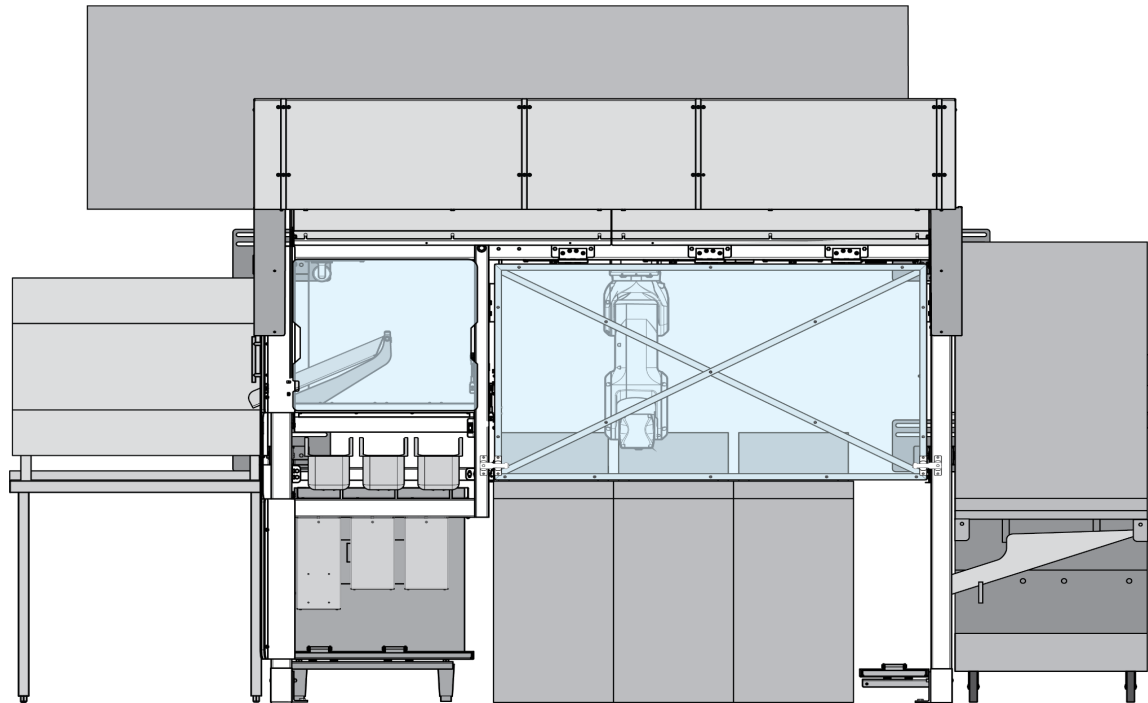




Spec Sheet for Canopy Hood - 3 Fryer - Right to Left Flow

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

 **PAYS FOR
ITSELF**

 **UNMATCHED
QUALITY AND
CONSISTENCY**

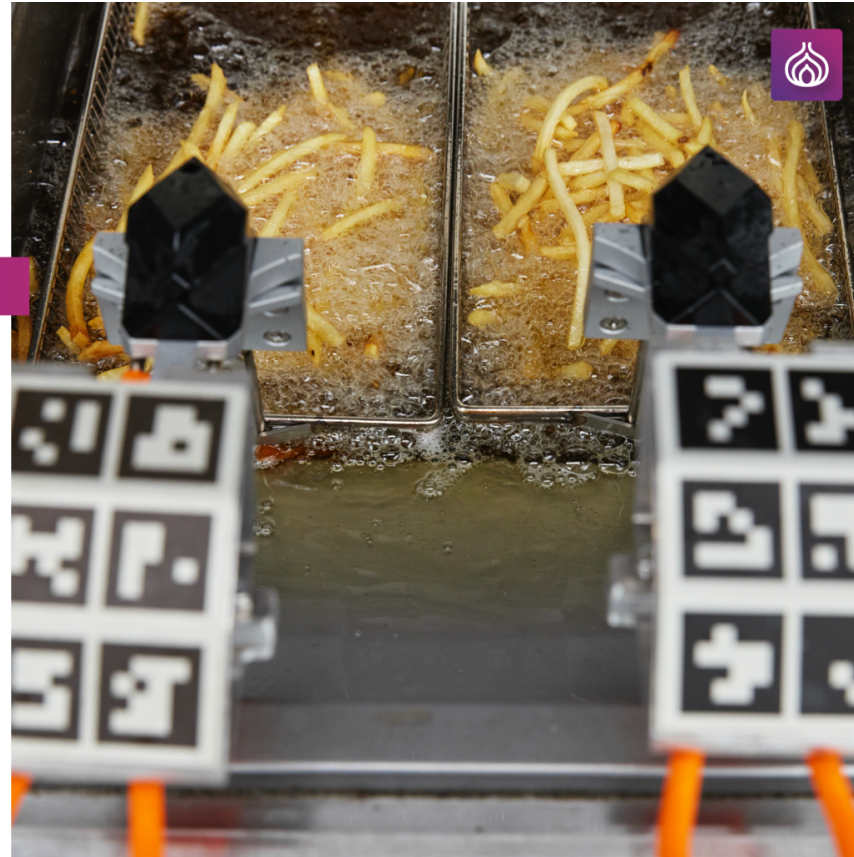
 **BETTER
REVENUE
POTENTIAL**

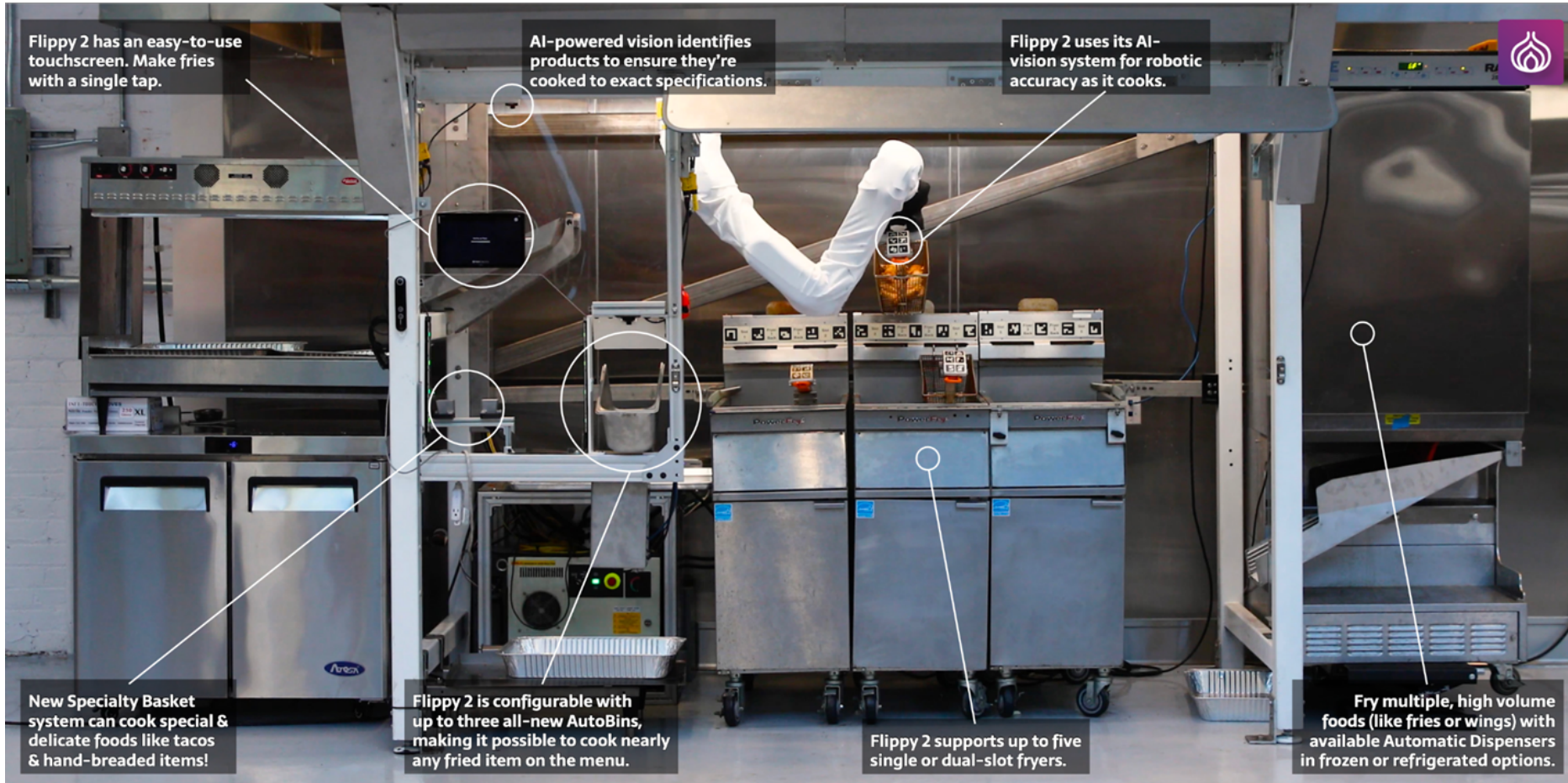
 **INCREASED
THROUGHPUT**

 **IMPROVES
SPEED OF
SERVICE**

Case studies available! Contact us to learn more.

