

BK AUTOFRYER

Part of the Burger King
future restaurant automation concept

*Make
it
Wonderful*

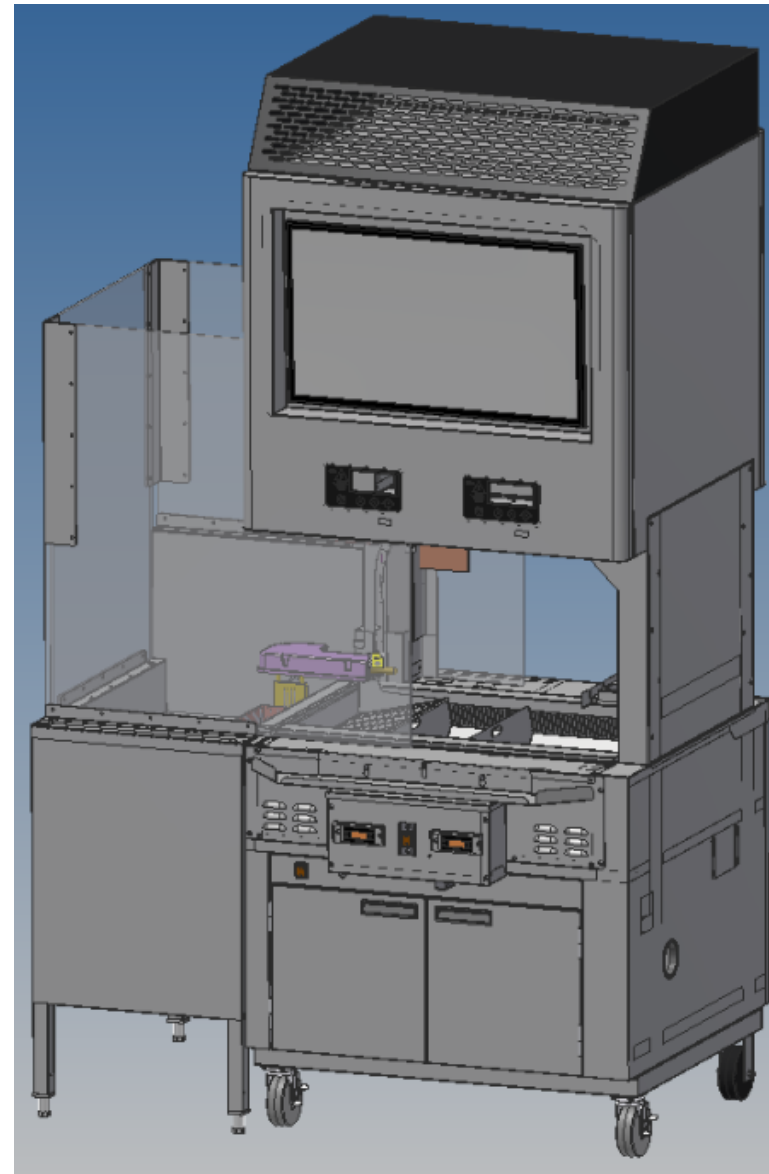
FRANKE

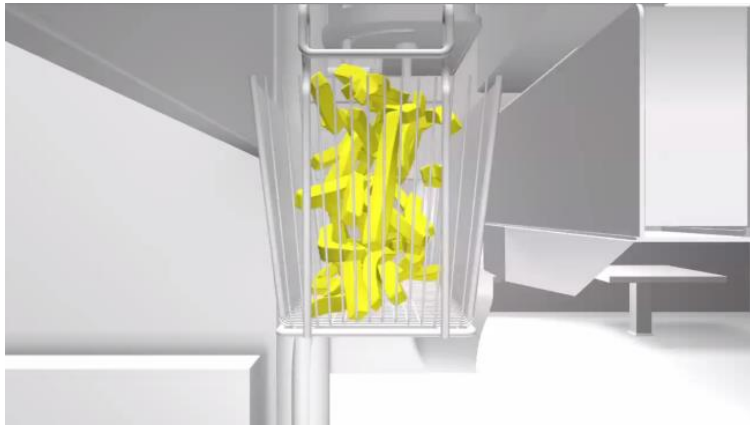
AUTOFRY: THE CONCEPT

Vision: Get ahead of rising labor costs,
and ensure perfect French Fries

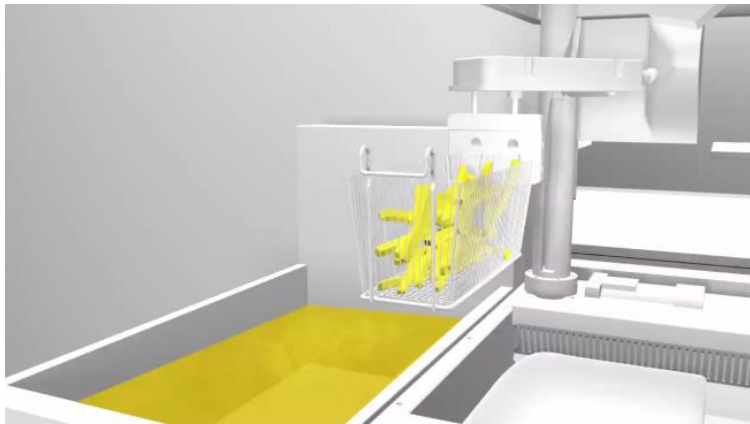
Key Value for your restaurants:

1. Ties to POS system to determine when to drop fries and how many
2. Automatically handles the entire fry-making job.....*from frozen dispensing to hot holding*
3. Works with **existing** fryers and hoods -- all types and sizes
4. Fits in all **existing** store layouts – no remodel needed
5. Integrates to **existing** Forced Air Fry Station, to hold fries 2x longer
6. Produces consistent, optimal fries...every time

