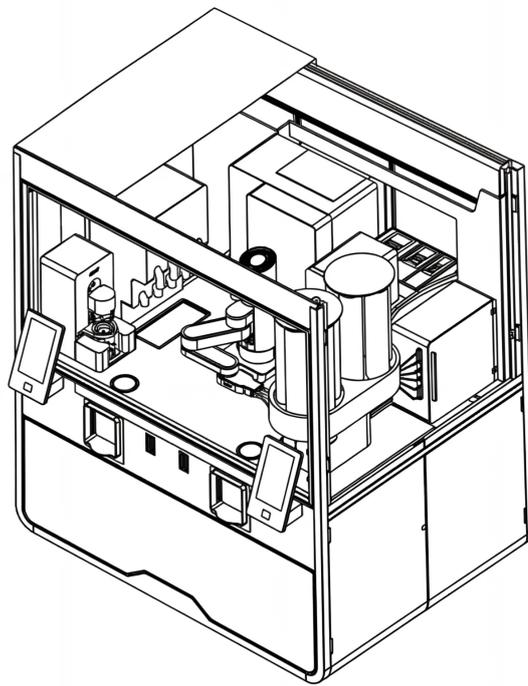


COFE+ Robotic Coffee Kiosk

Product Specification



COFE+ Kiosk - Internal Layout

Updated Date: February 23, 2026

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1. Description

1.1 Introduction

COFE+ is a fully automated robotic coffee kiosk, engineered to deliver premium, consistent beverages through advanced robotics and 3D latte art printing technology.

1.2 Standards and Compliance

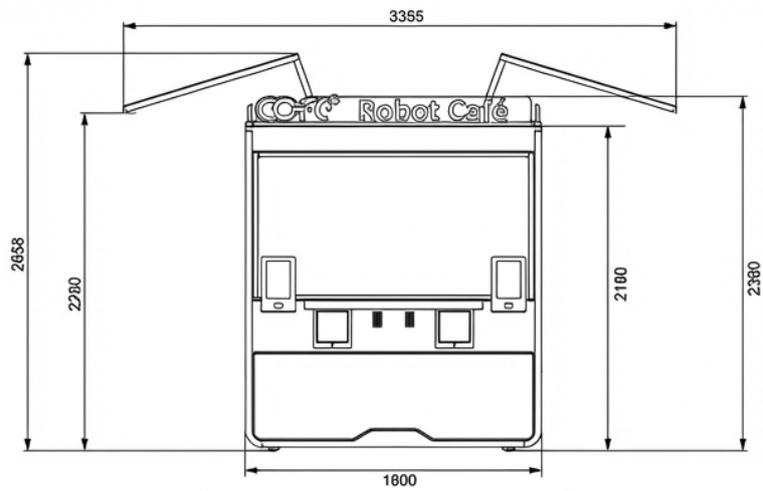
Standard	Description
ISO 9001:2015	Quality Management
ISO 14001:2015	Environmental Management
ISO 45001:2018	Health & Safety
CE / FDA / FCC	Market Access Certifications
RoHS / WEEE / NSF	Environmental & Food Safety

2. Technical Specifications

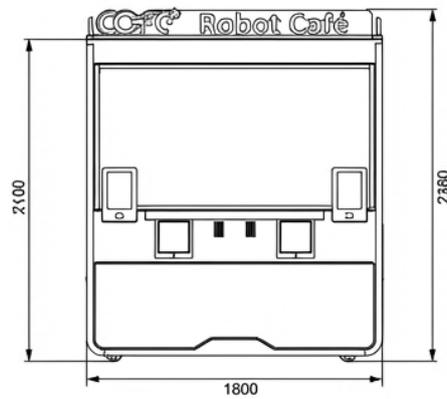
2.1 Product Models

Model	Configuration
COFE+ Kiosk	Standalone kiosk with full enclosure
COFE+ Bar	Counter-top installation

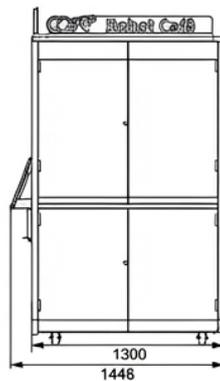
2.2 Kiosk Specifications



FRONT VIEW (with wings)



