



## **MISO ROBOTICS UNVEILS "FLIPPY" IN CALIBURGER KITCHEN, PLANS WORLDWIDE ROLLOUT**

*Flippy is First in a Series of Adaptive Robots That Will Create Smarter, Safer and More Efficient Commercial Kitchens*

PASADENA, Calif., March 7, 2017 - Miso Robotics and Cali Group today unveiled Flippy, an artificial intelligence-driven robot that will work alongside kitchen staff to grill burgers at CaliBurger restaurants. Flippy had its debut at the CaliBurger location in Pasadena, California. A video demonstration captured the robotic kitchen assistant flipping burgers and placing them on buns. Flippy will roll out in early 2018 and expand to more than 50 CaliBurger restaurants worldwide by the end of 2019.

Miso Robotics is pioneering the use of computer vision and deep learning software to bring low-cost, adaptable robotics into restaurants. The company's collaborative kitchen assistant handles the hazardous, tedious and time-sensitive aspects of grilling and cooks burgers to perfection every time. It easily integrates into CaliBurger's current kitchen layout without needing to reconfigure existing equipment.

While artificial intelligence is being successfully tested and employed to drive cars, manage the home and message with customers, Miso Robotics is the first company to bring robotics and AI into the kitchen in a meaningful way.

"Much like self-driving vehicles, our system continuously learns from its experiences to improve over time," said David Zito, CEO of Miso Robotics. "Though we are starting with the relatively 'simple' task of cooking burgers, our proprietary AI software allows our kitchen assistants to be adaptable and therefore can be trained to help with almost any dull, dirty or dangerous task in a commercial kitchen — whether it's frying chicken, cutting vegetables or final plating."

According to the National Association of Restaurants, consumers are spending more on food outside the home than ever before. Yet despite rapid growth, the restaurant industry is plagued with inefficiencies. In 2016, turnover of restaurant workers reached an all time high at 113%.



"The application of artificial intelligence to robotic systems that work next to our employees in CaliBurger restaurants will allow us to make food faster, safer and with fewer errors," said John Miller, Chairman of Cali Group. "Our investment in Miso Robotics is part of our broader vision for creating a unified operating system that will control all aspects of a restaurant from in-store interactive gaming entertainment to automated ordering and cooking processes, 'intelligent' food delivery and real-time detection of operating errors and pathogens."

The integration of Miso Robotics into CaliBurger's kitchens will allow the chain to redeploy some of its staff to the dining room to engage more with customers. CaliBurger will also collaborate with Miso Robotics to retrain certain staff to operate Flippy.

#### **About Miso Robotics**

Miso Robotics is revolutionizing the restaurant and prepared food industries with innovative robotics and artificial intelligence (AI) solutions. Leveraging recent advances in AI and declining prices for industrial robotic arms, Miso's robotic kitchen assistants enable restaurants to cost-effectively automate a wide range of tasks — from prep work to cooking to final assembly. Founded with a mission "to use technology to empower chefs to make food perfectly and consistently, at prices anyone can afford," Miso enables restaurants to increase labor productivity, reduce costs and drive profitability, while improving food quality, consistency and safety.

Miso's products are rigorously engineered to operate in commercial kitchens — they use customers' existing equipment, are readily integrated and can work side-by-side with kitchen staff. Miso is led by David Zito, a seasoned technology executive and entrepreneur. The company has launched with two initial customers, CaliBurger and Culinary On-Demand, and employs a respected team of roboticists, engineers and industrial designers from Caltech, MIT, Carnegie Mellon, Art Center and UNC Chapel Hill.

#### **About Cali Group**

Cali Group comprises CaliBurger, a global restaurant chain, and its affiliated technology companies. Cali Group is pioneering the "restaurant operating system" (ROS) that includes software for managing interactive in-store entertainment, automated processes for ordering and cooking, intelligent delivery of food from kitchen to customers in local neighborhoods and real time detection of operating errors and pathogens.

#### **About CaliBurger**

CaliBurger is a 21st century revival of the classic California burger joint. Our founders are California-bred with global ambitions, bringing the best of California culture, technology, imagery and food to markets that have long craved the famous California-style burger. CaliBurger provides a premium quality burger experience at an accessible QSR price point. CaliBurger now operates in 12 countries. CaliBurger's products feature the highest quality beef, buns baked fresh,



top-grade chicken, hand-selected vegetables, zero trans-fat oils, sauces made in house and hand-mixed shakes. Our made-to-order meals are always prepared in open kitchens, and our restaurants incorporate advanced technologies to create a unique dining experience. CaliBurger customers can enjoy a taste of California in an environment that looks, smells and feels like California. For more information, please visit [www.caliburger.com](http://www.caliburger.com).