

OUT-OF-PRODUCT SITUATIONS = \$2.5 MILLION IN OPPORTUNITY LOST!

Out-of-product situations occur in about 15% of all sales. Typically, 7% result in order abandonment. More than 50% of customers that do wait say that they would reduce the frequency of their future visits.* The cost of being unable to offer freshness and availability quickly adds up.

Look at the numbers:

Annual Abandonment Cost	\$10,500*
Annual Attrition Cost	\$14,000*
Total Annual Loss from 85% Product Availability per Store	\$24,500
Total Annual Loss from 85% Product Availability per 10 Stores	\$245,000
Total Annual Loss from 85% Product Availability per 100 Stores	\$2,450,000

*Estimates based on industry observations, 2014

Kitchen Brains® QPM leverages and monetizes all of the restaurants' human and physical assets to increase profits and revenues, enhance customer loyalty and provide a powerful competitive advantage.



KITCHEN BRAINS®
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KITCHEN BRAINS®
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TAKE THE GUESSWORK OUT OF FOOD PREPARATION

Quality Production Manager (QPM)



PUT A GENIUS ON THE MENU

Kitchen Brains® Quality Production Manager (QPM) monitors market conditions, advises when to start and stop cooking, monitors hold times and indicates when food should no longer be sold, thus ensuring product freshness and freeing up staff to focus more on the customer experience.

The result is less waste, lower overhead costs, greater efficiencies and increased annual sales.



WITH KITCHEN BRAINS® QUALITY PRODUCTION MANAGER, *finally, the kitchen thinks for itself.*

Management can objectively compare stores, develop accurate scorecards and make more effective business decisions.

Real time data, including freshness reports, cooking logs, inventory levels, manual overrides, production activity and historical data are available through the SCK® Cloud.



Networked kitchen appliances proactively notify Kitchen Brains help desk and service providers when they require attention or maintenance.

In the event that one of our (FAST.)® timers or process controllers malfunctions, we will overnight a discounted replacement to prevent significant downtime and provide you with a shipping box to help make the return process hassle-free.

Production Monitor Screens enable operators to view the quantity of products available, total waste and the cooking time left on a particular batch.

A built-in catering module factors in outside food preparation commitments without compromising the daily algorithms forecasting product demand.

The Kitchen Advisor facilitates the networking and communication between the POS System, internal software and (FAST.)®-driven restaurant appliances, providing data to the SCK® Cloud.

