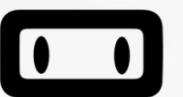
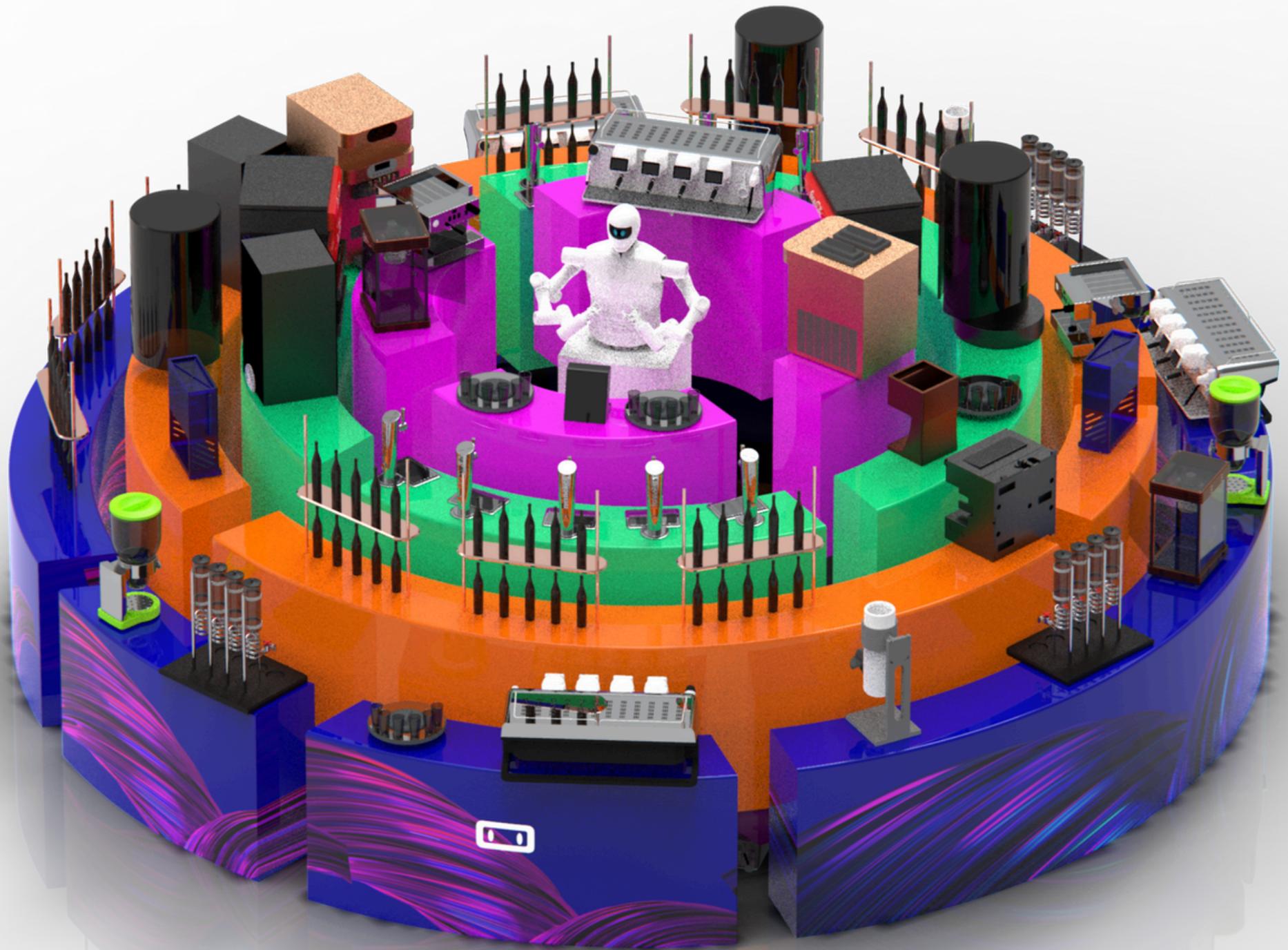