[MisoRobotics.com/GetFlippy](https://www.misorobotics.com/GetFlippy)





Flippy 2 has an easy-to-use touchscreen. Make fries with a single tap.

AI-powered vision identifies products to ensure they're cooked to exact specifications.

Flippy 2 uses its AI-vision system for robotic accuracy as it cooks.

New Specialty Basket system can cook special & delicate foods like tacos & hand-breaded items!

Flippy 2 is configurable with up to three all-new AutoBins, making it possible to cook nearly any fried item on the menu.

Flippy 2 supports up to five single or dual-slot fryers.

Fry multiple, high volume foods (like fries or wings) with available Automatic Dispensers in frozen or refrigerated options.

SPACE REQUIREMENTS

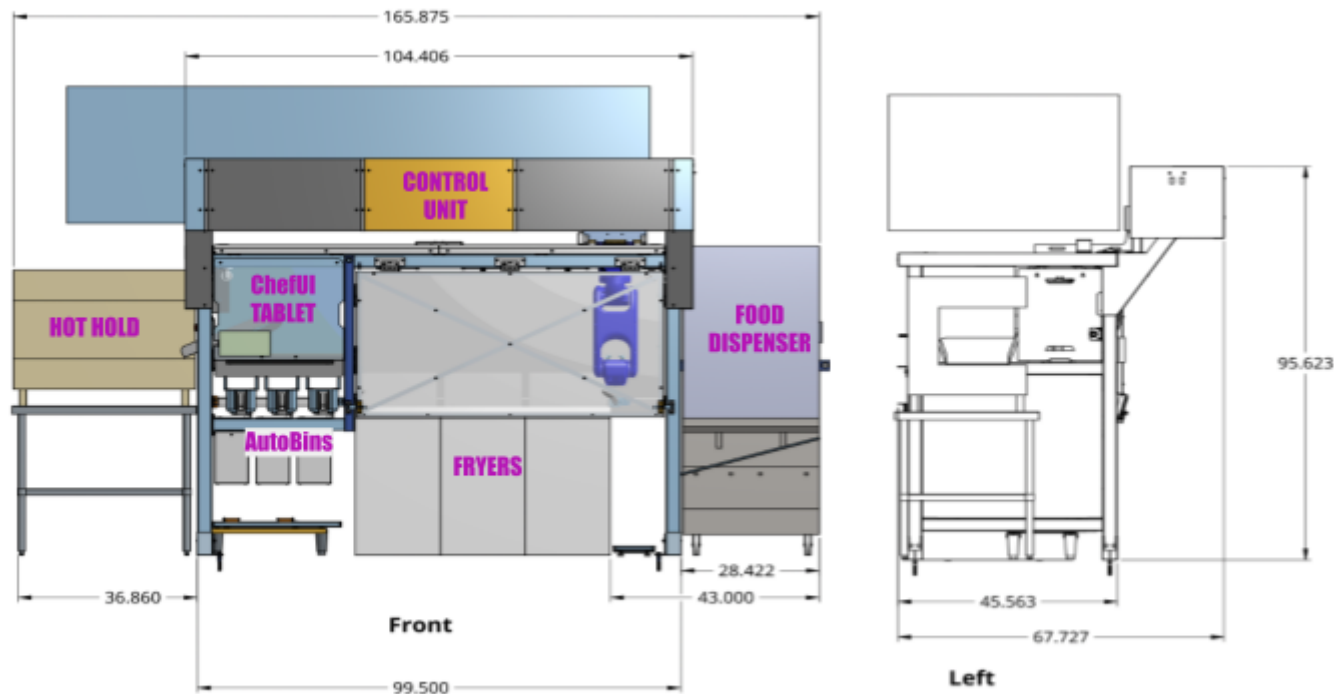
Flippy needs just under **14 feet** of wall space to cook the food from start to finish. This includes everything (from right to left):

