

Flippy Fry Station

3-Fryer | Overview Spec Sheet | V3.0



ROI & OPERATIONS	LABOR & TRAINING	CONSISTENT COOKING
The fry station is the most dangerous post in the kitchen. Flippy reduces staff exposure to burns and oil hazards while paying for itself through labor savings, reduced waste, and faster throughput, freeing your team for higher-value tasks.	High turnover at the fry station drives up hiring and training costs. Flippy holds the line, reducing dependence on skilled fryer operators and shortening onboarding time for new crew members.	Every basket cooked to spec, every time. Flippy eliminates variation caused by distraction, multitasking, or inexperience, delivering the same quality output at peak hours as it does at open.

PHYSICAL DIMENSIONS

Dimension	Measurement
Width (Frame + Dispenser)	9.92 ft (119")
Height (Top of Frame)	6.31 ft (75.75")
Depth (Wall to Front)	3.5 ft (42")
Door Swing Clearance	4.53 ft (54.375")

POWER & CONNECTIVITY

Component	Voltage	Amps	Receptacle
Flippy Robot	200-240 VAC	20A	NEMA L6-20
Food Dispenser	120V	15A	NEMA 5-15
Ethernet			Active port (10' cord)

NETWORK REQUIREMENTS

Requirement	Minimum
Download Speed	20 Mbps
Upload Speed	20 Mbps
Daily Data Transfer	220 GB/day (confirm no data caps)
Protocols	TCP, UDP, ICMP - unrestricted outbound
Ethernet	Active port with internet access

INSTALLATION SNAPSHOT

Area	Key Requirement
Hood Depth	48" or 54" from wall
Hood Clearance	Bottom lip 77.5" or higher from floor
ANSUL Nozzles	77" or higher height; 29" or less from back wall
Floor Anchoring	8 anchor points (3/16" holes, approx. 1.75" deep)
Install Day	Network admin on-site with modem/router credentials