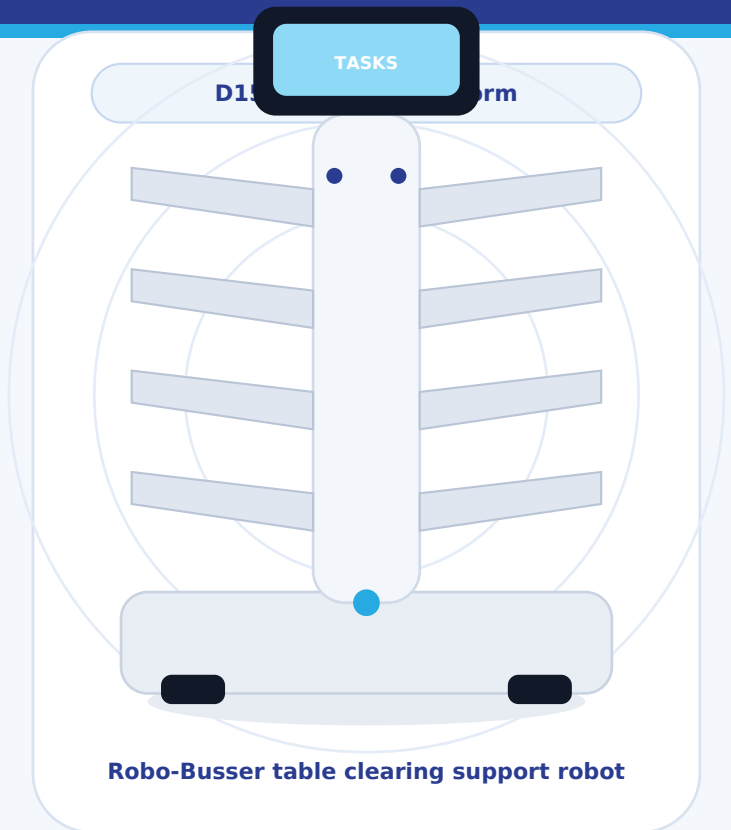


Robo-Busser

Table Clearing & Delivery Support Robot

Robo-Busser is a higher-capacity indoor service robot designed for table clearing, dish and glassware returns, utility transport and repetitive point-to-point movement in hospitality venues.



High-capacity 150 kg load platform

Four shelf layout for clearing and returns

Autonomous navigation with 4G / Wi-Fi

Current supply highlights

- D150 / AX6113 platform selected for Robo-Busser applications
- Automatic charging pile for docking and recharge
- Best suited to restaurants, breweries, clubs and busy venues

150 kg

Rated load capacity

70 cm

Minimum passage width

10 h

Battery endurance

5.5 h

Typical charge time

1.2 m/s

Maximum speed

**4G /
Wi-Fi**

Connectivity

Where it fits best

- Breweries, restaurants and club dining areas
- Dirty dish, glassware and tub return workflows
- Back-of-house support runs and utility transport



Hospitality support

Designed to reduce low-value staff walking while keeping the guest experience human.

Detailed Specifications

Robo-Busser platform

Basic Information

Product name	Robo-Busser
Platform	D150 / AX6113
Dimensions (L x W x H)	740 x 500 x 1240 mm
Empty vehicle weight	90 kg
Max load capacity	150 kg
Shelf dimensions	580 x 500 mm; supports customisation
Shelf layout	Four open tray / shelf levels
Display	10.1-inch touchscreen
Max speed	1.2 m/s
Battery endurance	Up to 10 h
Charging time	Approx. 5.5 h

Navigation + Access

Min passable width	70 cm
Navigation method	Free navigation / track navigation / hybrid navigation / follow
Positioning accuracy	+/- 5 mm / +/- 1 degree
Sensors	LiDAR / IMU, depth cameras and RGB camera
Network	4G / Wi-Fi
Charging method	Automatic charging pile; manual charging cable available
Certifications	CE / FCC / KC / NCC / EMC

Performance + Features

Primary role	Table clearing, dish return and service support transport
Operating modes	Point-to-point delivery, cruise, multi-point tasks and follow mode
Deployment	Indoor use with Robo-Tek mapping, commissioning and training
Expandable peripherals	Elevator, automatic door, lights, speakers, call buttons, follow bracelets, roller cabinets and
Best-fit venues	Breweries, restaurants, clubs, hotels and high-traffic hospitality spaces
Support model	Robo-Tek deployment guidance and after-sales support

Operational notes

- Final shelf setup and task logic should be confirmed during site commissioning.
- Clear routes, suitable turning zones and staff onboarding improve daily reliability.
- Endurance and performance depend on load, speed, route complexity and site conditions.

Robo-Tek deployment approach

Robo-Tek assists with site review, map setup, charging position selection, staff training and route optimisation so Robo-Busser fits the real service workflow rather than becoming a novelty item.