

Modern Quality American Fast Food and Scaled Cooked as Ordered

By Anthony Matarazzo

Wifi data acquisition thermo temp for food log entry is a needed product. Restaurants such as modern commercial fast food do require specific measurements and log of it on a shift basis. Gourmet restaurants must incorporate the usage for each component of a meal. The difference in 5 degrees makes frostys runny. Chocolate vs vanilla. How to measure the tenderness and rare of steaks is the thermo. Typically magnetically stuck to the overhead of the grill, needing to be sanitized, greasy, an easy to handle not too small of a device, it's a discreet tie to measured cooking. In a commercial business, it is important the holding temperature. Many of the tools in place such as the heated steam bin have two and multiple degrees to over a long-term basis. From hot to cold, cooking to cleaning, embedded business systems that solve real world problems of restaurant business with great rewards can be designed to incorporate into intelligent business systems. The future limitless yet here are some problem solving ideas.

Many uses of thermometers can be seen such as the cooling bin, holding bin, grease fryer, or middle of whole pork pig and monitored by time and temp to relate the contents of a bin to a work log entry. Some types of bins can have an integrated thermo that can be registered as a kitchen device within the business system device registry. Typically upon tables and into stock shelves movement of major items in plastic sealed and metal can be tracked automatically. By placing QR codes onto all bins that contain cooling or warming food (specific handling terms for time and temp measurements) the placement into ovens, steam tables, cooler, refrigerator, freezer or other positions can be scanned and entered into restaurant operating state.

The simplicity, cost, business registry standard, and usable accuracy account for market is a focus. The subtly of why to use these new devices is a difficult problem that must be well and suitably weighted for showing the group of tasks completion and information automation the bigger benefits must be distinguished from the cons of using it. As always, progression is for the youth, the alive and strong. Captivated by their current knowledge and a motivation for finance availability. Therefore software planning of restaurant one stop cost effective management with quality control is a major focus of the turn key POS market. The growth and AI aspects may be input using several quick and cost effective means. So devices may be added overtime. Yet the software standard is provisioned for the effective usability of personnel to provide little trading and good benefit of each legacy device upgraded or new models purchased. Everyone loves food even as beneficial and more constant than the medical field. Investment in sensible and achievable goals a must but one must dream to include all of the future. People will want these serving and commercial aid kitchen tools.

To have an understanding of restaurant rules, those little gotchas you get a slap on the wrist from is the PIC, person in charge. If in the back room, the police come back and ask left me talk to the PIC. It's not me, the chef. Those spatula welding robots feeding thousands of people through their direction of chores. House hold chores where you are one of the crew, Butler, dish washer, valet, hostess, and deck hand. That umbrella patio attendant.

Some chores you might do for mom or pops arr mean, like stacks of dishes and burned frying pans. Sometimes when the head chef is cooking, he has to weld the eight burner sauteed station and twenty steak grill because someone was fired it's easier on the old guy washing dishes. Fifty to one hundred sink fulls. But you get to eat what ever you want. However they want you to eat a meal properly, not while you are working. Taking frys from the stash is a not doable action while working. It is difficult taking fifteen pounds of fresh marinade pork, cooked all night, and not have a sample.

Cooking ten types of items people are calling out can produce scenarios where you have to sprint for bacon. And while walking back, unwrapping to slam eight pans into an oven. Hearing the clink against the walls and other pans is real time information. How hard to sling the next. When it comes out, walking eloquently and task oriented as one in a circus contest, scoop fifteen or twenty off rice paper into the pan without missing, clean pan of paper and place onto cooking rack. That is you are holding the pan with plastic plyers that could break if too much weight. Other hand spatula or my favorite, flat tongs to do the work. All while walking talking and listening. Calling out hot pan and avoiding people walking by with boxes, buns. And deep frying six types of chicken, potatoes in oven upon the bottom rack. You have to be aerobic and have very strong legs to be effective. You have to twist, turn grill chicken, twist flip burgers, stack more meat onto the grill based upon the orders coming, and manage local stock holding. People call out meaningless canned names that inform you what to cook if need be. Even have affectionate names that remark of the poor sanitary standard such as "hampster meat." But the task is to be ahead most times. Some times potatoes sell, some times not, but take an hour and twenty minutes along with cookies that take twelve. Running, but not a full run, faster than any remark including pace, such as fast paced work. Constantly the joy of like a type of work out involving dexterity, balance and stamina can be experienced. Scrape the grill and heave fifteen industrial bags of trash and twenty boxes of crushed cardboard. Your action are timed so that tasks, distances, trade off work and sanitary rules take multifunction approach. Steady each task may be completed with trade off work such as delayed team work. The tasks seem naturally tuned in time function with other work. Yet leaving most tasks undone is an interjection later. Take all five trash cans out but do not put bags in. Arrive and see what is next of ten little cooking chores. Something to brag about ones physical capability to literally through methods developed by the United States Army feed individual orders to fifty thousand people, American fast food muscle. Gentlemen prefer cookies first.

Positionally within main areas such as a walk-in cooler, items have to be by health requirements upon shelves, six inches off floor, and raw meats not stored with other plant perishables. Cooked must be above the raw at bottom. Very clean storage bins on outside. Most should be sealed. Stock rotation by date is necessary. Weekly or regular sanitary cleaning of walls is necessary.

The inventory boxes are even color tagged, bar coded, and appear individual. The home office or district chain may start the ability to geographically centralized shipping stock using near second demand readouts using cold cameras with lenses that avoid frost.

An array that also relates a meaningful location for image analysis is appropriate. As a limited image analysis concept without in depth academic study of computer vision is that the system would have many exact tagging and constant look. Positionally capturing distance of the objects to the camera can be used in problem solving quantification. Knowing the area never changes size with historical record of motion detection to pick from inventory list. A simple counting with intelligent use of visual information within a specific restaurant is repeated for each item. Who has it, how much used, use in dishes, ingredient tracking.

A real time dish count can be in place. Having the full view camera walk through with precise measurements to relate to a system installation plan and generate an expert AI plan. Recognition of the environment and tools as a result. Having a human install the planned AI from the view makes solving many complex problems easily. Yet the model and visual form will change over time. Having data records of inventory, human data input, object concept matching, and even a type of assisted view of the restaurant for a duration for study to analyze and compose a plan. As a data entry position is an employable desktop jobs. Yet with human assisted verification the quality is ensured. Very intelligent guidance may be gathered and incorporated into enterprise software concepts.

Internal software that is used by an installation specialist may generate the entire digital foot print for each of the devices being installed. For Linux, a decisive set of kernel parameters and drivers are chosen to reduce dataset and increase performance. Booting process complex but usually attached to the boot partition and named a boot manager. Grub is a common one which starts the Linux kernel and allows multiple os to be ran. The process lengthy but with proper framework involved the desktop manager, window manager, and applications may all be coded as objects for embedded devices. Rapid OS production, compiling, digital image editing all need a tool set designed for drag and drop printing that a business analyst and user may

Equipment malfunctions should also be provided the necessary data stream output for the store. Manual methods may be in place to adjust. Standardized tools that parse xml into tuple addressable data format within multiple forms adhere to usage protocols. Formats like XML exist with other accompanying api implementations that apply CSS, xhtml, JSON, PLSQL, XSLT and DTD verification. Google also has a binary stream protocol that is a problem solving method for multiple cpu numeric endian types. XML is natural readable tagged dataformat from W3C. Whose form may be compressed as a unit token form to both preserve data integrity

In one software scenario the log temperature and cook graph display may be centralized as a dashboard readout. But in per order cooking, the information may display on the screen where the head cook is located and on the terminal of the fry station, oven, or hot station. To allow elaborate and versatile operations as these is an architectural leap for POS restaurant systems. Sensors and AI used to trigger events within the human operation of the restaurant provide the possibility of less stress within the employees.

A major focus of the restaurant device form factor is its ability to be provisioned with multiple sensors and transmit their readings at suggested intervals. The ability to receive information which may be sensitive control data and perhaps emergency control of varied effects. The embedded device living in high temperature ranges is a very difficult engineering problem with more learning and research. There are several methods available to simplify the construction. Twisted pair to a serviceable embedded hub located at the point within the food workbench. Out of range from severe heat, yet environment considered in construction can provide a workable engineering solution. At the router level, sensor input is published as a standard, addressable and expandable form. The embedded technology provides an excellent choice for embedded device object design. A secure wifi connection or twisted pair between the POS and the two way automation router. It published the sensor array and offer control input. It has the ability to name sensors softly. Sensors may change meaning.

Solving Chain Quality

The biggest problem with quality is distribution at the store customer layer within the chain. Clean grill top and bottom, meat freshness are very necessary but often used as speed saving steps to skip. Blackness reduces the quality significantly. Sanitation of area is often a second type of food changer. The meat holding bin has to be refrigerated at temp. The cover off changes the temperature greatly being near the table grill. Bloody meat is then handled. Chicken in a bucket left for six hours to thaw. The spatula, gloves, and surrounding metallic service area need germ contamination cleaning. All of these pay a primary link to quality a customer may perceive and taste. Meat seasoning, honey bbq.

At most times a manager will request with stern advice to not clean the grill. Water is typically what I use. It reduces the capability of old meat from being sustained because grease is washed off. So timing a shift change over so that most meat is used and clean the stench is what makes me feel good. After a fresh batch, the necessary holding grease is transferred.

Gourmet restaurants more often have better cleaning practices. Simply up keeping portions from sludge buildup is an easy chore. Grill rinsing costs about half a minute per twenty burgers. And done right after cooking takes about ten seconds per burger load. Black stained burgers, warped blue chillie and quick fries. Fifteen hour meat seasoning not under protected food status. Random sized rats from cage to fry cage while not squishing them getting to the chicken grill from the hamburger grill. Sweeping makes them run and scatter momentarily. Trash piled up on the floor. It is not the quality I perceive can be the best.

A series of images captured via clandestine methods is stored here for the Surgeon General, the brighter side of positivity is merely care for food fans.. He may glance and see just what ten pulls do. The cheeks burn red as fire with all outputs summarized. Just look at the mess below. Imagine a hundred pulls.

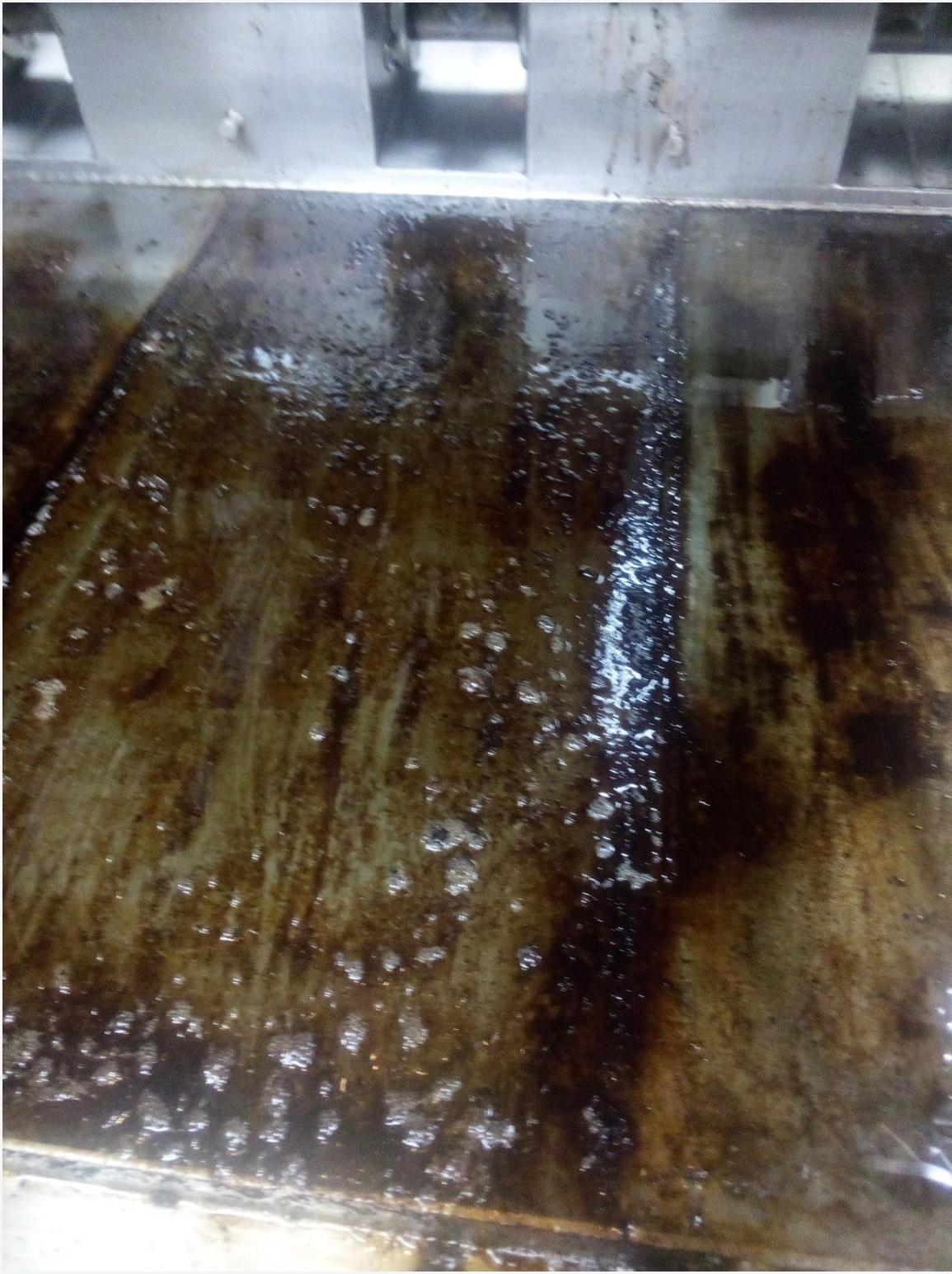




This was after I cleaned it. Usually it is best after every frying to rinse it. This is after ten frying session. After 30 to fourty it has an ill odor. The place where the meat sludge of past due meat and grease is especially displeasing.

Now here is the pictures Saturday lunch after breakfast. True nature fast food.
A decent grill is shown after serving about a Saturday afternoon in a tourist town. A good job by teammate. He cleans.





After rinsing, here is a fresh plate of patties.





Quality is also directly controlled by cooking oil cleanliness, heat distribution, and time. Fryers that raise and lower at the timed metric can streamline automation. The baskets may be grabbed through mechanical means and transported to holding bins. Gas or electric, temperatures for hot grease are expected from three hundred to four hundred degrees fahrenheit. While legacy technology is prevalent, the updatable capacity of many existing equipment is available.

New model fryers should include better filtering and purification processes. After a screening of particals a second stage enhanced for taste usability. With battered items avavado, green tomatoes, onion, fries, and anything else, the side build up with floating batter that needs to be scraped nightly. A mainstay for rodents. A clear bright yellow is how new grease.appears. it is an expensive resource that is also comercially reusable. Shipping grease to even a centralized filtering resource though heat treated pipes is a restaurant equiped building.

Hot flame grill a mainstay at higher quality businesses, takes a little longer on the cooking process but a desire for those managers that invest in top meat cuts for customers to grind. The fun is the height of the flame that occurs when you flip over some quality, three feet into the air with curled arm hairs. Turn the lights out and have a show as the flicker produces the olfactory serenity named art. The combination gives gourmet upscale family hamburger joints their signature status. All of the other grilled items are cooked here. As well, a hot plate and gas burner commercial place for pots. These areas must be

cleaned per order and have tools. New product tools such as scrapers, brushes, spray nozzle bottles and rags can have a registration within the system.

Marinade must take time. Some of the best tasting meats attribute their taste in seasoning penetrating throughout yet complementary and not overbearing. Such qualities are associated with citric acids found in orange juice. Fruites such as mango and pineapple are a good base. Counterig with garlic cloves as a leveler and direction, tomato and fruit with baked low temp long termp of multiple combinations plus spice can reak havoc on the taste buds and exercised the day before.

Where meats are chunky and filled with great bbq, use thick buns. Become a bun expert at a specific measure, process and time to include the bbq smoke focus. Thicker bun may be necessary for some ingredients.

Useful Upgrades to Human Restaurants

Glove getting and fitting are testimonials to managers that spot check for the most dangerous element. A machine that forms a glove through ribbon weave with finger tips solid may be one design. Latex is the standard material. The thinness makes it tear easily. The gloves come on a preroll are cut and sewn within another area and fitted to person, A mechanism for preload is often necessary because the real time readiness is more dangerous and difficult. Once about every five to fifteen minutes a glove will need fitting. A multimedia event and counting system can have many aspects of AI sanitary procedures.

