

"Digital Cooking"

Consistent Flavor - Absolute Control !



ALWAYS SAME TASTE!

The system "Digital Cooking" is an innovative and unique cooking system. It is designed so that anyone, with only one week training, can produce complex dishes in record time. The system is a unique tool for restaurants and creative chefs.

"Digital Cooking" ensures :

1. Consistent taste of each dish, in all shifts, regardless staff's experience level or the pressure from many orders.
2. Easy staffing, no employees' dependencies.
3. Low labor cost.
4. Minimum waste.
5. Easy management and restaurant monitoring.
6. Expandability of restaurant concept to a chain.

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Indicative dishes, produced by the system!



Spaghetti Rozana !
Spaghetti, onion, mushrooms, ham, beef, sauce Napoli milk cream .



Chicken Cheese
Dice chicken, feta cheese, onion, peppers, capers, Zucchini, wine sauce Napoli, rice



Spaghetti Salmon!
Spaghetti, olive oil, onion, salmon, brandy, milk cream, basil



Rigatoni Polo
Rigatoni., chicken, peppers, tomatoes, milk cream



Pork olives ouzo
Beef Cubes, olives garlic, thyme, ouzo, orange juice, honey, rice.



Chicken yoghurt
Chicken cubes, yogurt sauce, kefalograviera, celery, leek, onion, rice.

NO NEED TO KNOW !

- Suppose, that a cook has to prepare an order with the 6 dishes above.
- Suppose also that, for two of these dishes, customers have declared that they are allergic to certain materials and they have requested these to be removed .
- A common cook would need 25 to 40 minutes to produce the above 6 dishes.

With the unique and pioneering system of "Digital Cooking", an inexperienced cook, will produce the above dishes, in the record time of 13.5 minutes, without any mistake and as he:

1. **does not need** to remember the ingredients of each dish,
2. **does not need**, to remember the materials which were requested to be removed.
3. **does not need** to know, in what order the materials, must be placed in the pan .
4. **does not need** to decide, in which order he will produce, the dishes..
5. **does not need** to know, if the materials of a dish, have been sautéed properly or the sauce has thickened as it should!

What is only needed , is to quickly execute the commands given from the touch screen.



The system consists of:

1. Unique and automatically rotating and self stirred, induction pans
2. Customized software.
3. Touch screens.
4. Thermal Printers
5. Open refrigerators with numbered containers.
6. In each container there is a particular dispenser .

EVERYTHING IS MESURABLE

- The system helps to sales projections and automatically calculates, the respective orders of supplies , the quantities of the necessary preparations and the staffing of each shift.
- "Digital Cooking" ensures absolute transparency, as nothing can be produced or sold without going through the system!
- "Digital Cooking" ensures absolute control, as performance indices (KPIs) and all procedures are monitored online in real time!

ABSOLUTE CONTROL

For dishes produced in the pan

The types of movements are three:

- 1.Placing materials
- 2.Sautéing
- 3.Sauce thickening

The user is guided by the touch screen and the procedure is as follows:

1. The touch screen displays the move to be executed by the user.
2. Once he executes it, then he touches the touch screen
3. The screen automatically shows the next move
4. And the above is continued until the completion of the dish.

- The duration of heat treatments (sautéing, sauce thickening) are predefined in the software separately for each dish .
- The system automatically stops cooking, for each product, according to its predetermined time in the software. This means that burning of dish is impossible.
- After the dish has been prepared, the number of the table, the name of the dish and a barcode, is printed automatically on a sticker.
- The system can also give setup dishes instructions , by descriptions or by photos.



For dishes produced both in the pan and grill



Beef fillet, with Philadelphia cheese sauce
Juicy beef stake and sauce with Philadelphia cheese , mushrooms bacon, parmesan, parsley and Fried potatoes, mixed rice, salad coslow

Pork fillet, with mustard curry
Juicy beef stake and sauce with mustard, honey, curry, milk cream, olive oil, balsamic and Fried potatoes, mixed rice, salad coslow

Robotic oven

The system, includes a separate post with a robotic oven. The oven is programmed to grill products, according to the type of meat. The oven's alarm, notifies, when the meat is grilled, without having to monitor!

The system is thinking!

The grilled stake and its souse are ready at the same time. The system projects the time that the sauce will be prepared, from the post of the pans and gives the command for grilling, at the oven's post, at the right time !



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10 UNIQUE BENEFITS

1 . Consistent Flavor!

The "Digital Cooking" relies less on the human factor, so the consistency in taste achieved, with much less cost than the use of an experienced cook.

2 . Extremely easy cooking!

The "Digital Cooking" is much easier than the traditional way, even an inexperienced cook can produce high quality dishes correctly in record time, as he does not need to know the recipes, the quantities and the cooking times. He just needs to follow step by step instructions from a touch screen, for a perfect result. This minimizes the possibility of human error !

3 . Very Fast Cooking & Huge productivity!

Even during sautéing or sauce thickening , which is idle time, the user can produce new dishes. With four "Digital Cooking" posts in a restaurant, six gourmet dishes (see second page) will be produced at maximum 3.5 minutes.

4 . Absolute transparency!

With the "Digital Cooking" nothing can be produced or sold without going through the system .

5 . Minimum waste!

With the "Digital Cooking" and the usage of dispensers , the waste is limited to the minimum and it can be easily measured, per specific period.

6 . Low labor cost!

The "Digital Cooking" can reduce labor cost up to 60%, compared to the traditional way.

7 . Easy staffing, no employees' dependencies!

With "Digital Cooking" finding staff is very easy because skilled and experience cooks are not needed. The new employees are immediately productive with only one week training . The restaurant does not depend on any individual employee. There are no "divas".

8 . All services can be provided at the same time!

With the "Digital Cooking" a restaurant can serve together , "Dine in", "Fast Food" and "Delivery", on a high service level.

9 . Easy management and monitoring!

With "Digital Cooking" the management of a restaurant is easier than ever, thanks to the online monitoring, the detailed MIS and direct monitoring of KPIs (key Performance Indices).

10.A concept can be easily developed to a chain!

With "Digital Cooking" every successful restaurant concept, can be developed to a chain, because of the flavor's stability, ensured by the production system and the easy management control.