

EAT IN CUBE

INCOMPARABLE

INNOVATIVE
PATENT
PENDING
Eat in Cube

KEY FEATURES

- Hybrid solar system
- Full all season temperature control including Summer and Winter with ventilation
- Wi-Fi optional
- Bluetooth speakers
- Private soundproofed dining room on the sidewalk or street

NEW TO MARKET.
UNLIKE ANYTHING
YOU HAVE
SEEN BEFORE.

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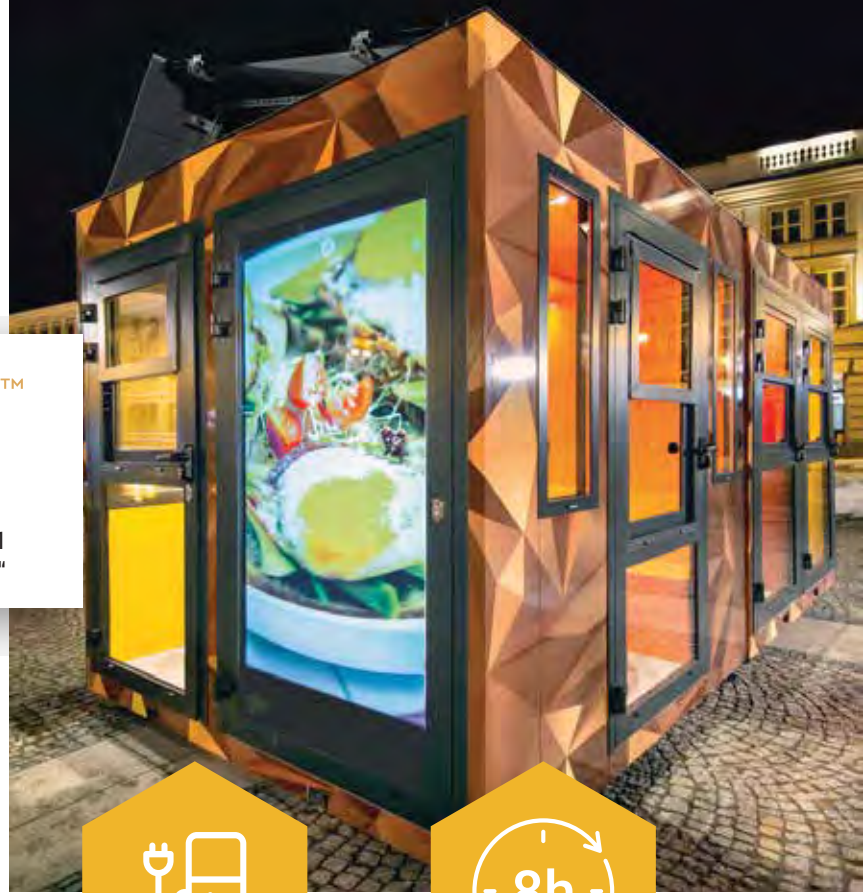
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HOSPITALITY DESIGN
PRODUCT AWARDS 2021
"COVID-19 SOLUTIONS "



Podnology Eat In Cube™, Eat In Dome™ and Coffee Cube pods utilize solar panels and rechargeable batteries to provide your customers and employees with contactless dining/service using interlocking self-contained modular units with installed anti-bacterial surfaces, medical-grade ventilation, and four-season HVAC (heating/cooling).



Podnology pods can be configured with or without traffic barriers (for in street/parking lot locations) and can be configured for dining or retail/food purposes.



Podnology cubes can be entirely off-grid or use a hybrid energy system. Configurations and energy storage/supply solutions are customizable.



Podnology cubes come in components that can be assembled by two people in 8-10 hours. Once constructed, they can be moved using a forklift or disassembled for easy storage.

Have your coffee brewed by the sun! Podnology Coffee Cubes can be fully off-grid or use a hybrid energy system.





Podnology™ Eat In Cube Solutions For Hospitality Provide Your Guests With a Safe Dining Experience on Sidewalk, Street, Patio, Parking Lot or Off-Site.



**SINGLE
EAT IN CUBE™**



– up to 10 guests with 1 or 2 separate enclosed fully ventilated dining areas

**DOUBLE
EAT IN CUBE™**



– up to 20 guests with 2, 3, or 4 separate enclosed fully ventilated dining areas

**TRIPLE
EAT IN CUBE™**



– up to 30 guests with 3, 4, or 5 separate enclosed and ventilated dining areas

BENEFITS

- Solar powered energy supply system
- Rechargeable energy storage system
- Full HVAC
- Medical grade ventilation w/ complete air exchange every 40-60 sec
- Anti-bacterial surfaces including prefabricated tables/chairs made from KRION® (trusted by hospital operating rooms)
- "Caterpillar" connectivity (Cubes only)
- Advertising panels on cube sides (3' x 6') for static display or optional LED screens
- Gondola-type doors w/ a built-in service window allows diners and staff contactless ordering/food service/payment
- Air exchange with recuperation, without heat loss
- Designed by an award-winning hospitality architecture firm & an internationally recognized renewable energy engineer
- Optional ADA compliant configurations
- Cubes are configured to prevent any contact or air exchange between parties in adjacent rooms
- The sound system can be controlled from guests' phones via the Cube's installed Wi-Fi
- Several outlets in each room allow simultaneous charging of personal devices

