



“More reach, more orders, more momentum — Amazon for your food brand.”

THE PROBLEM

- Independent Restaurants Are Struggling to Survive
 - 60% of restaurants close within 3 years due to high fixed costs and low margins.
 - Traditional model requires \$400K–\$600K startup and long-term leases.
 - Staff shortages and delivery dependence reduce profitability.
 - Operators lack real-time data to manage performance.

**RISING
COSTS**

**FALLING
MARGINS**



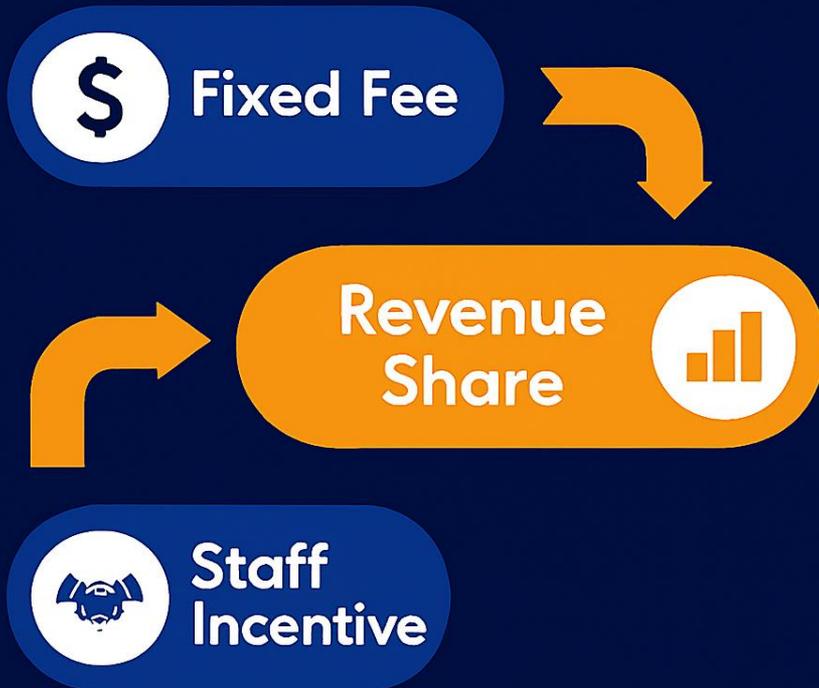
Our Solution

“Before Amazon, sellers reached a few blocks. With Amazon, they now reach the world. Kitchen Logic by Flexlii does the same for food creators — giving them distribution and reach they could never achieve by themselves.”



- **A Multi-Brand Shared Kitchen Model Designed to Facilitate Food Service Vendors with Pick up and Delivery Preparation and Distribution Services**
- **Shared labor and equipment, Cross-trained staff and SOPs to ensure quality, efficiency and profitability.**
- **Integrated POS & CMS track sales, inventory, and costs in real time.**

BUSINESS MODEL



- Predictable Costs + Performance Incentives = Alignment for All
- Fixed Fee: Covers lease, utilities, insurance, and base staff.
- Revenue Share (10–30%): Rewards staff and aligns incentives.

Transparent vendor dashboards ensure trust and control.



Market Opportunity



A \$70B+ Market Ripe for Disruption

Over 5Bill delivery orders in 2024 (Uber Eats, DoorDash, Grubhub).

Shared/ghost kitchens projected to grow 25–30% annually.

Lindenhurst: 150K residents, 300K–900K delivery potential annually.

**25–30%
ANNUAL
MARKET
GROWTH**

**NY METRO
FOOD-DELIVERY
DENSITY**

PROJECTED PILOT PERFORMANCE – LINDENHURST MODEL

Modeled economics demonstrating high throughput potential, lean shared operations, and scalable vendor profitability



Modeled Daily Volume

Averging \geq 180+ pickup and delivery orders per day within a 5-mile radius based on local delivery density and market comps



Anticipated Unit Margins

Shared labor and centralized logistics expected to deliver **30.4%** operating margin compared by 8-10% in traditional restaurants

Up to **13x** vendor profit potential modeled through cross-trained staff and real-time performance management



Cost Efficiency

Consolidated lease, utilities, and equipment reduce overhead by 60-70% for vendors
Lower startup capital requirements and minimal staffing commitments reduce risk



Scalable Framework

Pilot serves as the proof-of-concept model for replication across multiple sites

Pilot projections based on comparative delivery data and operating assumptions for Lindenhurst, NY.

