



SPEEDLINE Inventory



Powered with **WookAI**
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SpeedLine Inventory Powered with WookAI Inventory Management

To run a profitable pizzeria, you need precision and enhanced visibility. Ingredient prices shift, demand changes daily, and supplier consistency is never guaranteed. SpeedLine powered with WookAI provides operators a smarter, connected way to control inventory, purchasing, food costs, and profits, replacing guesswork with clarity.

A Smarter Approach to Inventory

WookAI turns reactive inventory processes into a slick, real-time, data-driven system. Operators see ingredient usage and waste, while automated adjustments remove manual errors. Forecasting based on actual sales and usage patterns allows teams to protect margins.



Item Management Built for Real Restaurant Operations

WookAI builds inventory from the exact products you purchase, ensuring pack sizes, pricing, and vendor items are always accurate. When SpeedLine's sales data, recipe weights, and topping matrices flow into WookAI, every ingredient becomes visible. This creates a reliable foundation for consistent recipe costing and purchasing across locations.

Smarter Ordering and Stronger Margins

Purchasing becomes more strategic with WookAI. The system compares supplier pricing, monitors rebates, and highlights the most economical options automatically. You no longer need to review invoices line-by-line or manually compare vendors; WookAI does the work, often uncovering up to 20% on savings.

Supplier Auditing That Protects Your Restaurant's Profitability

Even trusted suppliers can make mistakes. WookAI checks invoices, prices, and rebates to ensure you get the rates you agreed to. Overcharges, wrong pack sizes, missed rebates, and random substitutions are easy to spot, with multi-unit groups often recovering thousands of dollars per location.

Precision Through Weights and the Topping Matrices

SpeedLine ingredient weights give WookAI exact usage data, revealing portion variances that impact food costs. Combine with topping matrices, which define ideal topping quantities by size and portion level, operators gain total visibility into how consistency affects margins. Small variances become easy to spot, fix, and teach teams to avoid.



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Menu Costing That Reflects Today's Ingredient Prices

Ingredient prices change constantly, and WookAI keeps menu costing current by using live supplier price lists. Operators can see true cost per item, ideal menu prices, and profitability by size or style. Low-margin items stand out, helping teams adjust pricing or recipes before margins erode.

Sales Insights That Drive Better Business Decisions

WookAI connects your SpeedLine POS sales data to ingredient usage and supplier pricing, revealing patterns that would otherwise stay hidden. You can see which menu items drive profit, which ones drain it, how your promotions perform, and how trends shift by day or season. Multi-location store comparisons make it easy to spot your strong performers and to find areas that need improvement.

Time Savings That Transform Restaurant Operations

WookAI automates the most time-consuming parts of ordering and inventory. Price checks, stock updates, and order creation become faster and more accurate, with many restaurant operators cutting inventory counts from hours to minutes.



Dynamic PAR Levels and Cost of Goods Visibility

WookAI uses real sales and usage data to calculate precise PAR levels, preventing both overordering and stockouts. Spending becomes easier to track with category-level visibility into proteins, dairy, dry goods, and produce, giving operators a clear picture of food cost percentages and ideal pricing.

The Bottom Line

SpeedLine and WookAI connect purchasing, kitchen prep, inventory, sales, and profitability. It's a faster, smarter generation of restaurant operations, engineered for peak performance and stronger margins.

