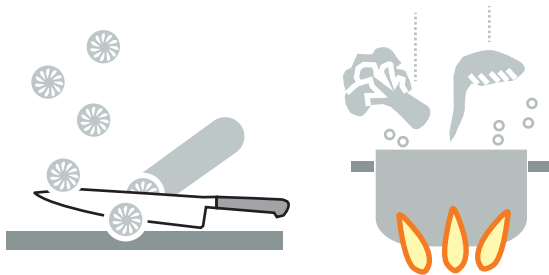


# From the kitchen to a vending machine

## CENTRAL KITCHEN

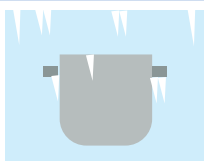
### Preparation

The food is cooked in bulk at more than 90 deg C at the Chef In Box central kitchen. Each recipe is developed by a team of chefs, dietitians and food technologists, who set the temperature and time taken to cook each ingredient and the position of the ingredients in the bento box to ensure the food can be re-heated optimally.



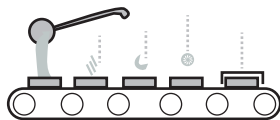
### Blast chill

In huge pots, the food is blast-chilled to 4 to 5 deg C within an hour, which prevents the growth of bacteria.



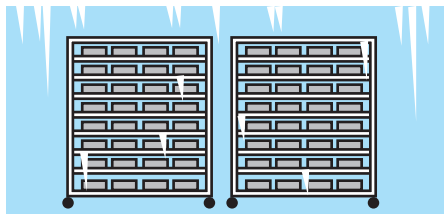
### Packaging

The food is dished into separate plastic containers and sealed.



### Blast freeze

The food containers are wheeled into a blast freezer to rapidly bring the temperature down to minus 18 deg C within an hour, which stops bacteria from multiplying. The containers are then sent for internal testing to ensure they are sanitised and that the taste is maintained. The containers are then sent for cold storage in a warehouse.



The food's expiry date is embedded in a barcode on the cover of each container to ensure that expired food is not dispensed by the machine. The shelf life of the frozen food is six months.



Frozen food containers are delivered in freezer trucks to vending machines on demand. The cold-chain process is not broken at any point.

## VENDING MACHINE



- 1 Select a dish from the touch-screen menu. Only one meal can be ordered at a time.
- 2 Pay with cash or cashless options such as Nets FlashPay and credit card.
- 3 On the touch-screen, choose either the hot or frozen meal option. The frozen meal can be re-heated in a microwave oven later. Once an order is selected, a timer countdown starts.
- 4 Upon ordering, each food container is transferred into a built-in microwave oven, which heats the food to 70 to 80 deg C in about three minutes.
- 5 The food is dispensed here.

• Each vending machine can hold 88 food containers at one time.

• The machine's self-monitoring system generates real-time sales reports to identify popular dishes and consumer purchasing trends. It also manages stocks. If an item is running low, it informs the operator to replenish it.