

ABOUT US

Hyphen is a foodservice platform designed to help restaurant owners, operators, and budding chefs move their businesses forward by putting their kitchen operations on autopilot. Founded in 2020 by leaders in food-robotics, food-tech, and food-service, Hyphen is addressing the operational complexities in food-service with the use of AI-based software and robotics.

THE MAKELINE



INCLUDES:

- Bowl + plate Denester
- Automated production line
- Manual production line
- Portion cup filler
- Backsplash display
- Radial ingredient patterning
- Meal elevator
- Kitchen Display System (KDS)
- Restaurant Management System (RMS)

PERFORMANCE
SPECS

350+
MEALS PER HOUR

+/- 2%
PORTION ACCURACY

99.9%
ORDER ACCURACY

SAFETY
STANDARDS

OSHA, ISO 12100, UL,
NFPA, NEC

CERTIFICATIONS

NSF-169, UL 508A, UL 763

INTEGRATION

Hyphen seamlessly integrates with your IT infrastructure: menu management, delivery services, KDS, POS, ERP systems.

CLEANING

With push-to-unlock features, Hyphen requires no tools for cleaning. Each component fits into a standard 3-comp sink or commercial dishwasher.

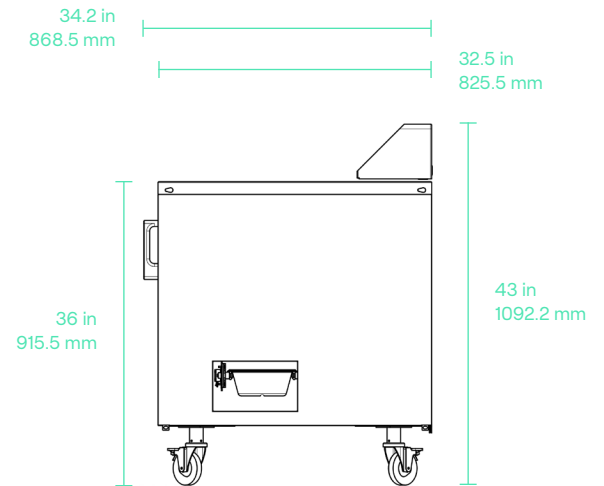
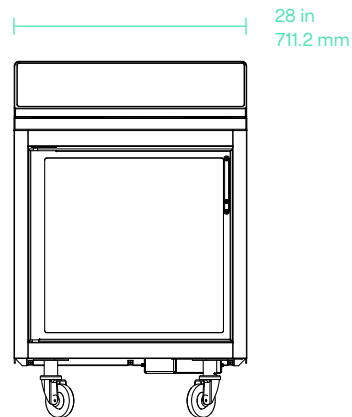
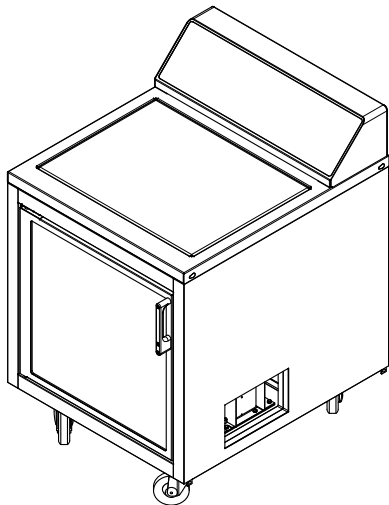
INSTALLATION

Hyphen doesn't require plumbing, drains, vents, or hoods – simply plug it in and start serving on day one.

