

Experience Of The Future

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“QSS”
Qualität Service Sauberkeit
— Ray Kroc

Four vertical bars of varying heights and widths are positioned on the left side of the slide. The first three bars are yellow, and the fourth bar is also yellow but has a small red semi-circular shape at its base.

Deep Dive Experience Of The Future

RESTAURANT DER ZUKUNFT (“RDZ”)

Macht mal noch
'ne Kasse auf!





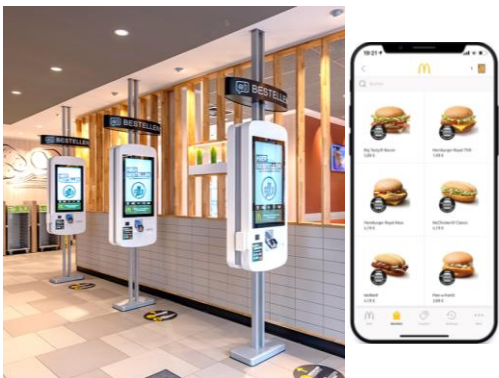
TABLESERVICE



BARISTA MADE COFFEE



DIGITAL MENU BOARDS



DIGITAL ORDERING



HOSPITALITY
GUEST EXPERIENCE LEADER



SPLIT COUNTER



1.000

DEPLOYMENT-PROZESS



KW 25 - 21

KW 20 - 16

KW 15 - 11

KW 10

KW 4 - 6



BESTELLEN

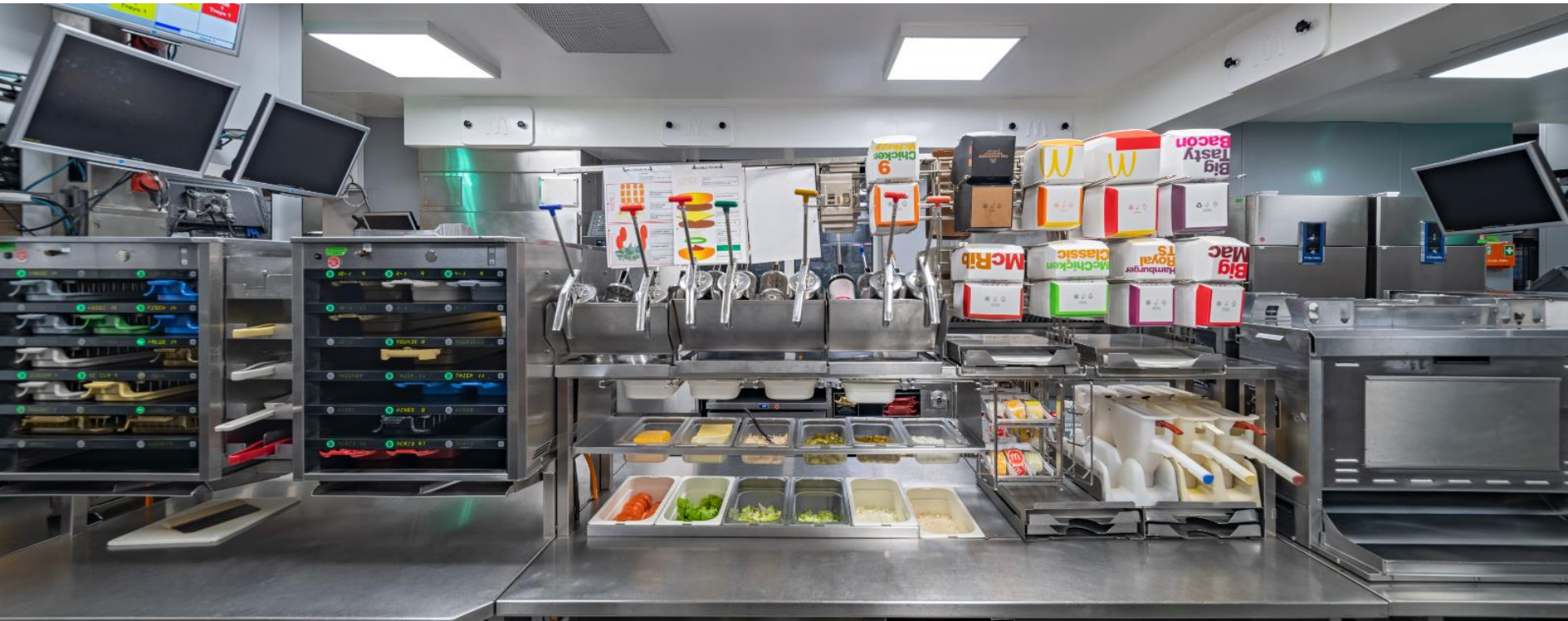
ABHOLEN

SERVICEKONZEPT:
„DUAL POINT“

Four vertical bars of varying heights and widths are positioned on the left side of the slide. The bars are primarily yellow, with one bar featuring a red segment near the bottom.

Produktionssystem
MADE FOR YOU

„MADE FOR YOU“ am Beispiel des Cheeseburgers



WORKSHOP

GOAL-POINTS



Der Gast!



QSS

PAIN-POINTS



Restaurant-Größe



Service-Geschwindigkeit