

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



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Prep 00:08	Prep 00:07	Cook 00:45	Prep 00:12
Chicken Fingers 25	Chicken Fingers 25	Fries Basket 1	Fries Basket 1
COOK		25	Chicken Fingers
Chicken Fingers 19	Fries Basket -1	Chips 0	Mush 0

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

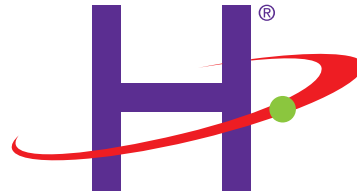
Benefits for the Restaurant Manager

- 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