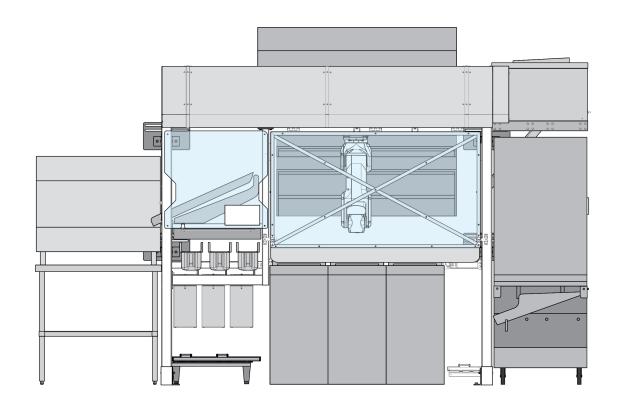


Spec Sheet for Backshelf Hood - 3 Fryer - Right to Left Flow

Congratulations on being one step closer to having a Flippy 2 in your kitchen!





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A Few Notes:

- → Miso Robotics provides the Food Dispenser
- → Miso Robotics does not provide the Hot Hold unit but recommend the Hatco Multi-Product Warming Station
 - ◆ [MODEL: MPWS-36]
 - ◆ Hot Hold station has accessories to customize and accommodate your workflow preferences



INTRODUCTION TO FLIPPY 2

FLIPPY 2 PRODUCES DRAMATIC RESULTS





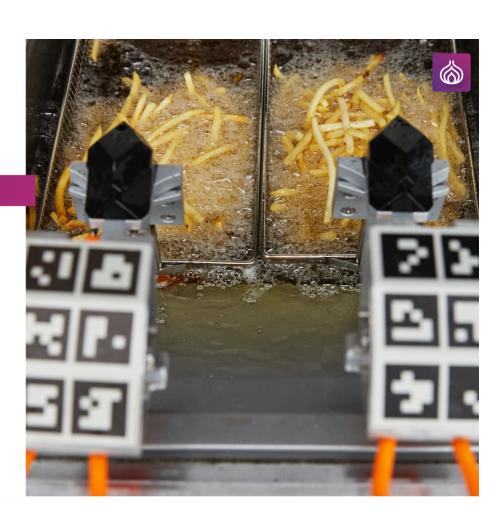


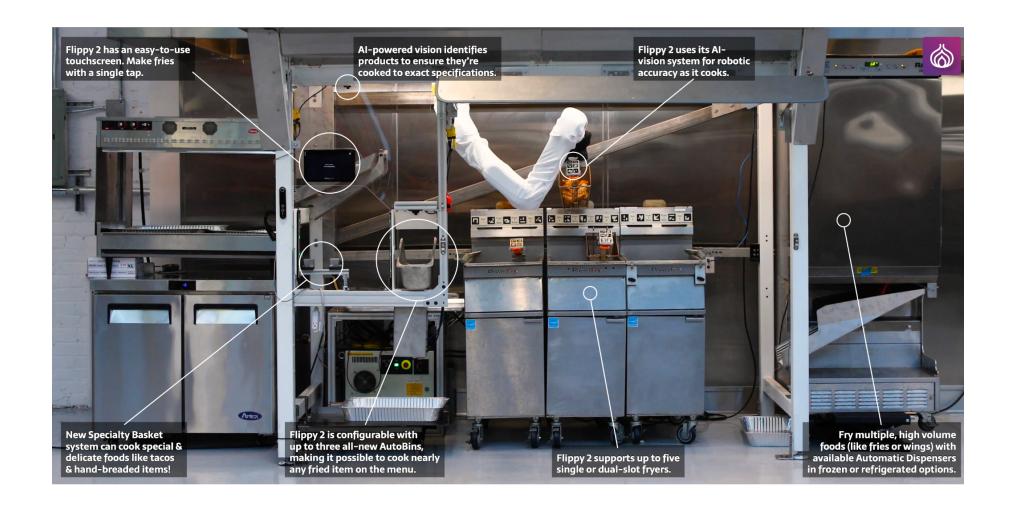




Case studies available! Contact us to learn more.

