# Miami welcomes its first fully robotic restaurant



In a significant development for the dining sector, Better Days Robotic Kitchens has opened in Miami, marking the city’s pioneering venture into fully robot-run restaurants. This innovative establishment offers a menu of Mediterranean-inspired gourmet meals, with prices ranging from $4 to $15.

Opened recently, Better Days leverages advanced technology to prepare meals using a combination of three different heating methods. The AI-powered robots can produce dishes within a rapid timeframe of just two to four minutes, managing to achieve a level of cooking precision that rivals traditional human chefs.

Ryan Ramseyer, the general manager of Better Days Robotic Kitchens, highlighted the foundational role of human expertise in this robotic kitchen. “It starts in a real kitchen with real chefs,” Ramseyer noted, adding that a dedicated team of chefs in Miami has meticulously curated a menu tailored to appeal to local tastes.

The preparation of meals is a systematic process, as batches are assembled and then handed over to the robots for the final cooking phase. Upon receiving an order, the automated system meticulously measures aspects such as weight and moisture content. Additionally, it distinguishes whether the meal is designated for pickup or delivery.

“These ovens are deceptively simple looking, but they’re actually communicating with the robotic arm and with the freezers,” Ramseyer explained. He elaborated on the integration of AI, stating, “Using AI, our ovens are able to cook the food to precision so you never have something that is overcooked or undercooked.” To ensure quality control, the restaurant conducts a thermal scan on all dishes at the final step in the cooking process.

During a demonstration, Local 10 News reporter Alexis Frazier sampled the restaurant’s homestyle macaroni and cheese, remarking, “OK, it does not taste like it’s been frozen for one second. I don’t know what’s going on.” Frazier expressed particular enthusiasm for the spicy rigatoni, showcasing the restaurant's ability to deliver desirable flavours.

After meals are prepared, they are packaged and labelled with the corresponding recipes embedded in the labels. These meals are then stored on shelves for collection by delivery drivers or direct customers. Ramseyer pointed out the operational efficiency of the setup, stating, “We don’t really have any waste in our system because of the way the robot is set up. The robot can continue to serve all night, 24 hours a day.”

At this stage, Better Days Robotic Kitchens operates exclusively as a pickup service, available through various food delivery applications. The opening of this restaurant not only highlights a shift in food preparation techniques but also demonstrates the increasing integration of AI into everyday business practices, potentially reshaping the landscape of the food industry.

Source: [Noah Wire Services](https://www.noahwire.com)

## Bibliography

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3. <https://www.local10.com/features/2025/01/10/miamis-first-fully-robot-run-restaurant-serves-up-high-tech-cuisine/> - Quotes Ryan Ramseyer on the role of human chefs in curating the menu and the systematic process of meal preparation.
4. <https://www.local10.com/features/2025/01/10/miamis-first-fully-robot-run-restaurant-serves-up-high-tech-cuisine/> - Details the automated system's measurement of weight and moisture content, and the distinction between pickup and delivery meals.
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