A bun warmer and order entry start is possible and could shave upto fifteen seconds per order. The ability to push packaged buns to load the device should take the place of the existing holding bin. Typically the two are located side by side, bun warmer and heated holding bin. At the time, seal all bread toasty while not serving buns that are stale with mold scraped off.

To increase product freshness, sustainability and food handling safety a completely seal package, vacuum sealed, with a two inch overlap of package can be effective. Simply the lip of the plastic seal around the bun bag is used to clamp it into rollers of the machine. A cutting surface inside opens the package safely and removes the wrapper. The count of the bag contents may vary. As well the capability of multiple bread types with slightly varying sizes exists. Maneuvering the bun halves, known as crown and heel, are toasted upon the inside to release freshness.

Architecturally a machine of this sort should also be able to be attached to a sandwich assembly line. Perhaps some standards upon the bun could be accomplished by serializing the bun through a condiment spreader before the complexity of meat, cheese and vegetable placement. As a human performed task, quickly creating the style. These creations sit upon a paper used to wrap.

A wrapping machine which also seal tapes with tiny qr code can tie the video of the sandwich being made at all stages where video editing may block the unnecessary parts of the environment. A customer peek at the data logs can be fun a few times but appeal to the highly detailed customer. Power to appease is better than not having it.

Quality of meat also is to be a favorite of the per order basis business, those that invest. A refrigerated vertical burger rack that dispenses positionally to a flame grill can be robotic. The extending spatula tool a careful plot onto a slightly olive oiled flaming iron. Less expensive but effective is a vertical space burger rack where one can be handled quickly. Knowing how to build the unit and the surrounding heat as a component mountable on a food workstation. A unit that is registered as a holding temp unit 41 or less to keep patties, steaks, chops, chicken breasts, etc. fresh. A surface area to be defined by the baskets attached to indirect motor control. Baskets and interior cleanable.

Meat butchering can be automated as a prefill.a temperature controlled and sealed tube. Slicing or grinding amounts separate machines. A slicer may be modified at use to polish per order. Natural tolerances of selectable thickness or thinness. As well producing several thin shaves from frozen beef. A great secret to taste flowering vegetable marinades. The grinder compresses the patty, over the grill. Sausage makers with more edible skin made of vegetable sauteed, breading thin, offer calibrated seasonings found in multiple types of sausages.

Once orders are read, the system must cohesively tie together all of the registered kitchen devices to the order for service productively, holding bin inventory and work tasks.

Steam tables calibrated for weight contents. Containers that provide measurements of weight inside as a network device.

Quality in a traditional restaurant is also inspired by many other attributes other than basics. Yet the meal compromise from reference quality is per employee and cook. Typically a culinary designer creates a meal menu and teaches it to staff. Some team members may only focus on blender, roasting vegetables, and marinade recipe. The many parts are made and cooked, simultaneously. Quality may be controlled here as the exact freshness is compromised by bulk ingredient preparation which is stored in raw, undercooked, or marinade state. The amount and time each vary from day to day. The metrics for how much to prepare is operationally deduced and can be computed using historical trends. A system integrated with a database inventory must leverage use of stock on hand.

The stock, quality, and production can be published as part of customer information. The stock can be published for business competition. Other managers may choose to have a catalog approach. The necessity of replenishing, asking for better, must be easily attainable.

Ingredients, variety, and speed concepts entice customers at least once with the primary aspect of celebration. To learn, change, work better is always necessary if one plans for success. All things that transpire within a gourmet restaurant are from the dedicated minds and talents. Often leading the order astray, meal composition must please audiences. To evaluate know what customers eat.

Mini cold and hot storage exist for the purpose of compacting a large menu into service space. The detail and order can be a prompted operation with overhead video instruction. The video parts should directly relate to the exact environment the chef is using. Offer signal lights that integrate with existing rugged cooking tools. Maybe a new tong for deployment is ok, but that's a lot of variety of tongs. Lids, pots can be adapted but most likely not necessary. It would be awesome if interior cooking temperature were measured. Along with stove automation the degrees can be altered. The signal to a pot such as timing events which trigger the bell or blinking light can be per recipe. The best way is legacy integration with existing chains. New restaurants

As a business offering for talented chefs, they may portray a slice of their offerings within a menu but be able to offer more. Types of goods may be gathered yet are extremely expensive. The balance of a menu provides a reusable inventory chain. The product remains the same while the demand is projected for inventory management. The provider is changed to increase quality. By incorporating the customer within the inventory management as a culinary relationship to the source. Publishing of the inventory source would have to assume a DBA and lose all branding. The cost of a bulk is usually one small portion of the whole..if a cooperative community would tag things they are going to eat, have a way to manage the production using a turn key approach. Offer cook to order specifications for party. Would you roast beef stew for 40.00 dollars for two? Next week, fifteen beautiful living lobsters are going to elegantly come in a tank. As a group requirement at least fifteen people have to want it. A some time within a two week period, and have day prior or more in reservation. A way for customers to finance their meals and have a guarantee it will be to he very best. A cooking service where all of the focus is necessary.

No nonsense bug killer, that light that zaps should be in any kitchen. The anniversary deluxe cheese cake, sputtered in artistic chocolate saying "frenzy" is spotted by eyes that are warmed by such deleciosies. The beast, a two winged fly seeking to lay larva, kindly finds refuge next to the candle. As a kitchen industrialist, I propose to announce the intrusion and a diamond is had. A coworker proudly in the modern customer blanked haze agrees in the fly concept as a casual conversation. A cosmic comedian would develop more about these deserts. A mindset of decaying trust but a minimal quality is found. Simply admiring the owner gives me my motivation to show necessary improvements.

Use dedicated zero tolerance bug repellent and killer. Roaches, ants flies spider are terrible guests. Inside and out, behind building. A bug free zone. Yes even the ones that live within the service lattice of the hive aka restaurant. Blindly and light tan the sturdy creature skurries about with nonchalant attitudes not needing confidence. These are the ones above, traveling and curious because of fatness. They are amongst themselves existing within the bounty. A restaurant.

The backyard fly killer is going to be a great addition. Per use vacuum with upscaled audio personalities. Burial Durses. Cowboy. Gangster. Lawyer. Professor. Cursing Cook. Android. Alien. Music. Drum. Arcadia. Each of these available in the first model are sure to spark a lovely conversation liked by customers alike.

Soup skin, that thick lather from not stirring it, is not proper form. The temperature should be 145-190. At times, serving a customer room temp soup is not desirable. Coffee and customer feedback of heating it via microwave is often seen at nights end when decaf is made. Burned soup with a wood coal flavor is served by the employees on an owners three day absence. And then covering for it with a less burned soup that is tasted again on another night. But by the owner this time. Play it off as a time work problem than is barely noticeable. And then the feather burn. Offering hot spicy still does not fix it. Those professional transmit heat very quickly in conjunction with the giant flame. The slickness of the employees gathered can be prevented with sensor. Sensors with machine learning data of burned and coal flavors programmed. Level of burness rating for customer served items ie 2 is ok. A sensor that can show a numeric. Timers or silent blinking lights to stir to also mix

Per service entree is time consuming for each object upon the grill. A timer communication system to different areas of the cooking kitchen may be desired. The grilling of the meat, adjustments of time according to real time temp, and video to customer of cooking. A nice two seconds to introduce chef or company character simbot for the meal. Any employee could potentially operate on a large quantity of meats over a grill using the system. A modern cellphone has enough processing power to achieve this.

Coffee house service a grid of cup placements linked to placement weight upon the grid signal the customer on their cell for them to retrieve it.

AI recognition of order fulfillment on service area. Steel shelves the waitress gathers orders from. Groups of plates for a table. Alerts to guests and servers. Plates are positionally same. AI recognition of mis formed servings,

Industrial but small environment learned noise reduction through real time output for kitchens. Music enabled.

For steak restaurants, consider your guest has had it before, a taste which is usual. Five steak sauces. A design of a recipe fitting to promote the quality, and size of the steak menu. Indirect marketing of the meat in this way cures thoses that love eating tasty food. Have already eaten steak, and now with choices will be called to the pricey side of the menu. Five critical sauces , horse radish, lemon pepper vinaigrette, au gu, bbq, and blue radish with sour cream etc..

Design a bar drink menu that includes a comprehensive list of the capabilities according to the bartender. Customers find it appealing to have so many choices. Upgrade at the customer's cost to the cartridge drink machine. The small print enables formed yet drunken style communication developed on background. Something that is almost a trinket to take. As a physical product it is a large and thick front and back, a lasting but reproducible mainstay. Perhaps design mazes that relate drinks and background names of local society in fun.

As a phone applet, very simple, scroll up and down three stage and last option is a voice input, a drink AI attendant bot. A historical option counter and introduction by via panel menu. Promote capture of images drinking with guests in party mode and keep it there in their non transferable or copyable photo book. Thumbnailed and scaled with high-res backing store. Image processing for hosted frame and video song production. Storyboard video framework system.

Calibrated for the expert or even waitress a system of input may be even at the customer's order. The audio transmitted to voice recognition technology. A relay of probable options in selection waiting confirmation. Easy thumb entry for waitress.

Systems designed for these input situations will ignore much input from rattling inside the pocket. This is distinct from some operation of current android os which can be wildly surfing the net while inside pocket. Biking.

Drinking and party games that allow groups within restaurant to play. A video can be simocasted to homebound family members for their remote participation. That is a quality camera or a cellphone positioned for video capture of the inbound room. Game designs for adults in this realm often can alert a designer for types of interactivity. Voice talent with single click option after a calibrated turn of game play animation is a fitting type of round. After the serious laughter erupts from the seizing question to be answered a discussion and communication that is abstract from a reality is had. The togetherness and synchronized play of multiple is a delicate problem to solve. Audio over network transmission typically receives select timing. However with proper buffering and time signatures within the data a very real experience is to be viewed by multiple devices. A gameshow series with elaborate voice and sound. Multiple tracks for select devices.

Meal components that are prepared separately, perhaps by multiple people, such as potato salad, may be complex. Mistakes happen in potato salad such as not enough egg, under cooked hard potato chunks, and with a ranch bbq style you should have sweet peas. Pastas shells and tuna. etc. Milk, italian cheese, italian sausage, even grilled all add to the direction of the original potato salad. Good recipes fail when components are undercooked.

Yelp, Y3LP and other variations must include factual reporting. Items such as police visits and crime history a marked smiley emblem. Category searchable by employee liability. The ability to handle reports of this kind comes from the internal change and celebrating the goodness of each potential employee to buy.

Hosting a banquet where the restaurant cooks the tools provides the service transport ware yet the group forms their own service party. The precision necessary is unparalleled for most home cooks that are using a single stove without commercial tools. That store shopping for miscellaneous items skipped as it's all.

A chef could show a large categoric book showing all the things you cook. A type of scheduling for those guests with caregiver and bot AI service and tight easy integration with a real time restaurant running dashboard. things you promise to cook for some one. A movie theatre with caramel made popcorn, butter pop corn. Projector sound system.

Open fully the tables and clean customer rooms, walls, ceilings with slightly scented sanitary cleaners. Store rarely used items such as baby chairs, trays completely away from customer eyes. Light, color and amplify a corner passage typically cluttered. Do not leave floor space wasted and teach new employees to clean it. A space free of clutter, a new living room.

Invest in tools such as long lasting wet vacuum, mops, brushes, and blower. A five gallon with an upright handle that flexes to meet under small spaces. A joint in the handle assembly or floor vent can handle this. This makes cleaning very thorough and quick each night. Service all drains to ensure quick operation.

Soften the blow of wooden doors that swing shut with padding. Provide pad matting for each area for grip and comfort. Nightly clean specialized through large bucket soaking these mats. Do not use dishwasher to clean them.

As a large environment where items are stored on various shelves, hundreds of generalized tools, the temperature of the environment is very hot for people. Having appropriate sustained comfort, below ninety five, is necessary. Also, only cool next to the manager's office does count where most of the hotness is by the dish washing station. That's the upgrade I want, my own AC. The steam from the hot water unaccounted for.

Those flat drinks are starting to wear thin. Yes I need them. Root beer to start is best, real foam on it. Perhaps instead of update, the old equipment being defined and less expensive, add flavors using the package approach of condensed but find useful niche to serve menu. Service at bar. Roll out inventory cart for new drink rack. Can refurbishing any part of current system improve taste. Organize as a unit free from other items.

Enable marketing through cartoon style exterior business and industry specific signage.

With each picture book page filled with unique art menu, the customer can easily play games crafted from developed art, Digital paper. Offer a stand and movie watching with headphones. Offer limited controlled speaker in alternate area. Move the office out and just have a neat desk with secure one stop embedded management. An integrated time safe with drop

management for small business allows the owner to rest from morning prep to just come in for a few hours at night with three cooks staffed, fryer, two plus waitress/waiter.

A readable per person user interface and speaker phone. Video chat and clamp stand cooking at your restaurant. Stations and user designed information desktops. Each held in security as manager has etc, video camera security, orders view, contact calling, cooking programs to run, and projection, inventory delivery, , order read out order preparation per station preparation, eg fry vs grill vs sandwich prep vs ham cheese fryer, sandwich smasher, wrapper and open sliced view plate.

The touch screen is at times not as effective as a tactile click button. Luckily this solves problems of system environment integration, the remote button blocks may be fashioned for industrial cookware. Whose events may be offered for use by system data architecture.

LCD digital readouts. 500nit contrast rendering of Unicode text in layout offering edit and command level animation, indexed cached image storage, image processing, multiple audio Bluetooth stereo mixing channels for terminal. The font rendering system, a two digit numeric, does not have to rely on TrueType rendering technology. The layout might be large numeric and 10pt text centered under. Simply a programmable illumination bitmap with a kerning index can suffice many models reducing the CPU requirements emensely. A SOC may be designed to run a backlit led monicolor. A sound generator with a loud db may buzz fallout time for meat. As a requirement, communication and control should be linked to the POS system. Touch in is natural but messy for display devices. Voice control is a feature yet ownership of the algorithm expensive. Explosive costs abound from nowhere in these research fields. Simply compressing the interface to numeric addressing or simple code code can be accomplished by modern corporate entities using published HMM techniques. Gesture recognition is a favorite which decreases contamination. Gesture recognition may be aided by color tipped gloves.

The size adaptability of the display technology must be versatile. A screen information display may be a thin bezel, yet with sustainability in the environment, be mounted on a three teir service tray industrial workbench. That's three or two long strips. The cooks stand behind and casually remark of poor things. Scrubbing their heads is no use. Simply to relay to a beautiful set of people, like waitresses, some information about the plate upon the shelf. Give them words about the customers allowed digital personality traits. Four members from Germany, on an anti-software piracy kick want waitresses to dress with costumes. Tips in the thousands with provided racks to choose from pirate costumes will make a party possible.

An order fulfillment system real time with cook fry time and sensible use of the people and equipment. Two barrel at 350,or high numerous line count.

The contents shipped through vacuum tube. Or greasy easy button. Android and grease, hot above the stoves making sure employees are not confused by the extravagant abbreviated dishes. Training programs that are developed through centralizing the entire management of the restaurant, publications, menus, to go cup community games qr codes, business partner relationships and the offer of security concepts jas to be a monthly commitment to make affordable the type of net information system processing available. The integrated art department as a developed and modifiable should be attached to all business digital assets Business card direct to matrix printer at pos terminal cash register with optical recognition of change and alit computation to penny.

Multimedia events tuned to restaurant activity such as cooking fresh food. Both for the customer. A type of remote or pass. A count of bin precooked food. At a fast food restaurant this may be triggered by a fresh pan of bacon, hot potatoes and recognized by improvisational entertainment. At the fancy steak house a selected signature sound from a menu of options chosen allowable. The tiger's roar means the guest chose this at selection.

An industrial saran wrap and foil printer. Container lid printer. Out of box freezer bags marked, qr to employee database record. As a market speed up, the new box design can use disposable printer modules that last as long as a roll of stickers. The fashion of being skipped as a step speedup has to be reduced with qr to an employee can be achieved technologically using various methods A kitchen that is equipped with microphones can be used with a voice recognition database in more variety circumstances. The format of data input with an activated mic and earpiece should be configurable. The process of index storage a queued task.

