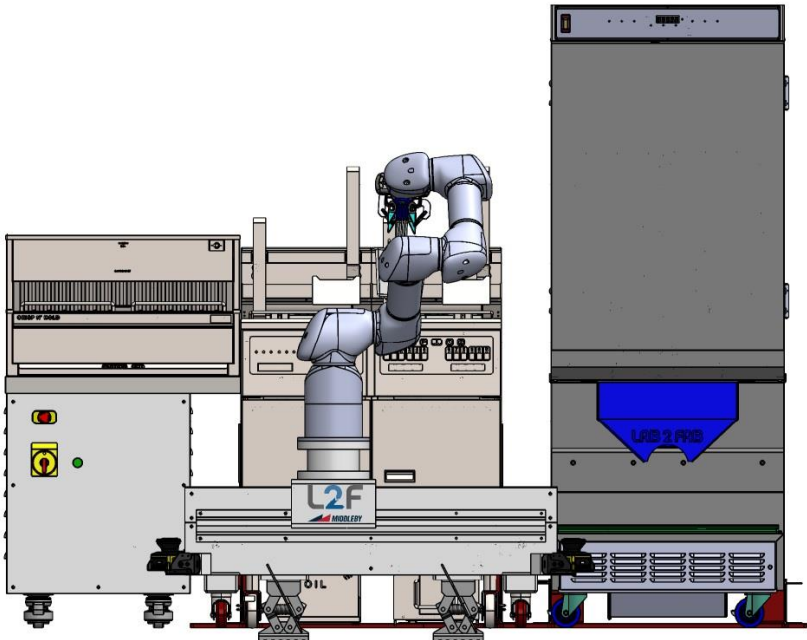


L2F



www.lab2fab.com

FRYBOT



Keep People Customer Focused with the Help of FryBot™

Let FryBot™ accurately fry your high-volume foods, minimizing repetitive and dangerous tasks, improving employee morale and optimizing productivity.

Labor Efficient
Minimal Ingredient Waste
Consistent Quality, Every Time



FryBot™ System Specifications	
Power Requirements* *All equipment comes with a corded plug	E-box control panel robot <ul style="list-style-type: none"> • 208 VAC, single Φ, 15A • NEMA 6-20R receptacle, cord length = 10 ft Electric Fryer, Pitco (2x) <ul style="list-style-type: none"> • 208 VAC, three Φ, 50A/VAT • NEMA 15-60R receptacle, cord length = 6 ft Gas Fryer, Pitco (2x) <ul style="list-style-type: none"> • 115 VAC, single Φ, 1A/VAT • NEMA 5-15R receptacle, cord length = 6 ft Taylor Ram 280 <ul style="list-style-type: none"> • 115 VAC, single Φ, 15A • NEMA 5-15R receptacle, cord length = 8 ft Carter-Hoffman Crisp 'N Hold, CNH28 <ul style="list-style-type: none"> • 208 VAC, single Φ, 20A • NEMA 6-20R receptacle, cord length = 10 ft
Ingredients Supported	Food tested: fries, chicken nuggets, chicken wings, chicken fries, popcorn chicken, hashbrowns Contact sales for details into specific products
R280 RAM Maximum Capacity	2 foods; 60 lbs fries, 30 lbs/hopper (frozen), programmable portion sizes
FryBot Cycle Time	1 minute + frying time when not in stop zone
Maximum Basket Capacity	4 lbs (dependent on food)
FryBot Maximum Throughput	50+ baskets/hour depending on fry time
Safety	Safe zones can be programmed for collaborative mode, 2 E-stops
User Interface	1 touchscreen pedestal for order entry

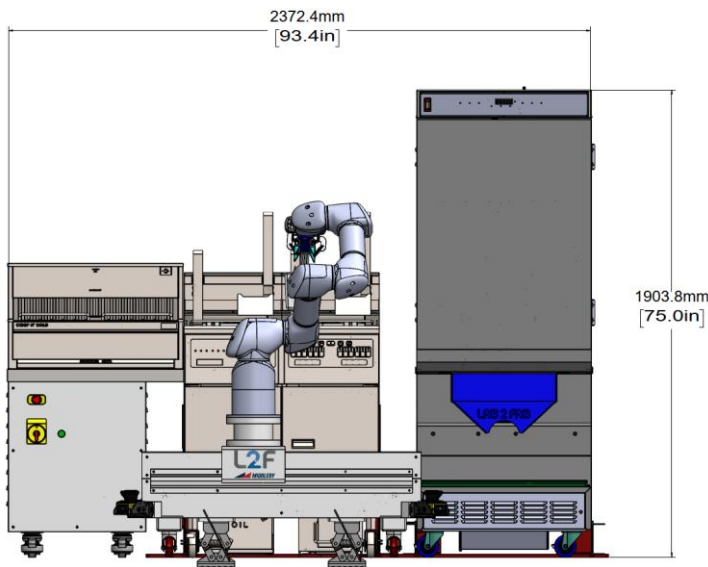
**Labor Efficient, Reliable, Safety
Improved Service, Predictable
Operational Savings**



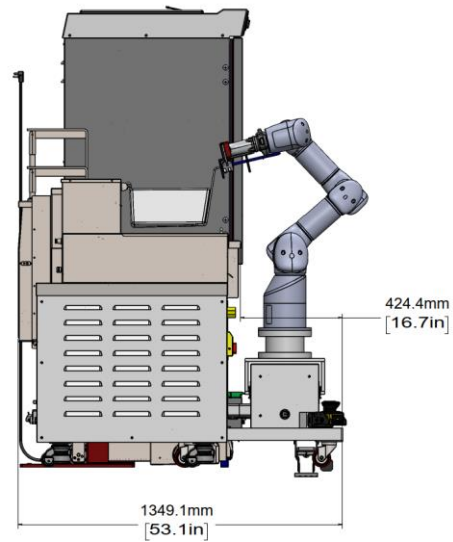
FryBot™ Layout: right-to-left flow, 4 baskets

L2F Robot/rail, Pitco Electric fryers, Taylor 280 Ram, Carter-Hoffman CNH28 Crisp 'N Hold

Front View

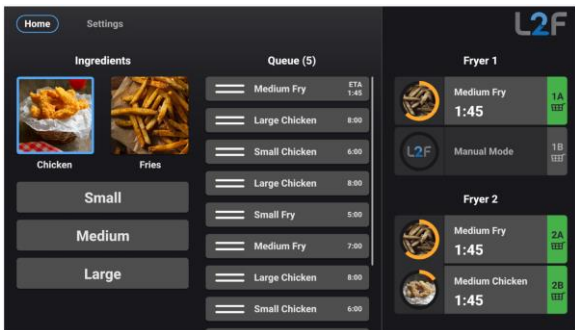


Side View



FryBot™ User Interface Screen Examples

Order Screen



Manual Mode

