KITCHENOS

A Connected, Sustainable Future for Hospitality

Presented by **Neil Bradley**

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Introduction

Revolutionising Hospitality Sustainability

We believe the future of hospitality lies in intelligent, connected, and sustainable operations. As the hospitality industry evolves, the need for innovative solutions that prioritize efficiency, safety, and sustainability has never been more critical.

The **Kitchen OS** suite of cutting-edge products—Food Safe System, Food Label System, and F*** Waste —offers hotels a seamless way to optimize kitchen operations while achieving their sustainability targets.

Whether you are designing a new hotel or upgrading an existing one, our solutions can be embedded into your original plans or retrofitted into established facilities.

Designed with flexibility in mind, **Kitchen OS** leverages advanced IoT (Internet of Things) and LoRaWAN technologies to ensure kitchens are not only compliant with the highest safety standards but also equipped to minimize waste, reduce energy consumption, and enhance operational efficiency.

Our systems are designed to help new and existing hotels operate more efficiently, reduce environmental impact, and improve the guest and staff experience—all while contributing to long-term cost savings.
We are shaping the future of sustainable hospitality, where every kitchen is connected, and every operation is optimized.

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The Future of Connected Kitchens

Key Features of Kitchen OS

IoT-driven Monitoring: Real-time insights into food safety, equipment efficiency, and utility usage

Scalable and Flexible Solutions: Ideal for both single-location hotels and multi-site operations.

Cloud-Based Management: Centralized data for easy monitoring across locations, ensuring streamlined operations.

Sustainability-Driven Innovations: Tools to reduce waste, optimize energy use, and improve overall operational sustainability.

At Kitchen OS, we transform back-of-house hospitality operations with seamless, intelligent, and sustainable solutions. Using advanced IoT and LoRaWAN technology, we optimize kitchen efficiency, food safety, and resource management.

Our flagship products—Food Safe System, Food Label System, and F*** Waste—form part of a broader platform to create the fully connected kitchen.
By monitoring and optimizing critical operations like temperature, waste reduction, and equipment maintenance in real-time, Kitchen OS enhances overall performance.

Our adaptable system integrates easily into both new and existing hotels, reducing utility usage, minimizing waste, and boosting efficiency while aligning with sustainability goals.

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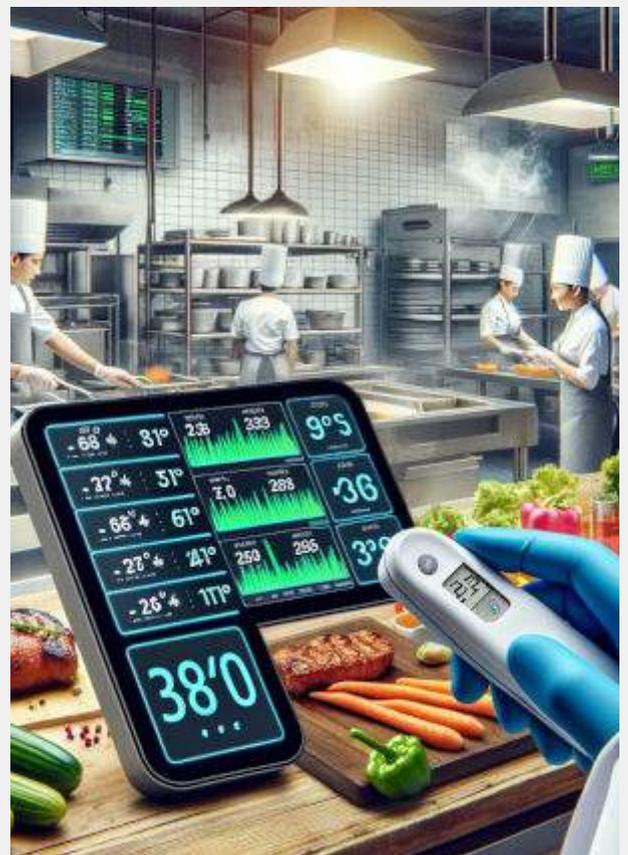## Product Highlights

FOOD SAFE SYSTEM

Food Safe System: Ensuring Safety and Compliance with Real-Time Monitoring

Kitchen OS's Food Safe System is designed to ensure food safety, reduce waste, and enhance operational efficiency. By automating temperature monitoring and compliance reporting, the system dramatically reduces staff workload and helps prevent costly food losses.

Key Benefits:

- **90% reduction in staff time** spent on paperwork, improving kitchen efficiency.
- **Critical temperature alerts** via SMS and email help prevent equipment malfunctions and human error, reducing food waste by 15%.
- **$9 million in food loss** prevented for customers through proactive alerts and monitoring.

