

PRODUCT CATALOG

# F&B x COBOT

## Rainbow Robot Café



[www.rainbow-robotics.com](http://www.rainbow-robotics.com)

F&B x COBOT

# Rainbow Robot Café

The Rainbow Robot Café developed by a collaborative robot maker Rainbow Robotics provides an optimized operating system and a compact platform. In addition, it is equipped with a collaborative robot that has been certified by the National Sanitation Foundation (NSF) of the United States, making it safer and more convenient to operate. Experience our unmanned robot café platform where you can enjoy various drinks anytime, anywhere.





F&B x COBOT

# Rainbow Robot Café Features



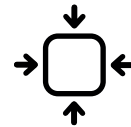
## 24h unmanned system

The unmanned system allows operation 24 hours a day and 7 days a week without any restrictions.



## Reasonable price

Rainbow Robotics, a cobot maker, has directly developed and provides all solutions at reasonable prices.



## Compact size

It can be operated in a minimum space due to its compact size.  
(1500 x 1700 x 1950 mm)



## Short making time

Average making time for one glass is 50 seconds. A lot of drinks can be made in a short time.



## Untact order & pay

Untact services can be provided according to the automation systems of making, ordering and payment.



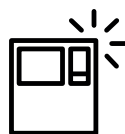
## Profit maximization

The perfect unmanned system is built to reduce labor costs and maximize profits.



## NSF-certified cobot

Beverage manufacturing is possible sanitary using the world's first NSF-certified collaborative robot.



## Built-in kiosk

Only one platform is required to be installed due to a built-in kiosk without taking extra space.



## Easy management system

The remote management solution allows you to check and manage remaining drinks, payment errors, etc.



Rainbow Robot Café

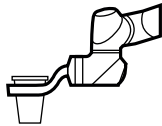
# Build a perfect unmanned system, Automated order&pay system

Rainbow Robot Café can be operated for 24 hours a day, 7 days a week without any restriction, and the unattended operation of the service in the process of ordering-payment-making-provision is possible.



## 01 Order & Pay

Complete the order and payment using the kiosk.



## 02 Order received

When an order is placed, the robot automatically starts making the ordered drink.



## 03 Make a drink

After the robot has finished making the drink, and places it at the pick-up stand, an order completion mark will appear on the status board.



## 04 Pick up the drink

When the orderer places your receipt barcode on the reader, the drink is delivered from the designated outlet.

## Minimal installation space, Compact size

1700 x 1500 x 1950 mm (WxDxH)

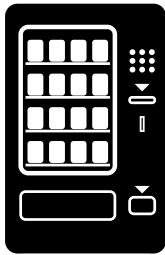
It is the smallest and compact system in size among robot café platforms so that it can be installed at a minimum floor area (2.55 m<sup>2</sup>). There are no restrictions on its installation in spaces with a large floating population such as cafés, shopping malls, and hotels, and it can be installed in existing spaces without additional interior and furnishing costs. In addition, it has the manager's access way located on the front, allowing additional platforms to be installed on both sides.



# Café platform made by the robot manufacturer

## Reasonable price

We as robot manufacturer directly sell the café platform at a reasonable price without any distribution margin. Besides, it implements higher quality than unmanned coffee vending machines, and it is lower priced than the robot café platforms that implement the same performance.



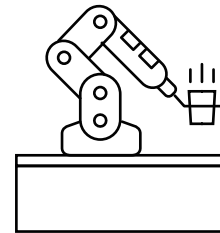
### Vending machine

- High variations in tastes due to the use of powder
- Frequent errors when making iced drinks



### Rainbow Robot Café

- Providing high-quality drinks by using a high-end espresso machine and raw milk
- Supplying drinks stably



### Competitors' platforms

- Higher price compared to our platform
- Taking up a lot of space due to its large volume

## With an average drink making time of 50 seconds, Profit maximization

It is possible to make as many drinks as possible with an average drink making time of 50 seconds. It is possible to operate an unmanned and unattended café by charging 120 cups at a time, and reduce labor costs by using minimum manpower. In addition, it is possible to maximize profit by making and selling consistent high-quality drinks.