FRONT VIEW



RIGHT VIEW

Figure 1: Kiosk Dimensional Drawing

Parameter	Value
Width (without wings)	1800 mm
Width (with wings)	3355 mm

Depth	1300-1446 mm
Height	2180-2858 mm
Weight	~1200 kg

2.3 Kiosk Internal Layout

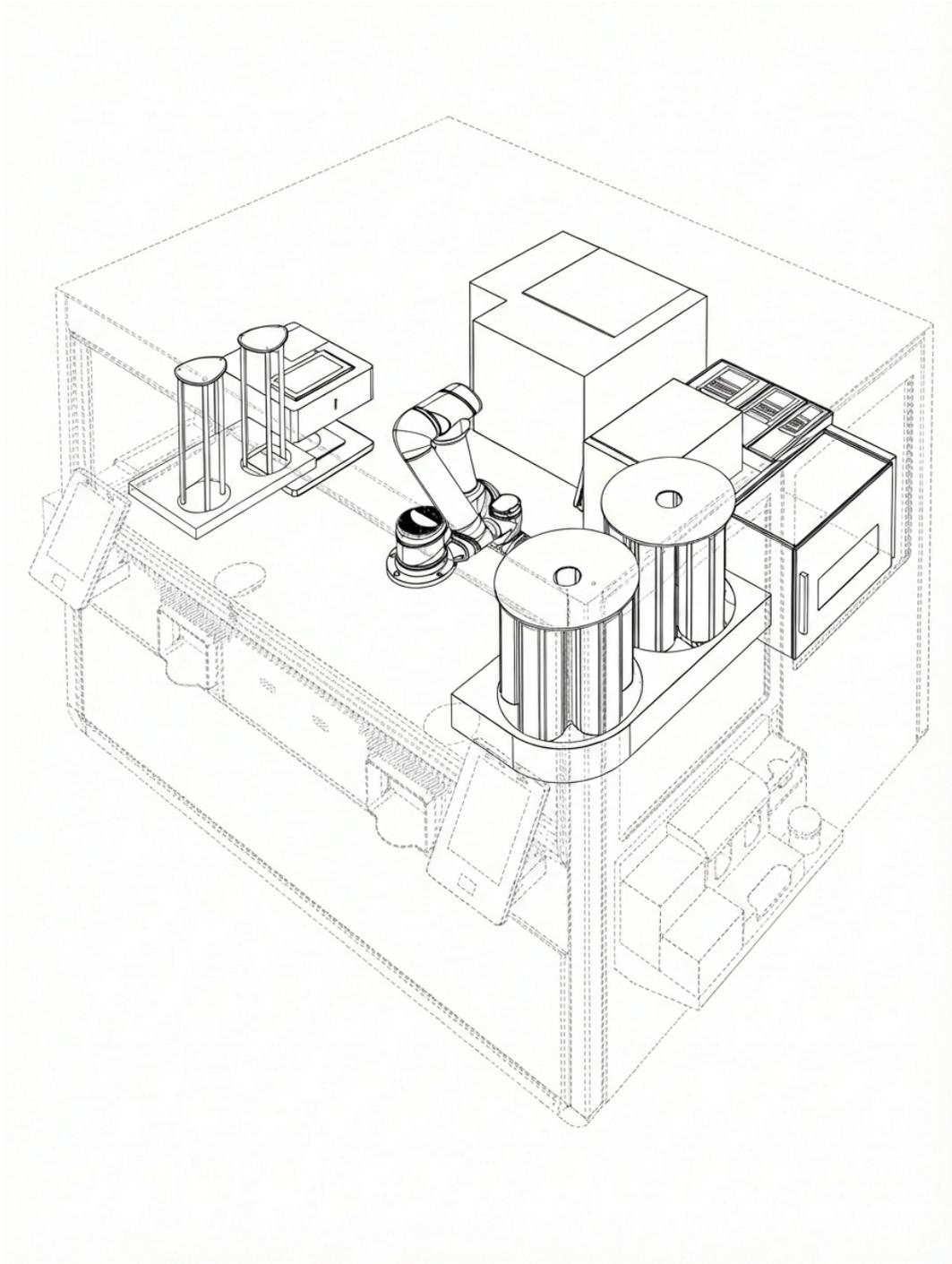


Figure 2: Kiosk Side Cutaway View

2.4 Bar Specifications

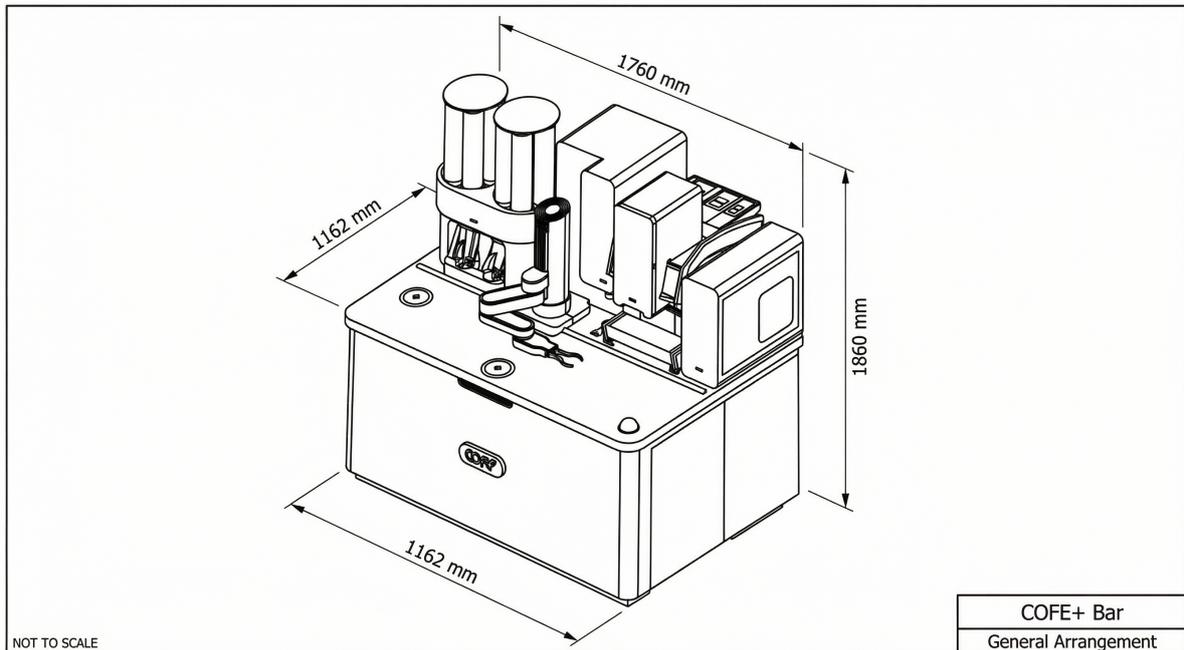


Figure 3: COFE+ Bar Dimensional Drawing

Parameter	Value
Dimensions (LxWxH)	1760 × 1162 × 1860 mm
Gross Weight	500 kg
Coffee Bean Capacity	1.2 kg × 2 hoppers (optional 2.5 kg × 2)
Milk Options	2 types, 4 bags (10-15L each)
Syrup Options	6 types
Powder/Granule Toppings	4-7 types
Cup Capacity	80 pcs (12 oz) + 70 pcs (plastic)
Water Capacity	3 buckets (18-24L each)
Power Supply	220V/50Hz (default), 380V/50Hz (optional)
Power Consumption	3500W (avg) / 5000W (peak)

3. Key Subsystems

3.1 Water Supply Module

Manages water supply, filtration, heating, and temperature control for optimal brewing.