Proof of Concept

Being Early Is Proof of Vision

Past Example - Coliving (2013)

- Identified demand for shared housing models before mainstream adoption
- Investors dismissed viability at the time
- Today: coliving is a multi-billion dollar global sector

Present Example - Shared Food Infrastructure (2025)

- Wonder validates consumer appetite with \$2B+ raised and 110+ sites
- Market demand is proven, but their model is capital-heavy and vendor-restrictive
- Kitchen Logic by Flexlii offers the leaner, vendor-first infrastructure solution

Strategic Advantage

- Visionary foresight spots inefficiencies before they're obvious
- Flexlii bridges the gap between early vision and investor readiness.

Early ideas prove foresight, Kitchen Logic by Flexlii turns foresight into margin recovery, vendor empowerment, and national expansion.

A Complement to Consolidators like Wonder in a Growing Market

Alternative
Market
Demand

WONDER \neq **KITCHEN LOGIC**
by flexlii

- Brand consolidation platform
 - Heavily capitalized by VC
 - Licenses established restaurant brands
 - Focus on customer loyalty
- Infrastructure partner for national brands
 - Capital-light + active margin recovery
 - Powers small vendors as well as legacy chains
 - Focus on vendor footprint expansion

We enable PE chains to restore margin and flexibility through shared infrastructure

Capital Efficiency: Scaling Smarter, Not Heavier

Why Investors Back Kitchen Logic by Flexlii

- Wonder proved the market with \$2B+ in venture capital and exclusive brand deals.
- Flexlii scales leaner — capital-light, vendor-first, and platform-aligned.
- Superior unit economics — each site delivers stronger margin recovery than Wonder’s commissary-heavy model.
- Multiple strategic outcomes — acquisition or joint-venture potential with Amazon or Uber Eats, partnerships with PE-backed restaurant platforms, and alignment with civic redevelopment initiatives.

Capital Staging Plan (Illustrative)

Stage	Raise	Use of Funds
Seed / Bridge	\$3–5M	Launch 3 pilot sites (Lindennurst + 2 new)
Series A	\$15–25M	Expand to 15–20 sites platform partnerships convert civic assets
Series B	\$50–75M	National rollout, partner with PE-backed chains, build tech backbone

*Wonder builds a consumer empire.
Kitchen Logic by Flexlii builds the infrastructure backbone.
We scale profitably, site by site,
with stronger margins and platform alignment.*

USE OF FUNDS

Seed Round Allocation

Funding deployment to accelerate platform development and pilot expansion

- 💰 Buildout & equipment for pilot expansion
- ⬆️ Working capital for operators and staffing support
- 🔗 Development of POS/CMS tech platform
- 📈 Marketing and vendor recruitment initiatives



KITCHEN LODGIC
by **FLEXLII**

(Seed Round - Use of Funds)

TECHNOLOGY PLATFORM



KitchenLOGiC | by

by Flexlii

GROWTH STRATEGY



**A Scalable, Replicable
Model for Expansion**

1. Pilot Launch (Lindenhurst NY)
2. Regional Rollout (3–5 kitchens)
3. Licensed Operator Partnerships
4. National Scaling through tech-enabled replication.

The Team

Chef Arlin Foster — **Culinary Director**
Le Cordon Bleu (Paris); 35+ years at
world-class restaurants; expert in
menu development, operations, and
sales/upselling.



40+
YEARS of
Experience



EARLY VENDORS / TEST BRANDS



- **Built by Operators, Backed by Data, Driven by Community**
- **Leadership with expertise in hospitality, real estate, and tech.**
- **Proven track record in asset turnaround and scaling.**



BE PART OF THE NEXT EVOLUTION IN FOOD ENTREPRENEURSHIP.

Shared infrastructure, real profits, real independence.
Scale smarter — not harder — with Kitchen Logic by Flexlii.
Your brand deserves the platform built for modern food operators.

LET'S BUILD YOUR *KITCHEN* TOGETHER.

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BUILDING EFFICIENT PATHWAYS FOR
BRAND EXPANSION AND PROFITABILITY.

KITCHEN LOGIC
BY FLEXLII

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