IMPORTANT MEASUREMENTS

Width (Hot Hold + Frame + Dispenser): 13' 9.9" (165.9")

Height (Top of Frame): 7' 11.6" (95.6")

Depth: (Wall to Front): 5' 7.7" (67.7")

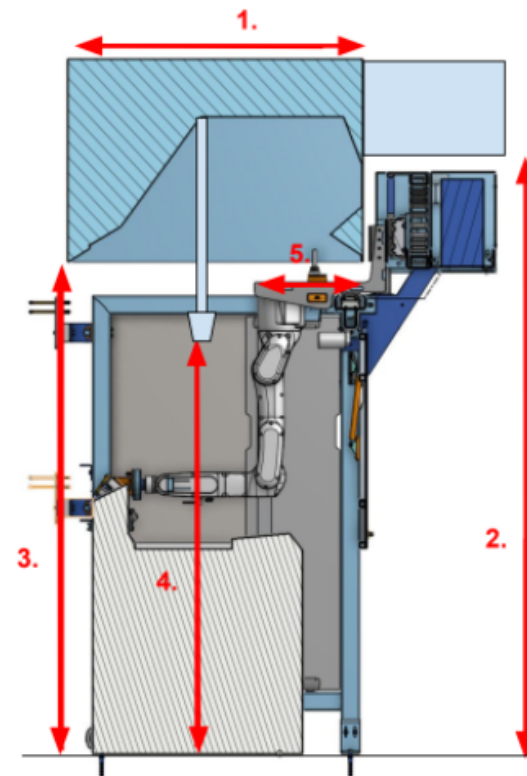


CANOPY HOOD COMPATIBILITY

- Hood depth, 48 or 54" from Wall
- Make up air height from ground must be $\geq 96"$
- Bottom lip of hood to ground must be $\geq 77.5"$
- ANSUL Nozzles height in robot area must be $\geq 70"$
- ANSUL Nozzles distance from front of hood must be $\geq 20"$

Miso Canopy Hood Compatibility Flippy 2.0.1 or Newer:

#	Dimension	Value
1	Hood Depth	48 or 54" from Wall
2	Make Up Air Height From Ground	Must be $\geq 96"$
3	Bottom Lip of Hood to Ground	Must be $\geq 77.5"$
4	ANSUL Nozzles Height in Robot Area	Must be $\geq 70"$
5	ANSUL Nozzle Distance from Front of Hood	Must be $\geq 20"$



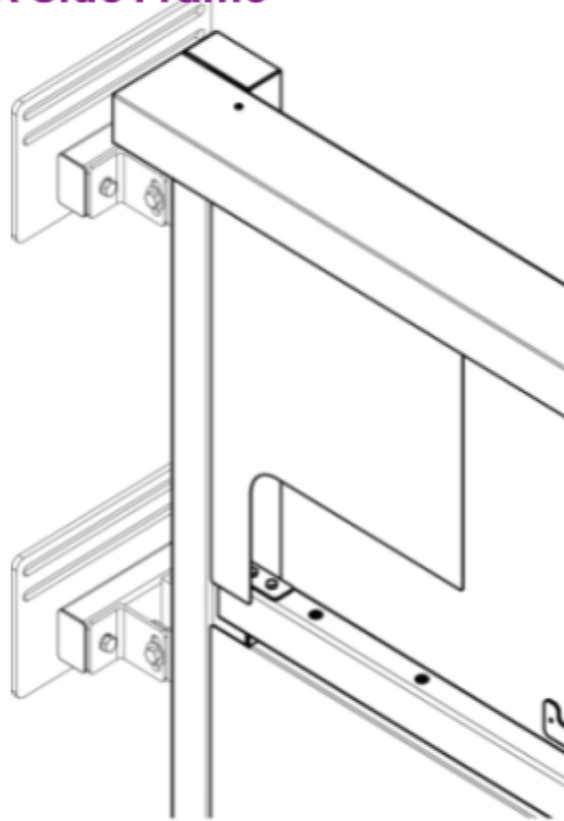
MOUNTING REQUIREMENTS

Flippy needs to be mounted against the wall and anchored to the floor.