Each device connected to the business server as a registered network device has a role assigned and assessment rating for security.

Recognition of employees by cell location. The storage of key data within programs is a type of digital signing. Native applications with smart data architecture with comprehensive compressed database, the.user friendliness of network applications is increased. Employee management software should be a uniquely designed portal for the individual. Even an anonymous idea and discussion diary can provide insight to improve. Work and any extra that can be observed should be accounted for. At times the necessity of dependable employee is over looked. Not by a few extra dollars but by reliability. Rewards of this nature to compensate employees must retain the same value in their lives. Making sure the elements of surprise are backed by company programs of reward. Better employees have cars. Free AAA service. Bike cycle tire emergency repairs. The AI system provides discrete employee call in and organizes replacements. The task queue is organized to show these telephony transactions.

While a system that is inwardly designed to allow detail of each employee's tasks and therefore multiple steps for one complete unit has numerous data points, giving users the complete task of setting roles and tasks to a job when it may change so often that generalized group names are comfortable to modern business users. Yet with the data backing to fit their

model, the architecture the owner may understand the relationships and design entry of two hundred of them for everything to do in the restaurant. Document, train and video entry of each with audio.

The purpose of the task is to allow very versatile readouts on multiple stations. The person's desktop and allowable interface such as a integrated music streaming service with audio connection technology. Employee management, catering, application, interview process, all Linux c++ code, an integral part of the android base.

Where tablets are used should be amplified. Above having to be mounted above fryers, stoves, grills, sinks, as a desktop, and as a manager portable. The tiny need of electricity and plug makes the current device to be in danger of easily being damaged. Most types of plugs other than the three prong ac adapter on big computer would be or at times. However for these tiny powered devices, the plug and electrical plug should be shielded for heat, grease, tomato and water. A way to easily run small but long electrical lines to various places in a restaurant but symmetrically cover the new wiring with long lasting glue. Nailing on ceiling is difficult unless using a brad nail gun. A solution that is integrated as a system can potentially avoid many problems of deployment and long term use. Such as having a third party design the entire sleeve of the wire to be merely a roll and two glue operation. The glue on the ceiling and other task of latter work and applying it in a straight determined line can already be drawn. A very thin gage wire and three pin male connector to device is one solution. An inset watertight plugin with rubber sleeve around the wire to the device. Each and everything is always cleaned in a kitchen, expect a hose down. The screen should have a common way just to wipe it off by tapping hard four times, at about second interval between. The importance of luminosity, contrast and exterior device composition means that the environment of a restaurant and ease of deployment must be drawn closer together. An almost expectancy for devices and mounting as a one stop investment.

The mode switching of a common terminal is necessary for other employees to clock in. Then the terminal should behave as configured within the workflow configured by the business model.

Other types of display sizes are necessary for example on service areas. Or even more simply qr plus color bar with table number. A quick get and go. AI visual checked the order.

Some inexpensive terminals may allow simple counting of quantity labeled by time and usage automatically decreased through POS connection. The display decorative and readable. A small magnetically attached display per container is correct. A three inch by one inch 500nit high contrast with static touch grease buttons. The POS controller may signal the cook with an audio clip softly generated to entertain. The sensor on the headset let's the system know he is information ready. If not find him locationally with hearing proximity adjustment for channel. Devices such as cellphone or wearable speakers such as shoulder speakers may operate effectively.

Using appropriate fashioned displays for customer visual. Pastry cabinet with good inner and outer technology the feel the binary soul.

Currently there is no professional secure portable that is embedded running native software to assist management of the commercial fast food store. The VNC approach or Citrix inside the firewall to access internet browser is acceptable business IT large scale technology management. Yet the server processing is necessary to strengthen proprietary business models through user interface. Untrusted security models of a standard browser is disguising in some forms of decisions. The adaptability of the usual browser architecture provides expansion capabilities. Yet the software planning needed to produce adaptable network interfaces using less resources in network communication lies within java application programming for modern trends. The near native approach in the local and remote data processing can be more effectively distributed. Application visualization such as gui and user interface control have reliance on using a classical desktop layout for data editing.

As seen with the browsers capability to support the backing of a host of hardware layout and even complete jit compiler, once the work is done rarely would layouts of ten views change. After they are computed, the machine does not have to compile, load fonts, and many other undiscovered tasks. By designing embedded devices for the market, cost effective production may be gained while still having very great modern communication features. Security is of great concern.

Each dining guest can get personalized and sense input by voice and blue board video into games and media for their visit. The algorithms produce the play concept and design interactivity that is momentary fun. Perhaps they might enjoy it for five minutes and jokingly use its presence as interactivity. Then one of fifteen memorabilia style sells can occur such as using a portion of the restaurant, corner stage decorated for picture image scan to a story concept of their visit planned as a centralized tourist spot. From digital image processing concepts with the lighting at stage metrics record calibration, engaging limitless stories are to be had.

The decision to call people in or send people home based on business can be historical based. The versatility of a restaurant offers that at any moment guests will arrive, the three and two hour mark before close are pivotal moments for many reasons.. The unknown.

Manual Cooking Labor Kitchens

The machine training of burger counters and suggested quality control is very enticing for fast food restaurants to capture lost income. The robotic seacher provides order specific in the ever growing information domain. Integration of order MC

Cormick spice commercial post meat treatment sprayer and you are amazing customers with about the same speed. Upon the holding try over head projection is possible yet also easier because it is resting upon a hot plate. Underneath you have to option to have a heated and spiced roller which distributed and so flips upright. The speed it does this adds time to product delivery. The agile spatual of a human adjusts angle to match acceleration. A colored blinking shaker for season. These two burgers match the blinking led lights. Providing for upto only just sixteen for human hands. The current system can be looked at. A non moving burger but aligned to a rack row and square can be misted very quickly. The buffalo seasoned meat. The problem can also be solved by ingredients at the sandwich station easier with a measured season spoon or filled tool from compartment.

Robots can be used while not on the gangway, but between the freezer and holding bins for burgers, fries, nuggets, chicken one hundred count bags. The time savings can allow for more focus of breaded goods by reducing complexity. The capacity increased as compaction gourmet becomes more of a reality.

QR code gps delivery or meetup delivery. Certified delivery

The stacking of cooled ingredients in the cooler and location have logical order that each restaurant follows. This can be monitored using camera.

While an official such as a health inspector visits restaurant backrooms as a government employee, why should the floor be so low? Sanitary problems of food contamination and food borne illness can exist in the most expensive and cheapest restaurants. It is only the staff that is practicing work rules such as cleaning surfaces. Wearing gloves and washing hands at appropriate times, using clean utensils play a major role. Changing gloves and wearing them by each food handling employee is a sanitary requirement.

To provide health monitoring publications systems that provide a dynamic yet labeled measurement of a device and a summary of use state of a restaurants operating parameters for study is an effective means to measure adherence to guidelines. Every bucket has an identity. What can't be measured which are many are people working samples. During orders, preparation and other aspects of work can be monitored using deduction of video surveillance and image processing. Allowing for remote authority access for evaluation at owners comfortable agreement as a public service.

As a data processing capability feature, lots and their practice of cooking times and farm sourcing can be tracked. People can be fortunate in the future to raise their own yucca plant for fries that are battered. Every plant, cow, chicken and other assigned a GUID. As a centralized source, the FDA hosting the massive chain of produced and shipped. A possibility but is it necessary.

The quick jump to take care of another issue for a minute or two often leaves the current work undone for a food service handler. Left to come back to, uncovered, the pans of chicken being stripped of fat, faleu and marinaded are at the counter. The temperature of them should be in a preserved state, either above 135F or below 41F. The room temperature at 70F provides that growth of bacteria is accelerated. While one may be encumbered to think that fixing the overflow floor drain for thirty minutes, helping catch up on dishes for ten and then washing hands before returning is fast enough to avoid, typically there are numerous units involved. That is processing the delicately of one hundred thawed and washed chicken breast has an amount of time. The total work time of a raw animal ingredient should not exceed two hours. A maximum of four hours can be found yet makes the product unworthy ultimately of service. The temperatures above 41F.to 135F are known in food handling service as the "danger zone". Two hundred wingless chickens born with the desease. Or was it because it was left out on the dish washing table. Skim the hairs off it.

The time that fast food depreciates in taste quality compared to the top most competitive quality is a few minutes. While this is significantly controlled in the restaurant by job function, the after packaging lacks immensely except for Sonic drive through. Thermal packing should be an additional cost can be an additional addon option. Fries, burgers, chicken all expected to be cooked as ordered. Customers that know this are ones that pluck a few fries at the drive thru and wait to park.

Commercial restaurants hold patties of beef at 200F for fifteen minutes before naming it waste. Better holding methods can increase quality but increase serving time. Dare, eat three small patties and nothing else from the holding tray.

One problem is waste management of a fifteen minute patty. An existing system displays contents of historical measure upon bright readable led already within their technology for projected count. Let the customer signal even a cooking queue request as their customized menu is used. At a low tech cost the inet click panel can truly be used by each guest. Voice recognition and recording automatically of customer requests and entire interaction.

Eight, four and even two once square patties of high quality meat, beef, lean, upon a type of frying table top hot grill. The operation of cooking is most of the time about 85 percent done automatically. Carefully move the burgers, bit ripping to a clean burger. The temperature is best upon a water scraped grill with prep oil and can burger stick. Or after about four water clean. Scrap in-between is optimal. Some do not provide this and after thirty cooking sessions partials from previous burgers develop into black specks served in all meat.

With the raw meat bin open, the red dropping meat falls apart. slabs of beef trimmed as per customer summon should also be tamed and areas cleaned. About five degrees less than dangerzone with rubber wet seal tops to enhance the refrigerator is needed.

Better thermal setup on susee and large vertical preloads for entire shift capability is necessary. The quality composition elements of the tools used can be significantly be increased in performance, efficiency and capabilities using modern materials, designs and technology. Much of the equipment of yesteryear is still in use today. The feeling of commercial equipment exposes it's weight, density, rigidity and durable at metal. Yet the capability of that much weight being used to disrupt the structural integrity of these tools is rare. There are many over design qualities that are never challenged that make it costly. The unnecessary heat transfer of metal is unwanted in the grid bin service area on some items. The ability to deliver service ware consisting of holding temperature, location, weight, and visual cueing can provide restaurants with competitive edges of uninterrupted quality.

Better sanitation with water brush capability as top can be placed over newer inside suction lip and spring lock to bucket lid.

All blood and meat drippings become possible targets of food borne illness. The problem becomes handles and sanitized coverings without food conta mm inaction or dripping liquids within sanitary rags onto the floor.. All food especially in high volume traffic must be covered.

Under storage and service keeping can save time. Next underground loading requires storage building. Restaurants with underground keeps with network and artificial intelligence to please employees. Entertainment created by these cartoon and computer generated stories that can be input by any existing employee. Top loading lifo.

War bacon is black, resting upon the saddle of a toasty rice paper. Out from the corner of each eye, the light absorbent color, texture makes it appear as shadow. Ovens with cameras and readouts integrated with the business management software makes it possible to prevent this. A log entry for weight on racks and qr code scanning of pan for unit production. By allowing registration of product kitchen cameras and built in cameras secure automation possible with new these new products.

Twenty minutes verses an untamed three hours, nestled way in the back bottom rack. The silvered edges of the brave pan in position. Ready. Is it time?

People

Games that involve the employees hosting the table to multimedia molded booth and table with privacy shade to lower or plexiglass to head. Better ventilation with prescribed regulated atmospheric environment to perhaps include real time and monitored olfactory sensing through ai.

A burn offers at kitchen on eight eight once in the bbq as the process releases oils internally, flip and cook other to style with the rare and mediums selected. Hurt those skin positions again. Quick flip, double time flip, don't toast too much because large amount of multiple orders take time to tend to order. Wash hands. That's fifty count meat. A clean plate of new order patties. Personal sinks on line. Hand marks must be accepted, the tingle of grease on the forearm, a forbidden touching area unless you double wash.

Grocery deli often have the best of a fried and battered good such as chicken. Quality and style very greatly. Safeway winning in best each, baked, fried. Yet as a food giant, waste and quality management simply means higher quality. Walmart and each of the other chains are staffed and the price is right.

Higher quality at these positions simply means have a timed batter dipping process. The chicken may rest in oil or marinade within a refrigerated bowl. Chicken of this amount is large so a proper holding count for fry with a cold storage stocking method is necessary. A holding time on foods. A cooking time on foods. Each of the processes in the chain must be accounted for in time. Cooking and quality managed through automation simply means a comfortable communication to employee. Modern times can be a flat panel display with a tactile button interface. Timers for goods frying.

Increasing quality means managing it as a new position. Fry chicken cook as a focus and secondary non customer work. This is argued as typically all deli employees seem to be on call. Quality problems arise when even five minutes are left in the timer. Work being done in that time will be left for a minute while the fry basket is emptied. Marinade batter. Selection.

The work is tedious and requires much more detication in ones body control. The greatest thing happens in that the preparer feels compelled to speed up. As a pay requirement unit cost to customer must include a sizeable finance amount to employee. Food is a very personal item which needs two way communication. Each of these sets of problems need attention, especially the money provider - customer. Even slogan text or video ten seconds can invite the customer to the hands of the fryer.

Professional Grillers

Smoking grill rentals with bricket and supply purchase included. The transfer of all the supplies from Walmart to home is a hugh time saver. The cooking processes are done professionally. Food preparation is the problem to solve. Before it was tasked to a family member or team of them. An area of allowing the goods to be combined there is a hugh and almost impossible to solve. Sanitary health requirements being top.

Providing a selection of known grilling methods and smoking options. A selection of known marinades from store's database. A selection of meats. Clean cold storage management. Butcher. The work productivity is tasked to grill smoke timing and fryer for the micro task. Customer take away and even restaurant supply will be a proven market that commercialized grocery stores can effectively manage the inventory for as a shared resource. Yet the greatest reward is lost by making the position a corporate one. Having the grill only position where they are likely just sitting around in the white smoke. The usage of fifty smoking grills is a fire hazard and must be secured. Perhaps a dangerous task for off-site in a area.

When they visit for their long term order fulfillment, likely to spend exclusively with planning at the chain bringing a hammer down on fast food and dinner restaurants. As the main course provider, simply the focus of the restaurant cook, now handled by more focused longer term cooking. Heat distance foil pans, vegetable and oil, foil cover with small slits for smoke. A drop off in temperature over time. The entire process on a timer and information system. These grills may even have a camera mounting which identifies it's contents, be locked to prevent tamper, have shutoff capability, coal, wood and gas effectively can be managed through automation. A water supply. The amount of coal and wood more accurately found to be number of briquettes, etc. A customer pickup from the grill can be possible but difficult to time.

These are types of cooking processes that any restaurant would outsource because of staffing. The combination of their exclusive meal compliment making is the hugh and laborious task. If they could move smoke out they would offer it and it is the most popular choice. But fault tolerance is a key problem. Delivery pickup hot pack.

The restaurant menu ordering system should link to the long term cooking order fulfillment system. Sign restaurants seamlessly to preserve branding of the establishment.

An order fulfillment system which also publicizes it to a employee member program where they have specialized grill equipment. They live in the area and are paid per task to fulfill the grill requirement from the given cold storage bin. They drive back to the grill location and start the process of precise timed cooking which dings to customer when done by grill equipment. A remote long term grill operator and delivery person.

Voice recognition spice and measure spice rack for multiple amount prefill. More suger vs etc allows one to have to design the bins and amount sizes. Yet most likely. Spice blending, mixing and spray gun. Compromise of critical intelligent decisions can offer a two quart or metric domination. And smaller bins where amounts can be transferred through high power vacuum to stainless steel to dispensing tools.

AI methods, Kathy is the waitress, took fifteen order from a large guest. The fryer need fry's because there is not enough in the common temp fried and will also need a few other things. Typically Kathy does not do this but is not busy and the task can take from one to four minutes. The employee workload and helpful additional guidance about where it is, even with a thirty second manager video of where it is in the array of freezers can guide an employee through the task. Ensuring that the employee is capable physically and not endangered by telling them to fry fifteen orders of fry's their first time out.

Allowing input of additional work shows value of an employee. Video recording of work being performed. Video, audio and employee interaction through their phone in a sophisticated application with tailored interface can empower organization. Jump burger or steak fry is quickly entered in the waitresses cellphone. analyzed for types of environments must be trained into the hmm databases.

