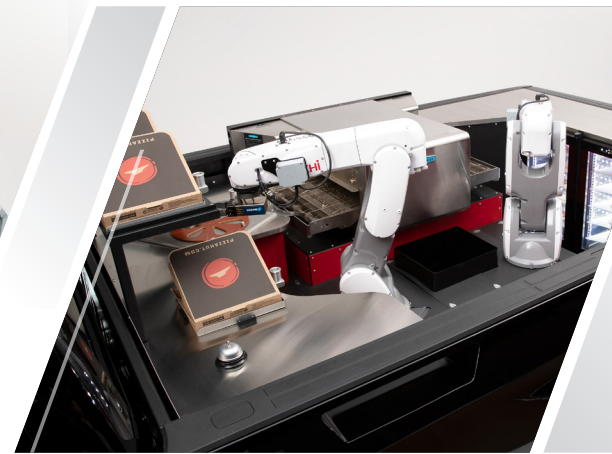


TUNDRA PIE PRO

MTCI / PIZZA HUT



The Pie Pro Tundra is a fully automated, mobile pizza kitchen. A collaboration between Toyota and the company's Plano, Texas, neighbor Pizza Hut, and built by Toyota's Motorsports Technical Center, the Tundra PIE Pro can turn out a fresh, made-to-order pizza in around 7 minutes from the moment you order it. It makes use of Toyota hydrogen fuel cell electric technology to both power the vehicle and power the self-contained "Kitchen." Its only environmental impact—aside from producing delicious Pizza Hut pizza—is water vapor emitted from the tailpipes. This means its carbon footprint essentially zero (not counting the carbon-based compounds on the pie).



BUILD PARTNER: Pizza Hut

LEAD BUILDER: Marty Schwerter

MECHANIC/FABRICATORS: Rich Garver, Brad Vetter

ENGINEERING: Jamie Wells Engineering

CNC MACHINING: Scarbo Performance

POWERTRAIN: Toyota Fuel Cell System (TFCS), permanent magnet AC synchronous electric motor, sealed nickel-metal hydride (NI-MH) w/ 34 cell modules

SUSPENSION: TRD custom

WHEELS: 2019 TRD Pro

TIRES: BFGoodrich All-Terrain T/A KO3

ROBOTS: Nachi Robotics Systems MZ07 CFD, MZ07L CFD six-axis articulating arms

ROBOT TOOLS: Schunk MPG series 24V DC grippers

OVEN: TurboChef HHC 1618 high-speed conveyor

PAINT/BODYWORK: George Lowe/Danny Acosta, Envisage Design

INTERIOR: Red & black Alcantara by Midnight Customs

