

Learning more about Flippy

Manager FAQs

What is Flippy?

Flippy is your kitchen's new robotic assistant! It handles the deep-frying station: picking up food, cooking it perfectly in the fryer, then moving it to the hot hold - all by itself.

How does Flippy Work?

Flippy uses advanced technologies like AI, computer vision, and a robotic arm to recognize food, keep track of cook times, and ensure food is cooked according to your recipe. All you have to do is load the food and press a button!

How will Flippy impact my job in the kitchen?

Flippy is here to make your lives easier! It automates the fry station, giving you more time to focus on food prep, order accuracy, and taking care of customers. It's designed to work with you, not replace you.

How do I train my team members on Flippy?

Miso Robotics offers training sessions for team members the day that Flippy is installed. For new employees, we recommend in-person training from a fellow team member, and we have Training Videos and Job Aids to help.

How should I schedule cleaning time for Flippy into the shift?

We recommend you follow your current protocol for cleaning the fry station, and clean Flippy at the same time. Budget approximately 20-25 minutes for active cleaning time.

How many people should I schedule to work with Flippy?

We recommend you follow your usual staffing protocol. Team members who usually work the fry station should be trained on Flippy.

Do I need special cleaning materials to use Flippy?

No. Flippy is designed to be compatible with your existing cleaning materials. Just avoid using abrasives or hard scrubbers on our basket and fryer markers. This makes it difficult for Flippy to "see".