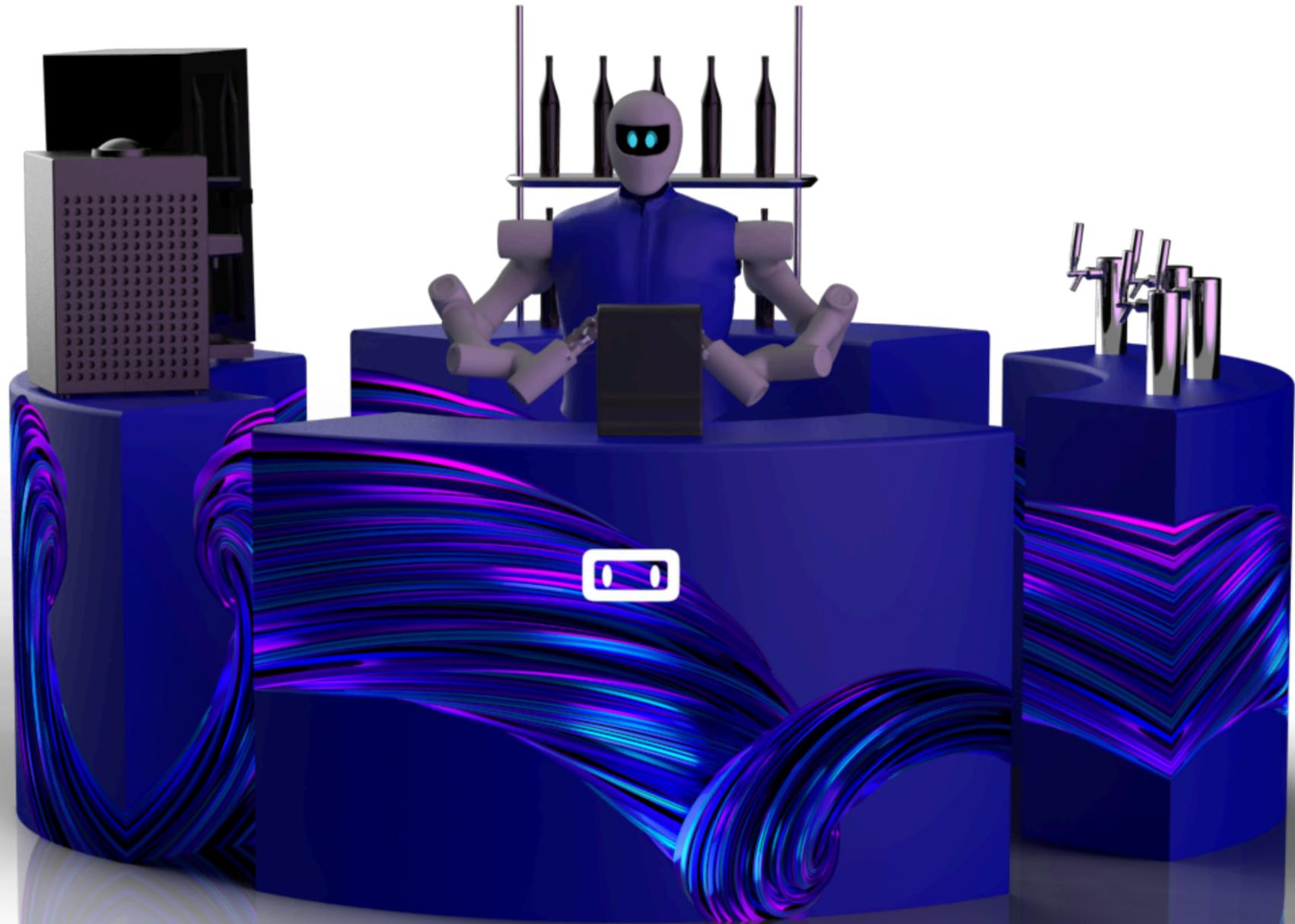
# KIME by MACCOO





# KIOSK POSSIBILITIES AND WORK PLACE

- Potential to change food and beverages offerings based on seasonality and location without additional big investment
- Modular, easy to move and install to any new or existing business locations
- Collaborative and connected to request for refilling of supplies needed for the robot



**24/7/365**

Functional and Connected

**99.99%**

Consistent on Quality

**1200-4000 U/day**

Sales Volume

**60-180**

Units per hour Service Speed

**<1%**

Error Possibilities

**3000-8000 €/day**

Revenue Potential

**1-5 m2**

Space Required per kiosk

**100%**

Increase in walk-ins  
and media reach

**14-24 Months**

Return on Investment period

- The kiosk as well as its accessories are offered as an additional service to the client to complement their activity with the kime robot, which is why it can be fully customizable by the client according to previously agreed needs. Here are some examples of how some of them are implemented.