WALL:

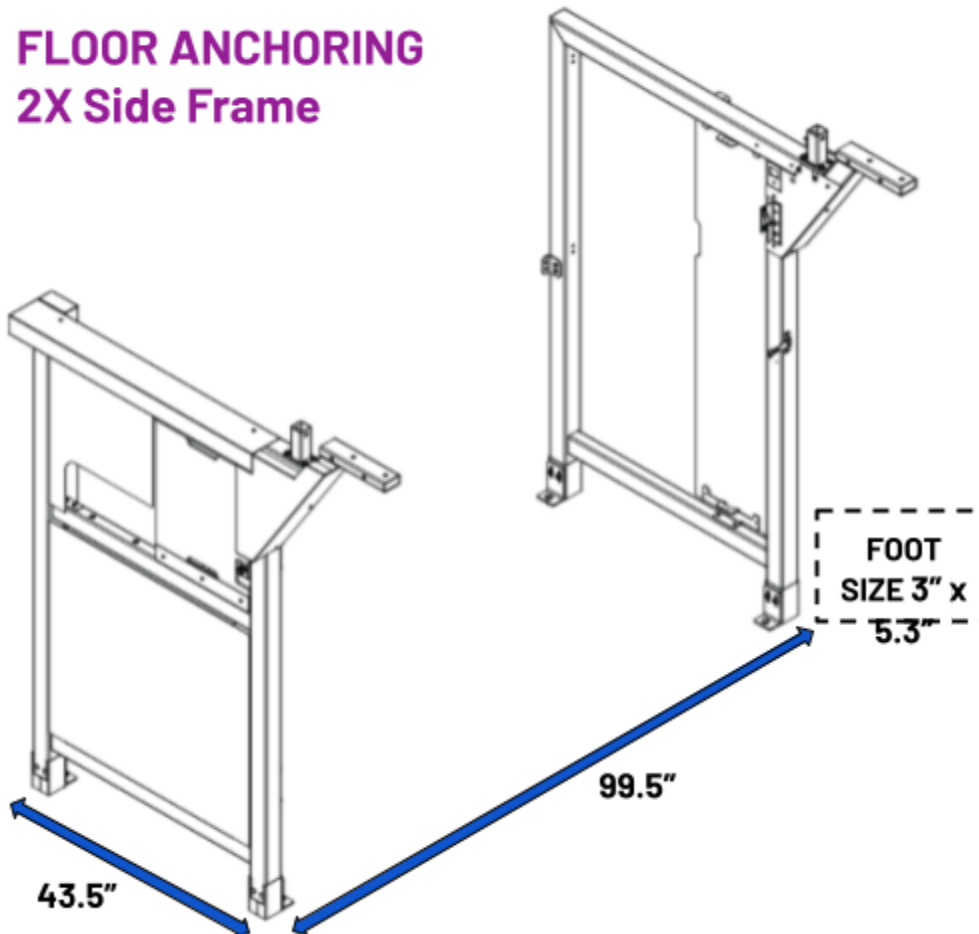
- Mounting is necessary at 4 different points within the frame, approximately 4" deep.

WALL MOUNT 2X Side Frame



FLOOR:

- Floor drilling is required in 4 different points that align to the feet of the side frames.
 - ◆ Holes will be drilled into floor with a $\frac{5}{8}$ " diameter bit, approximately 4" deep.
 - ◆ There's 4 feet in total and these measure 3"x5.3"