Employee Interface Technology

Cellphones and some types of modern devices can be used as the interior of embedded device. Specific software, OS kernel, will be designed. The use of device drivers and integration are Linux drivers operating in all current devices known as low wattage computing for Android, and tablet. Any device the customer may buy from consumer grade can be employed within the system.

Germ Measurement

Verification of sanitary level as per best practices is a major target for new data acquisition devices. How can this be accomplished. Time of preparation, holding temperature and amount of lid covering time play a major role in preservation. Yet there are other serious effects the chef has on this food. The chef is a human being and that causes biological interaction. Most contamination comes from transferring ingredients from one place to the next. Over other bins, countertops with hands to it's prep area. Wash hands and fresh latex gloves are the industry tools. The environment causes contamination of cross foods.

Timer support for terminals or video card HDMI that have tasks of food preparation that have to be cooked a certain amount of time. Baking, and thawing, boil time can be assisted through device communication to the business database. Other items have to be cooked until the very center has reached frying temperature. 145, 165 and 185 are common farenheit measurements for battered poultry, fish and specialty meat pies. The integration of timer support can also provide additional directions to after order such as using the pepper grinder in slot four.

Labeling of items may also be important. The capability of not having to control a miniature printer exists as a product offering. These labels may be used internally. As a qr code, it can link to a tracking database. Input for these circumstances of large scale cooking, should be welcoming to the employee. Voice is most likely the best hands free. In stride perhaps they would announce 2 lbs pork cooked. The activation word programmable. Historical contents of a cooler is typically the same.

Operating mode changes directly related to customers. The amount of success a service is speed and accuracy. The amount of stress people feel and express are linked to their personal desire if it is a development of their heart. To augment the tasks would be AI learning methods of how to best use the employees on hand for each order. A line of burger buns toasted, buttered with stack of vegetables, condiments, and cheese. The two operating modes would be one usually cooks and prepares a unit. Three or four units make a product. The distribution and timing of each task an individual metric. In high demand times, tasks could be distributed for production efficiency.

Book international only if music selections can be from a list. The collaboration will allow both guests to hear a selection weight based upon occupancy but allow home grown music to be played. And even people will come to see these new people live music.

Assistive cooking technology such as real time object cooking tracking per order. Using exact print and order read

An entertainment agreement to use very little room and have a dj perform is selective of those that employ their work as a program. A one panel display with drum pads and a synth. The marketing system need to sense real time the there is plenty of room. An SMS message to locals who frequent the bar an advertising option. The sensibility and reliability of the message perhaps unleashed due to their query. I want something to do.

The use of each refillable paper towel roll a suggested order compromise handled by shopping bidding and quality war. Increase in delivery frequency. Adjustable order and storage capacity tolerances. Sensors that are enabled to easily attach to the inside of current vestibules. No nonsense registration of device using remote programming means

Cooking remote control with grease buttons and text to speech. Magnetic solid hold. User can program buttons.

Equipment location as a soft name. Effortless tracking down to affectionate spoon names. That measure right ladle.

Impromptu measurements approximation by visual recognition of liquids being poured. A calibration is knowing the size of and capacity of the container used.

Visual recognition of vegetables loose. Inside the cooler cameras illuminate based upon multiple input and historical deduction. Zucchini and cucumber, lettuce, green cabbage, limes, potato fries, prepared containers, counted arch as performing.

Image Analysis for Inventory

Deductive inventory image analysis for cupboards is a casual but understood aspect of the business owner. The ability to walk in and know that the stack cases of cans, while not visible as it is under fifty lbs of rice, is still there. As a closed set of items, less than fifteen, or a gradual increase, the limited domain allows much compression for training of machine intelligence. The states of a good environment and warnings of intrusions.

As an accounting method, detailed measurement can be extremely useful to all of the suppliers that wish beauty to occur. The love and usefulness of their product is now a direct management capability of their position within the business. Storage, preparation and cooking is a trackable product with software development. How much space is going to be used. What is the temperature? And of course the historical usage rate is securely published as a unit to the working supplier.

Each good such as dairy and perishables need specialized accounting. Spoiled milk in mashed potatoes is refined as aged cheese. Just drink the entire three portions of French vanilla. The boss brought his own from home macchiato. Lumpy buttery curdles with excellent butter. Premium butter. At least the salt is in balance in the soup after multiple attempts to communicate.

Is there a day in the kitchen where nothing is burned? Stucky bottom blackness. Cream and egg metal meld denser than flan. And okay punk music is played to stiffen the load because of comic relief and those thrill chill collectables. Music such as Offspring, the scraping noise to remove the fused pork made a type of erotic dog bark. I felt compelled to turn one of the big frying pans into a type of scrubbing guitar when Stone Temple Pilots "daddie" was sung. There were different acts for each song played. Rapp music, most popular was embellished with the new brush break drum kit. May pots, glasses, spoons, scrapers can be used to create sound.

The grey on the dishes is not rubbed off white. A two minute and fifteen to thirty seconds scrub per dish for those packages to customers can remove this. Did another today at a whim, front and back. There is not time. At the end of the shift a Marilyn Manson. Should you complain that two free doubles are too small, plus getting six bucks? Bottle whiners, just slap your self in the face after a bottle of whiskey and good to go. Eight hours shift to taps of dishes and contractions designed to clank. Walking with four glasses that tink in a syncopated and melodic manner. Each a tapestry of refined customer service. A team supportive of each service part provided to be quality must be asserted from all levels of management with a hierarchy. One

shot for each burn night caught by dish washer. Presoaked pork, with the meat pulled tentacles aloft in the blackened salmon water. Is there a day other than Tuesday?

With food preparation chains of unit production measured and documented for each business, a supplier has butcher machines which can be calibrated. Known that cuts of pig often contain a skin fat on one side where it is rested upon roasting is removed if baking in marinade. Just one extra half inch of trim can save about a daily thirty to forty minute hand task. By allowing the supplier a useful means of study, a competition may succeed. Because all that fat is thrown away.

The number of whole marinade steaks, chicken, and others by visual counting of work being performed. Weighted refrigeration racks for per container deduction of time based usage records. Slabs of whole ribeye and beef to cut for butcher to grill should be deducted on analysis to form per order status accounting and projections

The owner of a family restaurant is glad to have employees for the mundane tasks. In the scuffle a box of frozen stick was left outside the freezer. A technological AI system can solve and inform the problem through machine learning.

When businesses coexist beside each other and share resources because the owners are married, a distinct pure business relationship exists. A morning coffee shop with shot cannon coffee steamers. To the left a steakhouse. The applicable inventory sharing arises in counter spaces for mornsiding side goods.

Investing in a full order breakfast using the steak side's cooking tools is a matter only of dependable skeleton worker's. This is a designer, publisher, manager, and cook position. Don't let the right manage the left or vice versa, it is a matter of space and tool rental only. The biggest hurtle is having the complete shift change over from morning to night. But a new connecting doorway is an easy concept for the steakhouse to agree to. Therefore the last full breakfast must be at ten. There are methods to change this but intermingled staff between the two businesses.

Businesses that incorporate their own shipping and chain management functions of food preparation often operate quicker. The duplication of simple cargo and thermo shipping across the board in economy is a severe waste of resources. Newer inventory companies such as Sysco are industry specialists for multiple restaurants. Providing mechanisms which also tie into infrastructures such as Safeway, Walmart as a seamless cost effective sharable order fulfillment process provides progressive resource management. Solutions which integrate into the inventory and seamlessly manage delivery, quality and cost are desires.

A nighttime exotic dance club with amazing computer controlled lights with beautiful LCD projections can exist with private club membership and cover charge. A good night spot open til four am with no drinking and drive policy. A entertainment for the non drinkers driving. Those banded ones. A business which enforces these ethics strictly are in sure agreement with senseless life loss. To create a progressive interlude where only one drink may be passed by waitress. The LCD shifts and music lights so that ease of passage is had to make another order. The big party drinks. And the a moment of party engaged left right question and answer B's the staff. One minute arcade then back to block techno drum and bass Pandora tes la rock radio. A style of the night. A new backroom bartending where staff bring made drinks. A complete setup of a party bus is available. Management of the service is sure to be valuable and therefore long term community funding past a mileage limit will be a asking. That is loss of such service is the amount of death by making drivers assume responsibility when they should not. That is, safe driving never occurs after drinking, buying large stashes of it at odd hours, why is drinking and driving anonymous parking lot camera feeds can supply a host officer. To date and sip shots coverage in the bar. With facial recognition car driving proving the occupants in the bar yet the driver not a drink can approve operation of bars to thrive. Advertise as a security concept. Investigators informed can be precise in their approach. As a collaborative video surveillance network, the stop over at the liquor store and convenient store has a wonderful approach to strengthen the case.

To easily accomplish the communication, a set of walkie talkies can suffice along with texting to up scale income. Typically a restaurant business would invest much startup on all of the tools necessary. The ability for such coexisting and financially agreeing endeavour exists in no other type of business relationship. Sharing frying pans, those dinged and black on the outside quality tools is cost effective.

The ability for computer assisted work to occur is primary for the digital domain. With the addition of menu items untold of in the small town for morning time service, the business system applies publishing interface updates to the existing registry. Publishing of business assets is a public object which may be suited for directory listing. Providing advanced interface summarizations for intelligent shopping systems that are responsive to the task.

As a intelligent POS system it should start marketing in the local area. It should study surrounding business and community. To know what type of planning is involved in a visit because of earlier activities. For example, in extreme heat of summer have the ambilicord cold air pocket entry with oxygen refresh. Customers respond better than a cold drink, second.

Phone ordering via cell microphone using the tailored dialect of the menu. Outsourcing server solutions can be cranked out by Google API platforms. However at the cost of network traversal. The ability to

Wearable buzzers and signal without display and one button for timers. Two buttons with line display. These simple devices can allow your restaurant to be published with credentials that are measured. Smoke detector alarms during customer visits through audio capture. Burns, dish clean quality, food prep sanitary level, and other measurable attributes with modern computing published for customer monitor.

Intercom, viop, and roaming order takers through headsets and registered devices. Devices that are wearable as fashion make useableably a key design concept. A necklace or large arm fitted projection display can save the ultimate when both hands are required.

The viop enabled business connection provides an integrated panel for data publishing for on going calls. The caller may receive a sms, email, fax or url link to digital data published in their personal computer. The facilities are typically used managerial but through software data framework designs, other roles users may incorporate digital data communication. The ability to provide mailed letters can be an accumulated task for the desk.

A label printing and packaging of to go orders is station space oriented to make sure packaging is free on the outside. Bag tye with label wrapping seal. A quality packaging closer should track and signal. The food should always be warmer if not picked up immediately. As a unit, the holding box should allow multiple orders inside. The items are packed there as a part of the station. The ordered is to be labeled with adequate or decorative information on an order by order basis. Bags that have the contents and stories directly relating with the customer are possible. Yellowman bags for the dread jerk order. The ever-changing dialog of art a target of change and development . Jokes on containers of Chinese soup is that is always printed on the bottom of the cup. A cup color printer is essentially for personalization. The space is highly individualized and free of current rental. It is a physical product of secondary temporary use often lasting longer than the contents. It may be in view. development of AI and human input packaging systems will be a novel disposable available for per order intelligent advertising. With possibility of customer pickup directly from the front portal on some models the security is customer linked. A station of bagging and printing is necessary. Often an afterthought the most lucrative customers want pampering. Allowing them self service secure pickup that is precisely scheduled is essential for the customer base..

Printed cards, promotional flyers, and crafts are huge mainstays for community based restaurants. Along with integrated publishing, a very accessible and template programmed oriented approach can allow the business manager the capability of data publishing. Preparation recipes, card layout, and ornamental designs with a professional appeal. Employee direction wall signs. Binal labeling and iconic graphic representations for business.

Multilingual communication as a tts service using natural speech production engines and device specific interface. The restaurant customer machine translation. A smooth arrival, seating, drink, and order. When a customer arrives at a language unknown restaurant, the customer should be guided as a host would expect. Perhaps since the phone is linked to the restaurant POS, a synchronized meeting can be postured to make the visit a tourist appeal. Accept covariance based on origin.

Music control per employee to synchronize announcement times. Quality audio frequency response for enticed motivation. Advanced noise reduction using DSP to subtract noise such as cars.

Customers may easily access restaurant information, track order precisely, and connect with the business for the use of time left for pickup, delivery, or directions. Web site reactive (size and interface scaling). The five minute preparation time signaled when the customer phone was near the store.

SMS orders to phone when started cooking, or almost ready. Customers may SMS to a chat AI bot for relevant and topical restaurant information. Such as meal composition and nutritional information.

To pay transactions using card numbers is insecure using SMS I think.

SMS in restaurant business can be used with system automation. A command bbs style menu system for employee roles and management.

Voice mailbox and system category for business with intelligent attendant. Phone call to order or make reservations.

Better microphone and sampling of drive through input.

Can log and relate audio to per order.

Announcements, work, tasks and praises can be summarized using standard audio story telling techniques.

Text to speech per employee personality. For AI tasks.

Remote order taking for drive through can provide better management of business persona.

Customer kiosk as order entry. In some restaurant settings another type of customer kiosk may be appropriate. Therefore publishing of interface building technology that encompasses the many needs will require deep study.

Branded gaming controllers and media devices. Third party inventory placement provides profit sharing and automatic no cost refills. With a per space camera, each manufacture has the opportunity to study and at a cost operate physical on this space. With advanced image analysis, inventory control entry points exist.

Trash cans that compact the wrappers and food preparation waste easily is a time saver. The solution an easy mechanical solution. Perhaps bolted to the can. As can, it usually occupies a space regularly. An industrial soft tork pounds attached to

the tested stainless steel workspace. A small motor with built to last design. But not over designed. Even a metal lever which through a smooth gear and chain system allows the non electrical but mechanized tool to be cleaned. The type of trash flow vary some but mostly bloody wax paper, empty plastic bags, sanitary towels. that just needs to be tucked in. Very little weight. A vacuum feed can save some mishandlings. The sensor inside measures amount and is registered as a kitchen device. As an AI model, predicting when trash will fill can be well informed by business analysis.

Floor cleaning of these environments need water & scrub sanitized to lift and then flood rinse. As a two step process the drain system should be able to be opened and closed expecting a nugget or two. A water system with coverage throughout the restaurant allow for automation. Robots that vacuum and maintain the floor can be easily introduced with built into tile coverage and specification. Vision assistant in robots is a research field requiring more expensive algorithms. Large tile is best, other grip surfaces are typically not necessary, not too many spills. Shoes are made for these environments. The centralization of robot intelligence is useful for service and replacement parts. Camera arrays will be a sensor input and environment jobs already planned.

Yet robots are still of the future. Here is a list for those motivated employees. Areas for extended weekly cleaning to beautify and make clean, sanitize

- Yes the obvious stuff such as grill, pantry, cold store - top bottom, racks, walls. And grill melt boil. Kitchen area. All food, buns wrapped up. Set rat traps in five places. Washington DC has some of the best looking pros. Like fry baskets with leftovers are the poison. Jump jumping from cage to cage in a beautiful array of clawmanship. Tasked, secretive from view, ally cats for over night, a team will sooth the problem.

For the preparation of regrand opening event focus on these items below with new hires because the old ones are too lazy.

- 30 minutes or less. Front walkin cove, door, door jam. Under bench and wall standing height - get smudges off.

A welcome area and front door. Down and then forward perhaps the gaze might occur. The wonderful.star willing to be pampered. Even a walk through to the table. How to allow one to be seated. The temptation, amount and requirement of display during seating embark upon a customer relationship where one can draw derivative information from. Expectation to pay is a concept directly related.

- 30min, White walls next to tables. Clean with bleach and water before tables are wiped down by others.

The bleach smell was a terrible idea. A supreme suppliment offers that individualize care for a dominate human sense smell or olfactory be surprise at a restaurant environment. At table. A smell distinct from food but remarking of a prize,

- 45min, outside patio scrub, tables and squeegee out to lot. Use some disinfectant.

Same with scent amount and selection.