Hotels



Restaurants



Events



Bars and pubs



Shopping center



Coworking



Canteen



Gas station



Theme park



Cinema



Imagine yours

# KIME MODULES

## COFFEE KIOSK

### DISPENSING AREA

To choose right cups/plates/ cutleries for service

### SERVICE AREA

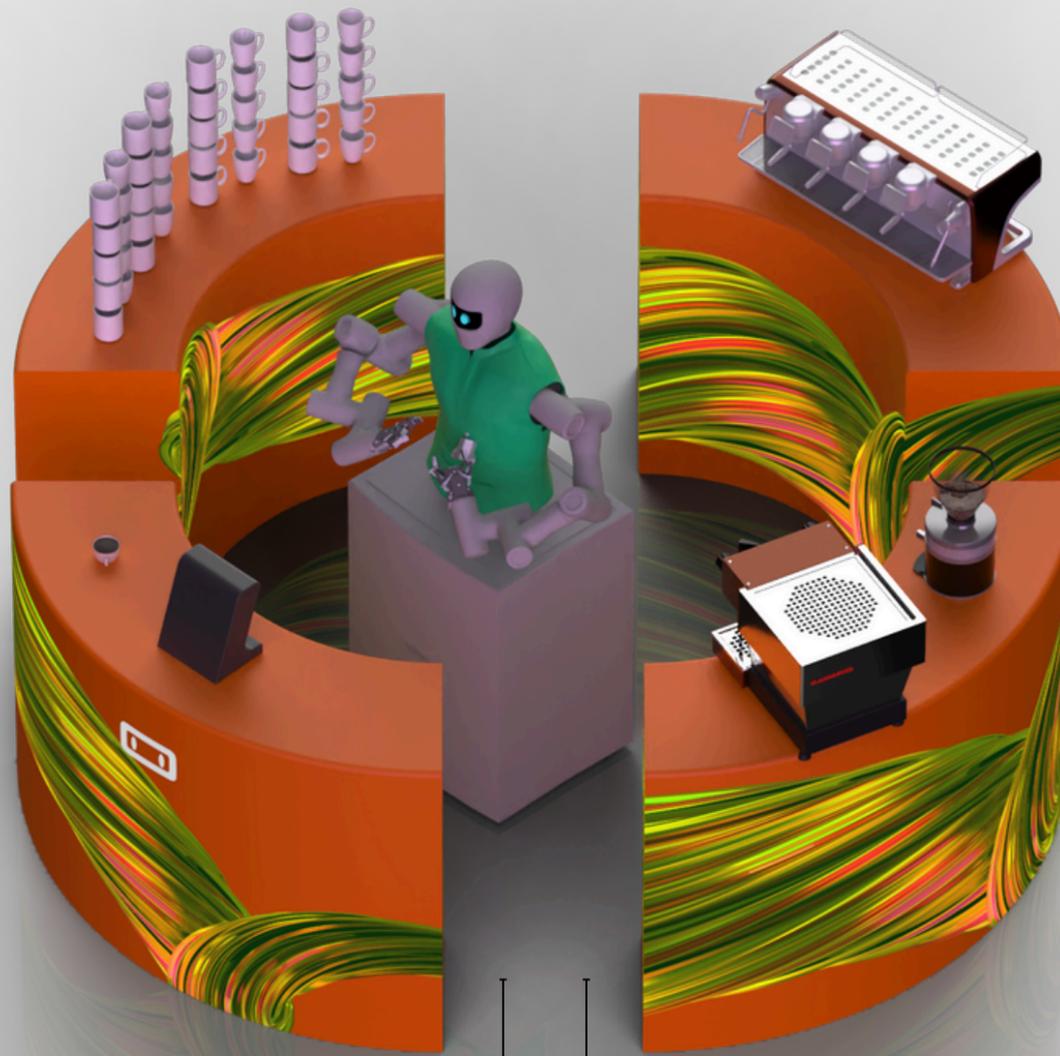
To collect finished orders

### ORDER AND PAYMENT AREA

Payment facility

### HUMANOID AREA

For positioning Kime within the Kiosk with all modules in reach



### MACHINE AREA

Machines for required food and beverage

### WORK AREA

To perform cleaning and processing activities

### GARNISH AREA

To have machines or dispensers of garnish needed for service

### REFILLING ACCESS

For human to access areas within the kiosk to refill for Kime to function flawless



