

The image features a dark grey curved shape on the left side containing the logo and text. The background is a close-up photograph of several sausages cooking on a metal grill. The sausages are browned and glistening with oil. The grill has metal ridges. The overall composition is modern and clean.

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SMART GRILL

IT Solution for
Business Automation

A hand is shown pointing at a screen. A large red semi-transparent circle is overlaid on the image. Inside this circle is a dark grey semi-transparent circle. The word "rainblade" is written in a white, italicized, sans-serif font within the dark circle. Below the logo, there is a paragraph of text in a white, sans-serif font. The background is a blurred image of a hand pointing at a screen.

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We follow an innovative partnership strategy in which the client receives not simply a service or product, but an effective and comprehensive business model — an “ecosystem” that significantly improves economic performance and consumer loyalty.

What is Smart Grill?

Smart Grill — a unique solution developed by RainBlaid, based on neural-network technology. The system makes it possible to monitor quality and compliance with technological regulations for preparing fast-food dishes based on sausages, set grill product-display parameters according to customer flow at each point of sale, increase customer loyalty, and reduce write-offs.

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Quality Management

- The system indicates the sausage readiness status to the operator according to the process chart
- FIFO order of sausage sales
- Ensuring timely removal of products from the grill



Sales Management

- Loading planograms according to expected customer traffic
- Constant availability of ready-to-serve products on the grill — no waiting for the customer
- Advance notification to the operator when products need to be replenished on the grill
- Maintaining an attractive appearance of the equipment and products

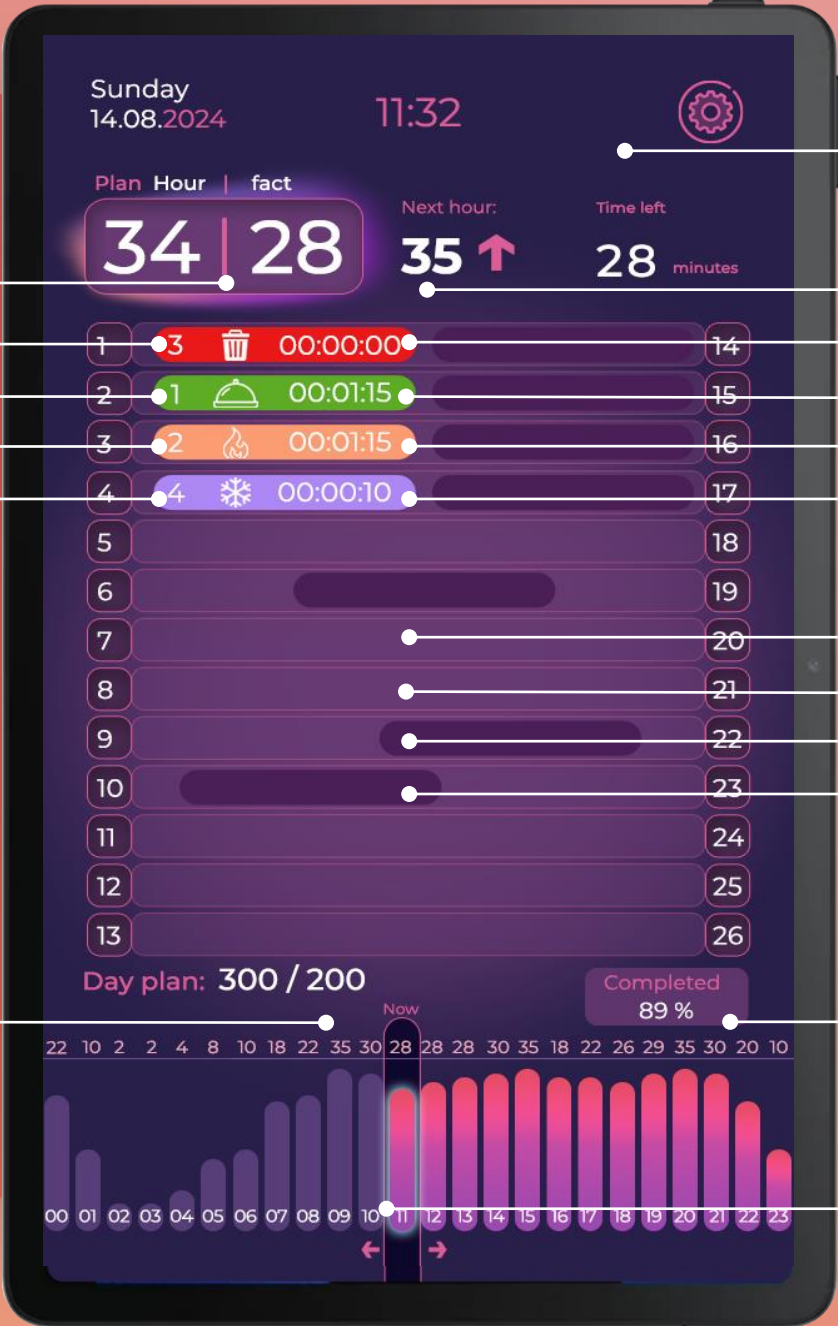
Goals and Objectives

- Increase customer loyalty by reducing waiting time for preparing fast-food dishes and maintaining sausage quality.
- Forecast grill-product sales based on customer traffic.
- Monitor staff performance in terms of product placement and dispensing from the grill.
- Reduce write-offs by timely placing the required quantity of products on the grill.
- Analyze café sales based on the collected data and develop customer loyalty programs.
- Optimize purchasing volumes of products and semi-finished ingredients for preparing fast-food dishes.
- Develop staff incentive systems based on the collected data to reduce sausage write-offs and increase sales.

