

Robotics and AI food integration

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AI/Robot Takeover Agenda

- Who am I
- Current state of Robotics
- Robotics in Foodservice
- AI Solutions
- Navigating the Space
- Q&A



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What people think kitchen robots do VS. Reality 2025.....



Food service robotic categories

- Delivery/Server Bots
 - Cobot
 - BearRobotics
- Arm Bots
 - ArmStrong
 - Artly
 - ADAM
- Other “Robots”
(We will not talk much about these.....)
 - Single purpose, low movement, little to no AI integration
 - (Giant Fryer, Wing Tosser, Pizza Topper, etc.)
 - Vending
 - (Sally Salad Bot, Yo-kai Ramen, etc.)



Arm Bots

Dishwashing Armbot

- Can mount arms onto any current dish pit
- Arm “fingers” can grab any plate, bowl, cup
- Can open dishwasher doors and close them
- Cost is around \$90 per day per arm

Artly Barista Bot

- Voice commands and natural language abilities
- Self cleaning, does not require a human
- Can make ~drinks hot and cold

ADAM bartending bot

- Dual arm robot
- Can be mounted to any bar/tabletop
- Pours drinks, shakes cocktails, and coffee drinks
- Natural language abilities



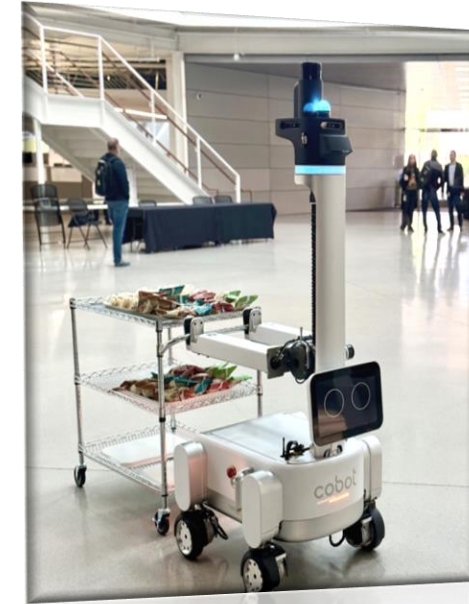
BearRobotics



BearRobotics



CoBot



- BearRobotics
 - Multiple use modes (table delivery, catering roaming, roaming dish pickup)
 - Floor plan mapping, can chose points/route for bot to take
- CoBot
 - Arms can self adjust and grip any height/type of handle
 - Can pull up to 1,500 lbs
 - Natural language abilities/voice commands
 - Wheels can maneuver multiple surfaces

Delivery/Serving Bots



AI Food Service Solutions

Navigating the Space



Sources

Richtech (ADAM)	https://richtechrobotics.com
Cobot	https://www.co.bot/
ArmStrong	https://armstrong.ai/
Winnow	https://www.winnowsolutions.com
Artly	https://artly.coffee/
LeanPath	https://www.leanpath.com/
SmartQ	https://www.thesmartq.com/