

One Platform ~~For~~ for a Smart Restaurant

The novel MODU Sushi Conveyor system is ~~made up composed of from a~~ precision engineering module. Using each module and unique profile details, ~~we you~~ can ~~turn transform~~ your restaurant into an efficient and ~~aesthetically aesthetically~~-pleasing ~~Kaiten Kaiten-style~~ sushi restaurant.

**E Series - Aluminium Conveyor System**

is ~~made from composed of~~ fully ~~recycle recyclable Aluminium aluminium~~ material. The smart design and configuration of the E Series Conveyor ~~allows enables~~ you to reconfigure, re-layout, and reuse. The MODU E Series Conveyor is ~~cost cost~~-effective, which helps ~~to reducing reduce~~ the overall initial investment.

MODU E Series Conveyor System can be ~~powder powder~~-coated in the colours of your choice. You ~~r~~ can instantly match the conveyor system to your interior design in order to create the perfect dining experience for your customers.

**Standard Conveyor**-Stainless Steel Conveyor Frame

Counter Seating - Comes in various materials and colors

Support Structure – Material: ~~Mid Mid~~-steel section or aluminium extrusion

**Modules** - Different modules can be easily combined

**Restaurant Solution** – Reduce your table turnaround time

### ***Dirty Dish Conveyor ( DDC )***

The MODU DDC is used to transport dirty dishes from the dining area to the dish washing area. The DDC reduces ~~the~~ staff movement within the restaurant, as they can easily place the dirty dishes into the basket and then place it onto the conveyor.

1. Load the basket filled with dirty plates / dishes onto the Dirty Dish Conveyor
2. When the door is open, the conveyor ~~would stops~~ moving for easy loading
3. ~~The Conveyor conveyor would stops~~ when the basket ~~comes arrives to at~~ the end, where the Staff staff would need to can remove the basket and place at it at the washing area for the conveyor to continue moving.

*Design perspective*

- The DDC can be installed at any location ~~which that~~ has easy access to a washing area. It can be a straight conveyor, or based on your custom layout plan.
- Door opening can be installed at multiple locations s along the conveyor for maximum efficiency.
- Basket dimensions s should not exceed 390mm Width and 179mm Height.

### ***Belt & Rotary Transfer System***

Avoid plates from rotating around the conveyor when your restaurant ~~is less busy during non-peak periods~~. Use the MODU Transfer belt system to close certain sections s in your restaurant during ~~non-peak these less busy~~ periods s.

**Delivery System** – Flexibility in delivery

Direct delivery - Control of the unit is ~~done performed~~ via a touchscreen. When installing the Direct Delivery Robot, we include settings of the tables.

Food Delivery Robot - With creative innovation, the Food Delivery Robot is not only used in Kaiten Sushi Restaurants, but also in a variety of other restaurants that needs automation to deliver orders to customers. The Food Delivery Robot is flexible and customizable, according to your needs.

**Magnetic Conveyor** – Captivating and Innovative

The Unique-unique and innovative magnetic conveyor provides a trendy dining experience to customers. The sleek design of the MODU magnetic conveyor keeps the serving platform clean and stylish.

**Hot Water System** – Unique and Innovative

A Continuous-continuous flow of hot water ~~that will never run out~~ is at the hand of the customer, providing a constant temperature at all time. The tap is installed ~~at~~ on each table for customers to access freshly steeped tea any time.

**Mobile Sushi** - is specially designed for customers who wish to participate in road shows / exhibitions and continue to preserve their signature way ~~to serve~~ of serving food.

1. Easy to transport
2. Easy to assemble / dismantle
3. Fully ~~customization~~ customizable

**RFID Freshness System** – Monitor Sushi Freshness on Conveyor

- All plates must be equipped with an RFID tag in order to monitor the freshness of the food.
- Expired plates on reject conveyor
- The System only monitors the freshness of the food on the conveyor system, without any data output for analysis.
- The chef only selects the shelf life of the food and places it on the conveyor. Once the shelf life is reached, the plates would be rejected ~~out from~~ by the conveyor.

**Conveyor Layouts** – Different modules can be easily combined

**Typical** - Conveyors can be easily linked to the kitchen for fast and easy delivery of food to diners

**Ordering & Pos System** – Making orders at ~~Your-your~~ Fingertip/fingertips

MODU F&B Management System helps you to automate your management so that you can focus on improving your business.

**1. Reducing Man-Power**

Reducing the required man-power to take orders. Make the tablet ~~as your-the~~ waiter, and take which customers can use to take orders with just a few clicks.

**2. Reducing Human Error**

Reducing human error, as the ordering is done directly by your-the customer.

**3. Efficient And Faster**

Efficient and faster, as orders would be directly reflected-directed to the kitchen. Billing can directly be viewed from the tablet, making your customer enjoy a faster and more efficient experience.

Menu Management - Customised ~~your-the~~ menu types by adding categories.

Table Management - Select the correct table to serve your customer. Key in orders by using our simple user interface.

Comprehensive Analysis - With all the captured data, you can obtain relevant information for your F&B Management. All reporting can easily be exported.

Easily Billing - Flexibility in billing functions. Easily merge or split billing according to your customer's request.

Kitchen Display System - View all items based on bills or individual items. Easily view your recipes to maintain consistency in your kitchen. Using [the](#) MODU Food Delivery Robot, easily send the prepared food directly to the table.

Personalized Experience - Tablet interface can be personalised to your needs.

### **Sushi Robot** – Kitchen Equipment

Newly developed special resin improves [the](#) safety and realizes ideal and easy ~~operation~~[operations](#)

- Sushi Maker Series
- Norimaki Maker Series
- Multi-Nigiri Maker Series
- Shari Maker Series
- Accessories