**Up to 24 cups per hour**

Drinks customizable for manufacturers



**Up to 72 cups per hour**

Possible to make consistent high-quality drinks

# 01

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Rainbow Robot Café

## COFFEE & ADE PLATFORM

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The coffee & aid platform allows an unattended café to operate 24 hours a day, so it can be installed in companies, government offices, hospitals, department stores, shopping malls, hotels, building lobbies, libraries, large exhibition halls, etc.



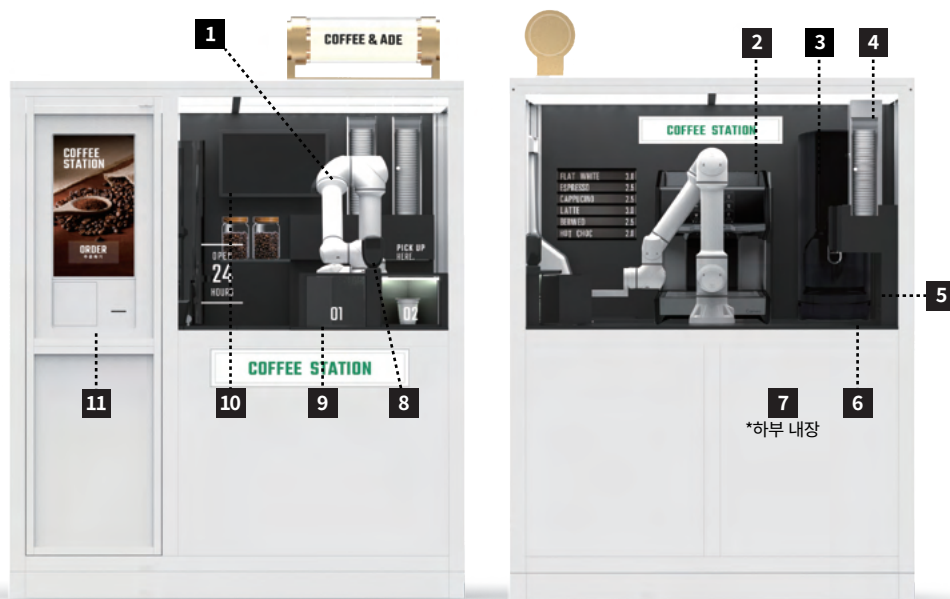


Rainbow Robot Café

# COFFEE & ADE

## Components of the Platform

- 1 Collaborative robot
- 2 Espresso machine
- 3 Ice machine
- 4 Cup dispenser
- 5 Syrup dispenser
- 6 Carbonated water maker
- 7 Milk storage freezer
- 8 Barcode reader
- 9 Drink outlet
- 10 Status board
- 11 Kiosk



### World's first NSF-certified collaborative robot

It makes drinks in a safer and more sanitary way, mounted with the world's first collaborative robot certified by the National Sanitation Association of the United States (NSF).



### Premium espresso machine equipped

It serves the high-quality coffee by using the premium coffee machine (Eversys) as the best maker in the industry that can extract high quality of espresso and use raw milk.



### Premium carbonated water maker equipped

It has a premium carbonated water maker that mixes and makes rich and powerful carbonated water on the fly, providing the refreshing ade drinks.