ELECTRICAL: 20A @ 220 VAC, 1PH, 3 wire 60 Hz L6-20R

MODULES

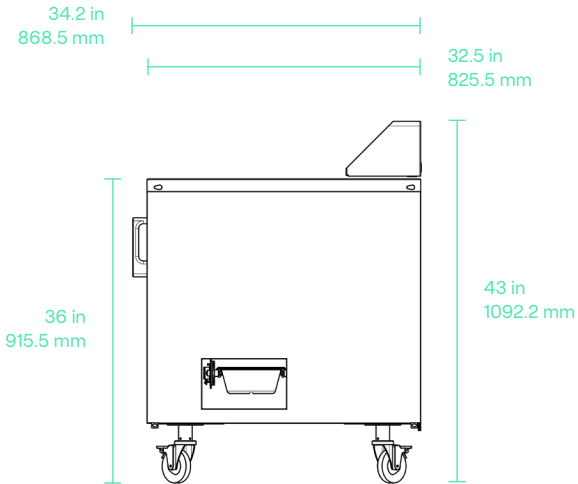
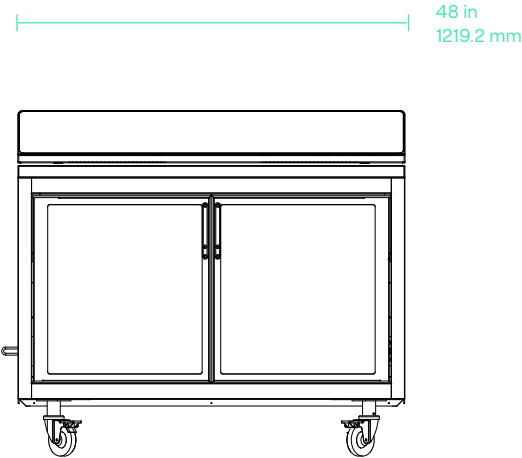
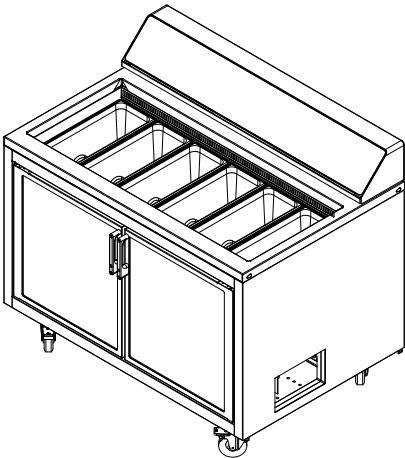
Our makelines are comprised of the appropriate modules to fit our partners needs:
Tray Denester, Mixing Module, Lid & Label Module, Beverage Module, Portion Cup
Fill Module, Rethermalization Module, Staging Module



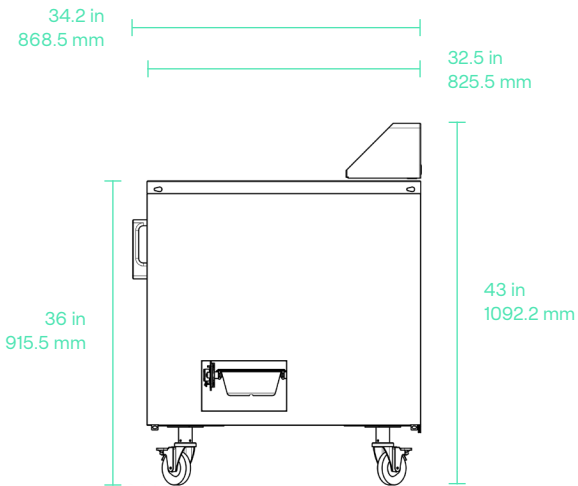
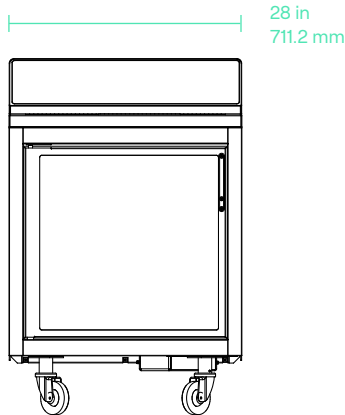
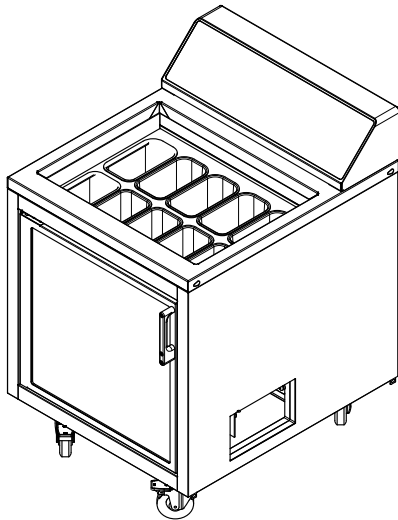
CABINETS

Build a custom makeline to fit your menu with three cabinet options, offering a range of hotel pan sizes and configurations.

6-Pan Cabinet



10-Pan Cabinet



18-Pan Cabinet

