Dragontail Launches World's First Quality Control Camera Product for the Pizza Restaurant Industry

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Dragontail launches world's first quality control camera product for the pizza restaurant industry

Highlights

- Dragontail officially launches the world's first camera and sensor system for pizza and other QSR restaurants following successful field trials.

- The sensor and camera system will automatically monitor and manage the food preparation and cooking process to cut down on errors and enhance customer satisfaction.

Dragontail Systems Limited (ASX: DTS, the "Company") is pleased to announce that it has officially launched its unique quality control sensor and camera system for pizza and other QSR restaurants following a successful pilot and field trial.

The sensor and camera system, known as the Camera Cut Station Unit (CCSU), is the first in the world to monitor key elements in the kitchen during the preparation and cooking process to improve the quality and consistency of pizzas and other meals that the restaurant is producing.

The system contains wireless sensors that monitor the temperature of the food in the oven, as well as the fridge and kitchen, and can immediately alert staff to any issues. At the same time the mounted camera analyses the quality of ingredients and ensures that the correct ingredients have been used in the preparation of the meal.

The CCSU uses machine learning artificial intelligence to improve its performance over time. It can learn and adapt to various conditions to offer more customised alerts to restaurant operators.

The camera also automatically sends a photo of the meal directly to the customer's mobile device when the meal is ready including the temperature and the time it comes out of the oven, improving the overall customer experience.

Restaurants pay an initial fee of around US$1,950 for the camera, and then an ongoing US$50 monthly licensing fee. Currently, the CCSU is being used for pizzas but there are plans to extend its use to other types of food including burgers, tacos and sandwiches.

The CCSU is the second Dragontail product designed for the Quick Service Restaurant (QSR) market. The Company's core product is the Algo Dispatching System, which is a solution that completely revolutionises restaurant operations by integrating the food preparation, delivery, marketing and Customer Relationship Management ("CRM") processes into a single GPS-based algorithm and management software.

Dragontail's Managing Director, Ido Levanon, commented: "The CCSU uses the most advanced picture processing and analysis technology available and is able to continually improve its diagnostics over time. We believe that this system is unique in the QSR industry, and in conjunction with the Algo system, has the potential to completely revolutionise QSR operations and customer relations."

Go to http://www.dragontailsystems.com/qtcomputer for more information on how CCSU works.

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About Dragontail Systems

Dragontail is revolutionising the Quick Service Restaurant (QSR) industry with its Algo Dispatching System, which uses a sophisticated patented algorithm to optimise and manage the entire food preparation process from order to delivery. The Algo is the first system in the world to fully automate and streamline the kitchen flow to deliver an immediate and significant returns on investment to fast food and quick service restaurants. The Algo is setting a new standard for the global industry with number of chains, such as Pizza Hut in North America and Israel, and a large Israeli burger chain, already using the system.