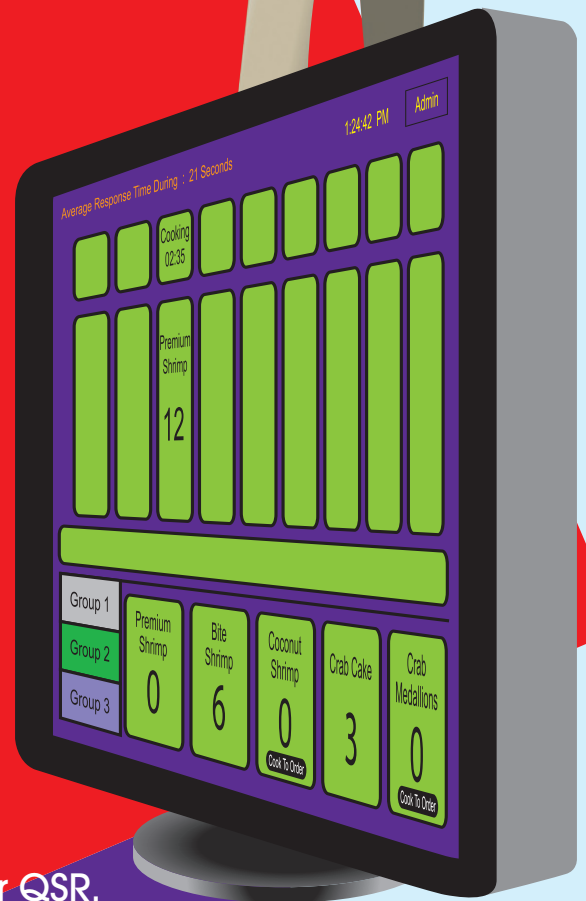
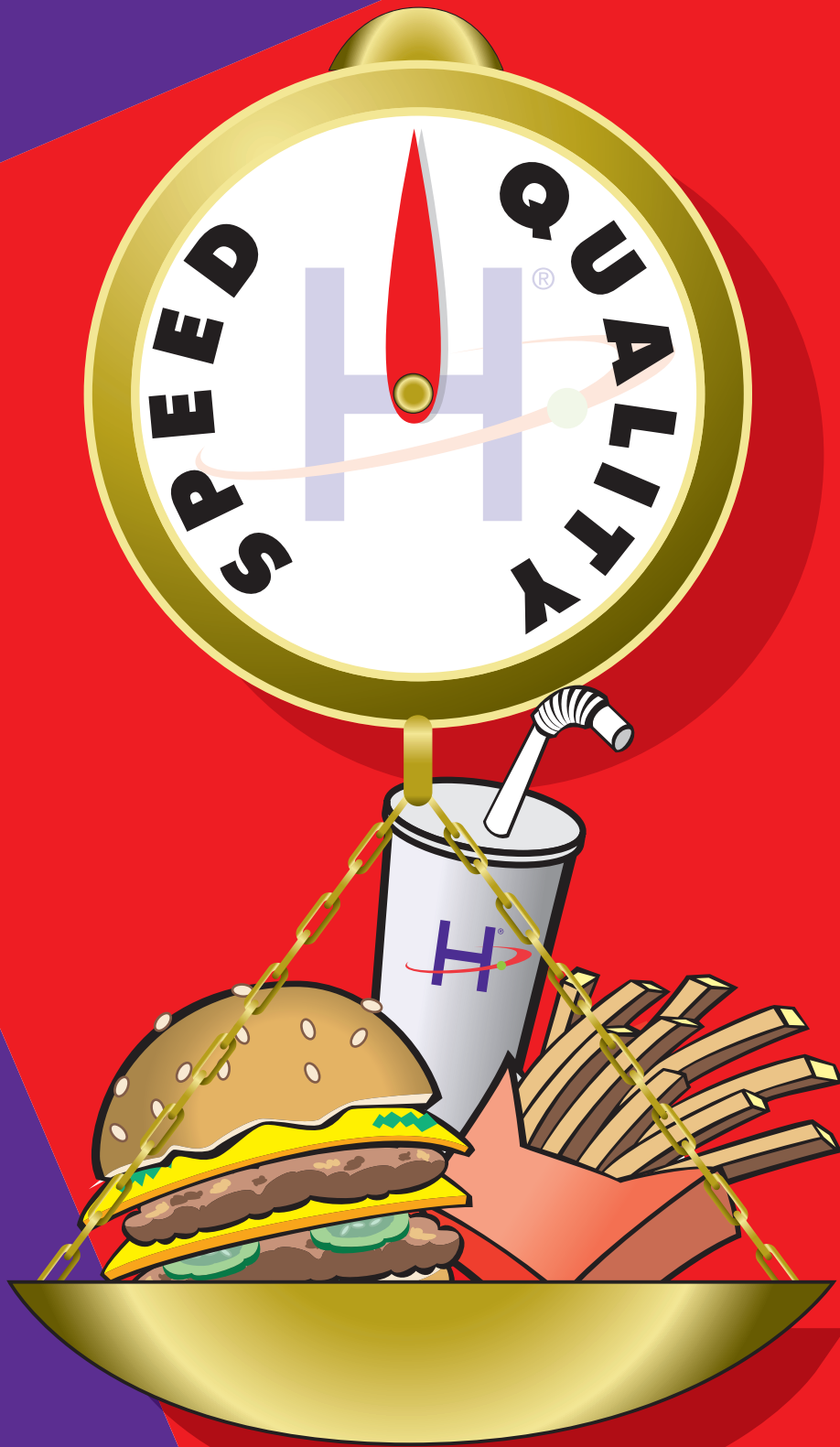


