

Sally

THE ROBOT

Evolution of Fresh Food Service

CHOWBOTICS™



Salad bars closed due to COVID...



when the COVID-19 situation improves and social distancing recommendations are eased, will you....

Probably
Continue

Probably
Stop

N/A

Wash my hands more than I would have before coronavirus

77%

14%

9%

Disinfect shopping carts / baskets at stores

68%

19%

13%

Carry hand sanitizer with me wherever I go

66%

17%

17%

Maintain my distance from others out in public

64%

28%

8%

Avoid open / multi-person foods (buffets, salad bars, etc.)

52%

31%

17%

Order for delivery or takeout (instead of eating at the restaurant)

50%

28%

22%

Disinfect takeout / delivery packaging and any surfaces I eat on

49%

26%

26%

Use my own dishes to eat takeout / delivery food

47%

22%

31%

Shopping for food online (groceries, restaurant delivery, etc.)

41%

24%

35%

Avoid raw foods if ordering from restaurants

41%

25%

34%

Safe. Sealed. Simple: The Natural Evolution of Fresh



Sealed for Safety

Ingredients protected from touch, cough, or sneeze



Contactless Ordering

Through mobile app (June 2020)



Hygienic Handling

Disposable gloves and/or individually wrapped bowls



Monitoring System

Temperature control and replenishment alerts

Sally is loved!

150,000+ Meals Served | 200+ Sally's Sold | Depended on by 70*
Healthcare facilities across USA Canada & Europe



*By end of June

With salad bars closed, Sally the most affordable way to make custom salads...



\$3000 a month
FTE for 5+ hours a day



Fill & Go, similar to salad bar + 24/7 availability



An Example Sally Menu



Chicken Caesar Salad

Romaine, Grilled Chicken, Parmesan Cheese, Garlic Croutons, Caesar Dressing



Cobb Salad

Romaine, Grilled Chicken, Crumbled Bacon, Grape Tomatoes, Grated Eggs, Garlic Croutons, Parmesan cheese, Ranch Dressing



Rice Bowl with Asian Greens

Coconut Rice with Shredded Carrots and Cabbage, Baby Spinach, Roasted Shiitake Mushrooms, Ginger Sesame Dressing, Green Onions.



Garden Salad

Baby Spinach, Shredded Carrots, Edamame, Grape Tomatoes, Halfmoon Cucumbers, Balsamic Vinaigrette



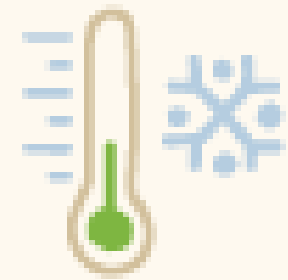
It's Italian! Meatball Bowl

Orzo, Tomato and Arugula Salad Italian Meatballs, Balsamic Vinaigrette, Marinara Sauce, Shaved Parmesan, Arugula.



Build your Own

Sally THE ROBOT



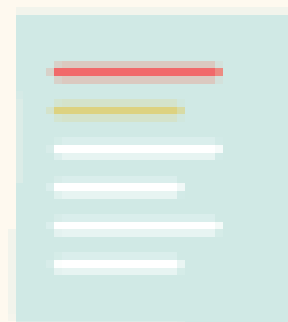
Keeps it Hygienic

Ingredients kept in sealed containers. Used in 30+ hospitals safely despite COVID. Gloves placed on the side of the robot.



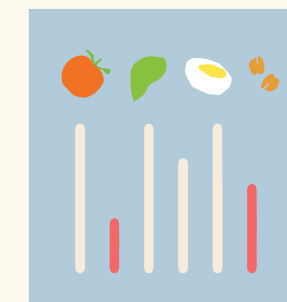
Available 24/7

Optional credit card terminal, meal plan and payroll deduction.



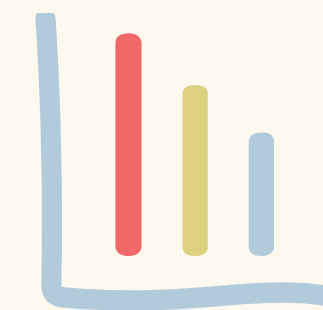
Complete Nutrition

Full nutritional information available for every dish including: Protein, Fiber, Fat, Carbs, and total Calories.



Customizable, like a salad bar

22 ingredient canisters that make over 1,000 refrigerated options for made-to-order meals. Increase sales vs boxed.



Cost Savings

Reduce food waste and labor costs while still allowing for customization.



3 ft. x 3 ft. Space

Serves 40+ meals before replacing component ingredients.

Sally Specs

- No plumbing. Suitable for buildings without food service.
- Electrical Requirements: Standard outlet 120VAC, 15A, 60Hz
- 30" x 30" stand with castors designed to hold bowls, lids, cutlery and napkins
- Clearance of 8" on both sides and back
- Casters: Swivel with brake
- Tablet display size: 15.6"



Questions?



Email us at
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