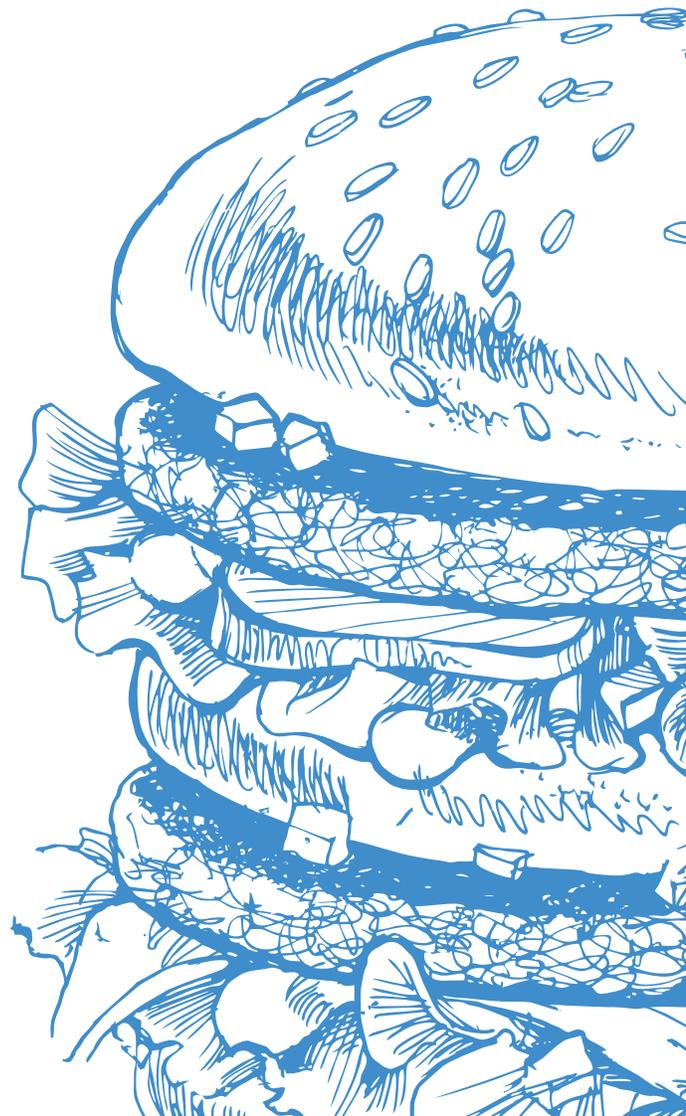




# *Kitchen*AI

The future kitchen  
is getting smarter.

**The future kitchen  
is automated.**





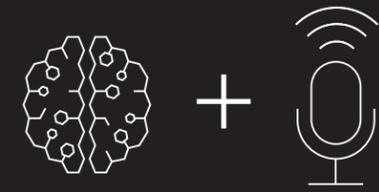
Bringing dramatic improvements to your restaurant kitchens with the introduction of breakthrough technologies.

Marrying Artificial Intelligence with WAVE voice technology to change the kitchen operation paradigm.



# GENIUS

“Implementing **KitchenAI** is like hiring a genius to work in each of your restaurants!”