Customers, it people, process all surroundings using various sense input to cognitively measure the amount. What amount? The very one you are trying the cover. So invite the explicit domain of a cafeteria and promote passage through health standards. Real time measurements

- 25min front sidewalk water scrub.
- 45min bathroom saturated water cleaning. Walls, corners and baseboards.
- 15min wall hallway to customer bathrooms. wipe with water and cleaner. not disturbing paint.
- 30min, holes in bathroom - 1 hr or less prep time
- 45min, kitchen floor scrub - entire floor, with brush and traveling water hose
- 1.5hr, dish bleach
- 25min clean back door and hallway walls
- 45min + dry time, white paint touch up on customer areas without spills and masking taped trim
- 20min sweep front and clean out planters
- 30min, wipe outside furniture, tables, chairs and fencing
- 10min, microwave up front
- 20min or less, bug lamp for flies install in kitchen.
- 1hr, table by office is unnecessary in the way. reorganize
- 20min, sweep and clean by dumpsters
- 20min, cleaning employee couch area, sweep, dishes, trash.

- 30min or less, mop sink clean to bright metal.
- 30min, resurface sand next to mop sink
- 30min, paint and water paint coat next to mop sink.
- 30min to 1hr, clean air vents above ice cooler and any other
- 10min, clean lounge / pantry door till white.
- 1hr - sanitize pantry walls behind shelves
- 15min - clean light switches and face plates
- 1hr service area cleaning shelves, table tops, behind and under items. Move plates cups.
- 1hr lights on ceiling and frame. Prep cover dishes etc with plastic.
Prompted to capture an image yet business to remain anonymous. Kitchen equipment ceilings and walls.



Plus cleaning the front deck. A focus.

Completed took seven hours

- Lights and decoration change weekly
- Change and replace bulbs
- Install better sound system with transducer orders from parts express such as vifa.
- Low signal to noise amplifier
- With even a sewing shop near you, have covers made for the booth seating.

In reality, these items increase customer experience and hence perception in food quality is minimal. No burnt and greasy dust ever gets in food, the vent is one way suction. Out. Most important is the invisible germs bacteria around all of the cooking and order prep stations. Too many chemicals can be toxic to breath. Unfortunately only one type at a time is comfortable. A select degreaser, spot lights, and a sponge mops can evenly grease. Make sure to cover everything.

An automated bread and bun maker from raw ingredients. Or mostly likely a toaster connected with order and cook's timing. Has to be 100 percent reliable. Just preload a wrapped six count if buns can have five by six loaded wrapped buns Capable of complete machine oriented operation by person.

Programming Logic to Feed people with greater Care

What will increase quality is that which is known already. What makes batter stick to chicken more than any completion is wrapping individual pieces and cooling them. The cooking process thickens the batter surrounding the plump healthy protein chicken cutlets. Popeyes has a process. They have the beans. Have the corn. Have that dirty fresh rice. Why forget the southern fatty green beans. Duplicate and commit to quality food. Breading for wings and fried chicken. Spice and marinade select.

To incorporate game play with precision, speed and unit production is useful for employee management. The boredom is continual to be forgotten about. To make the memories of those houses in windowless rooms, chambers, happier and also rewarding for work productivity is a new century focus on the employee. With a swipe gesture of the spatula, a sound byte plays that is useful for team cheers. Burgers that whistle, incorporate slang from their favorite music and many other imaginative audio stories can seduce happiness. A light show. By incorporating the facility to be an employee preservation intelligence, activities, measurements and extras can be linked to music and entertainment rewards as a company deal. would Metro Golden Mare MGM studios relate specifically for digital movie rentals from your restaurant name dot com. one in ten win a digital prize. A download link with electronic sixteen digit entry code. Alph numeric.

A watch once device is one that is customer owned, replaceable and embedded for digital rights management. Production for this specific purpose without too much extra is essential. Customers are enticed by the movies that you suggest. Have the viewing audience prepared. Customers would like to be shielded or given options for their culture of being hosted. An enticement and food offering exists. The machine has games and works offline. The form factor the machine takes on has great effect on cost. As one with an OLED screen it's simple but costly. However as an HDMI mp4 decoder of a stored directory, the device is small and can be easily used at the customer's entertainment center. The preload of movies can be on each device. As time progresses, the movies unlocked by onboard software. This is useful but requires planning. Books, audiobooks. Can get these from the store as a product for digital gift and media reception. Outsourced to professional production. Smallest digital Bluetooth digital radio.

Business system artificial intelligence systems help smart employers with information they need to know. As well provide suggestions on overall workload tasks. In a business that employs twelve people, resources are scarce while each employee knows multiple tasks. A task is one performed exactly to produce the manager's desire. As an expert system designed around the restaurant industry, tasks can be summarized one at a time automatically by the software. There are many natural decisions that can be made but isolated to the business operations. New methods of food preparation based upon scientific rates of food freshness can be calculated by the system. The system provides communication with employee for simple tasks using a unique likeable personality.

Organization is key and of higher value is the accountability of the food preparer. Often organization and room provide the biggest benefits to large and quick employees. Invest in watching to learn and improve. The best answers can come from merely posing a question. Improve quality speed. Motivation can be geared to direction

Imagine a story told for each customer given two sets of media nesting attributes. One is the person and another is the restaurant. The perfect opportunity to have a good measure of the composition of interface. Some customers they would dash and dine and feel ethical. Two folds of the story of breakfast where commercial organization is found.

Meet the Team

Employee behavior is important as it is a public place. Typically people that say what ever is in their mind as casual conversation are not the best employees. You have to be tolerant and not frail but in each endeavor harmony may be found. Employees with multiple strikes, disassociated, told they are not worth the money, door is in front and engaged in listening to curbed cursed anger. Bad employee and wasting time doing extra at perhaps a faster pace with more errors. The panic sets in, he could get in a punch or two. To refrain from peaked violence is summoned by merely being absent. Pickle slicing was irregular, missed quality control, and with a bottle in celebration grievance to those yet to be betrayed is forgotten. The business running better with the ejected useless employee. Yet the origin of the problem is offset tactically as an interior thought transfer of those less capable of clear cannon thought. Or even acting. The company products are no longer produced using this former employee.

Employees deserve to be happy and choose to be there. Ultimately happy or perfect in the academic sense can be subtle. Such as one in an acceptable happiness, but thinking about other types of happy. The young sing and dance. The old are happy to complete the tasks quickly enough. The experience of each employee is different. As if in a model of expected proceedings. The concept "rules" are in context but never cover behavior. This is learned..How to act like an imbecile. Describing how to glance and what not to glance at. Animal attention period views, not really noticing but field of view, you could move your eyeballs and just see. Nope keep straight. Or rather just walking about and sizing and tracking objects, customer pops out with hugh open shirt for model views. Glance down automatically.

The same motivation one feels at winning a competition is instilled within everyone there in a restaurant. Start, go, stop. People love button pressing, yet this is not tolerated as per function. The buttons of your soul. Events such as kitchen counter culture allow some employees to seemingly control the lifeblood of multiple companies. The young, old and each person

wants respect as a team member. The evaluation of workmanship, is equalized by any position as one absence causes severe disruption. The behaviours are from normal human pecking. Such as employees shoving one another around, yelling or kicking one another in result. Yet often more occurring and harmful to production is emotional control. The give and take of power, the innocence of being drawn into a plan and having it succeed in symbol form. Such as winking and caressing pannies while chatter flirting in high voices is a severe behaviour elevated one feels while at work. Their stature beyond the gathering of tender but as a social coworker whose life is shared. Their pride, and truth above teenhood.

Human behavior is a tedious and detailed project for one to monitor, yet the answer lies within the person behaving incorrectly. Slamming the grill top down because he is mad at other employees cursing at him. You stupid blank, grilled homies, not that. It's not cooked you blankety blank. You cannot stop but keep going and fix it. Later that fist fight over nuggets seems too simple to talk to the cops about. One must elevate tasks in the snotty nose purity method. They come back to dish alley about mashed potatoes on the plate when it is already put through sanitation, wipe the small portion off.

These select employees have to be tuned to bump into each other, yell loud enough to be heard, and have a working personality. To cope is such variety of concepts that it is appropriately deemed the human social entanglement problem. People that do not like you, drug addicts afraid of getting caught, the group will have their fun because you cannot leave, there are twelve other people. Nerves are often argued as a summary spot but ultimately these are merely recognized murmured communication. The elevation of the legs, speed, limb control, and face elevate the study. Sling a burger two feet. Smack the small burgers extra hard to raise grease from the dead. Some people lack the ability to be studied by key stressor means. The dust from teeth enamel and redness of the face is a definite sign of a border. Motorcycle gangs coming through the drive through.

Natural relationship must occur as part, people have to be friendly to one another. Have the ethics that they are controlled by others in producing the restaurant's products that even a fantasy environment be in place. People have to tell you good information. Winks and tenderness, the rejuvenation of pimple faces was my wake up call to save myself from destruction. Drinking the blood of the young is a fine dynasty service industries are entrusted to. As supports they are task drivers for the older, often handling running the finance and are in the top spots.

A system that provides an integrated approach for emotional accountability between two employees and buttons on their head phones and drive interaction to solving problems. Hours after ding chimes and measured simplified input can cross reference employee and productivity. The mean faces of coworkers last. The audio giggle and new types of emotional guidance from the headphones can be emotionally link to music, short one liners or statements from a manager to the conversation on record can allow far reaching management skills to take place.

Managers and other employees stick with anger management. People like tests. The grimace as walking by suggests that temper is a control. Concealed weapons in conjunction allow managers to act like police. Throwing a bag of hungry rattle snakes through the drive thru will require losing a few dollars while you count the extra to make more time in a movie is mildly humorous. Public health and the grill sanitary are my tools. Show me the streak of anger. Grill steel blue. Bike to the home office just like the Bar S hot dog plant also in Texas. I say yes to conscious. The Huffy bike plant is still the final dream.

Employees that are high on drugs or intoxicated are still able to work. Typically drug use does not effect production enough that customers notice. Some restaurant locations are spots where drugs such as methophemes, speed, cocaine, and heroin (aka horse) are distributed to minors through the drive thru. Undetected by police for months. Manipulation of coworkers is a way to hide these extra happy meals.

Mentally ill employees should be managed correctly and not confused by coworkers. Incorrect forms of communication disrupt the focus of these employees. They might be angered even by the filling of a container to soak. Afterwards slamming the dish washing door hard. Handling the scraper with quick agility to remark of the fast and potent dish washing speed. They become the target of ploys for entertainment. Someone might give a psychedelic drug or decrease cognitive abilities through modern chemistry. Society must rely on the good nature of people to have a heart to support employing people with disabilities.

Fighting by managers and employees is common. While a typical restaurant fight is much less extensive than street or bar fights, it can be very dangerous because of equipment. A corporate entity may have even a protocol to manage and document the incident. Another issue is that the manager may lose the respect of co-workers. The goal is to keep the trusted and trained manager, so a system is in place to primarily block and prevent damaging actions associated with law enforcement.

Employees that have severe criminal pasts and clean record employees all work together. Many times an employee convicted of aggravated assault or even homicide may be a team leader. Social behavior in this realm is geared different. While cooking and order fulfillment a direct business task, the functions are carried by the experience.

Analysis of the socialization problem, level of escalation, and customer contamination. A video game involving the two employees, the situation, and a proper winning solution. Audio jokes from comedians spot checking the corporation slamming employees over nuggets. The chicken bruiser. Psychotherapeutic value in the interaction of audio, allowed call time, employee reward programs, self help books, anger tonal control mechanisms using evasive pink noise, erotica elementals for behavior controls, and adaptive frequency sweep behaviour modification.

Many things with human interaction such as problem communication exist such that the display of the effects must be magnified by studying the body language available through image analysis and context using a machine artificial intelligence

database. The context control to summon further inspection to verify false positives. To have a curse word and a jingle buzz would be a resolute course.

Management of employees via phone call and sms communication to ease not showing up. Developing a pattern and history enables soft management. Providing the system with content which is distinct, suitable and rewarding for the manager to use in circumstances to converse with the employee. The strike system is a form from the past ages. Employees are valuable because they can develop with dedication and articulate knowledge products that are directly enjoyed by multiple customers. A system that allows employees to make up and erase some types of incursions and be tracked through course ware or extra work provides positive accountability. Some points may be erased over time such as showing up not intoxicated.

A refined customer attendance and anger management system can save shocked simpletons because Chris the customer is extra testy instead of tasty in mood. Providing demonstrated negotiation using a multimedia approach can backfire but with the right attitude in it, a status of level and business support can train behaviour. What is expected of the customer and the employee is already determined. Rarely will the employee make a mistake less than five percent of a very large transaction group. Five hundred perhaps and feel confident in their ability to serve. Employees should have a human social effect that has a rudeness level appealing to their awareness. Other customers will be enticed and rewarded by the good transaction behavior they may have. Avoiding the embarrassing situation the previous customer had. With the proper display of image analysis signage the story of the customers time could be elevated to a cross country comic customer. Other customers could interact with the mad winner through anonymous means within a social shopping identity network that the one angry customer belongs to. Intelligently entertain him as he is at other stores with symbolic cross reference material. Beastly burgers.

Imagine the system installed at a large biker bar. Four fryer, oven, grill and eight stove burner. Seventy five seats and a large backyard parking lot. Best chicken wings, thick, marinaded overnight for stuck on flavor. Cold breaded. Customer comes up, gets mad, the subwoofers and sound system should be integrated with a response. Perhaps a series of motorcycle sounds and a gruesome but recognized slogan announced could give the customer a chance to rethink his elevated mood. A sign displaying the summary system in the sites computer generated projection.

Entry and readout is often less refined compared to customers who want detailed views use high definition screens. Better use of CGI

The interoperability of the customer having control and order over their desired goods should be very large scale, six feet wide, upon the wall, countertop and even ceiling. The human portal attendant as cashier, smiling, community identity as a figure in some towns, a coin changer and menu helper. The three feet wide view the cashier has is a controller. A multimedia show organizer, an order view organizer, and business portfolio history of customer activity. The soft generation of content, changing is necessary. Turn those fun baby moment on for the new born that just came in. Or a birthday, celebratory football team member, honor student, or vampire.

A set of tool technology for beautifying the exterior. Restaurant lighting and sign remakover.

Robotic Space Saving Black Box Kitchens

The convenience store model serving fast food has a sincere opportunity to work better with customers than many modern food businesses. The ability to answer the query for quality fast is offered by the planning stage of locals or others visiting your restaurant. A heads up of what they want by signaling their visit. If customers expect to come into the establishment, the distance of the cell can be an input to calibrate service time.

Management of cooking tools and sanitary environment as an automated task requires planning on what staged points exist for the restaurant model. Such as menu service, the selection of items being served, have to be prepared ahead of time. How much and what items. Yet because of more granular control over a task in machines, the incorporation of it as a service provider should allow tuning it as a human would. The owner reasons cost, time, clientele, and purpose reflected in a plan. Time especially is regarded as cooking and preparation. The machine software should recognize the plan or able to form from the input format a comprehension held in data structure. This allows automated self management. When to shut down. How many people are expected. Cook two more potatoes or not? Rate of people expected. There are many apparent sophisticated situations to a computer but easy for a person to consider. One serving of mashed potatoes expires, make two or three more to meet demand. Time, history use etc. All ever realizable by human. The ability for people to design these into a plan can provide an automation of multiple cooking tasks that scale according to demand more quickly. The expectations of the customer are higher when wait times increase. Waiting times are extremely accurate. Fifteen minutes is the human time wait call-out.

Customers may want to plan from complete freshness at the arrival. Each component made in line with delivery time. Yet some components, corn bread, adds forty minutes to the order. Providing mechanisms for the tools to be instructed seems a natural interface. A balance will have to be in place optimizing production quality.

Much quality can be gain in this situation with a planning effort. Meat tubes and machine assisted cooking devices are very attainable today. Quality is also directly related to food topping items such as what is named food preparation. The manual methods increase labor costs yet maintain freshness simply because of daily cuttings. Cutting machines which slice and dice

to provide amount operation of the vegetable held within a storage bin. More granular control such as one onion when needed increases freshness. The machine maintains itself in washing interior as a sanitation function.

People, managers and hierarchy general managers in people food chains understand their tasks in summary. Often wanting success, cutting scope and simplifying offers little advance. For example, make sandwiches wrapped up becomes an assembly line once every three or so days. Imagine the task along with each other in the business being completed. Merely quality is decreased due to not wanting make as ordered. One person for each customer is likely model.

The human model in considering time avoids wait for product delivery of edible products. The entire customer service chain and a business's intelligent task work relies on a positive relationship between customer and employee. The concept of being nice such as hosting is communicated as a power rule that changes the confidence in delivering complex cooked products. This impacts food production companies immensely on distinct tactical levels forcing deciding making. Why are there frozen cheesecakes being resold?

