

Learning more about Flippy

Team Member 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 easy is it to operate Flippy? Do I need special training?

Using Flippy is a breeze. Miso Robotics provides in-person training, videos, and job aids for team members to learn how to operate Flippy. You'll be a pro in no time!

What are the benefits of using Flippy?

Think of Flippy as your trusty kitchen sidekick. It cooks orders as you need, maintains top-notch food quality, and saves you from oil splatters, while boosting productivity.

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.

Can Flippy adapt to our restaurant's menu and cooking methods?

Absolutely! Flippy is super adaptable. It is trained to cook specific menu items according to your restaurant's recipe.

Is Flippy Safe?

Yes! Safety is Flippy's number one priority. It's equipped with sensors and safety features designed to prevent any accidents or contact with humans.

What kind of cleaning and maintenance does Flippy need?

Like anything else in the kitchen, Flippy requires daily cleaning. For support, repairs, and maintenance, Miso Robotics has your back!