Interface. Main Screen

**Color coding
(readiness statuses for sausages)**

- To be written off
- Ready
- Cooking
- Cold



Planned vs. actual
product display for the
current hour

Actual product-display
sequence

Staff notifications and
reminders

Product-display plan for
the next hour

Color coding of
readiness according to
the sausage type
process chart and the
time a sausage has
remained in that status

Available rollers

Plan completion
percentage

Daily product-display
planogram. Clicking it
opens the weekly
planogram

Interface. Weekly Planogram

The weekly planogram is required for planning advance thawing and ordering of sausages for the point of sale.

**Total number of
sausages for the day
to plan defrosting**

	Days of the week							
	Mon	Tue	Wed	Thu	Fri	Sat	Sun	
00	2	2	2	2	2	3	3	16
01	1	1	1	1	1	2	2	9
02	1	1	1	1	1	2	2	9
03	1	1	1	1	1	2	2	9
04	1	1	1	1	1	2	2	9
05	2	2	2	2	2	3	3	16
06	2	2	2	3	3	4	4	20
07	4	4	4	4	5	6	7	34
08	5	5	5	6	7	8	10	46
09	7	7	7	7	9	11	13	61
10	7	7	7	7	9	11	13	61
11	10	10	10	11	13	16	19	89
12	12	12	12	13	15	19	22	105
13	12	12	12	13	15	19	22	105
14	12	12	12	13	15	19	22	105
15	13	13	13	14	17	21	25	116
16	15	15	15	16	19	24	28	132
17	15	15	15	16	19	24	28	132
18	15	15	15	16	19	24	28	132
19	13	13	13	14	17	21	25	116
20	10	10	10	11	13	16	19	89
21	7	7	7	7	9	11	13	61
22	5	5	5	6	7	8	10	46
23	2	2	2	2	3	3	4	18
Total	174	174	174	187	222	279	326	1536

Current day

**Total number of
sausages for the week
for order planning**

Before and After Installing Smart Grill

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- Insufficient quantity of products on the grill
- Dirty grill surface
- Chaotic product display
- Unappetizing appearance of products
- Low purchase intent



Before

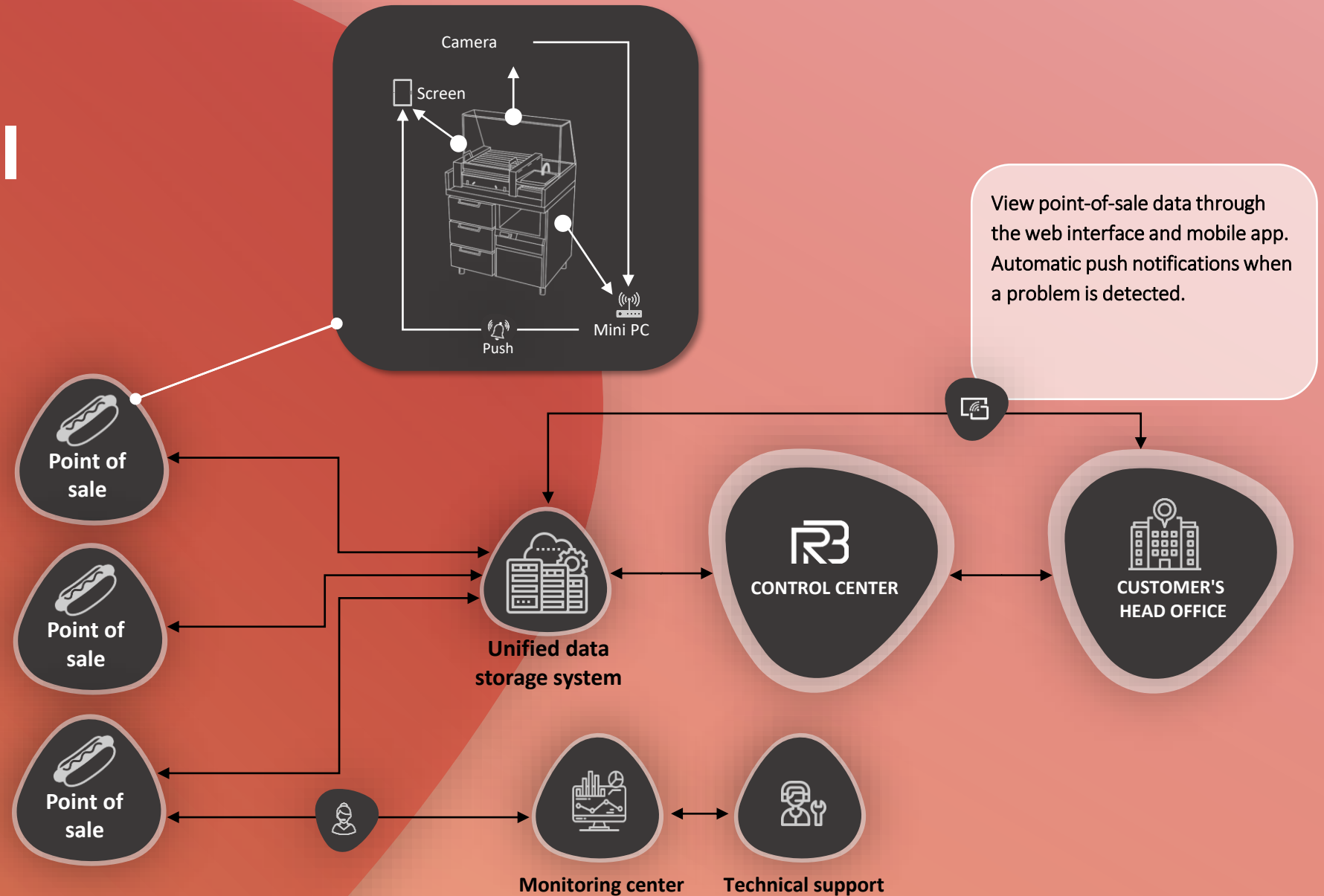
After



- Ready-product stock on the grill through timely replenishment
- Clean grill
- Systematic product display
- Appetizing appearance of products
- High purchase intent



Smart Grill Workflow



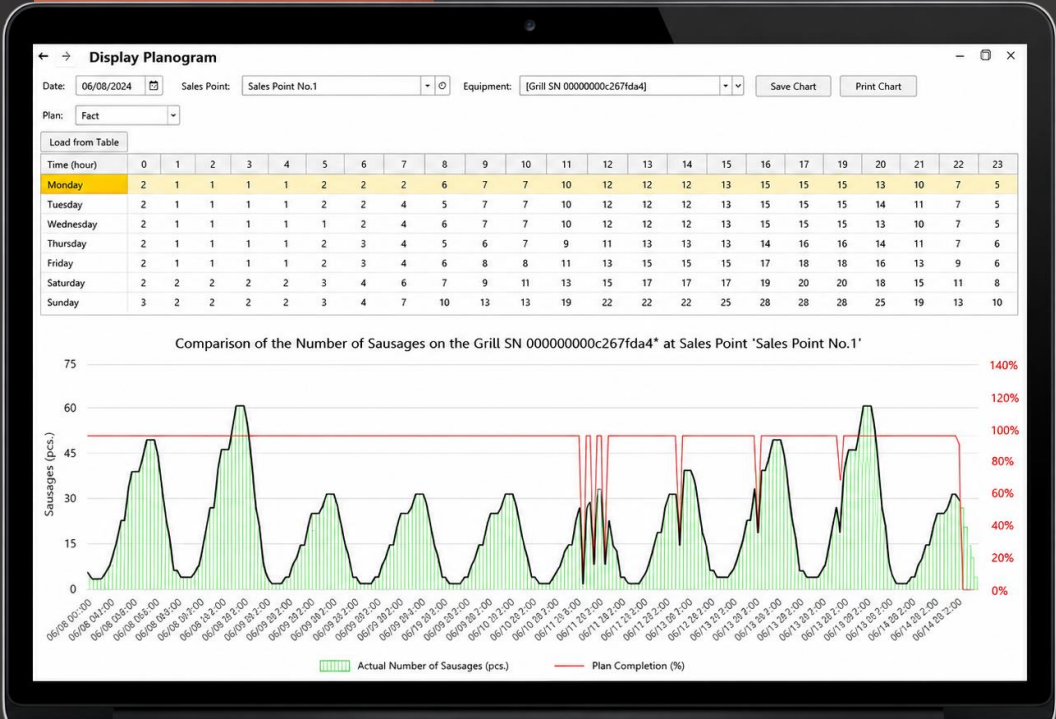
Interface

Quick online access to point-of-sale data and analytics.
Receive push notifications on the operator's screen and in the RBMon mobile app

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For the operator

For the manager



Connection and Installation Stages



- Site and equipment audit
- Training the system's neural network for the specific type of equipment and products (2 months)
- Equipment installation on site
- Loading planograms and configuring the system
- System testing and staff training
- Go-live

A large graphic on the right side of the slide, consisting of two overlapping, rounded, teardrop-like shapes. The outer shape is a dark reddish-brown color, and the inner shape is a lighter, burnt orange color. Both shapes have a subtle gradient and a slight shadow effect.

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**THANK YOU
FOR YOUR
ATTENTION!**

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