



Greater Guest Experiences and Operating Efficiency in Hospitality

Welcome ServeBot, the clever, agile and polite people-pleaser who soon becomes a part of the service team.

Elevate customer experiences, combat staffing shortages, and improve operational efficiency with ServeBot, a low-cost solution!

Guests seated at table 5 have placed their order with their personal server and resumed casual dinner conversation. Moments later, a ServeBot arrives beside their table with their drinks order and warmly informs them that this is their order. The diners move the drinks to their table and ServeBot, sensing the removal, bids them to 'enjoy' as it moves along to table 9 to deliver an appetizer.

A short time later, these diners meet the ServeBot again as it accompanies the server to the table. Both carrying dinner items so that all members of their party can be served at the same time. When dinner is complete, ServeBot once again appears with the server to help 'bus' the table dinnerware back to the kitchen.



Your personal servers could now have an assistant who would allow them to focus on the customer experience. You like that it never calls in sick, does not quit, and works an 11-hour shift without breaks, before a 5-hour recharge. It is simply “train once” to do whatever is asked with no complaints.

ServeBot helps create exceptional dining experiences. By eliminating repetitive work for your serving staff, a ServeBot can help them focus on the most important factor in hospitality – the customer.

ServeBot is Built to Grow With Your Needs

As your business grows, you can easily supplement capacity with ServeBots to maintain service levels. Each ServeBot can make up to 3 delivery or bussing stops before returning to its post. Simple voice messages can communicate with guests at each stop, for example: "Your order is here. Please remove your items," then 'Enjoy' as ServeBot senses the removal from its tray and goes on to the next stop.

- **Self-Driving** - ServeBot uses advanced, built-in LiDAR cameras and sensors for safe and agile navigation, allowing them to work through busy dining environments without ever causing a spill, or interruption in service.
- **ServeBot Team** - Designed to grow with your business, multiple ServeBots communicate and coordinate movements with each other on the floor to avoid any collisions and keep movement flow smooth and easy.
- **Auto Return** - ServeBot knows to return to its post when sensors detect that its deliveries have been completed.
- **Long Battery Life** - ServeBot operates continuously for 11 hours on a 5-hour charge.
- **Customization** - Program your floor plan and other specific needs. Then personalize its look with your own recorded greetings, branding or other designs.
- **Quick Installation** - Get your ServeBot up and running in a few hours. We'll assist you in setting up your customizations.

Seventy-five percent of restaurant owners are now reporting staff hiring and retention as their biggest challenge. (National Restaurant Association's State of the Industry Mid-year Update for 2021).

ServeBot helps to alleviate these real and growing staffing problems by making the jobs and lives of your service staff easier and more efficient. This will lead to higher job satisfaction and less turnover. Ideally, personal server can get and keep more in tips. You can start a deployment in your business for as little as \$26 per day.

Each of ServeBot's trays can hold 22 pounds, with a 60-pound total maximum.

Drink Serving: ServeBot can deliver heavy drink orders with care and without spills, making first impressions a breeze.

Food Running: ServeBot runs the food right to the table. This allows servers to focus on creating great customer experiences.

Table Bussing: ServeBot makes bussing tables easy. Fill the bussing tub and have ServeBot take the used dinnerware to the kitchen, while your personal server takes care of your next guest.

Presenting ServeBots as personal assistants to staff, not taking away jobs, is the sweet spot for hospitality.

A growing direction for a changing labor force with immediate ROI for your dining, reception or event locations.