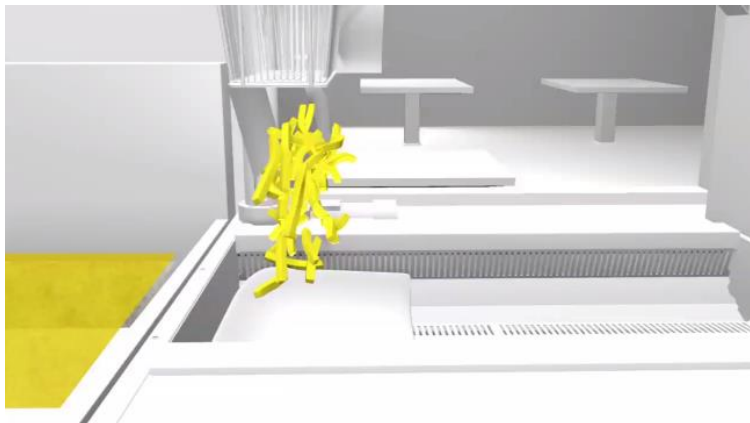




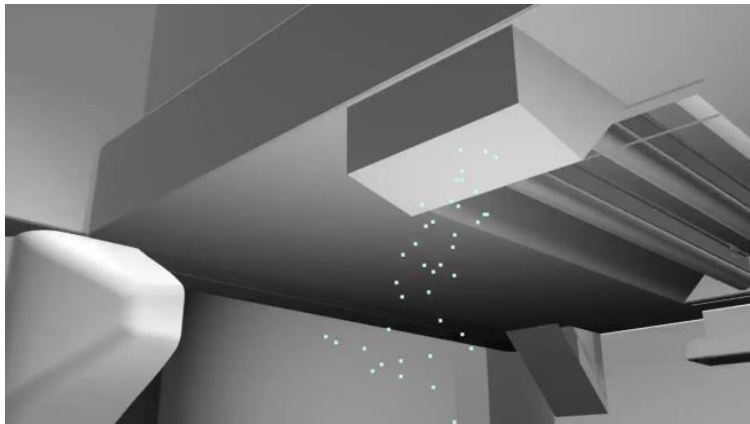
1. When the system determines more hot fries inventory is needed, a basket slides into position under the frozen fry dispenser chute.
2. Exactly the right amount of fries needed to satisfy demand is dispensed.



3. The fry basket rotates toward and down into the fry vat.
4. At the correct time, the basket is briefly lifted from the oil and gently shaken to separate any bridged fries.



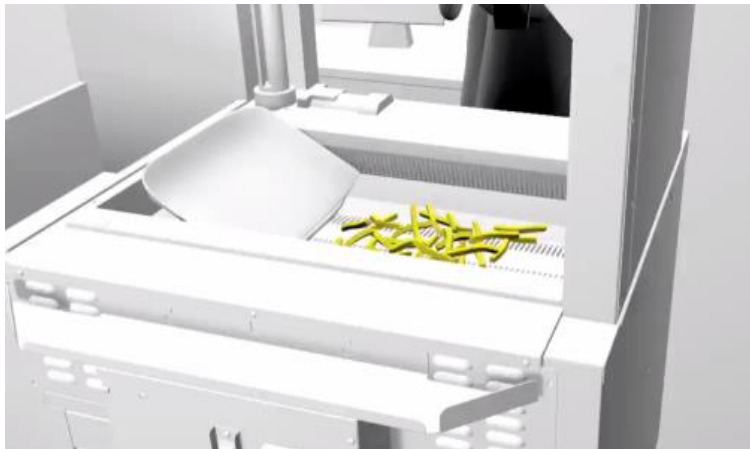
5. At exactly the right moment, the basket is lifted from the oil and allowed to drain for a moment.
6. Autofry then moves the basket to the fry salting zone, and empties it there.



7. Fries are salted by an automatic salter with the correct amount of salt—every time



8. Fries are slid from the salting zone into the hot holding tray



9. Fries are held up to twice as long, at the correct temperature, in the new Forced-Air Fry Station

AUTOFRY: PROOF OF CONCEPT

- See our “live” working model in the Franke booth at Convention in Orlando
- Full size with partial functionality
- Suggests future development path
- Your questions, comments and ideas are welcomed



WHERE DOES IT FIT? KITCHEN OF THE FUTURE

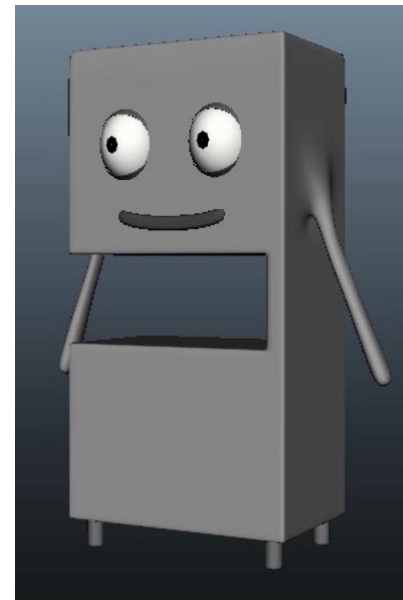
Automation is going to be introduced to restaurants, once concepts are commercialized in approximately 3 to 5 years.

Potential, partially automated solutions to include

- Auto Fry Station
- Autoload Broiler, with auto patty loader/feeder
- Assisted Beverage Station
- New Fryer Technology, with auto filtration and next-generation oil quality management
- TPM (Total Program Mgm't) inventory and production control
- On-Demand Vegetable Prep Station

FEEDBACK WELCOMED

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