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Atosa's Intelligent French Fry Robotic Solution Recognized in the Prestigious 2023 Kitchen Innovations Awards

The National Restaurant Association Show's Kitchen Innovations Awards® celebrate cutting-edge equipment that's making a significant impact on the foodservice industry.

Brea, CA, USA February 24, 2023 – Atosa USA, Inc. is thrilled to announce that its Intelligent French Fry Robotic Solution is a featured recipient of the <u>2023 Kitchen Innovations</u> (KI) Awards and will be showcased at The National Restaurant Association Show taking place May 20-23 at the McCormick Place in Chicago, IL.

Atosa USA developed the Intelligent French Fry Robotic Solution to help food service professionals with labor shortages. This product is a six-axis collaborative "co-bot" robot solution that allows for the adaptability of the system during peak and non-peak times and allows for the system to operate completely manually when needed. This solution can be used as a full solution or as a combination with existing equipment and connected with POS systems. The full solution which includes the freezer/hopper, fryer battery with built-in filtration, ventless hood with Ansul fire suppression, and dump station has a footprint of 9'3" and the robotic arm has a reach range of over 51". The ROI on the complete solution averages 6-9 months. This first-phase solution is for single-product dispensing. Our next generation will include multiple products dispensing along with auto packing. For more information or to see it in action before the show, please visit this link.

"Atosa is honored to be recognized as an awardee this year and we look forward to showcasing our product at the 2023 National Restaurant Association Show," said Jennifer Ward, Vice President of Sales, Atosa USA, Inc. "With tens of thousands of professionals attending from around the globe, the Show presents the perfect opportunity to share Atosa's Intelligent French Fry Robotic Solution with new buyers who are seeking innovative solutions for their kitchens."

Since their inception in 2005, the National Restaurant Association Show's KI Awards have earned a reputation for defining the gold standard of foodservice equipment. The program is known of its commitment to leverage an esteemed panel of expert, third-party judges who help identify the most innovative and tech-driven solutions in the industry today. The awarded products enable automation, efficiency, sustainability and more, and are a key feature at the National Restaurant Association Show.

As a 2023 awardee, Atosa USA, Inc. will be showcasing its Intelligent French Fry Robotic Solution in the KI Showroom during the event.

"We are thrilled to recognize this year's recipients of the 2023 Kitchen Innovations Award," said Tom Cindric, President of Winsight Exhibitions. "Each year we see innovative products that revolutionize kitchen and foodservice operations, and this year is no different. These equipment advancements address many of the challenges impacting operations today—including workforce shortages and labor costs—and create a new generation of kitchens that improve operations and safety through increased efficiency, versatility and productivity to help boost the bottom line."

As the global restaurant and hospitality industry's premier trade show, the National Restaurant Association Show is the place to explore everything that's happening in the hospitality industry, from the latest food and beverage trends to emerging technology. For more information, visit nationalrestaurantshow.com.

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About Atosa USA, Inc.

Atosa is a major manufacturer of commercial kitchen equipment, with a breadth of offering including refrigeration, cooking equipment, warming/holding equipment, stainless steel fabrication equipment, and much more. In addition to the food service industry, Atosa markets worldwide to businesses whose kitchen equipment requirements are very demanding, such as: schools, hotels, restaurants, markets and other commercial institutions. To meet our customers' immediate needs, we maintain a large variety of inventory in our corporate warehouses located in California, Colorado, Texas, Ohio, Florida, Georgia, Illinois, New Jersey and Washington. As a growing company, we are constantly expanding our product lines to meet the growing demands of the food service industry; so new products are currently under development and will be available to our customers in the near future. Every stage of the manufacturing process, including engineering, design, and fabrication, is done in-house by our qualified and experienced personnel to guarantee our quality standards are always upheld. Atosa has made substantial investments in state-of-the-art manufacturing equipment, introduced international advanced technologies, and prior to shipping, all products must pass an intense series of tests to ensure that every one of our units exceeds the highest quality standards. We aim to provide our customers with exactly what they want and need in their professional kitchen and as such, we keep in mind all of the people that use our equipment on a day-to-day basis. This allows us to create products that offer real value to our customers and can help keep their operations running smooth, efficiently, and effectively. Our world class manufacturing facilities and highly skilled employees, combined with our innovative manufacturing procedures ensure that our customers always receive top quality products at economical prices. We have built our reputation on service, quality and price!

The National Restaurant Association Show, Hotel-Motel Show is owned and operated by Winsight LLC in partnership with the National Restaurant Association.

About Winsight LLC

Winsight LLC is a business-to-business information, event and market intelligence company serving the restaurant and noncommercial foodservice, convenience and petroleum retailing and grocery industries. Winsight provides research and analytics, branding solutions, face-to-face opportunities, lead generation initiatives, and content marketing services through products including subscription data products, reports, research tools, research programs, fully custom studies, conferences, custom marketing services, meetings, print, digital trade media and tradeshows, including the National Restaurant Association Show.