



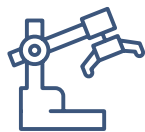
# FOODSERVICE ROBOTICS:

**CATEGORY:** Commercial Kitchens, Restaurants, Healthcare, Cafeterias

**PERSPECTIVE:** Innovation, Efficiency, Automation, Productivity, Touchless



It's not uncommon to associate the notion of robotics with large-scale manufacturing. One might consider the assembly line of an automobile company like Ford or BMW, where the intent of robotics is to protect workers, improve quality and increase overall capacity. Whether through programmed welding, assembly or the removal of materials, it's clear that robotics has changed the automobile industry forever.



Upon closer inspection, the continued development of robotics technology has been embraced across a number of industries to replicate the actions normally reserved for human involvement. Where the Internet of Things (IoT) has been enhancing efficiencies for many years, robotics is now being applied to a variety of everyday operations – including foodservice.



Chowbotics™ is at the forefront of blending advanced robotics with fresh and nutritious meals. The development of Sally the Salad Robot takes hygiene and healthy food to the next level. Through the use of intelligent robotics, Sally assembles the customer's meal using ingredients that are safely contained and kept fresh through proper refrigeration. As a self-contained, full-service application, this robotic evolution in foodservice offers menu items from salads and breakfast snacks to ethnic cuisines and grain bowls.



Middleby's PizzaBot 5000 takes a classic and enhances production of America's favorite pie in under a minute. Working with the ingredients most commonly found on a pizza – sauce, cheese and pepperoni – the PizzaBot relies on various sensors and other technology to ensure the consistent and precise dispensing of ingredients; a feature that helps to reduce food waste and save money.



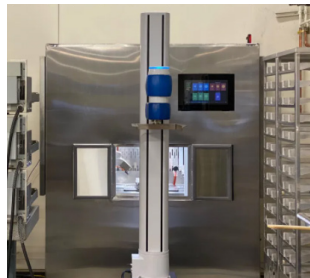
When the foodservice industry is facing difficult times, unlike anything seen before, the health and safety of both the employee and the customer is paramount. The advancements in foodservice technology is helping to ease those burdens and lessen those fears. From salads and pizza to coffee and wine, foodservice robotics are enhancing touchless operations and finding their space in restaurants, healthcare facilities and corporate cafeterias across the country.



#### **SALAD ROBOT**

Sally the Salad Robot makes a salad with your choice of toppings.

[www.chowbotics.com](http://www.chowbotics.com)



#### **PIZZA ROBOT**

MiddleBy Pizza Robot can assemble pizza's in under a minute.



#### **COFFEE ROBOT**

Coffee Robot fully automated café system making multiple drink options.

<https://cafexapp.com/>



#### **WINE ROBOT**

Robotic wine wall with built in Sommelier.

<https://winecab.com/>



Contact a Boelter Foodservice associate to learn more about robotics-enabled products and how they apply to your business.

# Boelter®

LET'S PURSUE YOUR PASSION.

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