Water



Coffee



Tea



Juice



Smoothie



Cocktail



Beer



Wine



Bottled Drinks



Ice Cream



Snack



Salad



Pastries



Poke



Your Product

# KIME WORKFLOW

## MOVIE KIOSK

1

User chooses the food and beverage needed and pays for the order

2

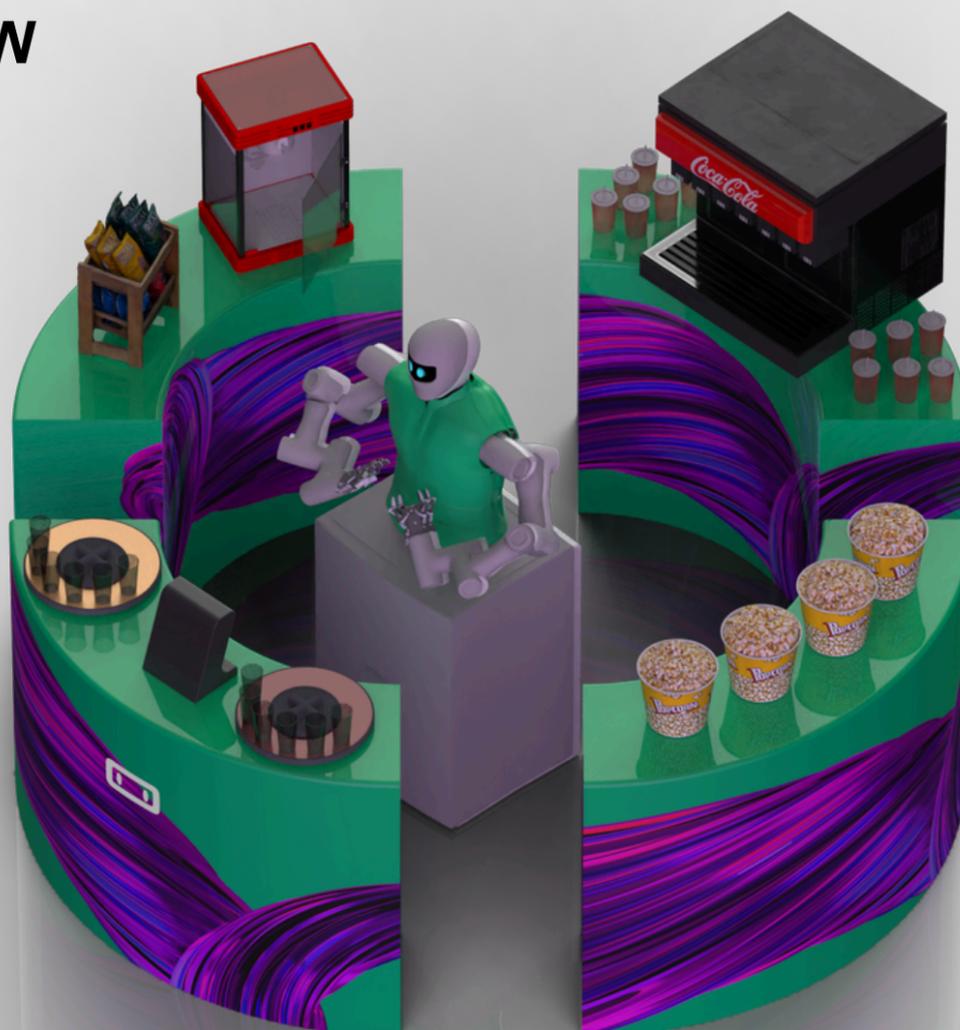
Kime accepts the order and begging to process upon confirming

3

Kime begging to pick cups/plates as required from dispensing area

4

Kime moves to work area for processing the order as required based on food item



5

Kime picks tools, collects ingredients, process actions as needed and serves the food or beverage in to cups/plates