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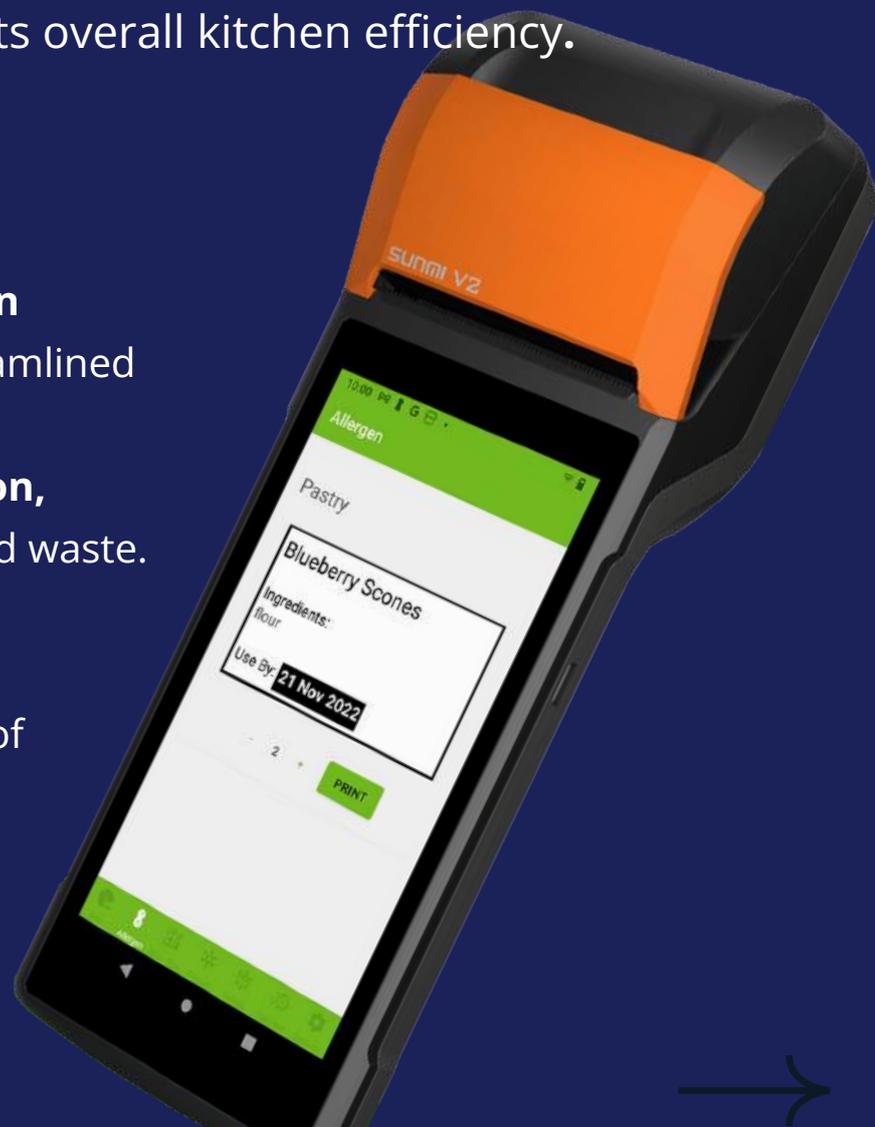## Product Highlights

FOODLABEL**SYSTEM·COM**

Streamlined Efficiency and Enhanced Traceability

Food Label System automates food labeling and expiration tracking, improving stock rotation and minimizing waste. This system not only ensures compliance with food safety standards but also boosts overall kitchen efficiency**.**

Key Benefits:

- **20% increase in kitchen efficiency** through streamlined labeling.
- **Improved stock rotation,** resulting in reduced food waste.
- **Enhanced food safety standards,** critical for maintaining high levels of compliance.

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Product Highlights

Fighting Food Waste with Data-Driven Insights

F*** Waste tackles food waste at its core, providing real-time data insights that help kitchens adjust purchasing and reduce waste. By implementing this platform, hotels can significantly cut food waste while achieving impressive cost savings.

Key Benefits:

- **50%+ reduction in food waste,** directly supporting sustainability efforts.
- **10:1 ROI,** providing substantial financial savings by cutting waste and optimizing resource use.
- Additional cost benefits include **less frequent waste collection** and **reduced space needed for waste bins,** saving both space and money.
- Reducing **50% of food waste** could save enough energy to power **21.5 million homes for a year**, highlighting the massive environmental and financial impact

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The Connected Kitchen

Efficiency, Sustainability, and Innovation

We go beyond individual solutions to offer a comprehensive Connected Kitchen concept, powered by IoT and LoRaWAN technologies.

This system interlinks all critical kitchen functions to optimize performance, reduce waste, and boost sustainability in both new and existing hotel builds.

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IoT for Energy and Resource Optimization

Our IoT-enabled solutions monitor real-time energy usage, from refrigeration to lighting, allowing hotel operators to optimize utility consumption and reduce energy waste.

Through smart metering and predictive analytics, Kitchen OS identifies inefficiencies and suggests targeted strategies to enhance energy management, leading to up to 30% energy savings across systems.

Key Benefits:

- **Granular energy insights** allow hotels to track energy consumption in real-time, optimize operations, and identify anomalies

- **IoT-controlled HVAC systems** have been shown to deliver up to **57% energy savings,** improving air quality and reducing operational costs

- **Predictive maintenance** reduces unplanned equipment failures by up to **40%,** significantly cutting downtime and maintenance costs.