MisoRobotics.com/GetFlippy

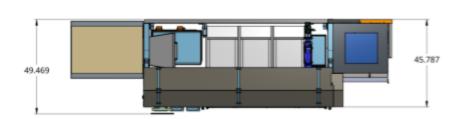




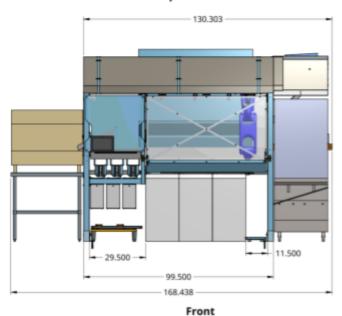


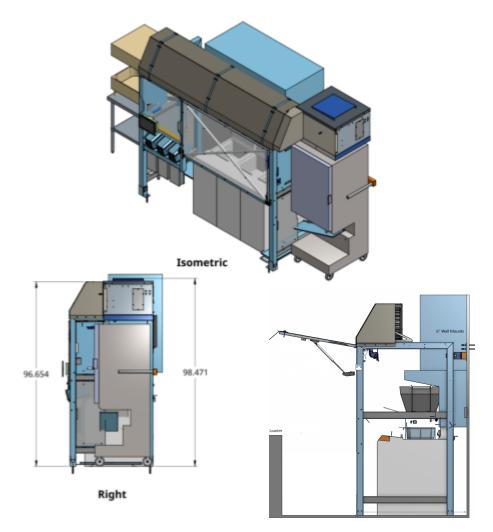
SPACE REQUIREMENTS

Flippy needs space to cook the food from start to finish in your kitchen.

