

SpiceBot™ automates the seasoning process with the exact amount and spread, every time

Let SpiceBot™ accurately and reliably season your high-volume foods to your recipe, minimizing seasoning inconsistencies while allowing team members to optimize productivity and quality.

Up to 800 single dispenses

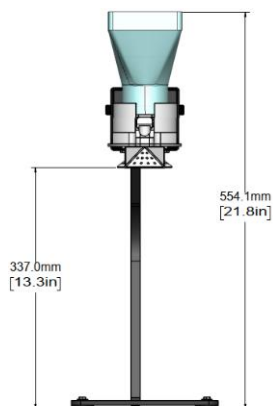
Labor Efficient
Consistent Quality, Every Time
Minimize Ingredient Waste

SpiceBot™ System Specifications

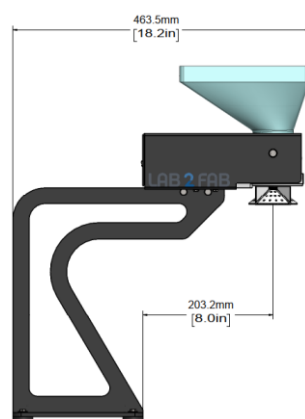
Power Requirements	<ul style="list-style-type: none"> • 120 VAC, single Φ, 5A • NEMA 5-15R receptacle, cord length = 8 ft
Ingredients Supported	<p>Salt, kosher salt, black pepper, white pepper, lemon pepper, granulated garlic, garlic salt, Lawry's fry seasoning, Old Bay seasoning, MSG, sugar</p> <p>Contact sales for details into specific products</p>
Hopper Maximum Capacity	1,600 grams of iodized salt
Mounting	Magnetic base
Dispense Portion Amount	Configurable in 2-gram increments
Dispense Speed	Seasons in less than 0.5 seconds
Total Number of Dispenses	Up to 800 dispenses assuming 2-gram portions
Dispenser Assembly Weight	Less than 10 lbs
User Interface Options	<ol style="list-style-type: none"> 1) Integrated into your FryBot™ terminal, seasons automatically after each dispense 2) Foot pedal or push button, mounted anywhere

SpiceBot™ Dimensions

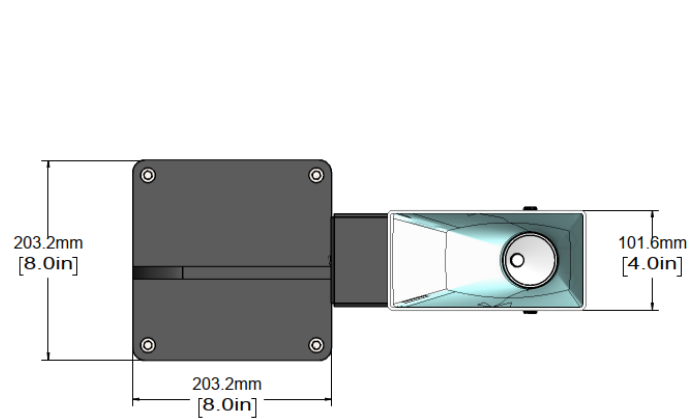
Front View



Side View



Top Overhead View



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