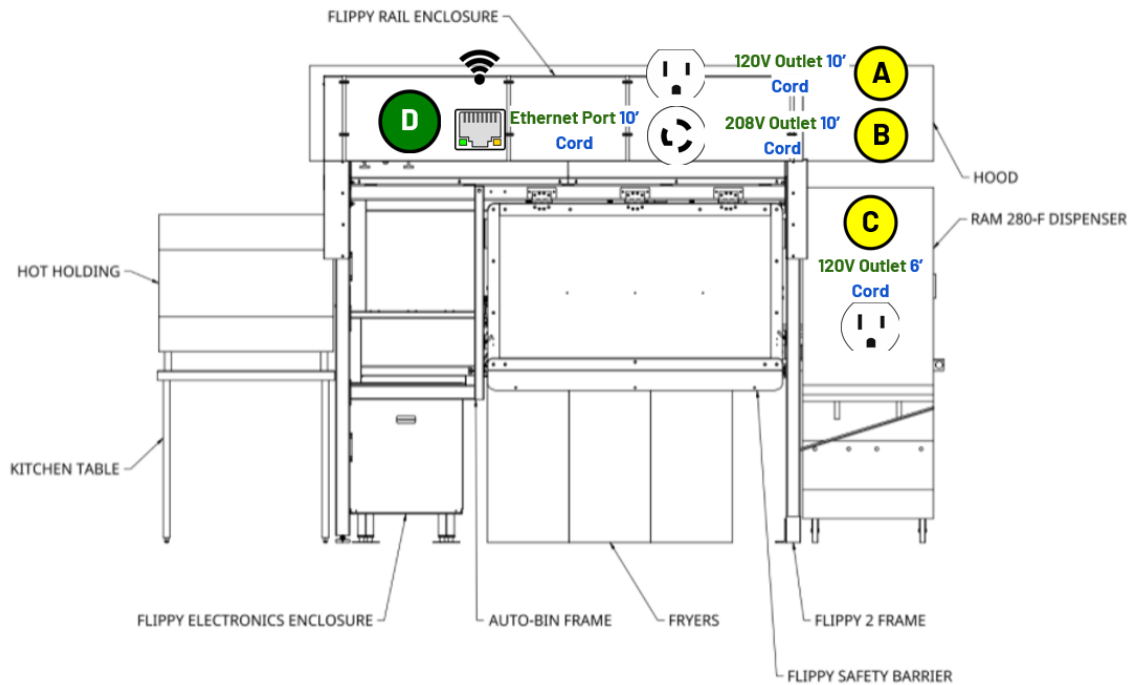


POWER & ETHERNET PORT CONNECTION REQUIREMENTS

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

	COMPONENT	PLUG TYPE	AMP	MAX CORD LENGTH	RECEPTACLE
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	

In addition, Flippy will need to be connected to an active Ethernet port.



NETWORK REQUIREMENTS

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

- **!! 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!**
- 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.*

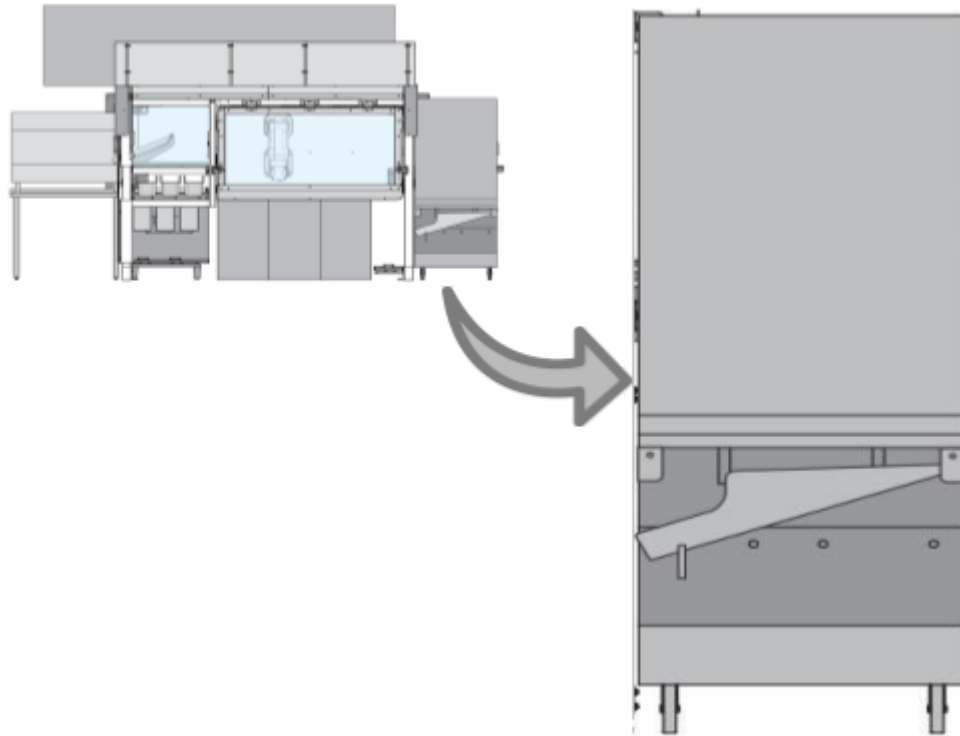
→ **During the install, you will need to have someone onsite with network admin access. They will need to have the Username and Password for your Modem and Router.**

