

# DELIVERY AT EASE.

ONDO®

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Temperature Controlled Solutions





# ONDO®

## Temperature Controlled Solutions

Latest technology in meals to go, which offers ability for the customer to order and pre-pay through a mobile app or stationary ordering kiosk. The ONDO® wall is available with rear or front loading, where the system software selects the appropriate cube that can be hot, cold, or ambient. Once the cube is loaded, a code can be sent to the customer that will direct them to the designated cube. It can then be easily opened for order pick up.

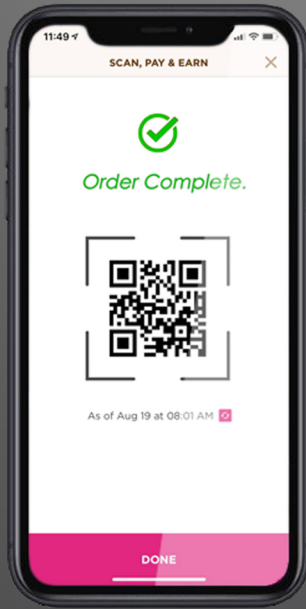
As the popularity of to-go ordering rapidly increases, so will the concern with the food safety. Through patented technology for hot/cold convertible compartments, ONDO® delivers precise temperature control, ranging from 36° F to 190° F, which ensures freshness for hours.

Not only does this allow the customer ample flexibility for the pick-up timeframe, but it also confirms the safety of consumption.

Once you make the ONDO® investment, we will continue to ensure the best service, with factory installation, one-on-one training, and ongoing technical support.

# SMART

CUTTING EDGE,  
CUTTING COST.



- Top of the line technology for automating the process while reducing labor
- Intelligent software directs the operator for designated placement of each meal
- System constantly updates to track the occupied and vacant spaces
- Automation simplifies the customer notification process
- Our software development expertise ensures a wholistic solution tailored to your needs
- Data analytics provide valuable insight, including sales per time of day, holding times, and much more

# SAFE

FOOD SAFETY FOR A  
SAFE INVESTMENT.

- Meals will be kept fresh for hours to assure an excellent customer experience
- Precise temperature control of compartment for hot or cold, ranging from 36 to 190 degrees, mitigates risk of unsafe consumption
- Door automatically locks, and both operator and customer are notified when holding time has exceeded customizable duration threshold
- ADA compliant with automated routing towards bottom doors





# SUSTAINABLE

MINIMAL MAINTENANCE,  
MAXIMUM EFFICIENCY.

- One-on-one training and ongoing technical support, along with complimentary factory installation
- Streamlined process for highest quality construction available
- Ease your mind, knowing that we will be with you every step of the way
- Various packages offer changes and upgrades as the solution flourishes



THE ONDO WALL IS A ONE-OF-A-KIND  
PICKUP AND DELIVERY LOGISTICS  
SOLUTION DESIGNED TO OPTIMIZE