# Detailed specifications

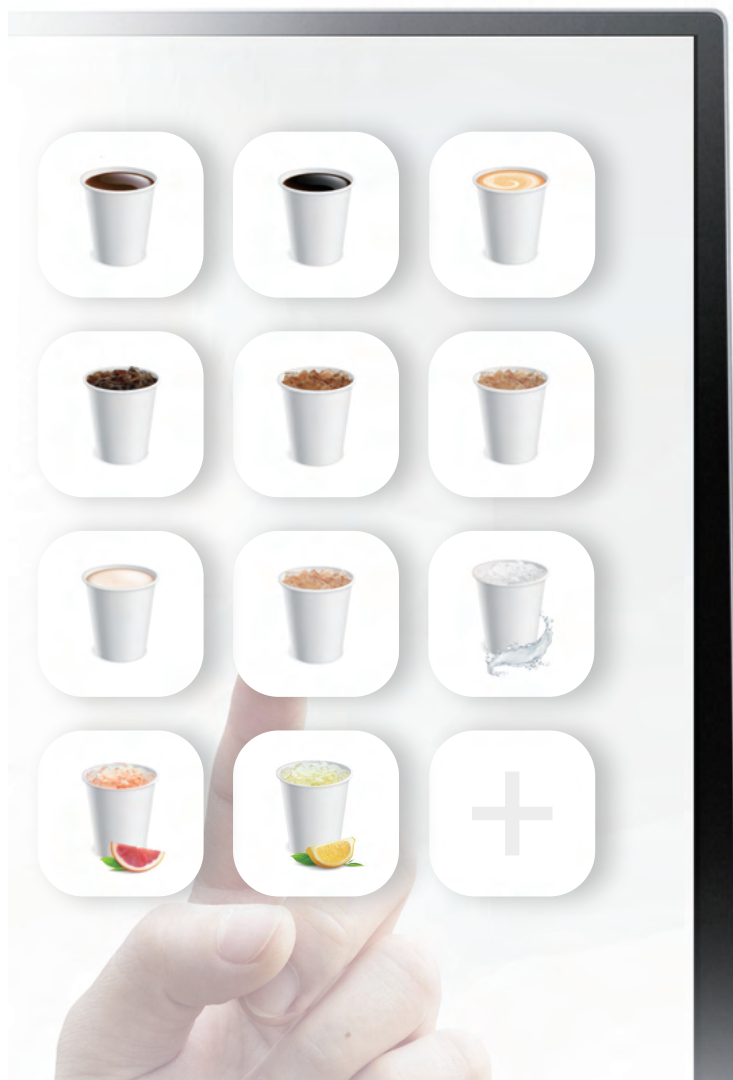
## Mechanical/Electrical Specifications

Input voltage	220 VAC/60Hz
Power consumption	4570 W
Maximum power	Approx. 10 kW
Size	1700(W) x 1500(D) x 1950(H) mm
Weight	Approx. 500 kg (ingredients of drinks excluded)
Use Environment	Indoor, room temperature (15~35°C)
Average making time	Approx. 50 seconds
Management cycle	120 cups/times

## Special Notes

- Caster wheels (4 wheels) mounted - Easy to move on flat ground
- Integrated with kiosk
- Water purifier filter included (once when installed)
- Built-in CCTV (for storing video records for one to two weeks)
- Signage sold separately (upper part of the platform)
- Water supply and drainage facilities required

## Menu



## MENU

### 11 Basic Menu Items

- Americano (I/H)
- Hazelnut Americano (I/H)
- Café Latte (I/H)
- Vanilla Latte (I/H)
- Ade (Grapefruit/Lemon)
- Carbonated Water (plain)

### Additional Menu (under consultation)

- Cappuccino (H)
- Irish Latte (I/H)
- Caramel Latte (I/H)
- \* Option to add shots
- \* Option to add syrup



# 02

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Rainbow Robot Café

## ICE CREAM & SLUSH PLATFORM

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The ice cream & slush platform can be operated at a study café or 24-hour unmanned and unattended café. It can also be installed in department stores, shopping malls, outlets, kids cafés, amusement parks, water parks, educational institution districts, etc.





