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	72%	4.5 MO	120 SQ FT
PEAK OUTPUT	STEAKHOUSE MARGIN	PAYBACK	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

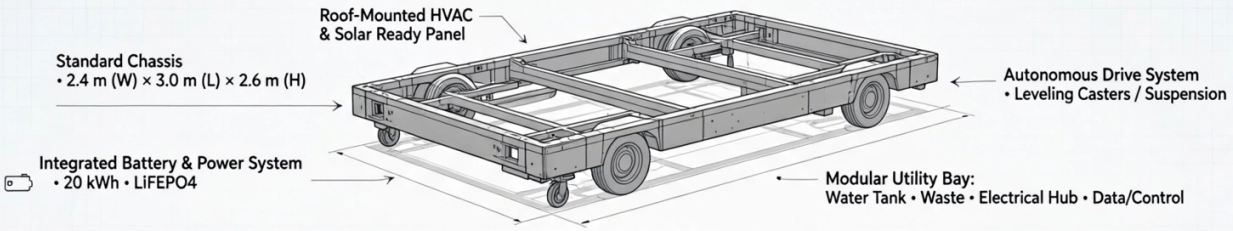
CUSTOMIZED TO YOUR NEEDS

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



2. SOLID STAINLESS — MALL

Indoor Mall / Retail Environment



3. COMPACT KIOSK — CAMPUS

Compact Footprint • Campus / University



4. GUTTED KITCHEN RETROFIT

Full Commercial Kitchen • Retrofit Configuration



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

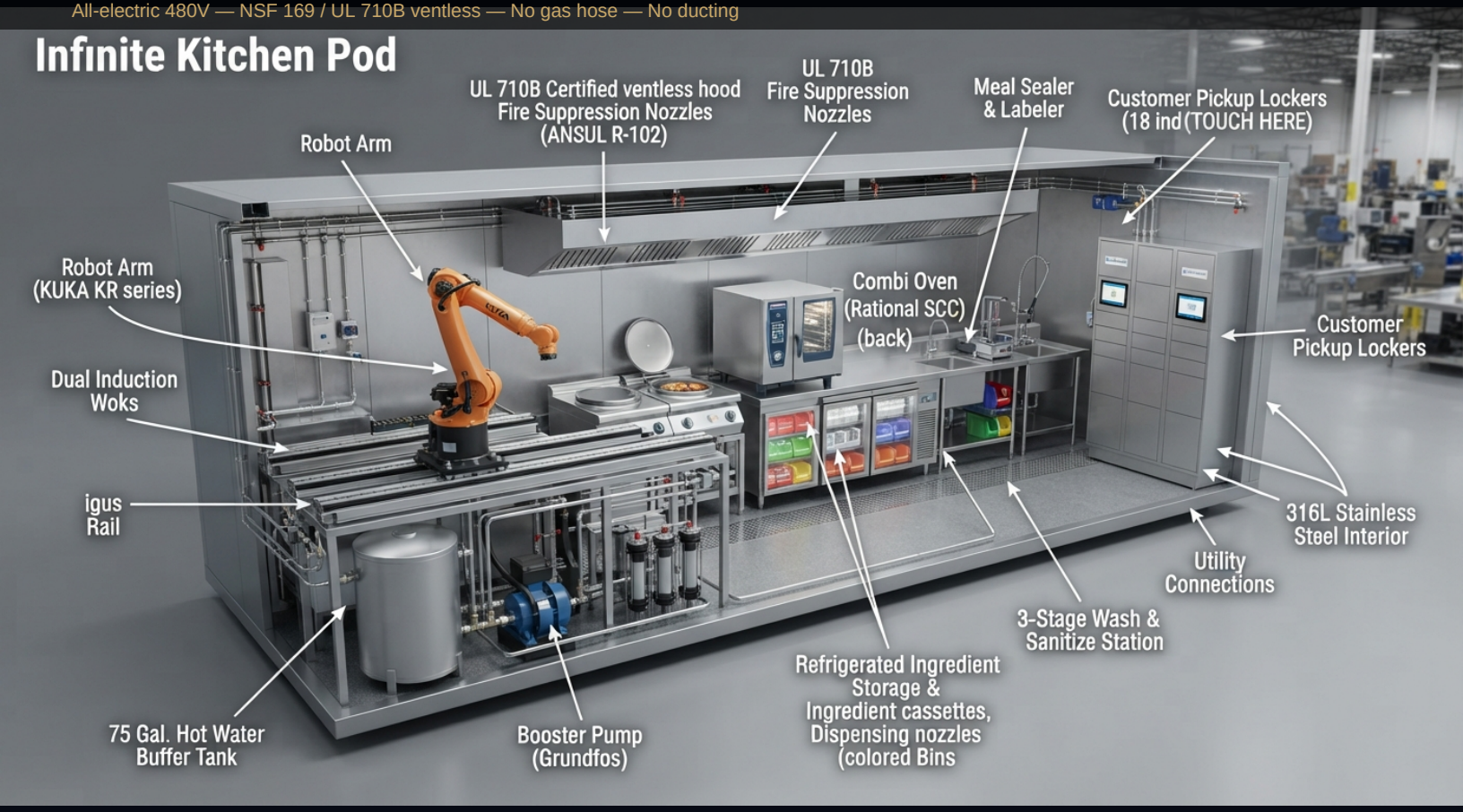
- Single chassis platform enables rapid reconfiguration
- All configurations autonomous-ready with telemetry & remote management
- Modular for low-cost maintenance and upgrades

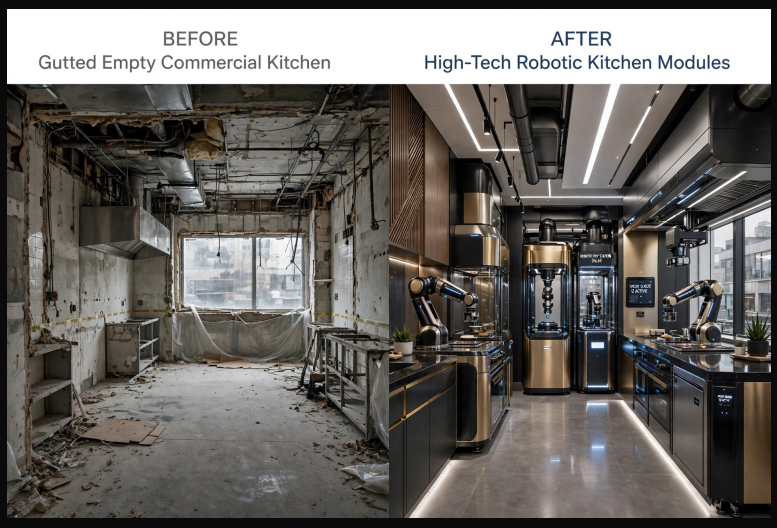
- **GLASS CURBSIDE: High visibility, QR ordering, sidewalk deployment**
- **SOLID SECURE: Mall & nighttime — metal covers windows, fully secure, no glass**
- **COMPACT KIOSK: 1.8m x 2.4m campus & transit hub — smallest footprint**
- **GUTTED RETROFIT: Drop modules into failed kitchen shell — 48h install,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



HARDWARE CUTAWAY • 316L STAINLESS • INFRARED FLAME CHARBROILER

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







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