

# MOTOMAN NEWS RELEASE

**FOR IMMEDIATE RELEASE  
MAY 2006**

**Contact: Sally Fairchild  
937.847.3202**

---

**MOTOMAN IS “PIONEERING DRINKMATION™”  
MOTOMAN’S NEW ROBOBAR™ HP PROVIDES  
HIGH-VOLUME ROBOTIC BARTENDING SOLUTION FOR CASINOS AND SERVICE BARS  
THREE VERSIONS NOW AVAILABLE: ROBOBAR HP, ROBOBAR E, ROBOBAR NA**

---



Dayton, Ohio — Motoman is “Pioneering Drinkmation” with several models of complete robotic bartending and beverage dispensing solutions.

## **ROBOBAR HP**

Faster than the most experienced human barkeep, able to produce a perfectly mixed drink in less than 20 seconds, Motoman’s new “RoboBar™” high-production model is a complete, self-contained robotic bar designed for use in casinos and other high-volume service bar applications where human servers deliver the drinks to customers.

The bartender is a unique, dual-arm Motoman DA9IC robot with a compact NXC100 controller housed in its base. The two manipulator arms on this innovative robot each have five axes of motion, and the base also rotates to provide an eleventh axis of motion, allowing RoboBar to perform a wide range of operations quickly, accurately and efficiently.

One robot arm is equipped with a simple parallel jaw gripper that handles cups, glasses and beer bottles. Up to four dispensing guns are mounted on the robot’s other arm. Each gun can dispense up to 16 different ingredients (64 total), including liquors, mixes, juices and wines – in any combination.

RoboBar is not only fast, it mixes each drink perfectly every time, eliminating lost revenues due to spillage and overpours. The robot places multiple drinks onto a tray that shuttles in and out of the cell. A safety enclosure is included. The robot is highly reliable and programming it is easy. The user interface is intuitive and graphics-based. Servers enter their drink orders using this touch screen interface. The number of drink recipes that can be programmed is virtually unlimited.

The RoboBar HP demonstration unit exhibited at the NRA show includes a beer tower with taps for dispensing two different draft beer brands and one white wine brand; a cooler for holding the beer kegs and white wine reserve; four cocktail dispensing guns mounted on one arm and a gripper on the other; an automatic ice dispenser, two plastic cup dispensers; automatic beer bottle decapper; a flat screen mounted as robot’s head to provide programmable voice and face personality; and automatic shuttle for multiple drink delivery on a removable tray. One multi-lane conveyor feeds rows of various sizes of drink glasses to the robot while another delivers beer bottles from a customer-supplied cooler. Various modules and options can be configured to customized RoboBar HP to meet the unique needs of specific service bar applications.

## **ROBOBAR E**

The RoboBar E (Entertainment model) is a “star pourer” that draws customers like a magnet. This model uses the same dual-arm DA9IC robot equipped with simple parallel jaw grippers mounted on each arm that allow

it to operate much like a human bartender – only better. RoboBar E is designed to use a magnetic card scanner to authorize drink service. After a valid card swipe, the customer uses a touch screen to choose a beverage. The Motoman robot selects a cup, and then fills it with the appropriate beverage(s) and ice, if desired. The robot holds the cup in one gripper while it pours from a bottle held in its other gripper. The robot might also move the cup to a dispenser for ice, beer, wine, juices or soda, as needed, before placing it on a drink delivery shuttle for customer pickup.

RoboBar E includes the robot, dispensers for beer, soda and juices, cups, and ice. A flat-panel video screen provides a selectable “personality” for your RoboBar. Customers can choose a male or female personality, with matching voice. The RoboBar personality can be customized to provide information on a company or products, or humorous quips.

### **ROBOBAR NA**

Operating much like the RoboBar E model, Motoman offers a RoboBar NA (No Alcohol) version designed to dispense hot drinks, such as coffees, espressos, cappuccinos, and lattes, as well as a variety of soft drinks, such as sodas, juices and other non-alcoholic beverages.

### **ROBOBAR BENEFITS**

RoboBar can work 24 hours a day, seven days a week without breaks, vacations, holidays, sick time (or hangovers). It always works at 100 percent efficiency and never asks for a raise. Electric power to operate all RoboBar models costs only about 30 cents an hour, dramatically reducing labor costs for bartending. The technology is proven and highly reliable. Reduced lost inventory due to mistakes, spills and overpours also provides cost savings. Consistent pours and mix ratios result in better quality drinks. And RoboBar is never tempted to take some off the top. In addition, since RoboBar doesn't require tips, customers can spend their money on more drinks and snacks. All this results in increased customer satisfaction – your ultimate goal.

The RoboBar E and NA models are available for purchase, lease or event rental. The RoboBar HP model is available for purchase or lease only.

For more information on RoboBar or on other Motoman products and services, visit the corporate website at [www.motoman.com](http://www.motoman.com), call 937.847.6200 or write to Motoman Inc. at 805 Liberty Lane, West Carrollton, OH 45449.

###