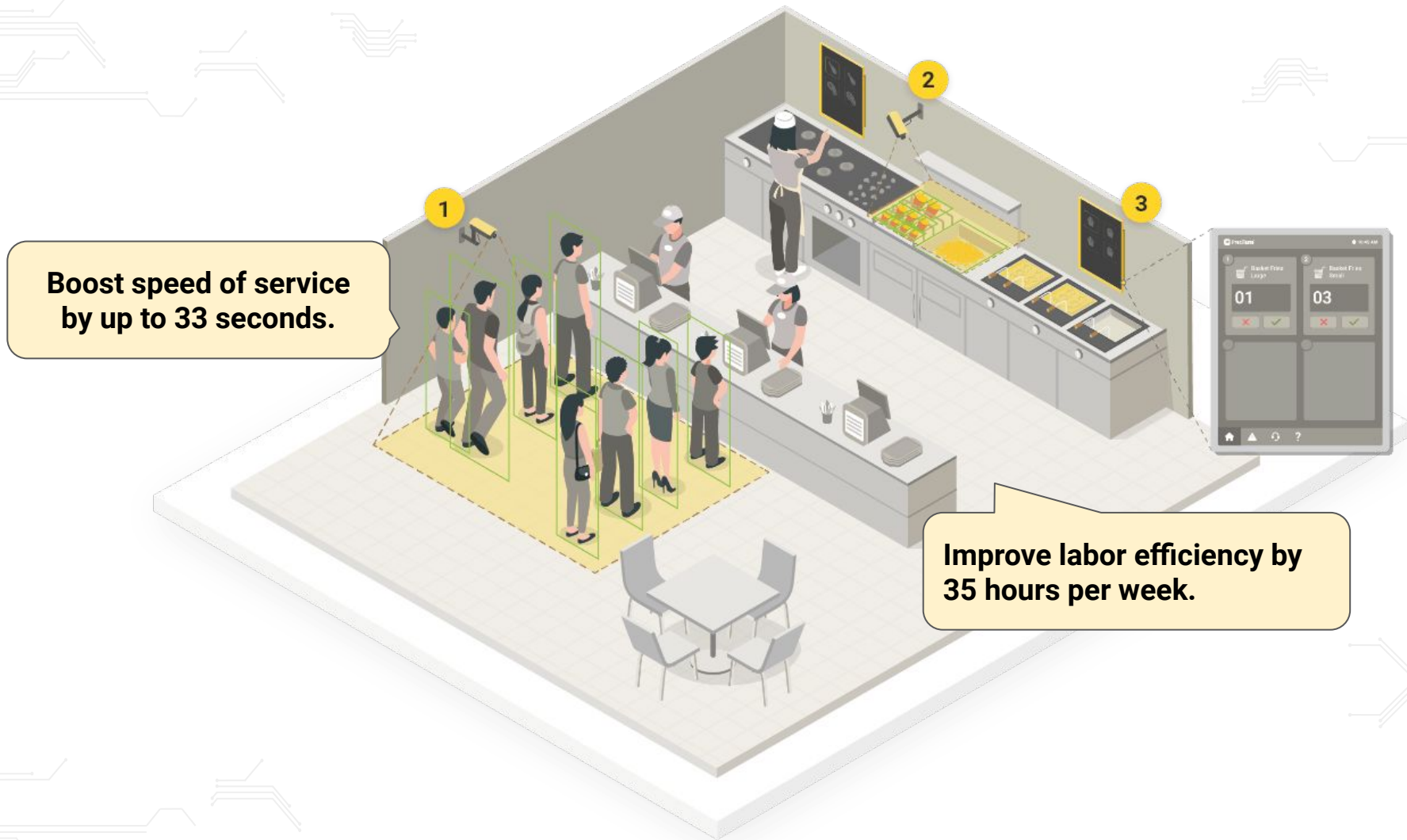


Faster Speed of Service Drives Higher Sales.

Turbocharge Your Franchise with QSR Brain Predictive Cooking.



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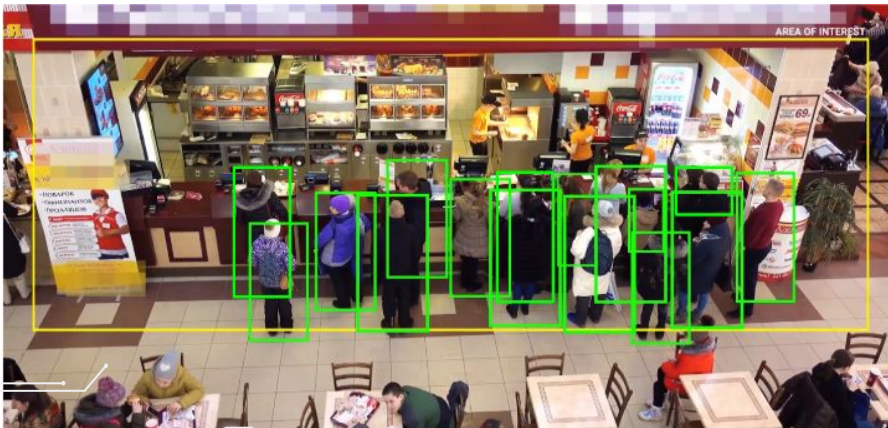
Turbocharge Your Franchise with SmartKDS Predictive Cooking.

Boost Speed of Service with Predictive Cooking

QSR Brain sees approaching customers so that your crew can **prepare food before they order**. QSR Brain speeds up your service by:

- Assessing live demand inside the store and in the drive-thru with computer vision
- Predicting the right amount of food to cook right now
- Cooking hot food before the customer orders

Major QSR customers have seen peak hour **service times 33 seconds faster** on average with QSR Brain, with no increase in food wastage.



Increase Labor Efficiency

QSR Brain determines **how much food to cook and when**, and communicates instructions to staff through touchscreens in the kitchen. All your staff do is follow the KDS instructions:

- "Cook a medium basket of fries"
- "Place four patties on the grill"
- "Make one burger with NO onions"

QSR Brain consolidates kitchen tasks so that your crew accomplishes more. Managers have saved an average of **35 employee-hours per week** with the full system. Tasks of deciding what to cook, when to cook it, and how much are automated and optimized.

