

PRESS RELEASE

Austrian start-up REET Systems opens demo center in Wiener Neudorf with globally unique automated burger sandwich production for quick service restaurants

Vienna, May 28, 2026 – The Austrian start-up company REET Systems GmbH has successfully completed the development of a production-ready automated burger sandwich production and is now presenting it to interested business partners in the newly opened demo center in Wiener Neudorf, Lower Austria. Developed by REET, the **FABAL® (short for "Fully Automated Burger Assembly Line")** equipment is a globally unique and industry-leading automation solution designed specifically for use in quick service restaurants. "The biggest challenge of this innovation was to automatically produce a wide variety of burger sandwiches in large quantities on the space available in conventional kitchen sizes from over 50 different and non-uniform burger ingredients," explains Dieter Spranz, Managing Director of REET.

FABAL® is a modular system that can be adapted to the specific requirements of each type of restaurant in just a few simple steps. Depending on the configuration, up to 300 burgers per hour and hundreds of thousands of different burger variants (including those prepared according to individual customer wishes) can be produced fully automatically. It is operated by only one kitchen worker, who prepares and fills the ingredients and cleans them at the end of production. After almost 7 years of development work, the third generation of FABAL® has successfully proven its full functionality and usability in restaurant operations in a test phase lasting more than one year with over 30,000 burgers produced. The operational stability of FABAL® is ensured on the one hand by the use of standard industrial components and on the other hand by a special AI-controlled software environment in which both the production quality and the operating states of all components are continuously monitored and predicted.

Burger production with FABAL® brings immense advantages for both customers and operators. In addition to shorter waiting times due to faster preparation, customers also benefit from more precise ingredient portioning and better hygiene conditions, while operators can look forward to the resulting higher sales with lower personnel costs at the same time. "From our extensive consumer surveys, we know that FABAL® burgers not only outperform those made by hand in terms of taste and quality, but that automated production is also perceived positively by an overwhelming majority of consumers," Spranz affirms.

The potential application area of FABAL® extends to all types of high-frequency burger gastronomy, such as quick service restaurants, large canteens, major events or amusement parks. Automation does not yet play a practical role in catering kitchens, although both general cost pressure and labour shortages in combination with demographic developments are considered the most threatening challenges facing industry, especially in industrialized countries.

REET is the owner of FABAL® technology as well as the relevant patent and intellectual property rights. The company's focus over the last years has been on developing technology and proofing its practical applicability. "With the achievement of series production, we are entering a new phase of the company, in which we are concentrating fully on the marketing of FABAL®. We are very much looking forward to presenting this groundbreaking technology to as many interested parties as possible in our new demo center," says Spranz enthusiastically.

REET's focus is on the provision and ongoing development of efficiency-enhancing restaurant technology, operational processes and hygiene solutions. For production and after-sales support, REET relies on industry-established partner companies local and abroad. Due to the novelty of the technology, REET scores particularly well in the early phase of the marketing of FABAL® with a range of services that is flexibly tailored to the respective customer requirements.

REET (short for "Restaurant Efficiency Enhancing Technologies") was founded in 2019 by the shareholders of Theophil Group. Since 2022, Invest AG, the private equity fund of the Raiffeisen Banking Group of Austria, has held a minority stake. Theophil Group is a family-owned Austrian group of companies with an investment focus on system catering and real estate and generates an annual turnover of over EUR 100 million in Austria with its approximately 1,000 employees. It is internationally active in 9 other countries with around 100 outlets with its own franchise system, The Coffeeshop Company.

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