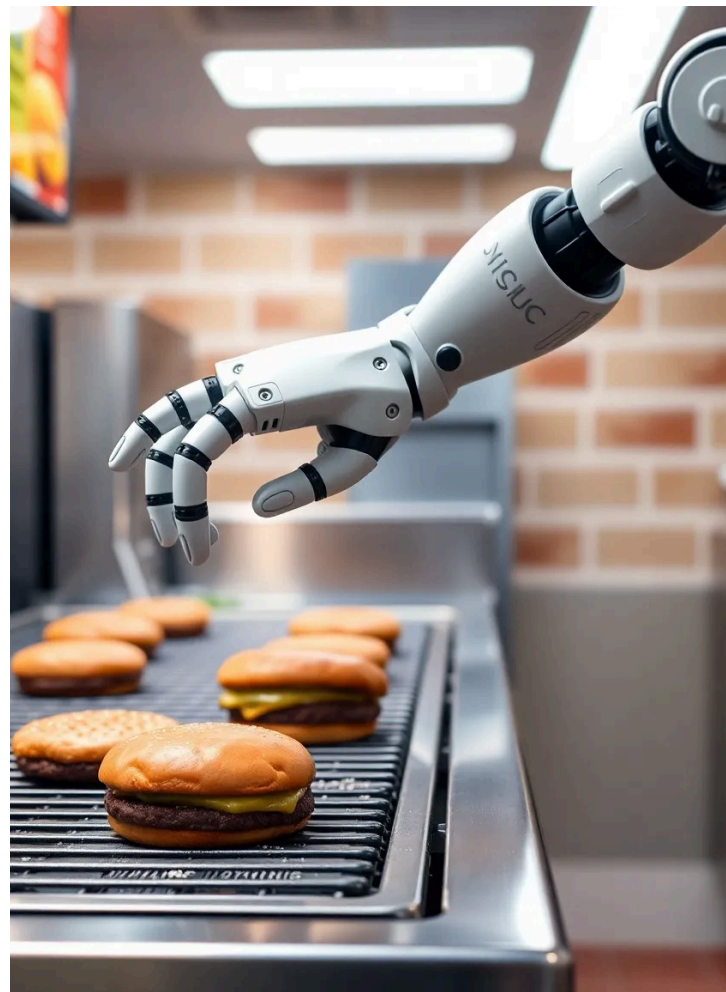


# Labor Savings Case Studies from Kitchen Automation

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A Restaurant Technology Report

# Real-World Implementations

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Across the restaurant industry, automation is moving beyond experimentation and delivering measurable impact. The following case studies highlight how operators are cutting labor expenses, improving reliability, and maintaining kitchen performance even amid staffing challenges.

1. Hyper Food Robotics: 50% Labor Cost Reduction in Pizza Prep
2. Full-scale kitchen automation cut labor costs in half by automating repetitive pizza-making tasks such as dough stretching, sauce spreading, and topping application. Robots operated 80–100+ hours weekly without breaks, reducing back-of-house staffing needs while maintaining quality and consistency.
3. White Castle and Wendy's: Robotic Frying Automation
4. Robotic fry stations reduced cooking times by 50%, replacing one to two line cooks per shift. The automation improved consistency, reduced employee fatigue, and achieved return on investment in under six months.



# Case Studies in Automation

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These examples show that automation in the kitchen delivers clear financial and operational impact. From faster cooking to consistent quality and shorter payback timelines, operators are using automation to reduce turnover costs, stabilize labor demands, and strengthen overall service performance.



## Hyper Food Robotics

Automated pizza-making cut labor costs by 50%. Robots operated 80-100+ hours weekly without breaks, reducing staffing needs while maintaining quality.



## White Castle & Wendy's

Robotic fry stations cut cooking times by 50%, replacing 1-2 line cooks per shift and achieving ROI in under six months. As well as less food waste due to precision cooking



## Amy's Kitchen & Chef Robotics

Increased kitchen prep productivity by 17%, cutting labor per shift while increasing product consistency by over 12%. The tech allowed teams to redeploy staff into guest-facing or higher-value roles.



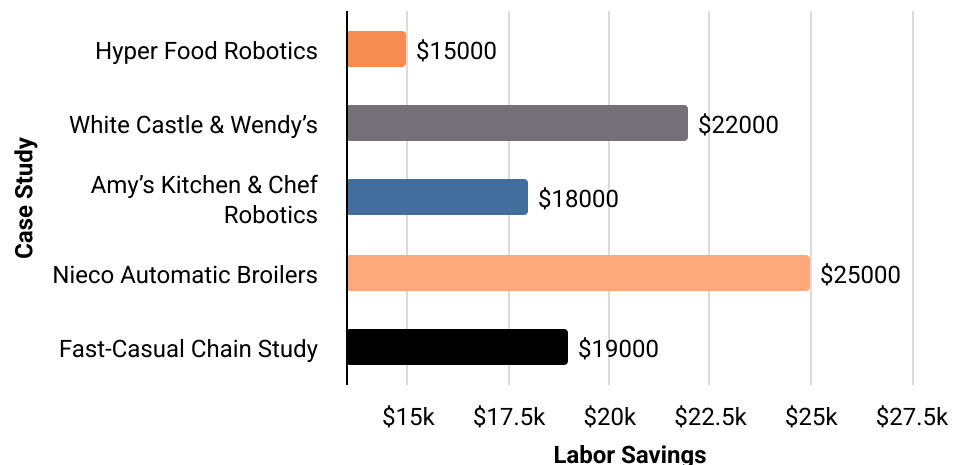
## Nieco Automatic Broilers

Conveyor broilers with digital controls, automated feeders, and self-diagnostics minimized manual labor, and reduced downtime and energy costs.

# Summary of Labor Savings from Automation

Fast-Casual workflow analysis revealed redundant prep steps and poor task sequencing. Optimizing these processes led to a 20% reduction in kitchen prep times, reduced fatigue, and improved throughput—all without increasing headcount.

Case Study	Labor Savings	Efficiency / Output Gains	ROI / Payback
Hyper Food Robotics	50% reduction in pizza labor	80–100+ robot hours per week	ROI within first year
White Castle & Wendy's	1–2 line cook shifts replaced	50% faster cooking times	Payback under 6 months
Amy's Kitchen & Chef Robotics	17% productivity increase	12% consistency improvement	Labor per shift reduction
Nieco Automatic Broilers	Significant labor cuts	Reduced downtime and energy costs	Productivity improvement
Fast-Casual Chain Study	20% reduction in prep time	Faster throughput, less fatigue	Process optimization



Series 1