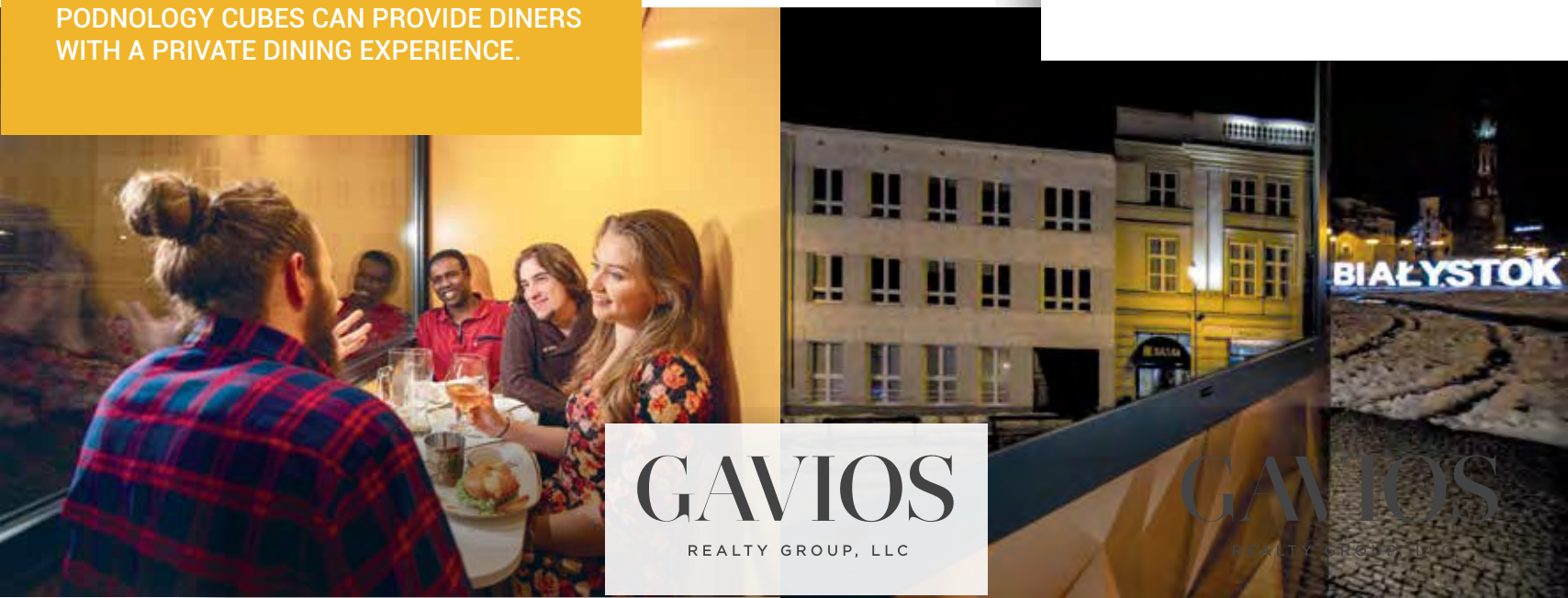


Eat In Cube™ dining pods can be placed almost anywhere. Each Eat In Cube™ dining pod can be assembled on-site from a standardized shipping box by a crew of two within 8-10 hours. (No heavy equipment is required for assembly).

A fully assembled Eat In Cube™ dining pod weighs approximately 1,500 kgs and is easily moved by a forklift or LHS-lift and placed on a truck for road or rail transportation. The Eat In Cube™ dining pod meets international standards for forklifts. It will take approximately 30 minutes to ready the Eat In Cube™ dining pod for transport and about 30 minutes to activate a cube upon arrival at a new location.

The structurally engineered building frame allows for knock-down transportation, two-person assembly, or a fully transportable built unit.

PODNOLOGY CUBES CAN PROVIDE DINERS WITH A PRIVATE DINING EXPERIENCE.



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EAT IN DOME

WINNER HD AWARDS 2021 COVID-19 SOLUTIONS

Podnology™ DOMEs come in both a single and a double dining room configuration. The single dome is one room and can seat up to 8 guests. The dual configuration divides the dome in half with a non-permeable wall and allows separate entrances for two parties of up to 4 guests. Each dining room has radiant heat and optional separate medical-grade ventilation/recuperation and full HVAC (heating/cooling). Podnology™ DOMEs can accommodate a client's existing tables and chairs or utilize our custom-made furniture.



Podnology™ DOMEs provide occupants with a superior 'globe' experience, with infrared heating or optional medical-grade ventilation with recuperation and full HVAC (heating/cooling).

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