



“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.

SHARED STAFF & SOP DISCIPLINE

- Cross-trained, performance-aligned teams
- Standardized processes ensure quality
- Continuous improvement culture
- Brand-specific precision, shared labor efficiency

Building efficient pathways for brand expansion and profitability.



KITCHEN LOGIC BY FLEXLII

VENDOR-LEVEL INSIGHTS

\$193K
Annual Gross
Revenue per Vendor

Shared lease & labor
reduce risk

High throughput =
stronger margins

Building efficient pathways for brand
expansion and profitability.

KITCHEN LOGIC
BY FLEXLII

PROJECTED PILOT PERFORMANCE – LINDENHURST MODEL

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



Modeled Daily Volume

Averging \approx 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 to 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.

Alternative Market Demand

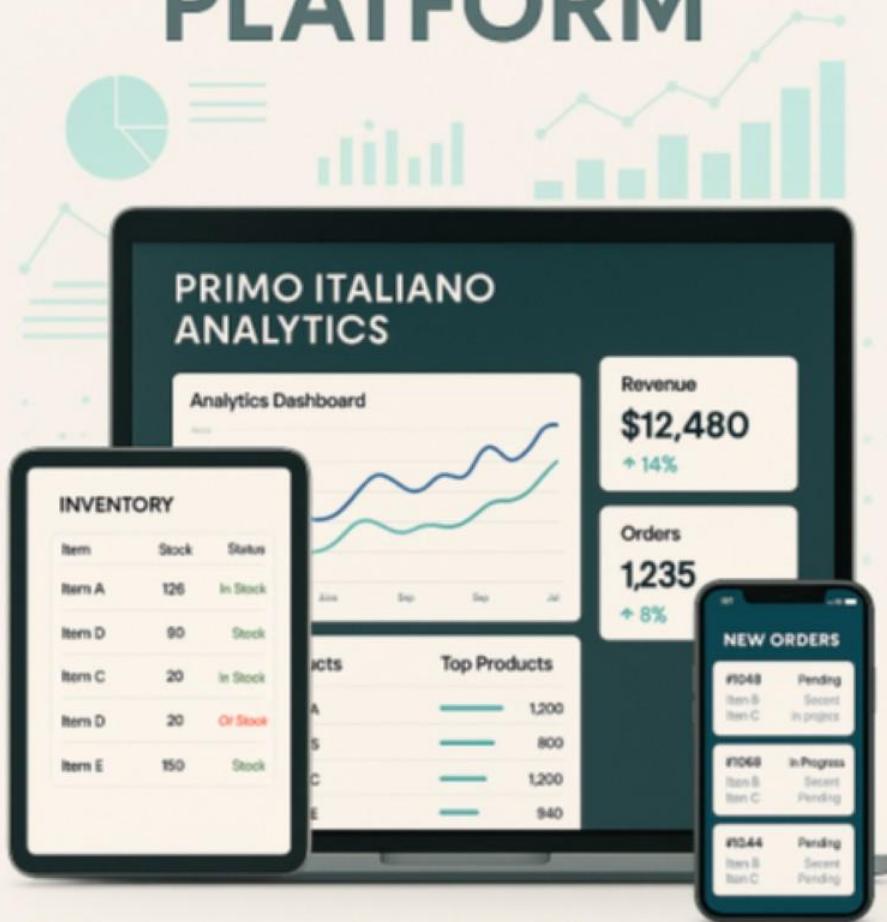
A Complement to
Consolidators like Wonder
in a Growing Market

WONDER ≠ 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

TECHNOLOGY PLATFORM



KitchenLOGiC | by

by *Flexlii*

A SCALABLE PATH FROM ONE KITCHEN TO A NATIONAL NETWORK



BUILDING EFFICIENT PATHWAYS FOR
BRAND EXPANSION AND PROFITABILITY.

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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.



- **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.

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