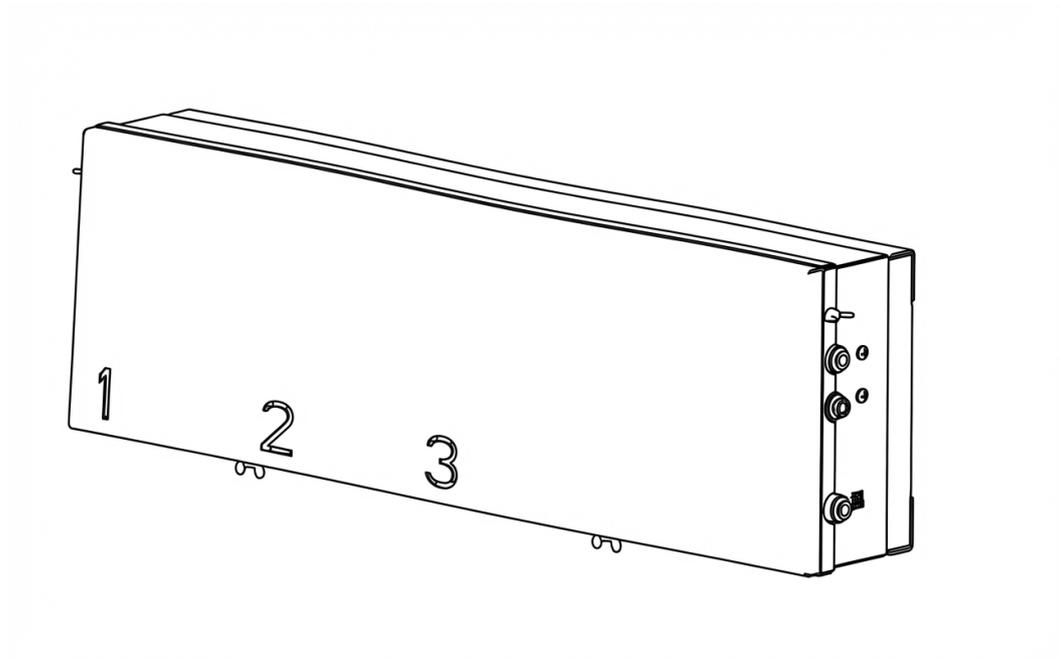


Figure 4: Water Supply Module

3.2 Eight-Channel Powder Dispenser

Precision dosing system for chocolate powder, matcha, and other dry ingredients.

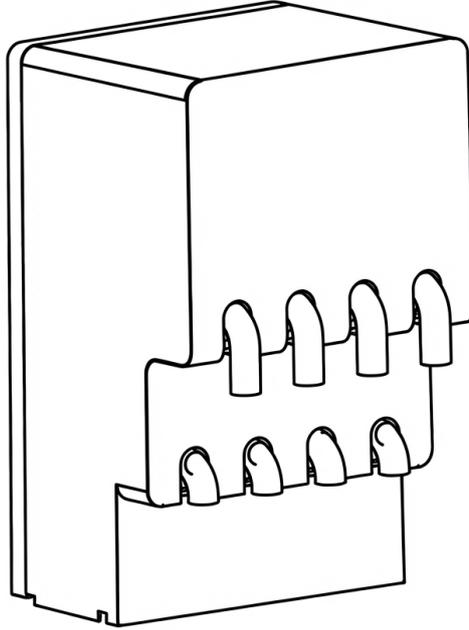


Figure 5: Eight-Channel Powder Dispenser

3.3 Syrup Dispensing System

Stores and dispenses up to 6 syrup flavors with precise volumetric control.

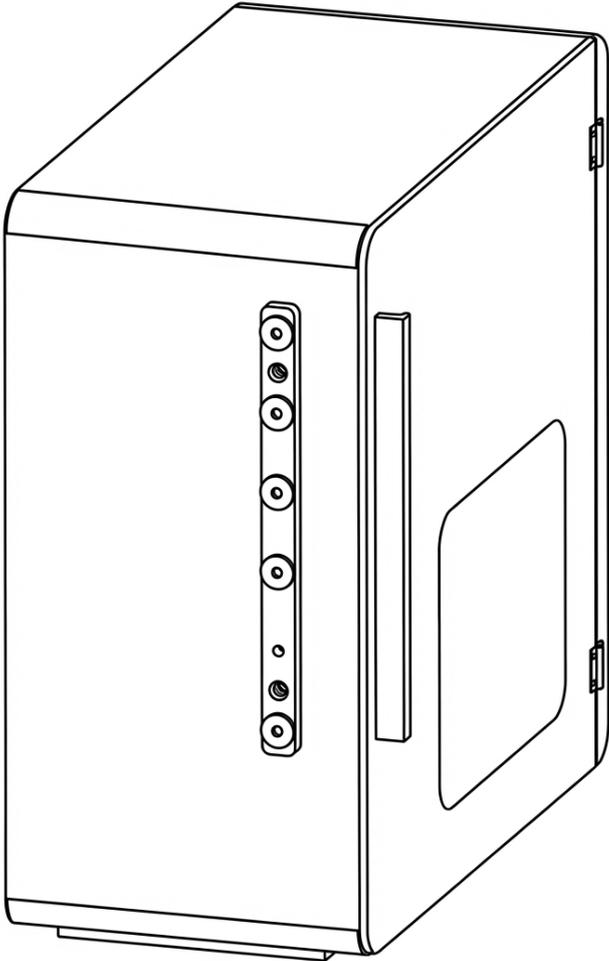


Figure 6: Syrup Dispensing System

3.4 Intelligent Lid Press

Automated lid placement and sealing for takeaway beverages.