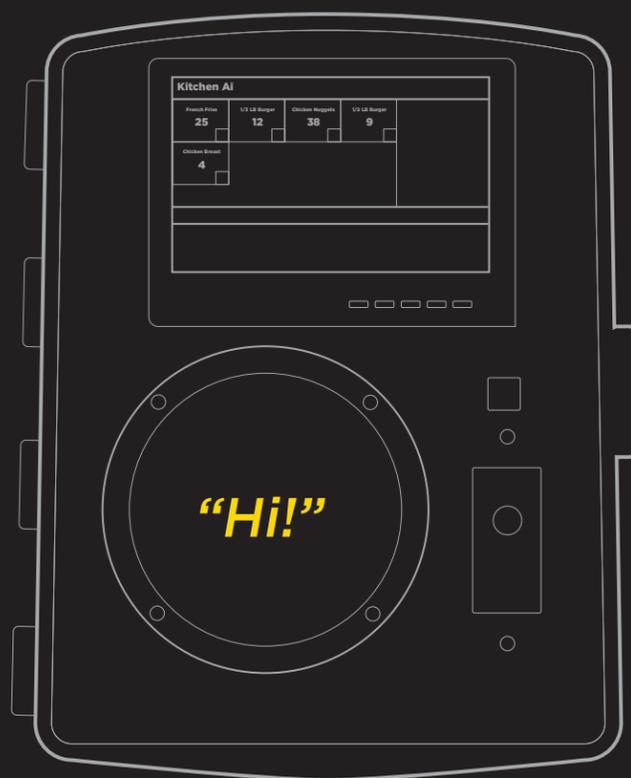


So how can we integrate  
**Artificial Intelligence** and  
**WAVE Voice Technology**  
into our restaurant to  
increase sales, increase  
profits and increase  
customer satisfaction?





# Meet KitchenAI



**KitchenAI** noun

an integrated technology solution that's thoughtfully designed to optimize kitchen performance through Wireless Active Voice Engine and artificial intelligence.

## KitchenAI



### Using Sophisticated Artificial Intelligence Methods

- "Continuous Forecasting" of expected product needs
- "Weighted Damping" for continuous auto-correction
- "Linear Program Model" to optimize cooking methods
- "Fuzzy Logic" to simplify performance reporting



### Communicates to Staff (Wave)

- What to cook
- How to cook
- When to cook



### Staff Executes

- Listens to verbal instructions
- Executes the tasks directed
- Acknowledges completion



*Improving kitchen performance without increasing kitchen labor*

**WOULD YOU LIKE TO INCREASE ANNUAL STORE SALES BY \$30,000, OR BY \$40,000, OR YET EVEN MORE?**



# The kitchen of today

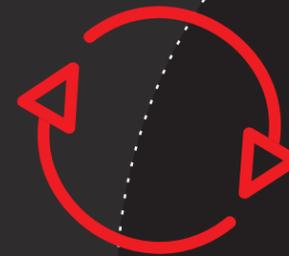
## Without **KitchenAI**

Order delivery improvements are popping up every day from mobile order pick up spots to mobile pickup cubbies to mobile home delivery, **BUT there have been NO meaningful advancements in kitchen technology in the last 20 years!**

5...+...9...11...2...

COOKS MUST FIGURE OUT WHAT NEEDS TO BE COOKED BY ADDING UP DOZENS OF ORDERED ITEMS, WHILE BEING CONSCIOUS OF WHAT IS ALREADY AVAILABLE. **THEY MUST BE GENIUS-LEVEL MATHEMATICIANS!**