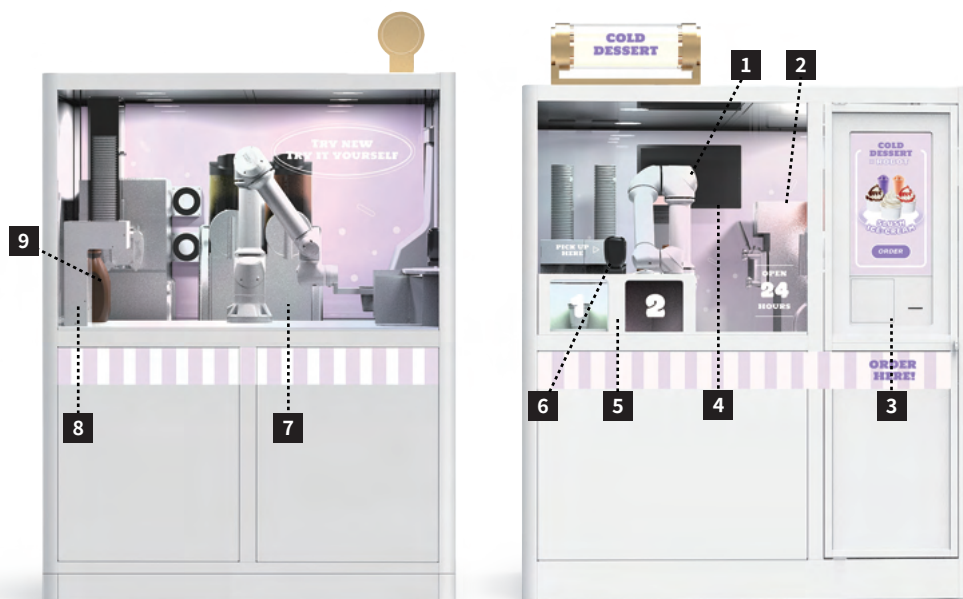


Rainbow Robot Café

# ICE CREAM & SLUSH

## Components of the Platform

- 1 Collaborative robot
- 2 Soft ice cream machine
- 3 Kiosk
- 4 Status board
- 5 Drink outlet
- 6 Barcode reader
- 7 Slush maker
- 8 Cup dispenser
- 9 Sauce (base) dispenser



### World's first NSF-certified collaborative robot

It makes drinks in a safer and more sanitary way, mounted with the world's first collaborative robot certified by the National Sanitation Association of the United States (NSF).



### Soft ice cream maker equipped

It is a function of keeping it fresh to provide consistent high-quality soft ice cream, and also a semi-automatic washing function that makes it easy to clean and manage.



### Slush maker mounted

It is an electronic temperature controllable maker that provides a consistent taste, and it is made of stainless steel which is good for cleanliness and durability.

