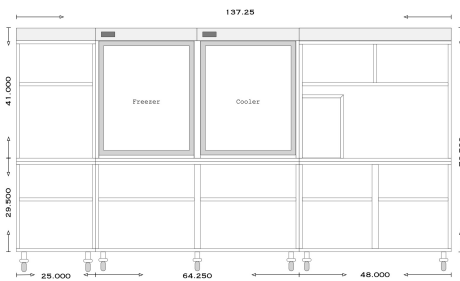


Blendid PRO CUT SHEET

Blendid Pro is a powerful and flexible beverage production system engineered for restaurants, hospitals, and commercial kitchens. It is a human-augmented robotic system that boosts output, improves speed of service, reduces labor, and delivers strong financial returns. The Blendid Pro offers the ability to make custom recipes using commercial and unique ingredients and adheres to the strictest food safety and handling guidelines. Blendid Pro is designed for high foot traffic food service environments. Contact Blendid (www.blendid.com) to discuss custom configurations.



137.25" (W) x 34" (D) x 70.5" (H)
(Casters are 6" high)

Key Features

- Capacity to store ingredients: frozen solids, refrigerated liquids, and superfood powders
- Modular and scalable for capacity
- Designed to make 45+ drinks per hour
- 8 orders can be made in parallel for high throughput
- Serviceable from the front without downtime
- Minimal facilities impact
- Capable of making IDDSI level 0-4 drinks
- Operator dashboard (web and mobile apps) for real-time kiosk & order management
- Monitoring, notifications, and alerts for servicing

Components

- Stainless steel frame with stainless steel flooring on 6 inch castors
- 3 Robotic arms and robot controllers
- 1 freezer cabinets (-5 °F) containing 4 solid dispensing units
- 1 refrigerator cabinet (38 °F) containing up to 12 liquid dispensing units
- 1 superfood powders dispensing unit supporting up to 6 powders
- 2 blenders
- Loading and Delivery Stations for multiple jars
- Water subsystem for clean water
- 2 monitors for menu, order status, and delivery

Electrical

- NEMA L14-30P 30A 125/250V, 4 WIRE, 10 ft. cord

Plumbing

- Water supply via a water filter with shutoff valve for connecting to 1/4" OD quick connect – John Guest push-in fitting. Pressure 20 to 70 psi. [Water shut off recommended within 5 ft (1.5 m) of dispenser. Backflow prevention and water filter not provided.]

Data

- RJ-45 wired ethernet jack of at least 50 Mbps speed for Blendid Pro operational traffic

Space

- Requires level flooring

