

L2F

MIDDLEBY

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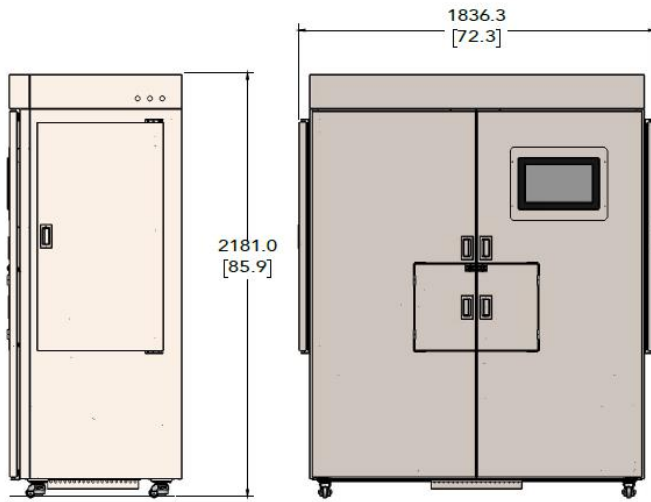
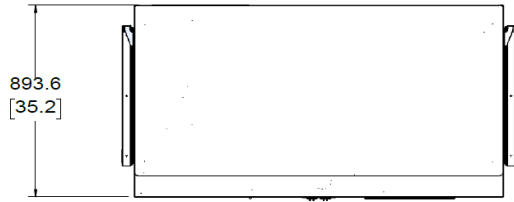
PIZZABOT



Keep People Customer Focused with the Help of PizzaBot™

Let PizzaBot™ accurately dispense your most expensive, labor-intensive toppings so your employees can focus on customers and optimize productivity.

Labor Efficient
Minimal Ingredient Waste
Consistent Quality, Every Time



<p>Power Requirements*</p> <p>*All equipment comes w/corded plug</p>	<p>E-box controller for load/unload robot</p> <ul style="list-style-type: none"> • 115 VAC, single Φ, 15A • NEMA 5-15R receptacle, cord length = 8 ft <p>L2F PizzaBot, PB5K</p> <ul style="list-style-type: none"> • 208 VAC, three Φ with neutral, 30A (5 wire) • NEMA L21-30R receptacle, cord length = 6 ft <p>TurboChef HhC 1618 ventless conveyor oven</p> <ul style="list-style-type: none"> • 208/240 VAC, single Φ, 37A • NEMA 6-50R receptacle, cord length = 6 ft
<p>Ingredients Supported</p>	<p>Dough: fresh, frozen or parbaked, 12" up to 18" round pizzas Sauce: tomato-based pizza sauces and similar Cheese: diced (preferred) or Shredded Pepperoni: stick, 2 ft Long x 1.75" diameter stick Sausage: crumbled and chunks</p>
<p>Max Capacity</p>	<p>Sauce: 3 gallons Cheese: 20 lbs Pepperoni: 1 stick</p>
<p>PB5K PizzaBot Maximum Throughput</p>	<p>40 pizzas/hr depending on cook time & number of ovens</p>
<p>Safety</p>	<p>Safe zones can be programmed for collaborative mode, 2 E-stops</p>
<p>User Interface</p>	<p>1 touchscreen pedestal for order entry</p>