Quality is at a standstill for many reasons comparing the reliable and granular task production found in very simple cooking tools. Rice makers for example with just an automated timer, water level and rice level provide a noted level of standard. Wood burning smoke fire grills that work for hours then stop. The meat inside moves about upon a wire frame carousel. Microwaves and ovens have the same automation origins.

Using a gas burner and leaping the flame because it heats faster. Proper cooking methods used each time to avoid burned bottom pots. Managing a person to change when it might be considered minuscule can be more complex than configuring the application setting one time or so.

Each customer can have a fresh order of fries, dumped from the basket fryer in plane view. The glass and safety allow customers to view as finished cooking by their very own moment in time. It is satisfactory that thinner walls aside allow five in line at one portal directly. Horizontally the grease allows by depth and heat one fry order.

Without humans involved, complete operations can be minified to fit in much smaller dimensions than a typical hamburger or taco restaurant. Perhaps compartmentalized for shipping. Many fast food restaurants provide bagged supply of these items already trimmed, breaded and seasoned.. A hot water style heat up process which bags of meat are dunked in while the bag can withstand the temperature. Or deep frying for a timed amount. This allows for freshness over time.

Drink and ice cream makers that don't fail and can operate twenty four hours a day. A cartridge 200 count drink flavoring system. But ultimately designing the tools and machines for a type of distribution of a menu and style of product. Maintaining the cost effectiveness and quality of entire food prep from large items. Cooking rice, beans from raw, roasting meat, mashed potatoes, hamburgers, steaks, and egg omelets. No sunny side ups and some types of delicate products are too costly for machine cook handling. That little speck of egg shell is not in the egg. A machine can crack and mix the fresh egg and filter out particle egg shell.

A grinder that can grind nuts, cheese, chocolate and others.. Bin management and movement indie the box to locations which are drawn from such as gravity fed dispensers. The location to change per order.

A coffee and hot drink maker. A blender for fruit drinks. A built in ice cream maker. Farm fresh milk, sugar, flour, corn meal, and measured spices. Roller kneader tortilla maker. Pizza roller. A device designed to be compact in interior counter space. Oven. Ventilation system. Cooling system. Self maintaining and remote serviceable.

The software control and multi tasking operation requires planning to function. But not an impossible task. Simply designing the capabilities of the tools inside the restaurant to function within a scope of food production stage. Movement of edible or soon to be items have to be measured. Boiling a pot of potatoes for mashed potatoes. A skillet with measured oil and butter etc, are monitored and used. A deep fryer with filtering system. Methods of serving the cooked items much less in packaging. A hot wrapped played package where it's to go and has handle. Waiting for intelligent customer identified pickup.

Intelligent menu and cooking system with stock management functions published to office. A customer will plan to go to Maverick Gas station and get a salisbury steak or country fried steak biscuit with incredible results. These items may take some time and therefore not be available. The machine in some locations may not make baked or mashed potatoes at 3am. Over cooking waste management and trash compaction. Machine closes down and goes into washing mode..a Fisher washer for the entire restaurant in a high heat rinse and scrub cycle. Drain.. Per order rinsing of previous cooking surfaces. Wall kiosk entertainment.

Simply after these specific food cooking rules are handled it's about entertainment nearby. Movies LCD etc. Robots dancing. Unfortunately most seating places are gone in the public. A new form of public environment which can be slightly controlled but used is necessary. The ability for customers to occupy a space freely can even be with the outside grounds. Etc.

A cartridge based liquor drink maker for bars that is extremely fast and will serve in glass. Load the dirty cups in, has a dish washer. Is an upscale tool

Waste management through recycling. Soups.

The ability for the interior kitchen to be designed for operation without humans lends itself to innovate space use to very high heights. Such as floor spaces have yet nearly half or even more unused. Underground even. The ability for each cooking element to be design from industry measured provisions gives base intelligence to the working composition. Yet the management of such operations are often viewed as something to simplify. That is cooking mashed potatoes once per hour. The fixed boiling draining apparatus is very fast compared to manual operations for multiple reasons. Frying french fries and speciality ring cuts, spaghetti string potatoes, and tailored chips. Each from potatoes, a mundane task that is very slow without automation. Water tank kept at boil or near. And tailoring the amount. Frying five pieces of chicken instead of thirty or fifty. Filtering oil and residue food particles constantly. Rolling biscuits at a timed pace where ultimate baking freshness is had. Thick fluffy golden brown biscuits, three or so every thirty seconds or five minutes. The ultimate had with branded composition much more often. These practices increase quality but are viewed as tedious work.

The system allows customer management to very sophisticated details. It allows the customer to be informed of status. Items may be prepared at times of arrival and tracking. The work.

Large tanked cooking oil delivery to a portion of a larger scale model is a cost reduction. A large grunt task is maneuvering from truck to the back door. Typically a schedule. A compartment which allows shipped items to be held and incorporated into the system as items or machine bins need loading. The most intelligent approach is designing the human machine interface to be free of danger and error. Allowing machines to automatically store the items in appropriate internal areas without error or struggle. A rolling input which the items are spaced out, in handleable form. Handleable form can mean the very carton the inventory comes in.

Compressed air and centralized vacuum can be useful in saving these types of force in installed modular machines. Digitally attenuating amounts to specific tolerances at the sight. Compressed humidified cold and hot air can be used in new types of basting and cooking procedures. Misting types of seasoning within a chamber compressing and mixing it finely with burned wood. As a graded misting device the rotation of nozzle heads can be one method to funnel multiple. Yet with compressed air environment, the delicate particles of spices may be harnessed to move about to a simple less funnel. This makes the design longer lasting perhaps.

There will be a limit to the types of food service a robotic kitchen may have. These devices are not imagined to have tiny fingers which form delicate shapes. More the devices will be established to perform acts of cooking with a molded service shape. Perhaps some problems are solved by types of portions being on select plates. Multiple mini plates fit into the service tray solves a distribution of product. That is portions of a meal are arriving from distinct compartments. The interior shelf movement continually moving up or down chain link upon a flywheel provides a secure manageable site of dishes. The chain link or cage and belt drive are designed to hold and pop dishes out on service trays. The main dish rotates to assist in service. Plastic disposable and restaurant glassware available. Multiple design concepts can erode the mysticism of a working kitchen of this sort.

When the customers realize such quality in cooking exists, a demand will exist. Providing very little competition and making existing companies struggle to compete. Robotic drive throughs as a large track where entertainment is viewed from inside the car. The new living room. Rides for the car in some places with large land to build theme parks. Robot burger theme park.

A huge and major downside is that items must be trusted to be free of defect. Rocks in black beans, bugs in corn, mushrooms out of cycle. Washing them is a common preparation solution. One reason companies decrease freshness one cycle to increase quality. A human will make better scans of input for safety. Ensuring that quality and error free. So restaurant staff that have the loading task provide this mainly. Into the bins safely where sure and sane matched tasks are carried out almost mindlessly by the system. This makes a better more cost effect machine to be developed more as a tool.

Use good tool design concepts and provide maintenance modes which are zero injury. A vertical dish conveyor as a central mechanism for operation ideally establishes height and transfer from different staged cooking or slicing. Object design physically within the machine are designed to bolt in at designed slats. Perhaps the device will exist in two environments, one more controlled without extreme heat while the other half inside the chamber. Electrical harness with control linking and published standards. Operating system awareness of designed machine. Development tools and system documentation. Modular tool mounting to easily constructed exterior.

Power management functionality with cooking and heating thermo management.

Serial communication is appropriate for data amount. Using good data structure format for such equipment functionality. Proper soft planning can save a very decadent loss of productive money.

Modular machine design can also mean fruitful and creative additions from companies that fund themselves to plug into the system as an option. Perhaps as an installation task on site. A style of blender. This also means economizing parts for multiple stressing reason. Cost. But yielding to a future maintenance task is wavering.

The conveyor drive allows the modular machine to transfer portions. Storage and use according to programming.

Sanitation style with recommended solution chemical and water temperature. Internal functions are shifted to the cleaning code. Drainage and dry. Restart cooking for meal types.

Ordering from the top down for ease of tracking during a staged preparation may be easy to understand. Flow chart the cooking process with the health handling standard codes.

Safety and hazard systems. Manual red button shutdown. Using non combustible cooking flames, electric fryers.

Temperature management as a common environmental consistency is locations can stabilize and save on electricity. Common heat for ovens, pots and interior can be aided and regulated by computer control. Problems may also be solved using modern algorithms.

Storage and movement solutions for internal bins must be flawless, non spill and clean. Utilizing space is necessary and maintaining health codes. And even better than a code but to please with better. Internal programming care.

Solve the quality freshness issue with moderate product visual appeal. Breakfast menus are the same at five am and at twelve.

Providing roadmap plans for transitions of restaurants to the system.

Knowledge of cooking may be had at the side of a high band stage. Or difficult to arrange quality distribution arena. Charged gps delivery robots make their way through the crowd, to the cell phone of payment wristband. Or any restaurant may publish they have a robotic kitchen. Customers will deduce a specific speed and quality. Products do have glitches but they are worked out, hopefully.

Racetrack from ingredients to product. Deliver the exhaustive menu now incapable perhaps for employees now doing the tasks. A research buyout. But with modular equipment the industry will thrive. The research site will be simply the machine housing, electrical design, base cooking equipment, water tanks, fryers, conveyor, dish design, software and operating system. The boring stuff except for the OS.

The workings and industry fortitude will embark to gather. With an established long term vision, next generation collaboration can occur. A solid core product housing and installment process with "hookups" to water, drink fizz, oil, electric can be a necessary purchased item. The design of sensor and equipment monitoring. Publishing to a form of coherent data structure package. Remote monitoring for quality. Inside box and out. World Wide Food Device Protocol. (WWFDP) Is that already taken? Reasoning declares more research to ensure the problem is solved well. Camera feeds of time based memory linked to product transactions. If distributor B left metallic balls in the tubes fresh hamburger, it is a terrible problem to solve. Shotgun from the deer meat hamburger is a possibility.

Accounting for machine use to predict wear and tear. Parts investment from investors can be paid by this type of data. To make a portion of income from each input within the system to be paid for by investment capital allows new ventures to spread risk. Yet innovation and focused production are independently and locally managed. It is explained that this may strengthen success but does it could be argued. Independent component teams involve many individuals which are grouped in a location.

Machine revolutions, turns, statuses. As a research system a Linux embedded approach seems best. Wifi web html and applet control. Transaction ready. Plug on systems for tailored customer views.

The usual progressions of system designs of this sort is to specialize and reduce cost. Corporate entities have this power due to teamwork and historical wealth preservation. The greatest wealth lies in the first solution which can be used. It is improved. Yet its presence can be worked upon and it has coverage to solve the problem. Linux might be considered overkill but replacing it with protected DOS is possible. Yet more solutions of data processing are inherent in a type of application running system. The mechanisms of system operation can be further tailored to a more embedded simple processing stack.

Possibilities of customer interaction exists. Variations and minuscule taste adjustments precise to ingredient granules. The software should provide acceptable variations that it may provide. Typically systems should provide a usable fitting to modern publishing techniques. XML, database server, web server, and much more can exist. The system could be designed well to offload publishing and high level functionality to other interface projectors. XML output. XHTML pages are the form of some uses of the data set. A default and template for the web portal. But rather than more technology, let us discuss how technology can improve quality of common edibles.

The greatest value is that people will be free of that and able to have a better experience in their job. While one may argue that less people can be involved in running a site perhaps even intermittently or remote monitoring more intelligent workers can be moved in. People control the ingredients and programming of the recipe. Meal and plate service is still a human task to complex for machines.

Clearly the road for quality food is ahead. The bounty of options to increase. The desire for hosting people is a completely different experience for guests based upon if it is a family or a corporate. The energy excitement and magic is present in the love of a struggling family. In the corporate position people want to go home. Most restaurant workers are enticed into productivity by comparing their speed and number of orders processed as an emotion attached to usefulness. The dart of the digits for a pickle slice a testimony of agility, especially with tongs. The has an extension is necessary.

Kitchen Jukebox

To first organize such a competition, where quality is a priority, a machine's ability to adaptively sanitize and prepare from raw ingredients is essential. One should plan within a scope but achieve through simulation the desired results. Burgers are where they are because of food prep. A patty maker from frozen thawed beef is best.

Part of the beef handling process is freezing inside the machine. Moving it from freezer to thaw. Grinding it up in a cold environment. A meat mixer which purifies the ground beef is where some types of spices are added. It would be a simple task to incorporate that here.

To minimize the task, imagine all these machines operate in cold safe states for food. This happens as an environment property handled by other systems. A slab of beef is slowly grinding at the end tube to measure into a patty mold bowl. By weight it is portioned. It moves and is pressed. Flip to cooking surface below where it is gridded to a spot. The machine drops one at a time using timed hinges. Under the left right up down spatula moves very quick to edges that contain the bread bun.

Baking buns is essential to completing competition mountings. The portion of the machine has to bake a specific bun quality, with baked toppings. As well because per order cooking not available they should be stored in a specific environment. With ingredients and a mixer the process can be started. Following through to cutting and sheet pan baking.

Changing how this is done from the real world to a low tech automation solutions allows for a very versatile and adaptive environment. A ribbon with the contents of one bread roll in each section. The contents deposited into the shape mold. In a serial left/right motion the cup is moved, filled, fixed and baked. As a looped process, the cups being filled are started at the beginning of the machine. A stationary top portion acts as the oven top. The contents of each burn is smaller and closer in the inventory roll than baked size allowing for compaction of fresher fast food.

The oven in another compartment should manage storage for each item by time. Height is also consideration.

Vegetable toppings sliced, diced from original bin. A sautee with oil optional. The spinning blade with fitted sharpener. Grind style blade for types of vegetables.

Potato slicer, rotary slicer, cleaner for skins, approximate quick peal method, fry very in thickness per order.

Premade sauces handled with high pressure vacuum for no clogging. The system maintains condiments by stirring or agitation.

A deep fryer that is also pressure oriented can signal news depths of speed. Imagine a vertical cage on a chain drive where fries are dropped into the tank top. The basket closes and is position to one of several positions for a time. Completed the basket emptied and served.

A stir fry pot which contains a wall that is connected to a metal long term gear. The wall at the bottom touching the bottom has a spatula thin edge sloped to the wall. The main purpose is that the contents is stored and turned. The geared sprocket motor could be controlled and turned using an electric motor. Intermittently turning and stirring the contents. Ingredient deposited from top.

Amplifying the machine space for refrigerator loading at walking or portal machine transport necessary. That is a skid stacked recognized by the machine. One innovative way would be to place the entire chain as a compressed inventory cartridge that is big. As a package, perhaps it is a smart inventory item with a read only data storage. Laser technology can be used for rom reading.

Cartridge Inventory

The cartridge inventory approach can provide a kitchen machine the inventory needed for a scheduled amount of time. The ability for it to process two or more cartridges at a time provides for unfinished cartridges to be used. The entire packaged delivered by truck with automated installation from truck or motorized tool contains inventory in space. As a rolled up single package, all supplies for running the food ingredients.

With this approach, one could also simplify some parts of food prep to reduce robot complexity. Chain and grid patties on a sheet. Five foot by eight. Different sheets, several in a package, have variations in product. Soups, condiments and other items packaged in a roll for machine use. Using a known amount of food preparation verses less and depending on the tools of the machine changes cost, quality and delivery time.

Contents shipped as raw ingredients for baked goods can be vacuum sealed and contain all of the ingredients for a dozen, or half dozen for example. The package allows freshness to be distributed without care of crushing the buns. Several industry tools are in the human domain.

The cartridge inventory approach can be an advantage. Most establishments are built for human occupation. The doors, storage, dimensions make work and tasks formed from the environment. Such as carrying one box at a time through the door.

A careful attention and sign off process. People converse as a relationship after the stock is done. Cartridge inventory is designed for the robotic kitchen. Easy one or few step process to activate the cartridge.

The reuse of cartridge shells promises a holistic approach assuming that the plastic melt stamp seal is used. The bundle material of economic and inhouse production. Sturdiness and weight handling can be increased through riveting and wire framed. The frame ensures stability during machine assisted loading. These may be heavy up to forty pounds.

Allowing for sections of the machine to be loaded by different ports or select rolls may function to increase quality. That is the entire vegetable chain handled internally. But third party locals have the ability to load fresh meat daily, a chore of the convenience store clerk.

