Robots for Restaurants
The future or just a gimmick?

Linda Pouliot
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Robotic Technology is Inevitable and Desirable
The media has promised robots for decades, yet people are still doing the dirty work.

What is going on?
Now is the time for Robotic Technology

- Processing power is great and cheap
- Huge advances in deep learning
- Cheap and powerful sensors are abundant

Producing a billion iPhones has been good for robotics
The definition of Robotics

“Robota” literally meant serf labor and was used to refer to drudgery or hard work.

Isaac Asimov coined the word Robotics in 1940

• Dirty, Dull and Dangerous

The ideal combination is when Humans and Robots work together

• Humans oversee process and while robots do the manual work
We are driven throughout history to automate…

• Cart and Wheel
• Steam Engine
• Calculator

Where are the robots now?

• Manufacturing
• Military
• Warehousing
• Hospitals
• Restaurants & Hotels
• Homes
Artificial Intelligence

Automation alone won't get the job done. Artificial Intelligence combined with robotics is key.

With A.I., we are going to see a shift in the labor market and the minimal threshold of quality for consumers.

There’s a big difference in a robot programmed to say hello and a robot that learns your needs. The latter is A.I., and this is can improve your guests experience.
These are the pressures I know all of you are feeling:

External Pressures
- Increasing Wages
- Shrinking Labor Supply
- Productivity is Flat
- Social Media

Internal Pressures
- Cost Efficiencies
- Staffing Flexibility
- Ensure Safety
Who will benefit?

Owner  General Manager  Staff
What this means...

• Higher margins

• Better guest experience = Great reviews on yelp

• Drive higher revenue

• Improved morale among staff

• Increased safety
What do they do?

Pizza Robot
Bratwurst Bot
Fast Food
Hamburger

Concierge
Delivery
Bartender
Cleaning
Transport

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Conclusion

You are in the business of creating a great customer experience.

Let the robots do the menial work so you can spend time on your guests.
Contact

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Want to learn more? Check out my blog at robolinda.com

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Compact, Affordable Robots for Restaurants
What Sally Brings to the Table

<table>
<thead>
<tr>
<th>Sales</th>
<th>Cost Benefit</th>
</tr>
</thead>
<tbody>
<tr>
<td>100+ Customizable</td>
<td>Precision 10% Attrition</td>
</tr>
<tr>
<td>Food Safety</td>
<td>Labor Cost Reduction</td>
</tr>
<tr>
<td>24hr Service</td>
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Sally’s going to offices first…

Hygiene, calories, brand value

No Cafeterias vs Cafeterias

- 20 minutes saved a day * 20 employees = $400 value a day
- 5 employees work till 8 pm instead of leaving at 6 pm = $600 value a day

Graph showing the number of companies in different employee categories.
Trials Lined up with Non-Office Customers

$500 - $1000 per month for pilots
How we see Salad Restaurants Evolving

Salad buffet
Unhygienic, no calorie count

Worker makes salads
Hygienic, but no calorie count, long lines

Sally
Most hygienic, calorie count, faster
Sally now moving to manufacturing. Product release in the next few months. Stay tuned!

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