# HYPERACTIVE BOB®



Predictive Kitchen Management Solution For Your QSR.



# HYPERACTIVE'S HYPERACTIVE BOB®

## Want a tireless kitchen manager who can predict the future?

HyperActive Bob® is the only solution of its kind on the market today. Imagine being able to have the **"perfect kitchen manager" at every one of your stores** - one that executes tirelessly and with unmatched knowledge, all day long, every day, 365 days a year. That's Bob.

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
- Frees your managers to spend more time on their other work, and lets your crew perform like seasoned professionals
- Reduces food costs/minimizes waste
- Helps employees deliver the fastest, freshest food possible
- Supports multi-stage cooking, such as, sandwich assembly
- Eliminates the need for kitchen timers



HyperActive Bob generates a broad range of internal and web-based reports and **provides information that has never before been available to restaurant owners and managers.** You will gain unparalleled store knowledge and will solve problems quickly.

### Monitor and Evaluate:

- Crew Performance
- Buffer Detail
- Bin Levels
- Food Quality
- Activity Logs
- 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
- Improved Speed-of-Service
- Rapid ROI

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

## HyperActive Bob Benefits

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, easy-to-use management controls that improve store operations
- Enterprise reporting capabilities make it easier and more practical to establish and maintain corporate quality standards
- Customizable across brands

### 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 to cook it
- Better product quality and self-sufficiency enhance cooks' pride and motivation

## Enterprise Reporting

**ONLY HYPERACTIVE HAS THE INDUSTRY'S MOST DETAILED AND INSTANTLY ACCESSIBLE REPORTS**

### HYPERACTIVE BOB REPORTS

Detailed, Actionable Kitchen Reports for the First Time Ever!

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 quick service restaurant owners and managers.

Bob's unique enterprise reporting is also customizable across brands so it offers different flavors of implementation. One concept might need more help with prep management, while another might be focused on bin management. Whatever your focus, Bob's unprecedented and detailed reporting allows you to perfect crew performance and deliver the freshest food to your customers – quickly.



**HYPERACTIVE TECHNOLOGIES**

Delivering Operational Excellence to Your QSR

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