

HyperActive Bob[®]

Introducing the QSR Industry's ONLY Real-Time Predictive Kitchen Management Solution

Who's going to order what?
When are they going to order it?
How much of it should I cook?
How soon should I cook it?

HyperActive Bob has the Answers!

HyperActive Bob uses advanced vision technology with predictive software that integrates and analyzes real-time, point-of-sale information and historical data. With this input, it generates an extremely accurate demand prediction model.

Here's what Bob does:

- Predict what you'll need to cook and when you'll need to cook it more quickly and accurately than any other solution on the market
- Provide customers with the hottest, freshest food possible, while minimizing both food costs and training costs
- Frees your managers to spend more time on their other work, and at the same time, let your cooks perform like seasoned professionals, all day, every day



How does Bob work?

HyperActive Bob integrates real-time customer demand, real-time product mix and sales data along with state-of-the-art demand prediction. It tells the kitchen crew what to cook and when to cook it to ensure that all operations run smoothly.

Bob handles multi-stage cooking (such as sandwich assembly) like a pro and eliminates the need to invest in timers.

Detailed, Actionable Reports for the First Time Ever and Here are Some Proven Results!

HyperActive Bob generates a broad range of internal and web-based reports quickly and easily. And in many cases, this information has never before been available to

restaurant owners and managers. These reports include, among others:

- Crew Performance
- Bin Levels
- Activity Logs
- Buffer Detail
- Food Quality
- Daily Waste Reports

These are typical results in some real-life situations ... and they're stunning!

- Product Hold Time Reduced by 65%
- Waste Reduced by 81%
- Training Time Reduced
- Service Speed Improved
- Rapid ROI



Bob Benefits Your Whole Operation ... From Top Management to The Bottom Line

Benefits at the Corporate Level

- Automates back-of-the-house processes and provides clear, useable management controls that improve store operations
- Enterprise reporting capabilities make it easier and more practical to establish and maintain corporate quality standards

Benefits for the Franchise Operator

- Measurably improves profitability by lowering waste and reducing training costs
- The ability to report on cooking patterns and hold times provide consistent quality controls for the first time

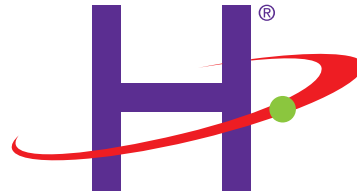
Benefits for the Restaurant Manager

- Frees managers from having to supervise production, allowing them to focus on managerial tasks without working overtime to accomplish them
- Shortens training times and training costs ... and lowers employee turnover

Benefits for the Restaurant Employee

- Removes a stressful decision-making process by showing them what to cook, how much to cook, and when
- Better product quality and self-sufficiency enhance cooks' pride and motivation





HYPERACTIVE TECHNOLOGIES