6

Kime then puts the cups/plate in service area for user to collect

7

Kime will progress to clean any tools or equipments used during the process

8

Kime will continue with next item or next order based on situations

# MODULAR KIOSK



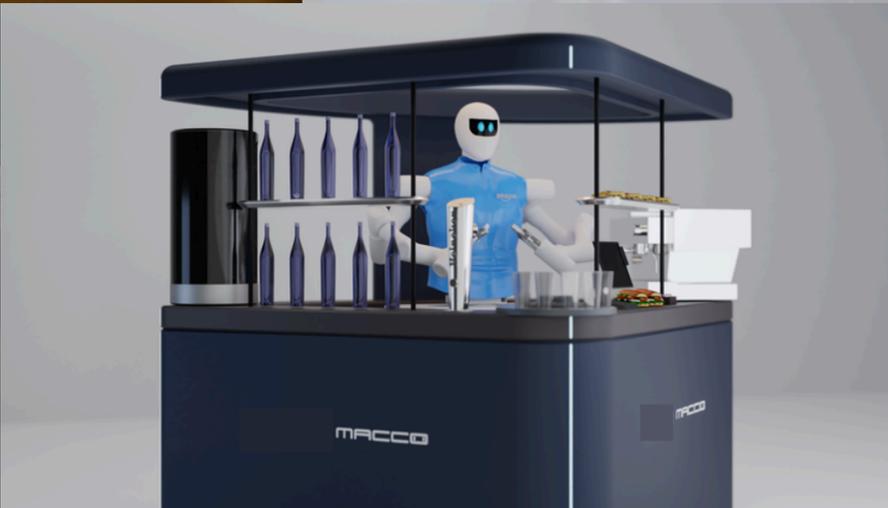
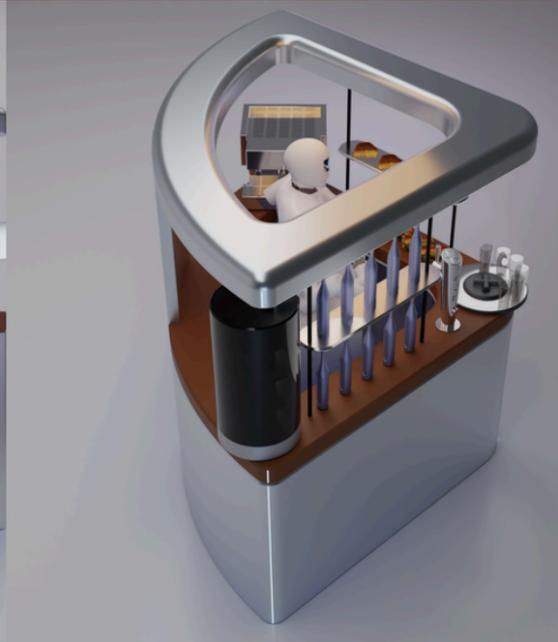
CUSTOMIZED

DYNAMIC

BRANDED

CREATIVE

FUTURISTIC



## MEASURES

2-5m<sup>2</sup> space  
(including machines)

## CONSUMES

220v power supply  
xx Watts

## WEIGHTS

250-1000 kg  
(including machines)



## EFFICOLD

#Partners  
# Trust



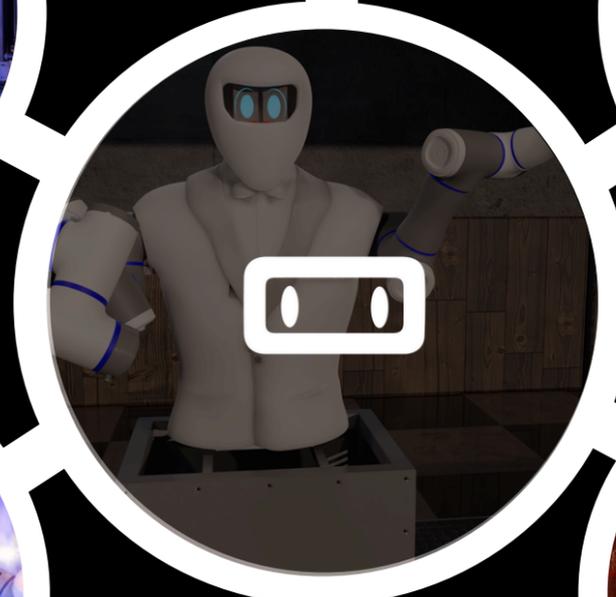
## TELEFÓNICA

#Futuristic  
#Technology



## PRIO

#Market attraction



## HYPERION LABS

#New business potential



## GUADALQUIBER

#Innovation  
#Customer experience



## MAHOU SAN MIGUEL

#Productivity  
#Consistency

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LEADING THE WAY TOGETHER

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