MACHINE SPECIFICATIONS

Specifications / Dimensions	Vendo Model 1	Vendo Model 2
Height	1940 mm	1940 mm
Width	1220 mm	1839 mm
Depth	1015 mm	991 mm
Weight	450 kg	630 kg
Power Supply	110 / 220 Volts – 50/60 hz	110 / 220 Volts – 50/60 hz
Normal Operating Power	80 watts	80 watts
Heating Power	3000 watts	3000 watts
Food Tray Capacity	60	105 - 140
Payment Options	Bills and Coins	Cash, Gcash, Card and QR Code

SAMPLE MENU

- Each meal box comes with utensils and napkin



LASAGNA ROLL UPS



HAINANESE CHICKEN



PORK SISIG



BICOL EXPRESS



TWICE COOKED
PORK ADOBO



GISING GISING



FISH WITH SAMBAL



CHICKEN INASAL