Some types of Italian dishes such as Spaghetti can function but the contents break. It is difficult and time consuming to make the noodles from scratch. Bundling them can be wrapped if not long ways. A serving or five in a batch with sauce etc. Proving and maintaining quality yet operating many locations in an area allows very good competition. The machines are very small, noted for always delivering the same type of product on time.

Big blocks of robotic grade cheese.

Artistic edibles appeal can offer incredible emotional appeal when combined with multi age groups and personalization. Buns are brown because they are baked. Yet with the ability to project or print a curved image with color provides exciting competitive marketing value. In conjunction with molded pours while baking, sculpted and varied per order art may be had.

Baker in a Box

Hosting a machine which specializes in a type of good but can vary slightly the ingredients such as a bread maker, cake maker, or pie maker, the service complexity and shelf life of products increase in a positive manner. That is, raw ingredients such as flour, frosting, apple filling, etc have longer shelf life than other types of perishables. Yet the oven, mixing, and decoration are time consuming for people. A system can be fashioned that allows optimum freshness with speciality lettering or decorations.

Fry Bread Maker

Flour, baking soda, and water kneaded into a ball rolled flat and fried on a small amount of hot grease makes for a quick fresh bread to be had in minutes. Native American food at times includes this product. A series of them are used.

A traditional encompassing vegetable arrangement as normal with seasoned beef or chicken taco. Much better than competitors but a homemade dinner. While some machines as a branch would be surprisingly competitive nationwide as a hybrid product. But Navajo Tacos are huge, like seven or eight tacos in one big tough thick bread. Fried hot products with grease need foil wrapping.

Noodle, Soup and Rice

The ability to manage multi mixed water or broth based products as ordered items makes portions better. Soup is fine roasting. Noodles, rice and preferred crispiness of vegetables note their length of time within the soup. As well, instant components can vastly improve the taste. Service and holding at specific temp. Labeling packages as hot. Adding the nice things people enjoy to something that will be used many times is an opportunity to impress people. Not with the absolute best as some portions are instant, but planning for options.

Powdered Nutrition Supplement Shake

Imagine a drink dispenser that uses ice, powdered protein, dry milk to mix drinks located outside and inside gyms. More sophisticated ingredients which also provide a reason to use can be dreamt to be included. Createin an vitamins. A very popular commodity to be had that is a daily reward. The businesses that operate such stores, like Planet Smoothie, offer a bounty of options. Limiting scope while offering the refreshing ice can bring a wealth of happiness. Using other types of dried fruit may appeal.

One Process Heat and Serve

Many devices are in the market today which compliment the convenience model. But enhancing the easy ones has not been a accomplished. As well savings on cartridge preloads for branded toasting devices with customer satisfaction and multiple service tray capability. Pop tarts with refrigerator and toaster as a button. The capability to sell and know the time is x amount allows quick and precise order and pickup. Popcorn with misted flavoring and caramel. Agitation provides slight rolling of corn to spray multiple areas with flavoring.

The ability for the device to have modern communication capabilities for inventory requests. Customer connectivity. Utilizing underground floor space for stock storage.

Coldcut Entertainment

Some chains such as Subway deliver a very fresh type of food making process with a distinct category of bread. The process is instructional as a customer. To the right the progressive buildup. Organized to a degree.

A difficult to box in competition other than more of what people want. Toasted melted fried and then topped. A machine which displays the process of cold cut placement as desired, stacked meat cheese meat checkerboard. The wall of tubed cold cuts sliced to thickness. Third parties may compete for priced by the slice. A slim sandwich can be available, two slices cheese and vegetable topping for half or third of the normal sized in price. The system allows detailed finance order for multiple options.

A customer service portal which performs the product wrapping or two part cooking and wrapping at the table end could solve the delivery process. Countdown to time yet minimize and offer a no human interaction positive feed pickup. Order tracking and customer gathering can be organized to allow them the satisfaction of waiting for the desired cooking process while not interrupting the line. Someone who wants ten toasted, can likely cause a jeer from others waiting. But knowing that the process is handled another way through automation preserves customer service.

Yet each second the large tray is open, wilting occurs. It is exposed to the air and employee. There is no subway garden where the mushrooms are dug at the store. A constant storage bin to place toppings on the sliced bun can be in the shape of a bread shaped funnel, when it is opened. Held in place, and transported sin a single line, at a speed, items are placed on. A moving speed variation per order and coverage type allows for customer selection.

A design as a tray allows the tray to change speed and direction. It can move itself along a track and is not over designed, but carry a few pounds to maintain usefulness. And return to the beginning of counter space to surface. When designed for one sandwich, perhaps it could be a locking wireframe. The frame enables travel through oven spaces and closes to wrap and bag order. It simplifies design allowing it to be able to be fashioned personally for testing.

The cooking process takes time. The competition is light on the heavy iron and basting. Meat slightly fried while bread and cheese melt toast. A separate function with distinct measurement. Usually only certain types of vegetables are sauteed. A selection of sauces and base oil selectable. That's adding value and price. Add spaghetti and meatballs.

Useful in bright, loud and eventful communication can bring exercises in management such as stock delivery prehour. The machine could be frantically promoting the final tid bits with real time generated sales pitches.

Or be in unison party mode. The next hamburger is prepaid remotely. Or several in advance. Lucky prize lottery. A city or event. The provision of skinnable projections and art assets with multimedia production is a future concept that should be magnified with adaptive plans. The interface rendering is provided in format and functionality so that selection and order processes remain functional. Yet background animation may be changed is a security concept.

All in One Sides

Some very popular side dishes can be made as a specific machine dedicated for the purpose. Yet not wasting it's capabilities for cooking by shaping multiple sauces in the cartridge inventory.

Mac and Cheese is a favorite and can be labeled as such for multiple reasons. Cheese sauce, noodles and some green on top. Yet other methods entice consumers more. Such as egg, cream, cheese inside and browned on top. The fortitude that there is a daily spot for one side, I like browned cheese. A cartridge inventory to provide mac and cheese as a public service. Baked and in a thermo pack. Even a kitchen machine that can be filled and made in a batch is a good design.

Some type of sides like fruit salad require five to six ingredients and are mixed and served cold. Planning for the machine to be generalized enough to provide the service amount and multiple chopping styles per bin. Chopping cherry versus apple or banana has a distinct method preferred for each fruit. Yet a generalized morsel size is appropriate. With nuts and raisins, a mayonnaise, yogurt or pudding is mixed.

Machines which make these independently of other types of dishes are dedicated for the product and minification for simple uses. The modular mechanism which performs the single task should be goodsuited for reinstatement in multiple production scenerios.

New Ergonomic and Environment Atmosphere

Imagine that you are at a fry at table casually viewing your service as it happens. The choosing of type of beef very rare to market such as rice fed. The capability for a lighting effect to embellish an attitude of the restaurant may be applied using distinct experience in multimedia such as light as sound.

The soft flow of the Oriental flute and auditory projections give a beautiful and polished experience. Fog made by ice smoke. Full range and tactile audio. Feel the hit on the drum. A wind and breeze machine is also in the room.

Artistic composition of the environment left up to the administrator, the project components sold as an artifact of robotic cooking automation. The ability to synchronize and create a moment when cooking is occurring. Allowing and document API so that new devices may be created. Static electricity balls that extend to the robotic utensil. Plants that move or change color. Skeletal joint to automate a wireframe that appear a human. The steel thin wire bars may be shaped and material glued on to perform acting with a speaker at the mouth. The kit comes with compete 10 joint motor with posing logic API and speech synth real voice. Art only use decoration. Several sizes miniture to life size. Corded harness micro controller which powers the model. The events occur in time to modify the environment.

This leads to non intrusive full view cooking apparatus which occupy a moment. Stir a frying mound of delicacy. The harmony of the moment can be coarsely controlled by the occupant but not involve directly. A press forward and back in the stirring arm communicated through an arcade style button. In top of their controls the system adapts to utilize the input play. Or a joystick with left right only. The timing of the jiggle may be mimiced and slightly modified later as the robot cooks and entertains.

Imagine components of a beat or classical music score slightly inject to articulate motion within the cooking apparatus. Or with hamburgers, the spatula smacks the patty in timed tempo as an added track. Playing the meat as a procession snare while forming wave signs with noodles. Things that make sound might be polished in the audio track with a auditory component yet inside the glass, the actual chopping of onion is not used. The context is adaptive and a software tools allows these described through user interface.

Cooking is optimum as the software is programmed to encompass the problem of a type of quality control in realtime. Whether it has user input or not, it adapts simply yet with purpose after user input. If has been stirred. Let it wait until the next.

Customer Decisions at Real time cooking

Imagine to place yourself in the context of a need to use a restaurant or kitchen jukebox. The mindless interface and real time countdown allows customer movement. In a mall the greatest showing moments are ten minutes. After payment, what is the shelf life of a dish. Should the final process of dishing it out take place at vending. A new bottle of men's fragrance and new buttered mashed, sold cheese on top of a little more to. Second time selling enables secured profit increase.

Automation Customer Return

There are many distinct wonderful things about a human serving the food such as quickly looking to make sure it's good. But also when it's not what a customer is pleased with. The emotional backing of a recipe decision at most times is not communicated by a person. The model form of acceptable communication is that return it for something else or fix the portion. The level of awareness varied per customer. Yet these interactions very honed and simple to a person to comprehend simply offers a way for the customer to act and choose. The skill of knowing how much of the plain cheese cake to sample before exchanging the flavor.

Good little stories like a group of ten people all get the multiple flavors, two are exchanged freely because of the good conversation by the customer on flavors. Yet practically a large slice of it was eaten vertically. Free cheese cake upgrades to chocolate with peanut crumble mixed. All because of human interaction. Yet another situation slightly similar might not take place.

The process of returning money for food must be a business function not contemplated by a machine. Tokenized finance might be available but is always tokenized by human verification. The system provides realtime video capture which can document defects. Yet a type of no return policy on automated food is ultimately tied to taste is a customer view.

Food service of this size is a vary suspect to rotten smells. Foot traffic on sidewalks and even surrounding areas pretty to sanitary problems. A valuable survey should be made to enhance customer experience. Offering chemically clean zones and exterior washing of public areas must be in the plan.

Grocer Outlet

The demand for deli items and refinished products are among the common foot traffic for many stores. The crisis in many locations is demand prediction. It is the most difficult where it is considered a business addition. Yet the crowd draw of other things in the market bring spurious mode switching from being able to select to most time waiting in line. A machine which distributed amounts of the fifty items from robotic packaging to service container is appropriate.

Batch cooking tools for lot orders. Many people get together, say a hundred, just out of the whim. Robotic tools can solve this problem with payment, order fulfillment, detailed batch seasoning, and big box wrap it within twenty five minutes. Three hundred pieces. Deep high pressure fryers are a quick cooker.

A machine designed as such will use all space in the best way. The fry basket has entrance to cool storage where shared stock can be loaded quickly in counted bulk. The pot that boils the noodles is also used in the oven. The geometry of the

environment is precisely tailored to work in a more confined area of product preparation. The pot may even be square. Egg mixture, a large tube, cheese and milk within the package being squeezed out, and mixed..the pot is also the main walls of the oven as the cooking element on top and bottom directly touches all sides for a period of precise time..the pot is moved out into the area where the cooling process slowly starts. The square oven will be hot enough for a long period to finish cooking. The pot has a service tin inside which holds the contents for service.

Complexity in some types of automation processes can be reduced due to the speciality. Temperature requested is not variable. The items always work on a specific time. The number of stages are about the same for each order. The stirring and handling properties of the item constant. How not to get noodles stuck on bottom after boiling in the production process can be simple. Before baking after sauce, shake it. The solution acceptable compared to a stir mixer. Agitators rarely break down in modern times.

The ability to synchronize pickup of multiple items within a park of these machines can be a fun task to try. An agreeable solution but Burger box has a line so I will just eat tenders as it can deliver in time. Branded and trusted finance for digital certificates. Meal prepaid cards for electronic use. Reload account for instance buffet access.

Caution bottom hot use handles, as customers handle hot item pickup.

Profit and Automation Investment

Paying for these devices is combined in two expectations for development. The product is developed and modeled by staff. The savings of payroll at wages accounts for major costs. The shown plan in finance table form should be devoted to a two year complete payoff. One year seems more summarizable in a restaurant's lifecycle. By outsourcing machines and manufacturing, an organizational rollout is a finance option. There are many details to documenting and testing such devices. To plan using soft models with tuned simulations of work, machine erosion, and other known tolerance processes an extremely new market endeavor exists with at first unparalleled performance.

Some configurations of food automation stand to really pack low operating costs yet offer the absolute fresh food guarantee. A drive through a building or walk up pickup window.

Let us take a sample of two operating restaurants and the number of staff there.

Fast Food

7 employees for shift

Fry operator
Grill operator
Drive cashier
Front cashier
Sandwich maker
Manager

Gourmet
15 employees

Fry operator
Four or five trained cooks
Two Dishwashers
Six or more hosts
Bartenders three

Estimate income and multiply out. Comparing the two the profit margin for gourmet is much less. They have to proportionally pay more to operate than employees of fast food. More analysis on automated food operation must be accomplished.

Providing sustained long term investment in robot ready meal ingredient organizations allows competition to exist in taste and quality. A format for packaging and machine usability to be met.

Food Chain Supply, Shipping and Automation Investment

The focus of why meat ages at uncovered sides is a property of the environment it lives in. Being made into tiny patties, covered and refrozen gives hours of opportunity. The composition of the flesh while intact preserves continuity in the item as an original animal component. Grinding allows mixing different parts of the flesh to touch and mix.

Cold storage and shipping methods must prevail to shadow competition. In this organization let us organize with two priorities such as human satisfaction and human sustainment nutritional value. Both could be noted to include the word human.

Cleaner cooking with per use coverage.

Investing in better methods of food preservation. It is a time value that is elevated by the moment of death. I am unsure of each of the steps. Yet a professional butcher would have some interesting directives.

How much beef without bone can a package contain. A course cut consisting on large but without bone. The left over a profit for it's excess. What types of meat is gathered that could be machine handled.

The ability to make sanitary improvements exists in the major obvious realm as a work environment. A package and cold storage with secure inventory containment allows for integration with the care of animals. Each producer of the product leveraged to the information available.

To properly sustain an organization that depends on freshness at the beef or poultry level, most companies have very centralized plants. Shipping in their own truck to a location. The food preparation should be very modular. The portions of large input from the butcher, stitching to the cargo space in the x, y, z location and be of a molded shape. Methods of compaction can also increase costs as the perceived size much less. Unless spacers inside the roll or stack preserve space as part of prepack. Arguing against spacers.

Usage of the product is best serviced by leaving it in location rolled up when placed inside the automation ingredient port. A spindle of five lanes, steaks, burgers, chicken, porkchops. Rice, black beans, while peeled onions, garlic, spices in dump ready pouches on a spindle in front of a pot. However, installing the compacted cargo can also be creative as the space increases. Self expanding can occur while slots within the maze of goods can be automatically connected to suction spikes. Five thousand burgers at four once per is 1250 pounds of meat.

Providing a distributor which travels to load machines as a paper route is an uncanny type of middle man. The service provider creating the cargo cartridges for machines is difficult when centralized. The cartridges should be easily made.

One aspect of efficiency of the chain is the time to complete a delivery. Incorporating the necessary staged delivery cycle for physical products replenishes drivers and the working schedule of business. There may be untapped delivery mechanism by the fast food industry such as helicopter and plane. Both vehicles offer direct flights at high speeds. In small areas, such as aside farms but outside of cities may be a productive venture. High speed short distance cargo trains that are system controlled.

The ideal location would opt for clean flight paths or land which is private, a slice through for the train. The location also provides population access. The inventory cartridges or modular component of the inventory may be fashioned and shipped to cartridge installers or restaurant owners.

A modular inventory item provides that other components be already in place ahead of time within the sheet or shape. Perishable items added to already populated sheets allows production performance to better. A well thought out method of automating the procedure is beneficial. Several of these may be added at the same time to complete the vision, such as adding milk, meat and cheese in proportional amounts to the destination size.

One might solve these problems with a type of packaging signature that records its contents as an identity. Many systems today employ such data processing features already. To remove boxing and cardboard and use only sanitary plastics can demolish the need for tools, processes, labeling, customer labeling, and some types of work.

New tools and technology focus on customer satisfaction and nutritional value. Satisfaction can be shown in the product from raw form or by the farm's name. Showing how items are shipped, even the very one being had is a digital serviceable data point. Satisfaction in knowing the performance of the chain establishes a comparison. These are things that modern society already view such as shopping.