KITCHEN MONITORS ARE ONLY USEFUL IF YOUR WORKERS ARE CONSTANTLY WATCHING THEM



STAFF OPERATES IN A CONSTANT STATE OF CATCH UP IN ORDER TO FULFILL



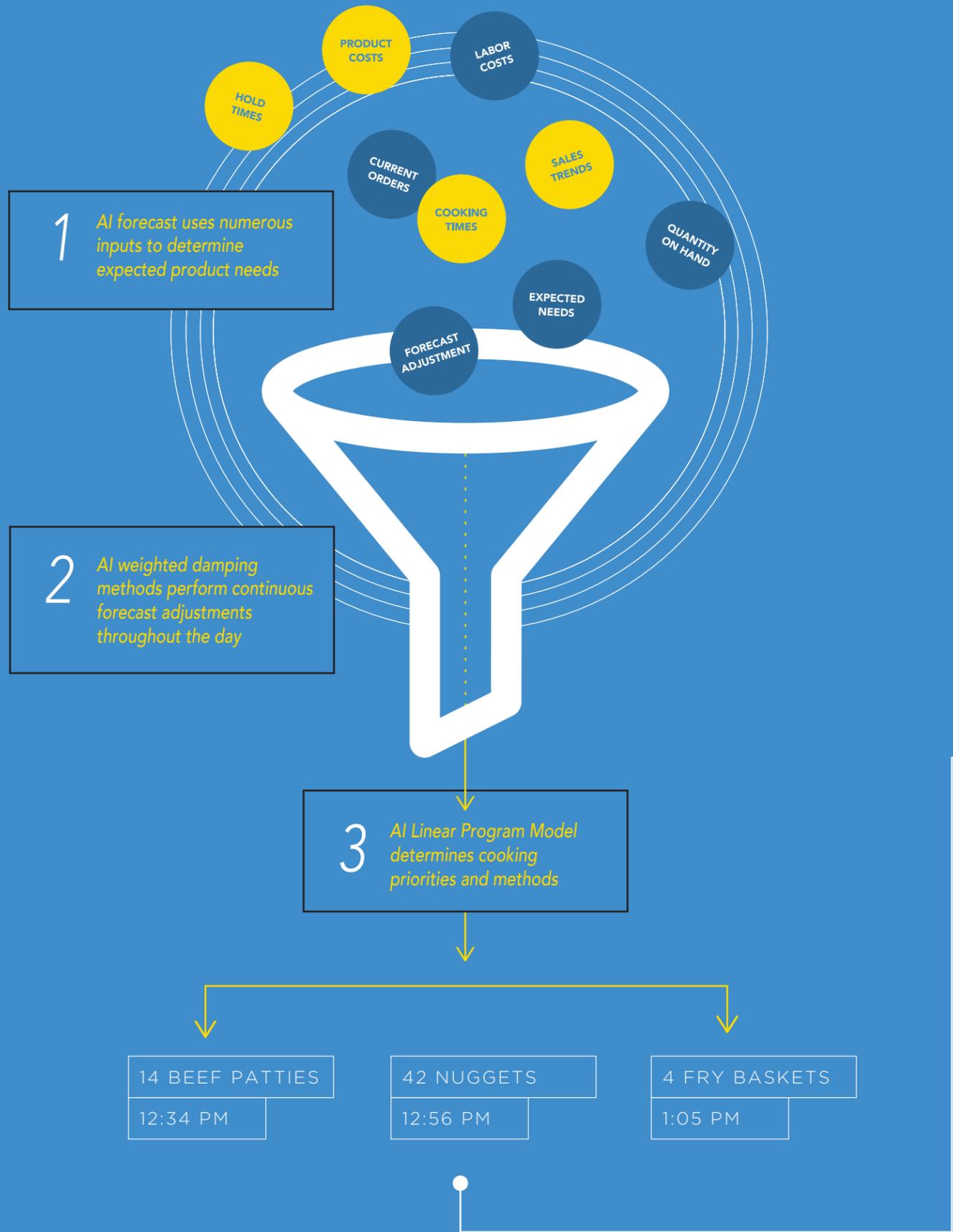
KITCHEN DISPLAYS TELL YOUR STAFF WHAT HAS BEEN ORDERED, NOT WHAT THEY NEED TO COOK



