

■ FOR AN INDEPENDENT RESTAURANT

Two sides of your restaurant, both made smarter.

A restaurant is really two businesses under one roof: the kitchen that runs delivery and pickup, and the dining room, the floor where people come to sit and stay. We can make both smarter. Independents especially get handed cookie-cutter websites and clunky ordering, and we simply build you a better one. This is not a pitch. It is an invitation to build this with us as a pilot partner, and a place like Yummy Kabob is exactly where we would start.

IDEA 01

The kitchen: a real website, ordering, and the couriers played

We rebuild your storefront and online ordering, direct, so repeats come back to you, and we play DoorDash against Uber Eats and shift orders to whoever is actually paying. We have built exactly this before.

A site that sells, and margin you keep.

IDEA 02

The menu that earns

Which dishes, combos and promotions really sell, what competitors are doing, and specials driven by the inventory you are holding: a surplus of lamb becomes the weekend special.

A menu tuned weekly, not yearly.

IDEA 03

The dining room, read from your cameras

Signals reads the floor: occupancy, wait and dwell, and whether foot traffic turns into sales, all aggregate and privacy-first.

Staff to the real crowd, see what the floor leaves on the table.

What a pilot or build partner gets

We build one of these for your restaurant, the kitchen side or the floor, to see if it helps. First access, and a direct line to the people building it. In return, you tell us what is useful and what is noise.

Our whole outlook is simple: find the problem worth solving, then solve it. Page two helps us find yours.

Be our pilot on this · ranj@yyzdata.com

STILL SHAPING THIS OFFERING · WE REFINE IT WITH THE OPERATORS WE SHOW IT TO

A few questions, so we build the right thing.

No wrong answers, a rough guess beats a blank, and please add your own.

Name

Restaurant / sites

Email

1 What you run today (check what applies)

Website / online ordering

Delivery apps (DoorDash, Uber Eats, Grubhub)

Loyalty

Cameras (the dining room)

POS

Social / marketing

Inventory

Other:

2 What eats the most time (check the top few)

Website and online ordering

Delivery-app fees and couriers

Inventory and waste

Reconciling across apps

Menu and pricing

Marketing, social and promos

Staffing the floor

Other:

3 If we could build one thing for you

Dream big. The kitchen (website, ordering, couriers, menu) or the floor (Signals in the dining room).

4 Your current website and ordering setup, and what you hate about it

So we know what to replace and what to keep.

5 Open to a pilot?

Yes, gladly

Maybe, show me

Not right now

First thing you would want us to try, and what would make it a clear win: