

INFINITE KITCHEN

Gourmet food at low prices, made with rich, quality ingredients.

INFRARED FLAME CHARBROILER • ALL-ELECTRIC • 120 SQ FT

Robotic arm places ribeye directly on 980°F infrared charbroiler — real flame, no gas hose, no torch.



90/HR

PEAK OUTPUT

72%

STEAKHOUSE MARGIN

4.5 MO

PAYBACK

120 SQ FT

FOOTPRINT



STEAK, LOBSTER & SALMON — FLAME BROILED TO ORDER

Ribeye • Filet Mignon • Lobster Tail • Atlantic Salmon • Surf & Turf • Catch of the Day

Garlic herb butter • Truffle mashed potatoes • Seasonal asparagus • 99.85% repeatability

INFINITE KITCHEN • GOURMET FOOD AT LOW PRICES, MADE WITH RICH, QUALITY INGREDIENTS



INFINITE KITCHEN

STEAKHOUSE MENU • COMPARISON PRICING

INFINITE KITCHEN

VS

TRADITIONAL STEAKHOUSE

RIBEYE

\$28

— perfectly marbled ribeye, served with garlic herb butter, mashed potatoes & asparagus

\$55

FILET MIGNON

\$32

— tender filet mignon, served with garlic herb butter, mashed potatoes & asparagus

\$65

LOBSTER TAIL

\$34

— butter-poached lobster tail, served with garlic herb butter, mashed potatoes & asparagus

\$70

SALMON

\$24

— pan-seared Atlantic salmon, served with garlic herb butter, mashed potatoes & asparagus

\$48

SURF AND TURF

\$38

— classic surf & turf: filet mignon & lobster tail, served with garlic herb butter, mashed potatoes & asparagus

\$85

CATCH OF DAY

\$26

— fresh catch of the day, lemon & herb, served with garlic herb butter, mashed potatoes & asparagus

\$52

ALL ENTRÉES SERVED WITH
GARLIC HERB BUTTER • MASHED POTATOES • SEASONAL ASPARAGUS

GOURMET STEAKHOUSE • PREMIUM QUALITY • FRESH DAILY

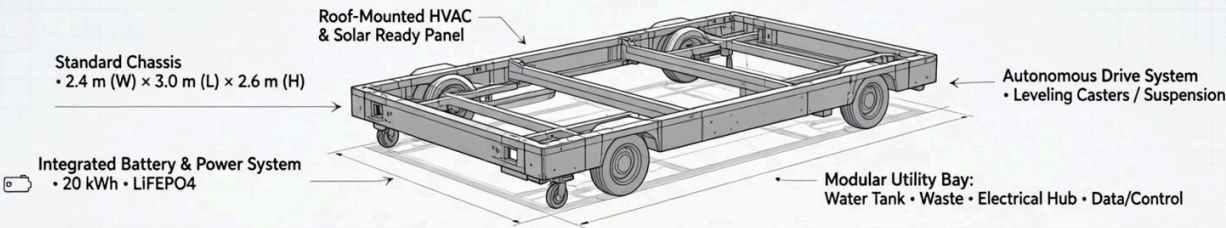
CUSTOMIZED TO YOUR NEEDS

One 120 sq ft chassis. Four factory configurations. Same robot, your brand.

AUTONOMOUS KITCHEN POD

Modular Customization Platform • Same Chassis, Four Configurations

BASE CHASSIS — SHARED PLATFORM



1. GLASS FRONT — CURBSIDE

Public Street / Curbside Service

Tempered Glass Storefront Panel

Outdoor Rated
• Weather-Sealed



LED Digital Menu Display & Branding Sign

Customer Pickup Window
• Contactless Order Hatch

Outdoor Rated
• Curbside Ready

2. SOLID STAINLESS — MALL

Indoor Mall / Retail Environment

Brushed Stainless Steel Exterior Panel

Staff Service Pass-Through Window

High-Durability / Easy Clean Surface



Brushed Stainless Steel Exterior Panel

Staff Service Pass-Through Window

Mall-Compliant Fire Suppression Ready • HVAC Vent

3. COMPACT KIOSK — CAMPUS

Compact Footprint • Campus / University

Compact Variant
• 1.8 m (W) × 2.4 m (L)