# Detailed specifications

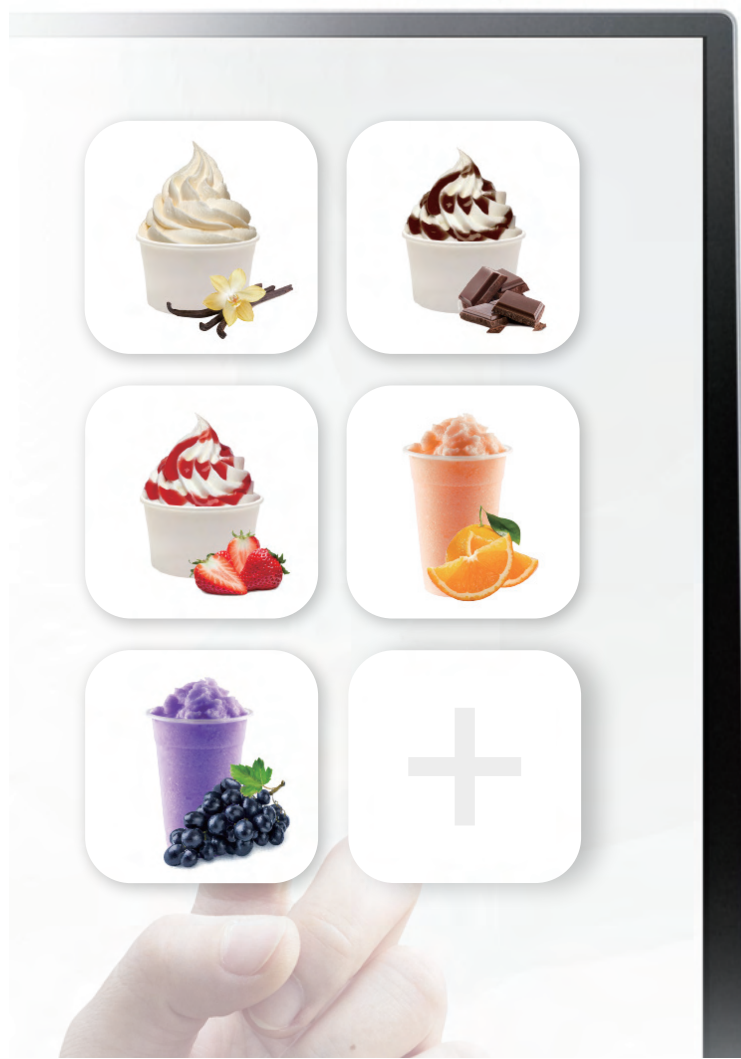
## Mechanical/Electrical Specifications

Input voltage	220 VAC/60Hz
Power consumption	3800 W
Maximum power	4300 W
Size	1700(W) x 1500(D) x 1950(H) mm
Weight	Approx. 450 kg (ingredients of drinks excluded)
Use Environment	Indoor, room temperature (15~35°C)
Average making time	Approx. 30 seconds
Management cycle	120 cups/times

## Special Notes

- Caster wheels (4 wheels) mounted - Easy to move on flat ground
- Integrated with kiosk
- Built-in CCTV (for storing video records for one to two weeks)
- A platform exclusive for making ice cream of three flavors: chocolate/vanilla/mixed available
- Signage sold separately (upper part of the platform)

## Menu



## MENU

### 5 Basic Menu Items

- Vanilla Ice Cream
- Chocolate Vanilla Ice Cream
- Strawberry Vanilla Ice Cream
- Orange Flavored Slush
- Grape Flavored Slush

**\* Possible to add menu items**



**World's first  
NSF-certified cobot**

# **RB-N Series**

**NSF: National Sanitation Foundation**

## **NSF Mark**

- Safety certification for special purpose food processing equipment and related components (NSF/ANSI 169)
- Approved as a production facility/equipment by the NSF

## **Cook robot harmless to human body**

- Uses special paint that does not emit any harmful substances
- Guarantees a level of safety that allows food to be cooked again even if it comes into direct contact with the robot
- Approved with a crash test (harmlessness of foreign substances such as paint chips generated as a result of a collision proven)

## **Use durable fastening parts**

- Uses special SUS fastening parts that do not rust
- Uses coupling rings proven for use at high temperatures and offers high strength, high stiffness, low moisture absorption, fatigue resistance, creep resistance, and great hygiene performance

## **Superior user's convenience**

- Waterproof · Dustproof IP66 6-axis robot arm
- Works as a stand-alone robot unit that can eliminate the hassle of changing jackets and reduce costs

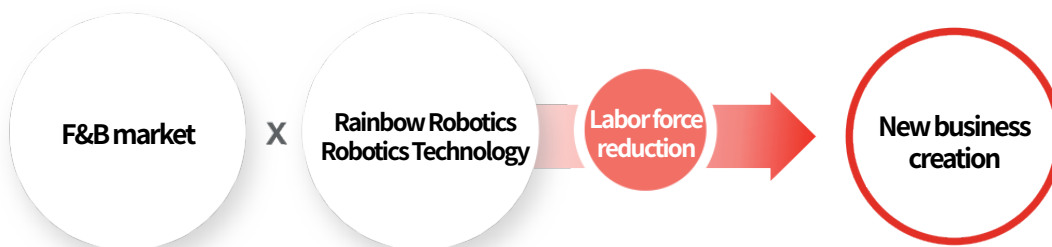




# Customizing to meet customer needs

## Possible to collaborate with various F&B projects

In addition to the coffee & ade platform and the ice cream & slush platform, Rainbow Robotics can collaborate with various F&B businesses. We implement automation together with specialized SI companies in line with the F&B businesses our clients want, such as espresso coffee, pour-over coffee, ice cream, chicken, and stew. In addition, we can customize them according to the needs of our clients depending on the shape, size, menu composition, and recipe of their stores.





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