The packing does not have to be clear, it can also be a composite and mixture. Research in reuse and even gathering characteristics may prove thin walled containment of vaccume large mass and weight is profitable. The use of such material should lend itself well to being used by the machine and keeping freshness while being used.

The format, dimensions and digital signature of the package or modular component must be standardized to account for international and foreign input. Italian noodles aside a four quart measure of spices for sauce. The local provider adds the other components such as tomato sauce, meat, mushrooms as a modular item to the cartridge. The inventory is delivered to the kitchen jukeboxes.

Another aspect which is very much in use is the workhorse desil motor and a truck. Yet the truck is unloaded in the rear and loaded in the rear. As a driver in delivery, there is a wasted cycle the return trip. Yet at times this may be a plug trailer change. Human drivers are accountable and think. The loading of the truck or trailer could be furthered by the unfolded box in hinges to lower goods upon the main bed. As well, after service of one, there may be space in the trailer, loading it up to continue along a route is most likely a sorting items. Provided that the trailers have the capability of moving all other stock to the back opens a position from the top. Having a top loading track provides security for the already loaded goods which have moved

back. The truck continues along a continuous paper route of filling and delivering ing a path. However not visiting the same spot given great measure to the human truck driving experience expectation.

Data Analytics of Automated Kitchens and other Devices

The ability for a more emence data input realm is available for capture and for use of study. Most of automation intelligence will be based to include local usage. Yet comparing what is available from a traditional human ran resturant greater amounts of messy and previously a hush hush can be blamed on a machine or it's programming. As a customer the attitude, trust, expectation and interface of machine food is on a different level. Every inventory chain provider, package, and time stamp reference is a beneficial item to publish when no one is there. The customer base may calm down to select types of providers and find excellence in the machine's record of its operation, inside and out.

A real time customer graphical summary with warmed accurate performance of the detailed sanitary procedure. A real time market appeal gauge. Poor performance an accountable attribute that is covered up will be available not to set a trend. Allow the customer to directly modify the product to achieve an expected result. When the machine is not supporting it, modify the soft or hardware to advance. Name group or person as good cause and reward. Last human cleaning. A status with count usage rate. Machine age. Why not have a living growing per site with input from customer visualization to project advertising locally. Each community gets their own character. Attitude input devices such as bang buttons with sad comical apologize. Using the c3po escape route. "Chripty with click" me no speak human language cartoon shows. Newer forms of diversion can entice social behavior and even slang.

To properly quantify a numerical value, one key concept is that each detail must also have a grade. The grade of meat more precisely to encompass delivery methods and holding temps. The batch trace to company. Allowing the system and it's values to progress or digress as work or problems change the underlying quantities. To evaluate an individual jukebox for it's next meal quality index based upon the most expensive and highest quality avail in a robot. Geographically a customer may query for a price and quality.

Other relationships may be established that are relative to a customer's appeal index.

Neighborhood or professional all in one, movie photo booth or entertainment box for one or two. Progressively the time and status of the environment changes by order of food. Only allow occupants as provisioned by business portal. While cooking entertainment mode, pause automatically at the time of delivery. Modify lighting and expose the item. Provide an automated hosting service and unique attraction with digital gift. The movie burger and spot box film capture.

Comparing the industrial averages of publishing machines. Recording waste or timed out products. The ten pound hamburger is on its way out. Community knowledge with the safe time buffer built in, pack and refreeze for recycle. Showing customer satisfaction more honestly. Comments directly related to the product or service while only speaking of machines will be much better guidance.

Items such as this are work related, secretive, cohersed, and rehearsed even because of marketing practices. This allows the reputation or operating knowledge to invite guests without a clutter of information. An individual may compare a kitchen jukebox to another somewhere else. To know exact product, chain and rate.

Ultimately the restaurant or demand can be seen as the customer input. The number of customers, what they want, what's for selection. The desire for full service production from the kitchen to make money. All things are in balance and in a caring business life cycle both sides offer gifts or advantages to this very personal product. The owner and executive chefs must persue the culinary academics or information to appeal.

As part of the human satisfaction, a follow up quick blip after the ingestion process that allows any record to be had that is directly linked to the machine. A historical daily roll one has. For example one hour later a note makes a good input to the customer awareness program. Direct touch input. Also nausea, headaches, broken backs, broken feet, grumblings of stomach , nails in foot, nails in side, venereal disease, gas toxins, muscular seizures and knee pulling all partake in the life cycle management of food handling safety in modern day. A principle in ethics saying that food in the past has never been served by a person, a private research tank, religious organizations, restaurant, tai won doe cult that has problems. There is evidence in the past to clinically cure quality food is a type of reliance. Censorship is the official policy. Accountability in the establishment where freedom of speech in various methods so devious, burning the toinge, causing stuttering, nerve damage, death and co da tah are practice. The user interface while comprehensive, includes the risk communication.

Companies which produce packages for large cartridge inventory production can utilize the information to compete in their kitchen jukebox business. Adaptation to new policy, recipes and customer desire may be developed as a signature. Ricearoni is the San Francisco treat but enjoyed by many. Deep within the concrete jungle of Atlanta, there is a BBQ pit but it is in a crime neighborhood. Fatback collard greens and BBQ beans with a good taste. How they are made, types of pork, and other aspects of this kitchen could be duplicated to share the variation through distributable inventory.

Convenience Store Model Sensors

The shelf built inside the refrigeration inside modern convenience stores holds the adored chilled drinks for many. These are product sold at liquor stores but most likely not chilled and single serve. Always flavors and variety spark light consisting of one hundred alcoholic beverages self served 24 at a time. Those narrow slots must be filled. Typically knowing about it is

important. Designing an automatic fill process too costly to implement to replace the human. But sensors of this nature may provide customers readouts and curb side delivery. Location to the good is also an easy relative coordinate to the main shopping mode terminal.

Eventually, yes carts loaded to deliver will be enjoyed. Humans will have to oversee the stepping stone technology before the next generation occurs. Modern businesses do not see the economic value of this knowledge when simply the employee intermittently walks back to the freezing stock room and sees the empty stocking positions. The cans must be aligned to stand up. All be of the same type unless the type will be ran out of and cause an empty slot.

Preparing the can to be scanned by the cell phone app as they are placing it into a cart can occur at the shelf communication to the cart and user's cell phone. This does strengthen the convenience of shopping by having a running total. Yet people do that math in their thoughts easily. The progress would be seen by the efficiency of buying from the store.

Customers that want something are more likely to order it while using the store's shopping network as they are buying other goods. Cross marketing is a natural behaviour. The delivery time key to removing fear and instilling spur moment sales because of cross marketing. The competition of tomorrow are goods movement and overseas stocking yards. China must have large scale trucking and train distribution in the United States. By empowering economic trade of goods, this increases distribution and liquidity of tender.

Allowing product manufacturers an inside readout of these sensor readings is inviting due to their being able to manage shipping more efficiently. Actually renting shelf space and LCD remote signage with consumer product interactivity can be defined for the selling moment. Not a video loop but a reward for picking it up related to the shelf.

Picture poetry as a moment to be captive of because of its alarm requiring caution. A man in black leather robes, the kneading sound of the animal skin rubbing as steps occur, the crows mask a rebuttal of persistence stuffed into the upright air. Walks to the shelf and grabs a St Ides 40oz. What would play as the product left the shelf? Or how about picking up the baby diapers? And should a symbolic story be told as the one exits?

Target lights that spring inwards to the row the product was gathered from and reimplements characterizations of sound effects or vocals for the near field. The connectivity to remote control that allow the product manufactures real time control over unit pricing as a reward or product trial that does not effect aftermarket pricing.

From the countertop behind the register, an arcade forms that to use the new OLED shelving, frames and perhaps some parts of the wall to display arcade style and toon animated fun. Yet trying to discover how to interact with it. Perhaps a life size projection could seemingly be hiding in between the drinks. You have two seconds to take a picture with your cell phone for a prize.

That red bull grunt is synthesized differently each time with multiple variations based upon flavor. Their already alter or tabernacle approach with crisp lighting yet jewelry cabinet styles. A new type of laughter might erupt with haptic and puppet feedback. The ability for the transfer of character to cartoons and product games must be design better to be more infinite yet short rewarding for the produced game style segment. Perhaps some games are play once. As well, the audience for the game could be produced with user character profile published. To turn other customers into a product seller for rewards is also an invitation to allow humans to do their thing. Rewards in products or specifically designed movies.

The ability to provide comedy within a shortened sentence that is developed by the goods chosen will be hilarious using skit contents of calibrated funnies. Perhaps a slurred response as they users are inhibited and process through hmm for responses using an altered voice when they purchase. The Modelo animal exclaiming "Coolers eject beer". For example, someone getting a quart of motor oil could have something funny like the computer in a voice of natural dictong might say It's about time that the quart is added. Are you going to push it off the lot yourself. Have spoken as the customer leaves.

The shelf within the main cooler is a priority for every product manufacturer. The attractiveness a standard height width and depth. There are several environment concerns for the electronics multiple in an array can provide distinctive modes such as big clocks. Or artificial wave and color patterns. Embedded electronics such as running software would advance the field. A sensor informs of the door opening. The animation changes focus to that catalog. The custom market identity is remarked within the output.

The product retailers are looking for increase sales through interactive aesthetic appeal. An electrical source needed to drive the OLED front panel, Wifi connecting embedded lighting controller. The device and calibration allow setting it's position within the lighting and calibrating the distance between shelf gaps. The shape built in model identification. Service calls for product failures.

The design of the entire shelf space, along the lighting strips a stencil clipping plane for target projections of vector animation accomplished by its video card. There are some future plans for hardware integration of these functions by companies. There are test models that use opengl. Formal systems that are software based are skia, Cairo, x11, xcb, nanosvg. These systems are c++ and suited for embedded devices.

A few additives such as particle systems to these provides well tested versatile code bases. The German crafted Skia product is the rendering pixelation engine that the Google web browser uses. The Scottie animation player, another google open

source product, provides summarized inputs to facilitate timing functions and vector point movement for output. A format and device programming is appropriate.

Surprise birthday mode which plays a song with name scrolling across the walls. The system is dynamic in that svg and skia usage provide rendering of a skit. So many types of skits can be loaded to the embedded sign device. The designing of a skit can be provided by a wysiwyg application that allow cutting, pasting and animation layers of images.

A network distributed resource can provide the artist necessity of the local domain such as the Indian feather, brown mountains fades from Pepsi Red White and Blue" and "Ya teigh abenneigh" is uttered. A system designed to identify previous customers and match.generated vector video from the server creates the personal emotionally involved target metaphor projection.

LCD projectors of distinct lighting measure 300 to 500 nit luminosity at a standing view. As a continual usage in store environmental at long hours, projector technology offers the absolute best cost per area in real time pixel lighting. Higher ceilings can be used differently such as projector screen material. The design and mounting of the new sky.

Lights that work precisely in synchronization can take many forms such as strand in flexible wire or as strip on PVC plastic. The umbrella hanging on the front of the Walmart hoisted to seven feet, could be wrapped in lights and act as a chandelier.

New types of powered light transmitters can be used to charge cells which receive it's wavelength and chemically react. Wireless directional solar. Using unseen lasers to transmit power and charge. The distributed overhead hanging equipment lighting. As a delivered to location by drone, wireless lighting can be amplified by modern reflection and bulb technology. Cavern style projectile guaranteed lighting. In remote control.

Audio and frequency response are best served with ceiling projected enclosures with dual amplifier built-in. With functional radiators that make sound a texture and tactile can be mounted in the floor. Safe levels of volume with the impacting force.

Investing in new light hard materials is natural with solid rubber molds that have wave mapping to control the quality of sound. As a pattern three dimensionally printed behind the transducer are there functional patterns as radial make better.

A speakers capacity to produce low thump is a great modern design question. Transmission for a group or individual in comfort. Low frequencies are produced in quality by the harmonious ten inch. 43hz is a great cutoff for most modern music in portable form. The broadcast and nearfield listening capability are often overlooked by consumers. Get the hugh party speaker and sit in front of it at breakfast. To hear all levels thump you have to turn it up. And we'll, with the table and cereal nuggets bouncing you might tap. Most speakers like that offer that you have adjust volume often. Its capacity to produce the shakes a loud 105db. Or even more with two of them. A collapsible .embrace and bass box that seals when closed of expanded can achieve great success in probability. A foldable woofer such as a hat may be coiled. Mounting to voice coil. Slide in housing ensure perfect fabric tension.

Comprehensive Nutritional Tracking

The desire to trim body fat, exercise and count nutrition is important for some. The automation of adding it to a personal database can aid in a customer relationship. The system tranmits at order with receipt.

But nutritional dietary fulfillment for most people is about what they eat from the food groups. The time these are consumed is also important for some types of dieting. One of the largest problems of modern day is not consuming enough water and being in a state of dehydration. More water can control the quality of body functions which are noticably different within weeks.

A system which also incorporates a life cycle of a exercise membership because you eat exclusively at a group of machines shows human support. Feeding a choice of daily diet amounts. A plan which restricts and rewards food items can effectively establish some types of plan.

Machines which can size and proportion a meal based on physical attributes such as height weight and age is a function pleasing design.

The order transaction identity can also contain important medical health information such as food allergens.

Cow, Pig and edible Animal Playgrounds

Management of the lifecycle of the entire food production and valued freshness can be tailored more presicely to demand using automation. The communication between customers and the animal living, all middle men requires more human work. These slaughter houses are designed for people to do the work. Robots could slaughter at three am when necessary the cow and have the breakdown by five, butchered and better thick wrapping vacuumed. Cleaning and disposable more effective each time. Investment in this type of farming interface, digital, allows quality to be assured. A dangerous operation hopefully with a red remote button restricted physical access.

Progressive Technology Component Research for Automation

The ability for these types of devices to be created can reside with a major investment threshold by applying base model and processing capabilities which are applicable to multiple business operations. While the food companies certainty do have finance for the research internally the complete high technology plans are better introduced by other research companies that have strategic technology disciplines. That is a company which can market the device shell as a tactical food operative for non royalty reuse can be lucrative at curve peak investment period.

In the middle is the technical collaborator company creating the specific items for the gap. Designing a base system communication method or using multiple wireless and nearfield is a demand. The process and event system of automation tied to signaling and perhaps port reading. USB for internal is a likely standard or start. Using a ten port or larger capacity for the micro controller. Or because USB is a complex signal transfer, using a binary multi stranded ribbon cable or a width can be used to change or read states. The pattern received by the simpler decoding mechanism by the pot costs less to implement. Each variation of the pattern defines a state such as boil, drain, agitate, stir, move or clean. A cheaper method but requires electrical engineering.

Researching existing models such as coke machines. Snack vending machines have a coordinate and basket system. Functionally designed systems do exist the application of their method while at moment encumbering are considered success. The approach and emotional value humans would have should be updated.

The position of the product should not be tumbling about where a person must stoop and difficulty as if they are a criminal fish the item out. A portal for these items must be at the proper height to be appreciated when received.

Vandalism and theft are always suspect at some designs of public machines. A sensitivity must be upgraded for these miniture but value assets to operate. A way of digitally placing marks can be appreciated. A cellphone anonymous projection to a web chat.

Conclusion

The desire of a person to enjoy a professional meal will increase. Quality is the highest offering one considers and taste is in a similar evaluation category. The task of product control is exemplified by the incorporation of technology. As a device design pattern, equipment and it's sensors are registered and trackable by the business management system running. The use of machine learning and image processing can be useful for generalized sensor input using shape recognition for human ran restaurants. Yet provided with a teaching mode the system can be shown where an inventory item is. A system which incorporates OS system image production, device personality, entertainment management, digital publication, visualization, employee management, kitchen device registration and many newly developing artificial technologies will give leading professional advantages to ensure a restaurant business's success. Human behaviour, the modern political system and celebratory practice is anger management in all personnel. Inner and outer, a team or b team, As a turn key system, it is very necessary to provide a distributed computing environment. The negative change of quality in food many times occurs due to holding times.

Robotic cooking devices of various nature are golden era stuff. There are several issues which need to be solved. Cargo loading. Usage. Freezing. Thawing. Cooking. Output packaging. Investment. But knowing that proucts are loved for being best and least costing are ingredients of an endeavor. With the futures determined, employ people at what they will be happier at. Meal design. Impromptu service. Conversation. Managing the complexity of entertainment. The backroom gossip is now at a minimal in good behaviour establishments. Soup's on.