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Predictive Maintenance and Equipment Efficiency

IoT sensors continuously monitor kitchen equipment, ensuring everything from ovens to refrigerators runs optimally.

Predictive maintenance extends the lifespan of machinery, minimizing disruptions and reducing the risk of costly breakdowns.

Key Benefits

- Predictive maintenance reduces equipment breakdowns by **70-75%,** boosting overall efficiency and extending the lifespan of critical assets.

- Proactive fault detection results in **35-40% less downtime, reducing** operating costs and ensuring seamless kitchen operations.

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Air Quality and HVAC Integration

Maintaining a comfortable and safe kitchen environment is critical to staff productivity.

Our IoT-driven system monitors air quality, temperature, and humidity, automatically adjusting the HVAC system to ensure optimal conditions while conserving energy.

Key Benefits:

- Smart HVAC controllers save up to **57%** in energy by automatically adjusting based on kitchen conditions

- Real-time monitoring of CO_2 and air quality ensures kitchens are safe, comfortable, and energy-efficient

Hygiene & Handwashing

Our IoT solutions also extend to hygiene management, monitoring soap and hand sanitizer dispensers.
This data-driven approach allows hotels to optimize hand-washing practices, reduce resource waste, and maintain high standards of cleanliness.

Key Benefits

- Real-time data helps optimize replenishment, ensuring dispensers are always stocked, contributing to a cleaner, safer kitchen environment.

Security

By monitoring door openings and closings, Kitchen OS enhances both security and energy efficiency.
Whether controlling access or preventing energy loss through open doors, our system keeps kitchens secure and minimizes unnecessary energy expenditure.

Key Benefits

- Improved energy conservation through smart door sensors that reduce heat loss and help maintain optimal temperatures

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A Partnership for a Greener, Smarter Future

The Kitchen OS Connected Kitchen is designed not only to enhance the operational efficiency of hotel kitchens but also to support the ambitious sustainability goals of our partners and their hotel projects

Kitchen OS transforms hotel kitchens into sustainable, connected operations, reducing energy use, food waste, and downtime with IoT-powered efficiency

A Partnership for a Greener, Smarter Future

- **30% energy savings** through IoT-powered energy management and smart HVAC systems

- **57% energy savings** on HVAC systems using IoT economizers that adjust based on occupancy and weather

- **50% reduction in food waste**, contributing to environmental sustainability and lower waste collection costs

- **10:1 ROI** from reducing food waste, with cost savings in waste disposal and space usage

- **Predictive maintenance reduces equipment breakdowns by 70-75%**, extending the lifespan of kitchen machines.

- **35-40% less downtime** from predictive maintenance, lowering repair costs and minimizing operational disruptions

- **90% reduction in staff time spent** on compliance paperwork using the Food Safe System, boosting productivity

- **20% increase in kitchen efficiency** from automating food labeling, improving stock management, and reducing waste

- Helps hotels achieve key sustainability certifications **(LEED, BREEAM),** enhancing project value and marketability.

- Positions our clients as leaders in sustainable innovation through the integration of cutting-edge IoT solutions.

About Us

At Kitchen OS, our team is driven by a shared passion for innovation and sustainability in the hospitality industry. Led by Neil Bradley, an experienced chef and restaurateur, and Narendra Payyala, our CTO with a deep background in IoT technology, we bring a unique blend of industry expertise and technological innovation to every project.

Our talented team includes specialists in web development, marketing, and software engineering, working together to build solutions that simplify kitchen operations and enhance food safety. With a clear focus on sustainability and efficiency, we are committed to driving the future of smart kitchens worldwide.
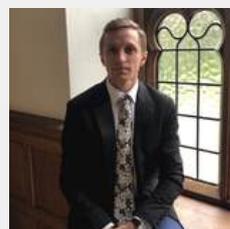

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The Impact of a Connected Kitchen

By implementing Kitchen OS's Connected Kitchen concept, hotels can expect:

- **Up to 50% reduction in food waste** through smart tracking and IoT sensors

- **20-25% energy savings** from optimized equipment and resource usage

- **Enhanced sustainability,** with direct reductions in carbon emissions and energy consumption, helping meet global sustainability goals

A Smarter, Greener Future for Hospitality

In today's rapidly evolving hospitality landscape, sustainability and efficiency are not just goals—they are essential. With Kitchen OS, you have the opportunity to revolutionize hotel kitchen operations by leveraging the power of IoT to reduce food waste, cut energy usage, and optimize equipment performance. Our solutions not only align with our clients' environmental goals but also provide tangible financial returns through cost savings and operational improvements.

By adopting Kitchen OS, companies can position hotel projects at the forefront of sustainable innovation, meeting the highest standards of energy efficiency and operational excellence. Together, we can create smarter, greener hotels that are prepared for the future while delivering exceptional value to both owners and guests.

Let's partner to build a connected, sustainable future for hospitality—one kitchen at a time

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Ready to Get Started?

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Thanks

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FOOD
SAFE
SYSTEM

F*** WASTE
Less Waste, More Profits

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