

# The CraveBot

Hot food anytime, anywhere in under 3 minutes.



## Equipment Details

<b>Dimensions (HxLxD):</b>	78.39"x60.24"x40.47"
<b>Weight:</b>	1610 pounds
<b>Operating Temperature:</b>	0°C ~ 50°C
<b>Storage Temperature:</b>	-10°C ~ 70°C
<b>Relative Humidity:</b>	10% ~ 90% (Non-condensing)
<b>Rated Current:</b>	30 Amps
<b>Input Voltage:</b>	Single phase AC220V±5% 60Hz
<b>Average Daily Power Consumption</b>	≤21(kWh)

## Install Requirements

### Footprint/Space:

98.4"(W)x56.04"(D)x94.14"(H).  
Dimensions include the required clearance.

### Electrical:

Single phase AC220V±5% 60Hz  
Current: 30 Amps

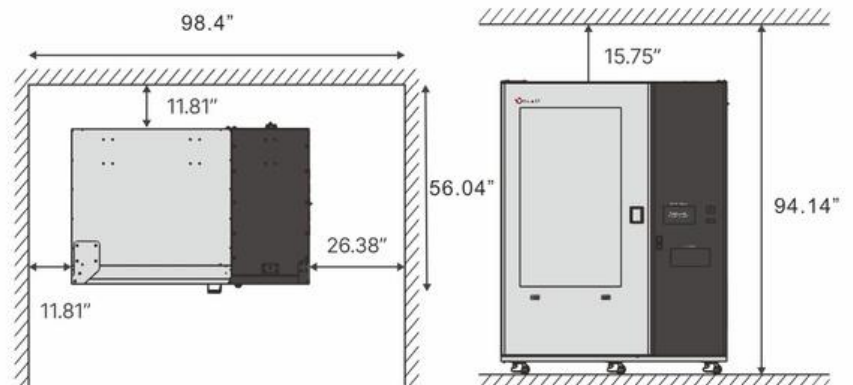
### Plug Type:

NEMA L6-30P

### Internet:

4G LTE, Wi-Fi connection or Ethernet cable

### Required Installation Space:



## Product Description

CraveBot, developed by Crave Robotics, is an innovative meal delivery kiosk designed to meet diverse dining needs. It offers a variety of popular options for breakfast, lunch, dinner, and snacks. With a temperature maintained at  $-0.4^{\circ}\text{F}$ , it ensures food stays fresh and accommodates 76 single servings. This capacity reduces restocking frequency, which in turn reduces logistics costs.

As a smart AIoT device, CraveBot is connected online to monitor its health and inventory status in real time. In the event of operational anomalies or low-stock levels, the service center can quickly respond to maintain continuous, 24/7 service. Our goal is to deliver hot meals to customers every day, at any hour.

## Specifications

### Electrical:

Input Voltage:  $220\text{V}\pm 5\%$

Total Current: 30 Amps

### Capacity:

76 total items

### Average Daily Power Consumption:

$\leq 21$  (kWh)

### Heating Power:

3000W

### Freezer Temperature:

$-0.4^{\circ}\text{F}$

Automatic defrost function

## Features

- A 55-inch touch screen offers interactive experiences and advertising functionality.
- Automatic defrosting maintains cooling efficiency and keeps food fresh.
- Provides large food storage capacity with a compact footprint (  $\sim 16.47$  sq.ft).
- Features three-directional magnetrons, independently adjustable for activation, heating power, and heating time, ensuring optimal heating for different ingredients.
- Automatic cleaning function for the heating area.
- Real-time connectivity to monitor machine health and inventory status.
- No direct contact with food to ensure highest food safety.