Fold-Out Service Counter
• Grab-and-Go



Fold-Out Service Counter
• Grab-and-Go

Campus Branding Panel
• Poster / Wayfinding Rail

Reduced Power • 10 kWh Battery • Eco-Efficient

4. GUTTED KITCHEN RETROFIT

Full Commercial Kitchen • Retrofit Configuration

Heavy-Duty Vent Hood • Extraction Fan

Modular Interior • Custom Kitchen Fit-Out

High-Power 3-Phase Electrical • 240V/400V



Heavy-Duty Vent Hood & Extraction Fan

Commercial Cookline: Stovetop • Prep Bench • Storage

High-Power 3-Phase Electrical • Hookup

MODULAR CUSTOMIZATION FEATURES



SWAPPABLE PANELS

Exterior panels interchangeable • Glass / Stainless / Composite / Branded



PLUG-AND-PLAY MODULES

Kitchen, Cooling, POS, Security modules swap easily • Standardized connectors



SCALABLE POWER

10-30 kWh Battery • Solar Ready Grid-Tie Option • Fast Charge



COMPLIANCE & SAFETY

IP66 Rated • NSF / Fire Safety Accessibility Compliant • Remote Telematics

DESIGN HIGHLIGHTS

- Single chassis platform enables rapid reconfiguration
- All configurations autonomous-ready with telemetry & remote management
- Modular for low-cost maintenance and upgrades

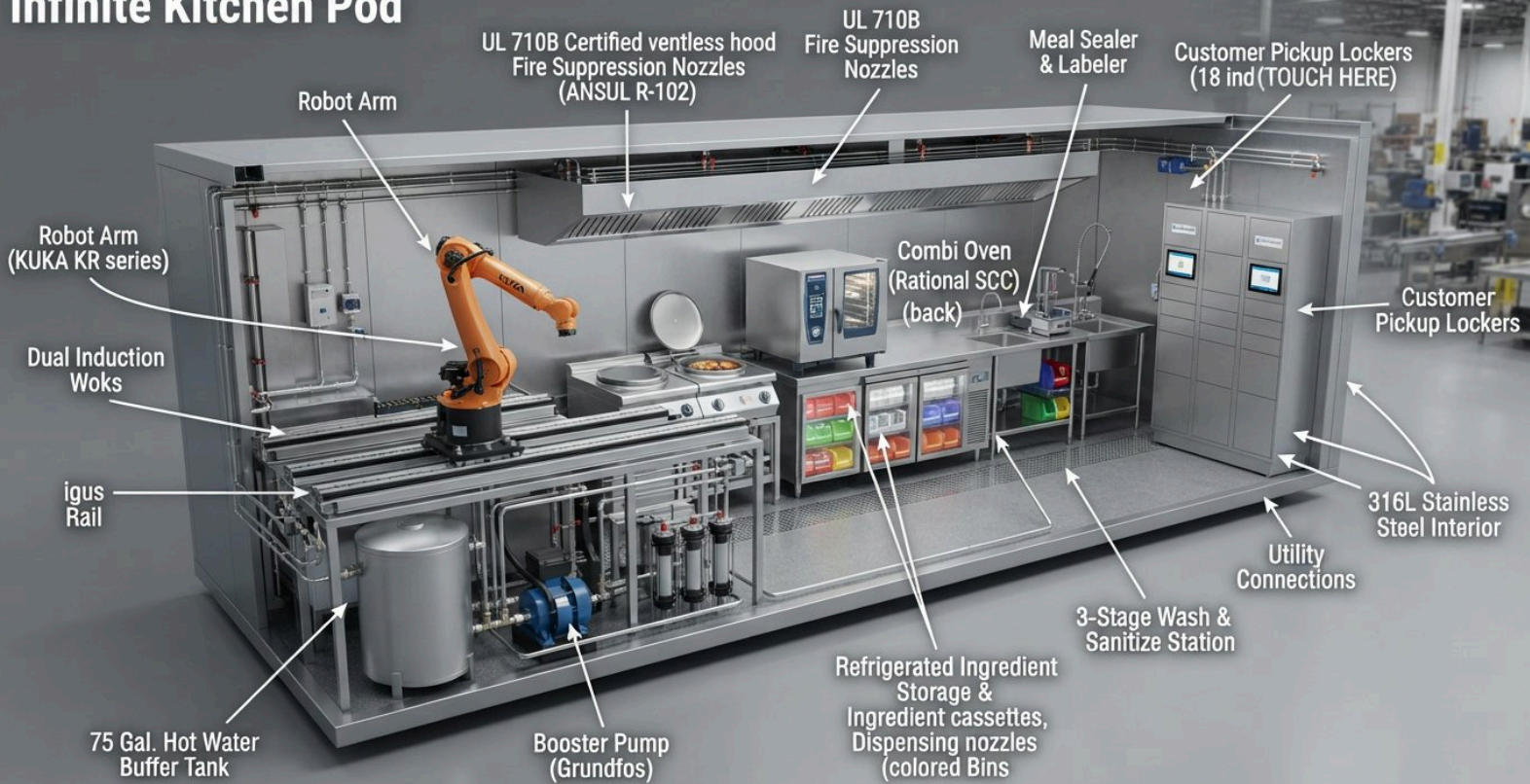
- **GLASS CURBSIDE:** High visibility, QR ordering, sidewalk deployment
- **SOLID SECURE:** Mall & nighttime — metal covers windows, fully secure, no glass
- **COMPACT KIOSK:** 1.8m x 2.4m campus & transit hub — smallest footprint
- **GUTTED RETROFIT:** Drop modules into failed kitchen shell — 48h install, no construction



