

# beastro™

The world's first robotic  
Dark Kitchen solution



- Suitable for varied cuisines, Beastro™ prepares endless recipe options of your own choice with a capacity of 40 ingredients.
- Dishes are freshly cooked on the spot while maintaining quality, consistency, and sanitary standards.
- The minimal footprint of the Beastro™ fits in existing kitchens, restaurants, and food trucks.
- Operated by only one employee, the Beastro™ reduces Labor cost by over 70%.
- Rapid installation and setup in less than one day.
- Operator onboarding, menu design & recipe input are quick and simple.
- With a user-friendly dashboard, our software suite offers advanced prediction, menu optimization, analytics, dish personalization and online support.

## beastro™ is ideal for :

- Dark Kitchens – supports multiple menu types and restaurant brands off one device
- Transport Hubs - freshly prepared food, 24/7, on the spot
- Hospitals & Health Care facilities
- Catering Companies & Central Kitchens
- Sport Events & Entertainment Complexes



KITCHEN ROBOTICS

[www.k-robo.com](http://www.k-robo.com)

## CUSTOMER SATISFACTION



Dish customization



Made to order just in time



Freshly prepared with taste consistency



All ingredients stored separately and dispensed for cooking per order, reducing food waste



Adjust each dish to personal, allergenic or dietary preferences



Real time nutritional information generated uniquely - each dish based on actual ingredients used



New recipes added in minutes



Simple and quick start day end day kitchen SOP's



Rapid installation and onboarding



Kitchen Robotics online support



Complete tracking of customer meal from order to delivery



Visual display & automated messages & alerts



Fits into existing kitchen layout easily



Up and running in no time



Dishwasher compatible parts



Pots automatically washed & sanitized by our proprietary system after every dish



Minimal human exposure with the cooked food prevents disease & offers near touchless preparation



Ingredients stored & refrigerated at 4 °C with temperature monitoring and control

## OPERATOR FRIENDLY

## HEALTH & HYGIENE

# Specifications :

## Footprint

- H 2.20m × L 3.62m × W 1.71m / H 7'2" × L 11'11" × W 5'7"

## Electrical

- 3 × 115V/230V
- 3 × 50A
- IEC 60309
- 3P + N + PE
- Average energy consumption per dish: 0.15kW/h

## External Connections

- 1" flexible hose water line
- Standard house sink sewage line
- Fume extraction 6" flexible hose interface

## Meal Preparation Performance

- Typical throughput up to 60 dishes an hour
- Average order preparation time 120 to 240 seconds
- Simultaneous order preparation - 4 dishes
- Cold & hot dishes in parallel
- Consistent – all ingredients measured & weighed precisely for each dish

## Ingredient Dispensers

- Countless recipe possibilities with 40 ingredient dispensers
- Container size = 3.8 liter
- Dispensing accuracy +/- 1 gram
- Ingredient containers easy to clean & dishwasher safe

## Regulation Compliance



\*pending



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