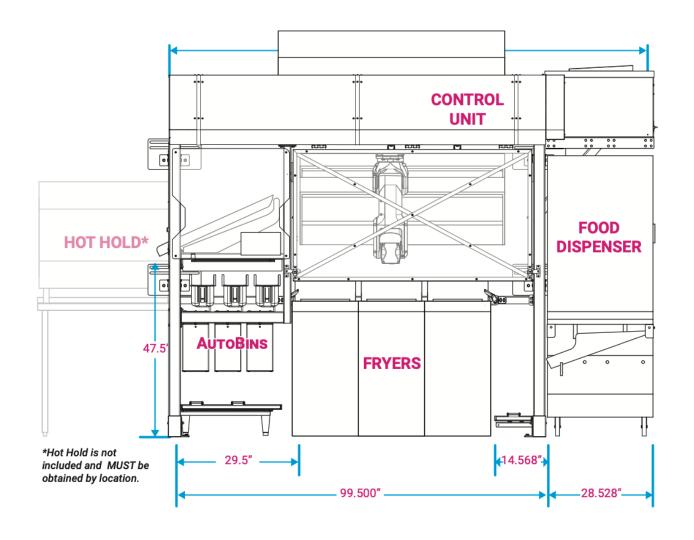


Top - No Hood



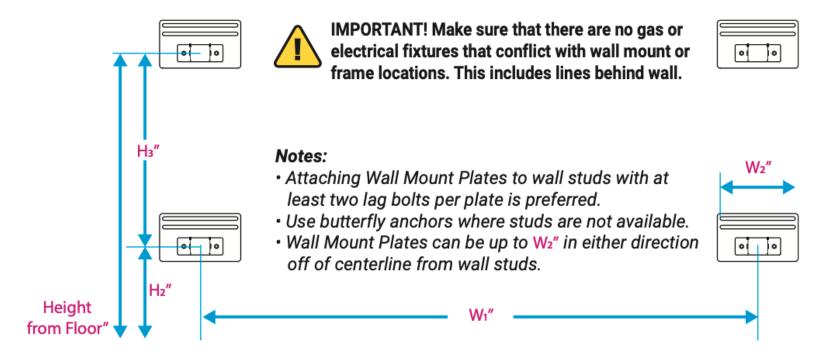








Wall Space Requirements





Floor Space Requirements

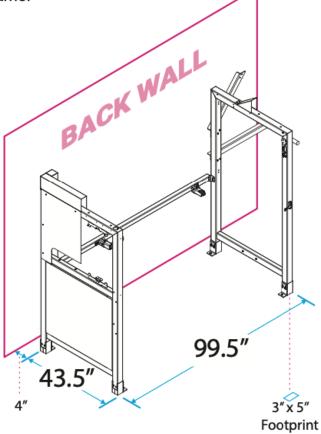


IMPORTANT! To reduce measurement errors, take all wall and floor measurements from a single point where the floor and back wall meet.

Example: Measure from location of centerline of left frame.

Notes:

- Each foot requires an anchor secured in the floor.
- Four holes will be required, drilled with 5/8" bit to an approximate depth of 4"



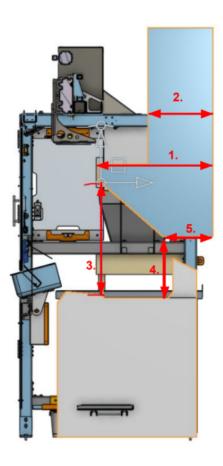


BACKSHELF HOOD COMPATIBILITY

- → Hood depth, Maximum of 28" from Wall
- → Exhaust Vent Depth, Maximum of 26" from Wall
- → Hood Height from Fryers, Minimum of 27" from the top of the Fryer to the underside of Hood
- → Hood Side Wall Dimensions, Minimum of 15.5" from top of Fryer
- → Hood Side Wall Dimensions, Maximum of 12" from the Wall

Miso Backshelf Hood Compatibility:

#	Dimension	Value
1	Hood Depth	Maximum of 28" from Wall
2	Exhaust Vent Depth	Maximum of 26" from Wall
3	Hood Height from Fryer	Minimum of 27" from top of fryer to underside of hood
4	Hood Side Wall Dimensions	Minimum of 15.5" from top of fryer
5	Hood Side Wall Dimensions	Maximum of 12" from the wall



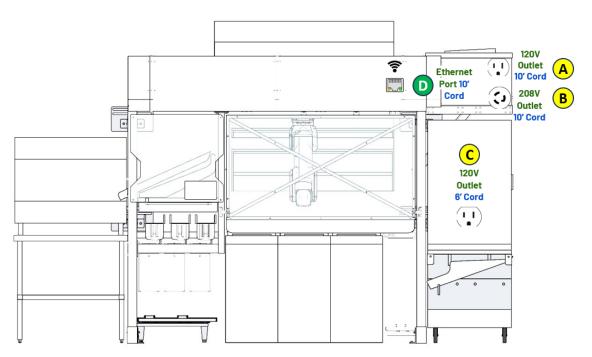


POWER & ETHERNET PORT CONNECTION REQUIREMENTS

Flippy's individual components have different power needs. And in some cases, components will have to be on different circuits:

A.	Computer	120V	6A	10' Power Cord	NEMA 5-15P
B.	Robotic Arm	208V	5A	10' Power Cord	NEMA L6-20
C.	Food Dispenser	120V	8A	6' Power Cord	NEMA 5-15P
D.	Ethernet Port			10' Cord	





NETWORK REQUIREMENTS

Miso Robotics Inc. needs the following network parameters and access to set up and operate Flippy.

