

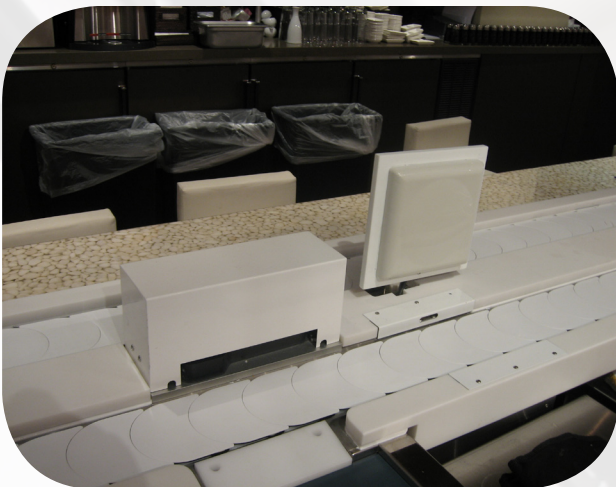
Sushi Fresh Control

- ◇ *Ensure Food Freshness / Safety*
- ◇ *Improve Customer Experience*
- ◇ *Maximize Sales And Profits*
- ◇ *Optimize Inventory Replenishment*
- ◇ *Increase Chef Productivity*
- ◇ *Minimize Waste*



Food freshness and safety are of paramount importance to every Sushi Restaurant. In a Kaiten restaurant, they are even more critical. Ensuring the customer receives safe and fresh product, Marymonte System's Sushi Fresh Control enhances the customer's dining experience while improving the profitability of your operation.

Using a Radio Frequency Identification (RFID) process, each plate of food is tracked as it travels around the conveyor belt from the time it is produced until it is finally consumed or discharged as waste. This tracking of data provides real time feedback to the Sushi Chef about what products are the most or the least popular with the customers and how much of each item is currently on the conveyor. Food production can be adjusted accordingly. The customer finds what they most desire and less food goes to waste. The net result is higher yields, increased sales and enhanced customer satisfaction.



RFID Antenna and Discharge Device Control Food Freshness

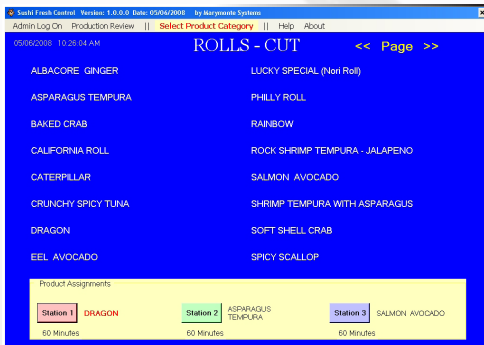
As plates of food pass the RFID antenna their age on the conveyor is compared to the shelf life of the food. Expired plates are automatically removed from circulation by the discharge box.

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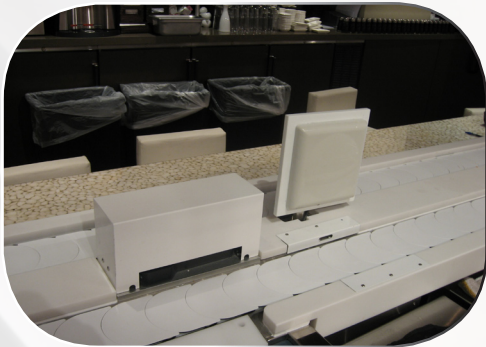
How It Works



The process begins by first applying the grey RFID tags to the bottom of each plate as shown in the picture. A food grade high-temp adhesive is used to insure the tag will survive the rigors of normal plate handling and washing.



Product being produced at each cutting station is identified using the system's touch screen PC. As plates are completed, they are passed over an RFID antenna at the cutting station to read the plate's unique ID from the RFID tag on the bottom of the plate. The product being prepared and the production time are assigned to each plate as it is scanned. The system now begins tracking the plate and monitoring its age as it travels around the conveyor.



As plates travel around the conveyor, their RFID tags are read by the RFID antenna (the vertical square on the right in the picture) and the plate's expiration time is checked. When a plate has reached its maximum age, it is diverted by the discharge box (the rectangular box on the left in the picture). The system keeps track of the quantity of each product on the conveyor and alerts the chef when more or less of a product is required.

A Gold Mine Of Information

Collecting real-time data from the conveyor allows the system to provide the valuable information required to optimize profits and improve the customer's experience.

- ◇ **Conveyor Replenishment Alerts** - warns the Chef if too little or too much of a product is on the conveyor.
- ◇ **Productivity Meter** - displays the Top 10 and Bottom 10 products being produced based on customer consumption.
- ◇ **Historical Data Analysis** - charts of daily, weekly and monthly consumption patterns by individual products or product categories
- ◇ **Optional ERP Interface** - custom interface to identify inventory requirements based on consumption patterns.

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