



THE ORCHESTRATION OS FOR RESTAURANT ROBOTS

Everyone is racing to build the **hands**. We're building the **brain**.

Every restaurant-robotics company today builds a single, expensive muscle bolted to one station — a fry arm, a salad makeline, a drink arm. **None of them knows what the restaurant is actually doing** — whether the fry station even needs to run, whether the drive-thru is backing up, whether a customer just walked away, or what any of it is worth in dollars.

Vision is the eyes and the brain. Robots are the hands.

The same signal that today tells a manager “move someone to fry” tomorrow dispatches the fry robot — and verifies it worked. Own the operational brain, and you own the robots, no matter whose logo is on the arm.

THE ARC — FROM WATCHING A STORE TO RUNNING ONE

1

Perceive & coach people

The camera sees the whole restaurant, the engine prices every leak in real dollars, and a daily loop tells the owner the three things to fix. **People do the fixing.**

LIVE TODAY

2

Direct the shift in real time

It stops reporting yesterday and starts directing today: “move someone to fry — unstaffed 90 seconds, 4 cars waiting, ~\$18 at risk.” **The decision logic is identical to dispatching a robot; only the recipient changes.**

SHIPPING NOW

3

Hybrid — dispatch tasks to machines

A fry robot and a drink arm run alongside human crew. When the brain decides fry needs to run, it **sends the task to the robot and confirms the result** from the same event stream. We become the conductor of a mixed brigade.

THE LEAP

4

Robot-majority stores, orchestrated end-to-end

Most stations are machines; people handle exceptions and guests. Vision is the operating system that **sequences the whole order journey** and re-plans instantly when a rush hits or a robot faults.

THEN



The North Star

The right person — **or machine** — gets the right thing to do, at the right moment, with proof of what it was worth. **People remain the purpose. Intelligence is the leverage. Coordination is the future.**

WHERE THIS GOES



WHY THIS IS REAL, NOT A SOMEDAY DECK

We already built the **hard part**.

A robot can't grow perception or a dollar model on its own — and those are exactly the two things we run in production today. The rails a robot plugs into already exist, because they're how the app earns its keep coaching human crews right now.

IN PRODUCTION TODAY — THE ROBOT'S BRAIN, ALREADY RUNNING

● The eyes

A live, permanent stream of everything on the floor — order started, basket pulled, line backing up, station unmanned, customer walked away — with timestamps and location.

● LIVE

● The dollar model

Every one of those moments is priced in the store's own numbers — what it costs, what it's worth — so tasks rank by real profit impact, not guesswork.

● LIVE

● The dispatch lane

A queue that sends a command to a device, watches it run, and records the audited result. We built it to manage our AI boxes; it's structurally a robot task queue.

● LIVE

● The proof loop

After any action, the system measures whether it actually cut ticket time or recovered the sale — the same before/after math that will grade a robot's work.

● LIVE

HOW A ROBOT PLUGS IN — A THIN ADAPTER, ZERO REBUILD

A robot is just another **producer** (it reports what it did back into the event stream) and a special **consumer** (it receives dispatched tasks). The vendor implements two calls — **poll for tasks, post the result** — the same handful any device already uses. **The per-vendor adapter is thin; the brain is ours.**

WHY NOW — LABOR IS THE FORCING FUNCTION

\$3K/mo

a fry robot (rental)

vs

\$7,300/mo

one human fry station at \$20/hr

Crew turnover topped 100% for a decade. The robot pencils out — **only if something runs it intelligently**. That "if" is the whole business.

THE BOTTOM LINE

OWN THE BRAIN, OWN THE ROBOTS

Robot makers will fight a brutal war to build better hands, and margins compress as hardware becomes a commodity. Nobody is building the brain that decides **which hand to move, when, and why it pays** — because that takes full real-time perception of the restaurant and a per-store dollar model of every action. **We have both, live, today.**

We get there by **selling the present**: every install that recovers profit for an owner lays the exact rails a robot plugs into — with a thin adapter and zero rebuild. The same signal that coaches a person this year dispatches a robot the next. **The hands are a commodity we conduct.**