

长江周刊

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'Smart Restaurant' serves traditional breakfast



Customers can take ordered hot and dry noodles from the bins in the "Smart Restaurant."



Staff of Cailinji, behind the bins, can handle 24 cabinets at the same time. **Photos by Sun Jun**

Cailinji, a renowned local supplier of hot and dry noodles announced on August 7 that its first "Smart Restaurant" is now officially put into operation. The restaurant, located on Heping Avenue in Wuchang, is a cooperative project between Cailinji and Koubei, a lifestyle app under the Alibaba umbrella. It is the first one of its kind in Central China, marking the beginning of online breakfast ordering in Wuhan.

Instead of having waiters ready to serve customers, this

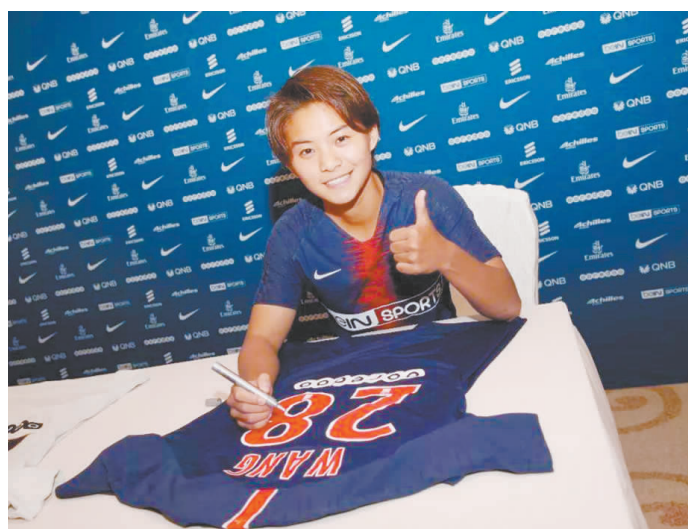
automated restaurant features dozens of storage bins from which customers can get their breakfast. Behind the bins is the kitchen area where chefs prepare and cook hot and dry noodles. Customers dining in at the restaurant can place orders on the Koubei app before they arrive at the restaurant. Those who want to take out can place orders online first and claim their food on-site with a pre-order number.

To guarantee the taste of hot and dry noodles, noodles are prepared only one or two

minutes before the scheduled time. For late customers, the restaurant will replace the noodles with newly-cooked ones.

Wang Yongzhong, manager of Cailinji, said that it used to take at least five to ten minutes for customers to order and get food. "Now they can take out hot and dry noodles from the bins and enjoy their breakfast right away." Wang added that by embracing Koubei's online menu technology, they can save one third of the restaurant's labor costs.

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Wang Shuang at signing ceremony

Photo provided by Paris Saint Germain

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