



## **HyperActive Technologies Introduces New Products at FS/TEC 2006**

**PITTSBURGH, PA — November 3, 2006** – HyperActive Technologies, Inc. will unveil two new products at FS/TEC 2006 (the International Foodservice Technology Exposition), according to Joseph Porfeli, CEO of HyperActive Technologies.

HyperActive Technologies will provide demonstrations of both of the new products at the show, along with live demonstrations of its flagship HyperActive Bob® kitchen production management system, at booth number 817 at the Long Beach Convention Center. HyperActive Bob uses advanced vision technologies, combined with point-of-sale information, to create highly accurate predictive cooking instructions for Quick Service and Fast Casual restaurants.

### **Drive-Thru Speed-of-Service Measurement System**

The new “Drive-Thru Speed of Service Measurement System” will give restaurant managers their first-ever opportunity to measure both the number of cars that are in the drive-thru line prior to ordering, as well as how long each waits in the drive-thru line before they reach the order board.

The unique “vision-based” system shows a visual image of each vehicle while it is in line, along with a display of the amount of time that vehicle has been waiting. The visual aspect of this system eliminates the possibility of errors such as those that might be caused by “drive-offs” or mis-counts caused by multiple-axle vehicles.

### **Walk-in Demand Prediction System**

A new Walk-in Demand Prediction system assesses current demand by visually measuring the “occupancy” of the front counter queue line. The system is designed to extend HyperActive Technologies’ unique vision-based demand prediction capabilities for those restaurants that do not have parking lots.

Both new systems provide a complete range of management reports. More importantly, both are easily integrated with HyperActive Bob, to assure the most precise demand projections available, based on both historical and real-time (POS) sales.

### **About “HyperActive Bob”**

HyperActive Bob is described as “the perfect kitchen manager,” according to Porfeli. “Bob knows precisely how many customers are coming because he sees them the instant they enter the parking lot. He knows what they’ll buy based on a real-time analysis of real-time sales. He tells your cooks exactly what to cook and when to cook it. Your food is always hot and fresh, and there’s rarely anything left over. Bob sees further and thinks harder, and he tells your people how to be the best that they can be. He works 24/7, if needed, and he does it all for only \$8.00 per day.

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“HyperActive products eliminate the guesswork that restaurants face today in predicting demand,” Porfeli continued. “With HyperActive Bob, cooking operations run smoother and cooking rules and procedures are consistently applied. Our customers benefit from dramatically improved quality while also causing a positive impact on speed-of-service and employee training costs.”

## **FS/TEC**

Now in its 11th year, FS/TEC is the only show that is dedicated totally to technology applications in foodservice. FS/TEC is managed and produced by Nation's Restaurant News with Robert N. Grimes of Accuvia. HyperActive Technologies is an Affiliate Sponsor of the show.

## **HyperActive Technologies**

HyperActive Technologies is a visionary at applying intelligent vision and predictive technologies to the needs of the quick-service and fast-casual restaurant industries, with products that promise and deliver transformational results. For more information about HyperActive Technologies, please visit [www.gohyper.com](http://www.gohyper.com).

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