YOUR KITCHEN STAFF CAN'T SEE THE ORDERS THAT OVERFLOW THE DISPLAY CAPACITY OF MONITORS

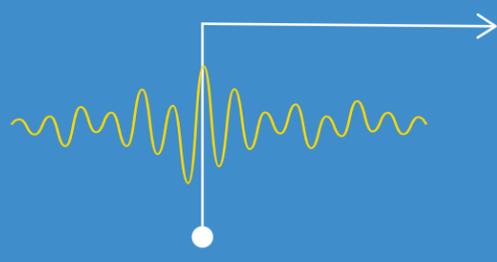


ALWAYS LOOKING AT WHAT WAS ORDERED

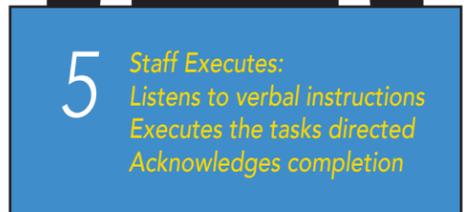
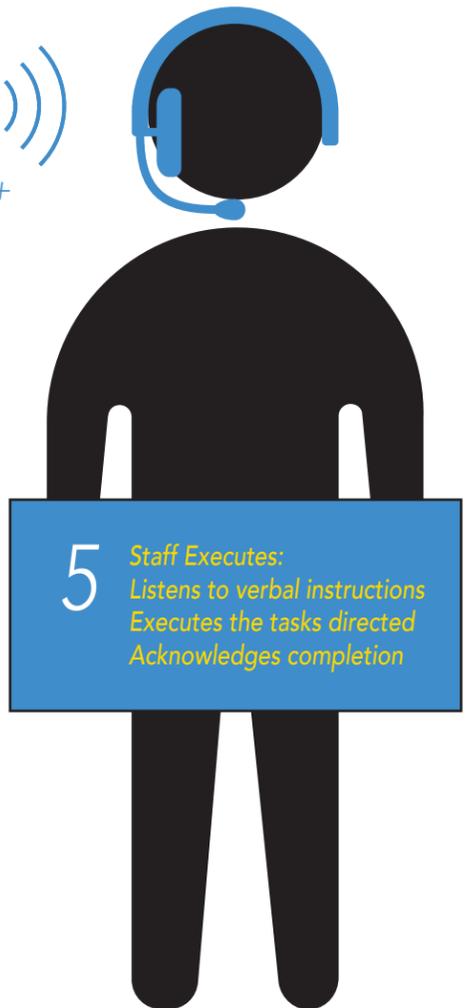
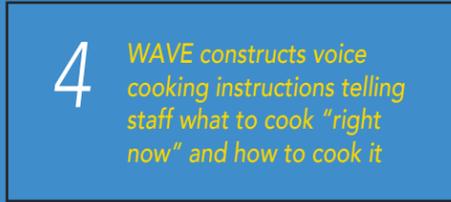


# The kitchen of tomorrow

With **KitchenAI**

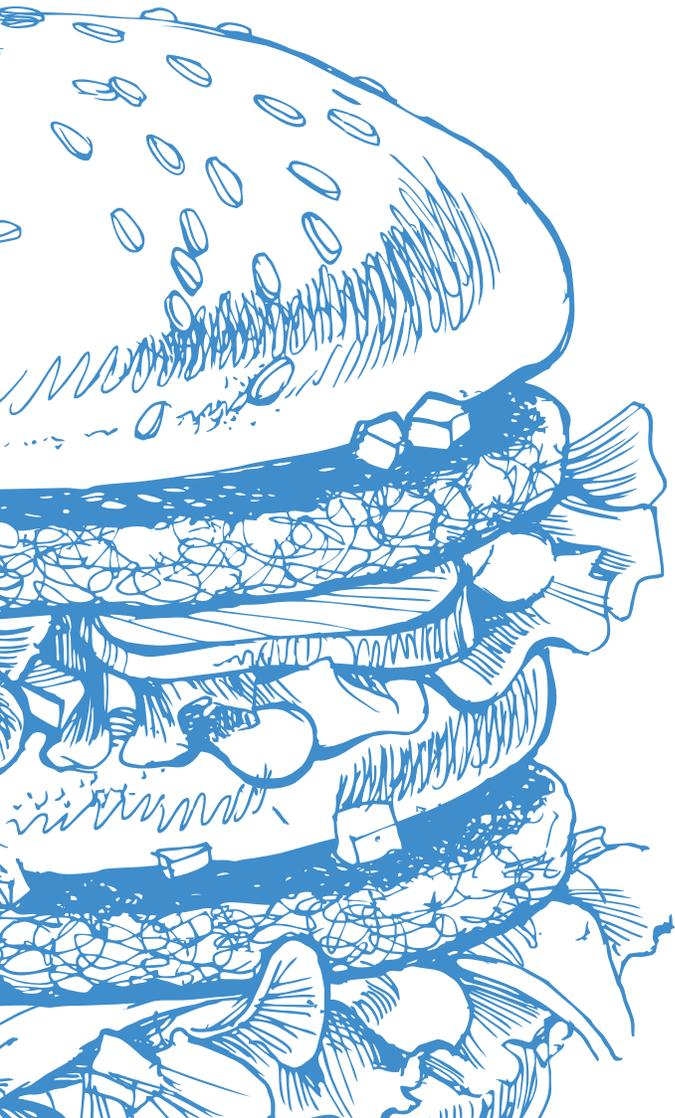


Multilingual + Wireless Voice



- ✓ Improves Kitchen Efficiency
- ✓ Improves Product Quality
- ✓ Improves Speed of Service
- ✓ Reduces Product Waste

# Using breakthrough Artificial Intelligence and WAVE technologies to **create quantum improvements to your business.**



- 
- ✓ Improve Speed-of-Service
  - ✓ Increase Customer Satisfaction
  - ✓ Increase Sales
  - ✓ Increase Profits
- 

To optimize, streamline and enhance your kitchen's performance and profit, please contact:

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