



# Guest FAQ: Cooking Robots

Your questions answered about our state-of-the-art cooking robots for large batch and sauce preparation.

## Safety & Quality

**Q1: Are the cooking robots safe?**

A: Yes! Our robots are NSF-certified and use advanced sensors for safe cooking, maintaining exact temperatures and hygienic environments.

**Q2: Is the food quality consistent?**

A: Absolutely. The robots follow precise recipes with AI-powered adjustments, guaranteeing consistent quality and perfectly cooked sauces every time.

## Our Team & Technology



**Q3: Do robots replace chefs?**

A: No, they assist our chefs with repetitive tasks, allowing them to focus on creativity and quality.



**Q4: What if a robot malfunctions?**

A: Staff are always monitoring. The robot stops immediately if an issue arises, and our team intervenes to ensure safety.



**Q5: Is this technology safe for kids?**

A: Absolutely! Robots work in secure zones away from guests. Safety systems and human oversight ensure everyone's safety.

## Our Commitment

- **Safe & Delicious:** Our robots are NSF-certified and programmed for perfect, consistent results.
- **Chef-Assisted:** Technology handles repetitive tasks, so our chefs can focus on creativity and quality.



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For more details, visit our website: [www.roboop365.com](http://www.roboop365.com)

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# Manager FAQ: Operating Cooking Robots & Redeployment

Practical answers to the most common operational questions managers ask when running kitchen automation.

## Performance & Labor Strategy

**Q1: Why keep labor hours instead of cutting them after automation?**

A: Because when measured properly, redeployment often outperforms labor cuts: upsell, throughput, and waste control.

**Q2: How do we set realistic performance targets?**

A: Use your baseline and aim for modest lifts: +5 points in dessert or add-on attach, ~5% RevPASH growth, and portion control within  $\pm 2$  grams.

**Q3: What usually breaks first with upselling when something goes wrong?**

A: Ticket times. If service slows, pause mid-rush offers or simplify the promoted item.

## Operations & Data



**Q4: How many tests should we run at once?**

A: One kitchen test and one service test at a time.



**Q5: Who owns the performance numbers?**

A: One designated data owner. Definitions must be locked, and results should be posted by Friday at 2 p.m. each week.



**Q6: Who owns the performance numbers?**

A: Mini-SOPs, photo references, and onboarding built around two core plays.

**Q7: Does portion control really impact profit that much?**

A: Yes. A 2–4% over-portion can leak hundreds of dollars per month per item.

## Training & Adoption

**Q8: How do we train without holding long meetings?**

A: Ten-minute pre-shift drills with two role-plays and one recognition.



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## Employee FAQ: Safety and Operational Procedures for Cooking Robots

### Q1: What personal protective equipment (PPE) is required when working with cooking robots?

A: Staff must wear gloves, aprons, hair restraints, closed-toe slip-resistant shoes, and sanitize hands before interacting with robots to maintain food safety.

### Q2: How do we maintain hygiene standards with robots?

A: Robots have automated self-cleaning cycles, but staff must also wipe down trays, sensors, and contact surfaces regularly with approved sanitizers following standard cleaning protocols.

### Q3: What safety features do the robots have?

A: Robots include emergency stop buttons easily accessible, collision detection sensors, and controlled movement speeds to prevent accidents.

### Q4: How do I handle emergencies or malfunctions?

A: Know your robot's emergency stop location and manual override procedures. In case of an error, immediately press E-stop, notify your supervisor, and follow established protocols.

### Q5: Are there special cleaning or maintenance routines?

A: Yes, daily and weekly cleaning schedules must be followed to ensure robot efficiency and food safety, including sensor calibration and ingredient hopper sanitation.

### Q6: What training is provided before I work with the robots?

A: Comprehensive training includes operation, safety checks, cleaning, emergency protocols, and quality assurance roles, with ongoing refreshers to keep skills sharp.

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