HARDWARE CUTAWAY • 316L STAINLESS • INFRARED FLAME CHARBROILER

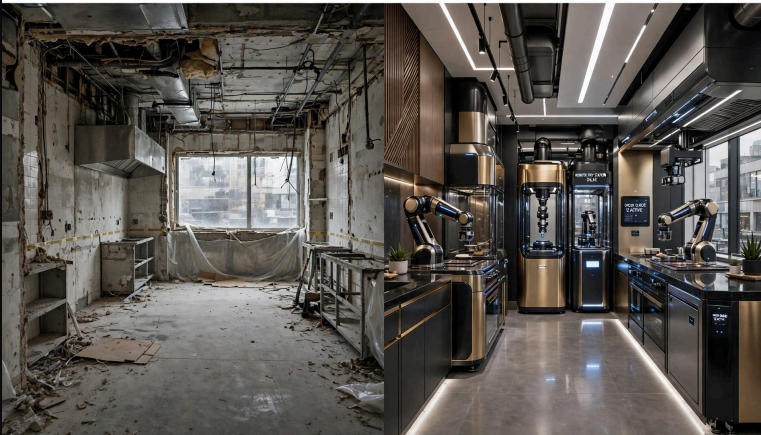
All-electric 480V — NSF 169 / UL 710B ventless — No gas hose — No ducting

Infinite Kitchen Pod



BEFORE
Gutted Empty Commercial Kitchen

AFTER
High-Tech Robotic Kitchen Modules



BEFORE: Gutted shell losing \$18k/mo → **AFTER:** 120 sq ft Infinite Kitchen prints 1,200 meals/day

Forklift in, plug 480V, open in 48 hours. Same chassis as curbside pod — customized to your shell.

TWO WAYS TO OWN THE CORNER

Gourmet food at low prices, made with rich, quality ingredients — now at scale.

PLAN 01 • TURNKEY OWNERSHIP

\$185,000 per pod

- Hardware BOM \$72,450 — 60.8% gross margin
- SaaS \$1,200/mo — telemetry, menu AI, pricing
- Ideal for franchisees & real estate owners

MAX LONG-TERM CASH FLOW

PLAN 02 • LOW CAPEX FLEET

**\$15,000 setup +
\$8,500** / month

- All-inclusive: hardware, SaaS, maintenance
- 24/7 SLA — ideal for rapid city-wide rollout
- Zero depreciation risk

FASTEST TO SCALE

4.5-MONTH PAYBACK • \$41,500 NET / MO • 10 PODS = \$5M ANNUAL NET

BOM \$72,450 | Turnkey \$185k | RaaS \$15k + \$8.5k/mo | Infrared flame charbroiler all-electric

CONTACT: Infinite Kitchen • Customized To Your Needs

Reserve territory: 10-pod minimum, city-exclusive nodes available. Site review in 72hrs. Deploy in 30 days.

RESERVE TERRITORY →

BOOK PRIVATE DEMO

Infinite Kitchen

What We Can Cook



Infrared Flame •
Charbroiled • American

e.g. Ribeye • Burgers • Chicken



Asian Wok

e.g. Pad Thai • Orange Chicken

• Fried Rice



Seafood

e.g. Lobster Tail • Salmon

• Shrimp



Global Bowls

e.g. Gyro Bowl • Burrito Bowl

• Mediterranean Bowl

the possibilities are endless