

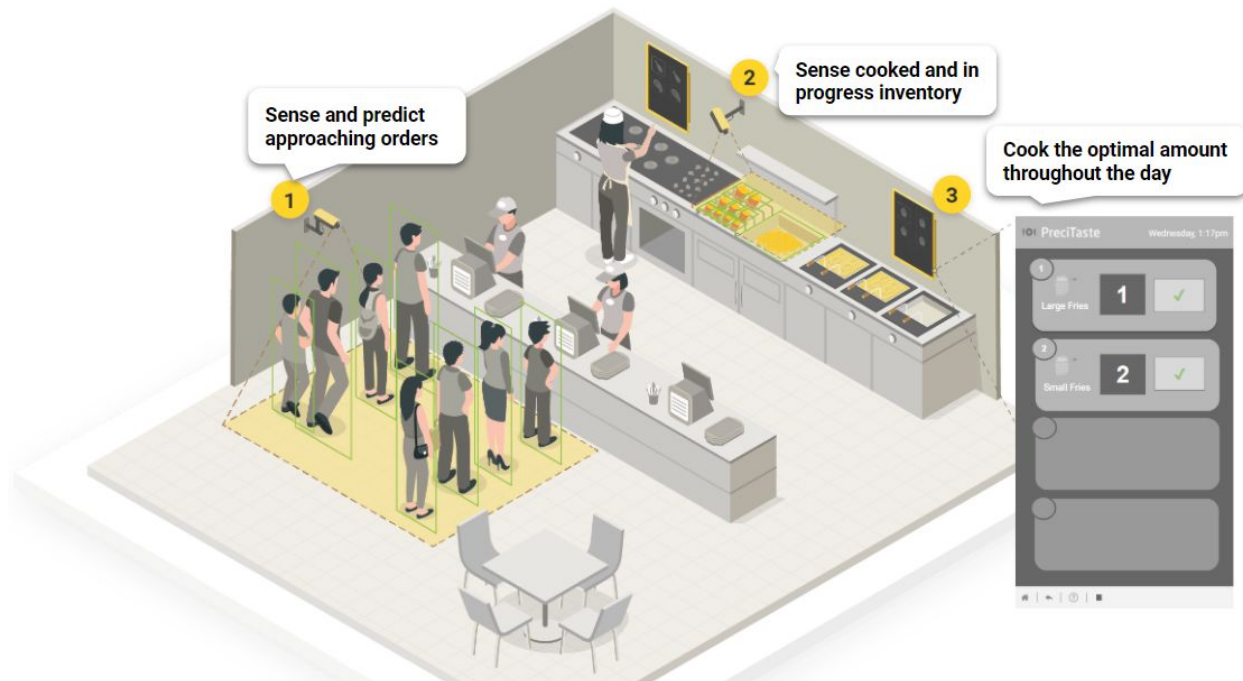
PreciTaste QSR Brain

The QSR Brain **synchronizes back of house production with demand** from all sales channels. PreciTaste embeds a suite of sensors in a QSR's kitchen, lobby, and drive-thru. By measuring the number of customers entering the store and drive-thru, PreciTaste's QSR Brain predicts the number of prepared burgers, chicken, and fries required to meet demand and sends cooking instructions to the kitchen staff via touchscreen monitors mounted near the cook stations. Major QSR customers have seen peak hour **service times 33 seconds faster** on average with QSR Brain, with benefits to food waste and efficiency.

Functionality

The QSR Brain sees approaching customers so that your crew can **prepare food before they order**. The system:

- Predicts the right amount of food to cook throughout the day, using an AI-driven real-time forecast
- Assesses live demand in the drive-thru and inside the store with computer vision
- Measures cooked and in-progress food inventory
- Instructs restaurant crew to cook the optimal amount of hot food before the customer orders



Computer vision cameras at key locations in the kitchen deliver previously hidden data to the central QSR Brain to make operational and management decisions faster and more precisely. This enables the crew to cook the optimal amount of food throughout the day for **maximum freshness, service speed and food waste reduction**.

Crew interact with the system via intuitive touch screen UI's. The UI instructs the crew how much to cook at each moment, reducing the cognitive load at each cook station. New batches of food ingredients are prepared at the optimal moment, consolidating or **eliminating up to 40% of kitchen tasks**.

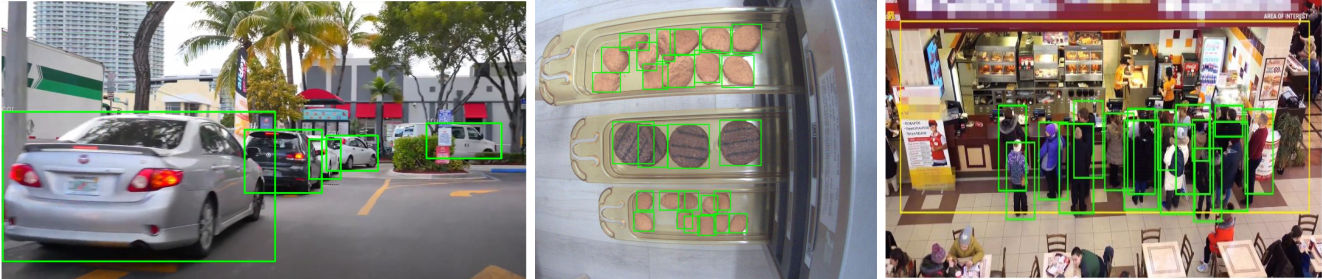
All KPIs and data streams gleaned from the restaurant are **available via QSR Brain Management Console**, a cloud reporting platform proprietary to PreciTaste. When the system is scaled to multiple locations, TasteOS provides new levels of oversight to corporate management and larger franchisees, all from any computer, tablet or smartphone.

Contact us at 888-899-4776 or sales@precitaste.com to order the QSR Brain today!

Benefits

The QSR Brain has brought the following benefits to existing customers. We expect you will see similar benefits:

- Optimized production at cook stations leads to **service speed improvements of 33 seconds** on average
- Cook batching consolidates or **eliminates up to 40% of kitchen tasks**
- TasteOS cloud dashboard **reports operations-level insights to management**



Specifications

| | |
|------------------------|--|
| Sensor Solution | 10-15 viewpoints at key locations |
| Computing | 1 x restaurant server 10-15 x edge computing device |
| User Interfaces | 3-5 x Touch Screen UI |

Installation

Hardware installation is completed overnight or during restaurant off-hours, with at-scale service nationwide by our deployment partner Franke Foodservice Systems. Software and AI updates are done remotely. Typical costs at scale:

Our Partner



Nationwide Deployment Partner

About Us

PreciTaste is the leading technology provider to the food industry and our suite of AI-powered solutions has been successfully deployed to a wide variety of needs across leading industrial, commercial, and QSR food businesses. To see a video of the device in action or for more information, visit <https://precitaste.com/qsrbrain/>.

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