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.
installations@misorobotics.com*

FOOD DISPENSER SPECIFICATIONS

- Miso Robotics provides and maintains a modified Food Dispenser.
- Manufacturer: Taylor Company
- Model: [RAM R280](#)
- Specification Sheet: [Taylor Company R280 Specifications](#)
- Operators Manual: [Taylor Company R280 Operator Manual](#)

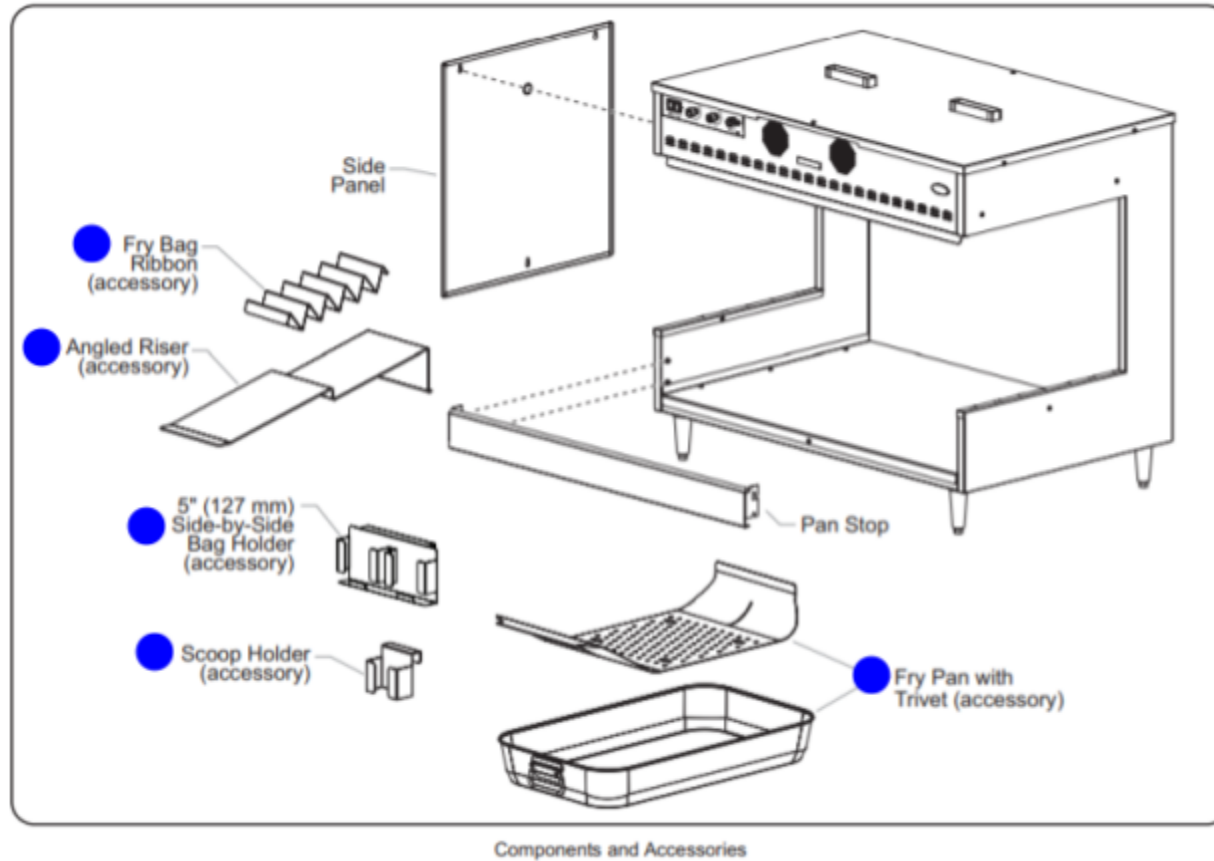


HOT HOLD SPECIFICATIONS

- Miso Robotics **does not provide or maintain** the Hot Hold unit but recommends the Hatco Multi-Product Warming Station
- Manufacturer: [Hatco Corporation](#)
- Model: [MPWS-36](#)
- Specifications Sheet: [Hatco Multi-Product Warming Station Specifications](#)
- Operators Manual: [Hatco Multi-Product Warming Station Operating Manual](#)



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





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.