- <u>Our router on customer premises must be configured in DHCP mode, unless the client strictly requires that it must be configured to use a static IP address. This must be communicated to Miso well in advance of product ship!</u>
- Access to the following **outbound only** targets and ports:

Sites Outgoing Ports	Reason
----------------------	--------

All	TCP: 443	SSL connectivity for package downloads, and cloud resources over many different IP ranges
github.com	TCP: 22	Access to private github repos
Forti VPN (35.203.163.51)	UDP: 1194,500,514,4500 ESP: (IP protocol 50)	VPN connectivity
Forticloud management As mentioned in Fortinet documentation, 208.91.113.0/24 173.243.132.0/24 81.201.100.224/27 81.201.101.192/26	TCP: 80, 443, 541, 514	Router Management connectivity
1.1.1.1 8.8.8.8 8.8.4.4	ICMP: ping, TCP: 53, UDP: 53	Global DNS Resolution



- → Flippy requires an internet connection with a bandwidth of at least:
 - 20 Mbps Download Speed
 - 20 Mbps Upload Speed
 - 220 GB of Data Transfer Per Day

Procedure: Verify with your internet service provider that you do not have data caps and that your internet supports the additional data Flippy will generate.

→ During the install, you will need to have someone onsite with network admin access. They will need to have the Username and Password for your Modem and Router.

These are supplied by your Internet Service Provider (ISP) and may be combined into a single device.

Please reach out to Miso Robotics if you experience any issues with these steps. <u>installations@misorobotics.com</u>

FOOD DISPENSER SPECIFICATIONS

→ Miso Robotics provides and maintains a modified Food Dispenser.

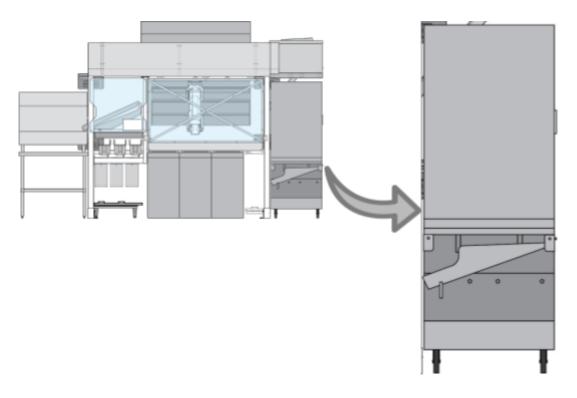
→ Manufacturer: Taylor Company

→ Model: RAM R280

→ Specification Sheet: <u>Taylor Company R280 Specifications</u>

→ Operators Manual: Taylor Company R280 Operator Manual



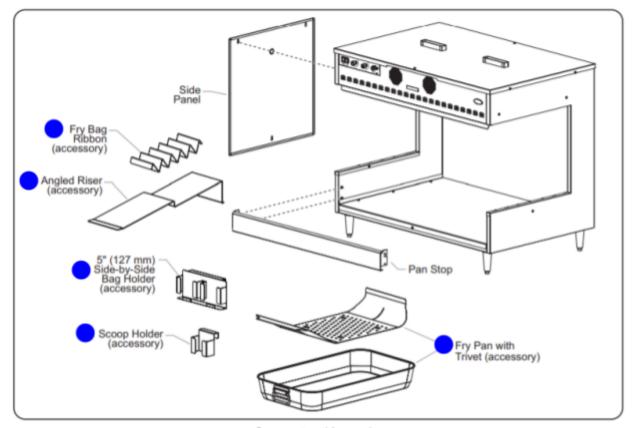


HOT HOLD SPECIFICATIONS

- → Miso Robotics does not provide or maintain the Hot Hold unit but recommends the Hatco Multi-Product Warming Station
- → Manufacturer: <u>Hatco Corporation</u>
- → Model: MPWS-36
- → Specifications Sheet: <u>Hatco Multi-Product Warming Station Specifications</u>
- → Operators Manual: <u>Hatco Multi-Product Warming Station Operating Manual</u>



→ The Hatco Hatco Multi-Product Warming Station has <u>accessories for an additional cost</u> that you can select at the time of ordering to customize and accommodate your workflow preferences



Components and Accessories







HOT HOLD PLACEMENT REQUIREMENTS

- → The Hot Hold unit container must sit below the Hot Hold Chute.
- → The Hot Hold unit should have accessible sides for food entry.