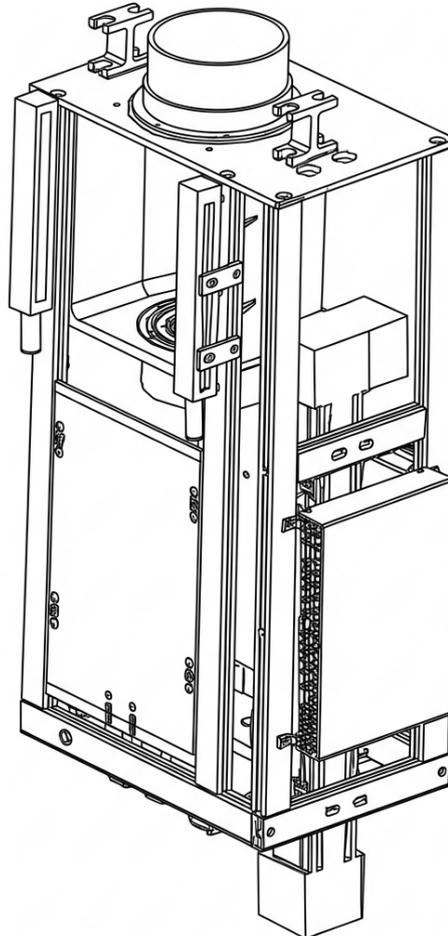


Figure 7: Intelligent Lid Press

3.5 Cup Dispensing Module

Dual-temperature cup storage and automated dispensing for hot and cold beverages.

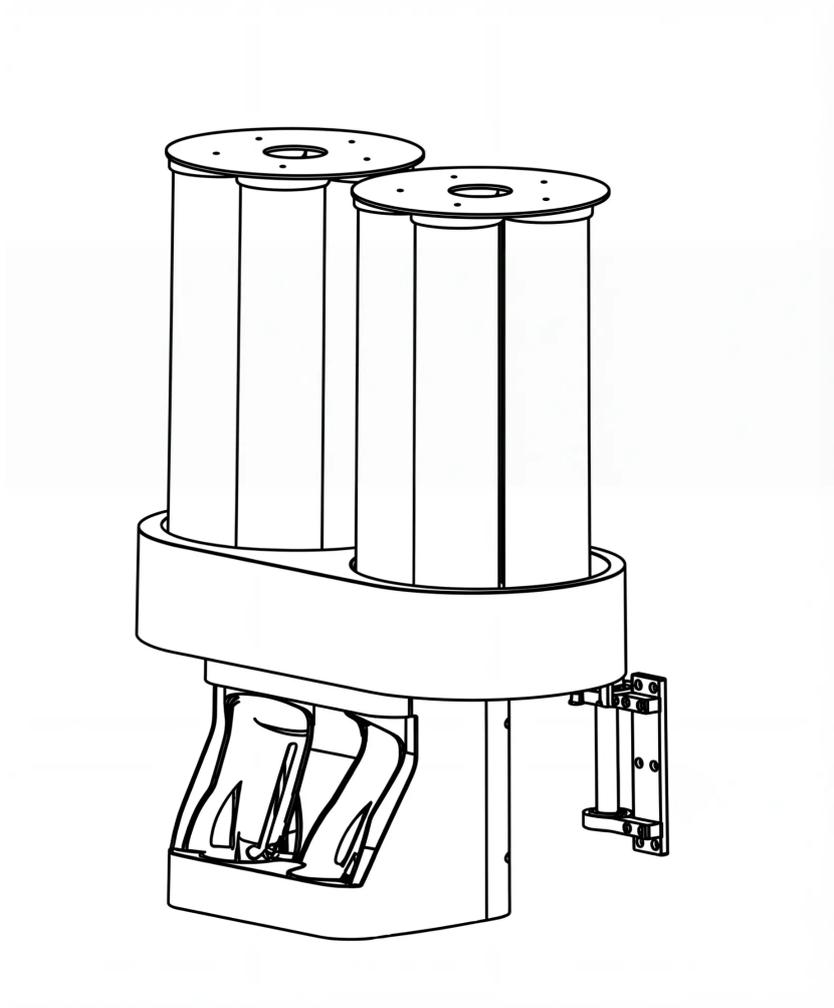


Figure 8: Hot/Cold Cup Dispensing Module

3.6 Customer Interface

Touchscreen ordering interface with integrated payment processing.

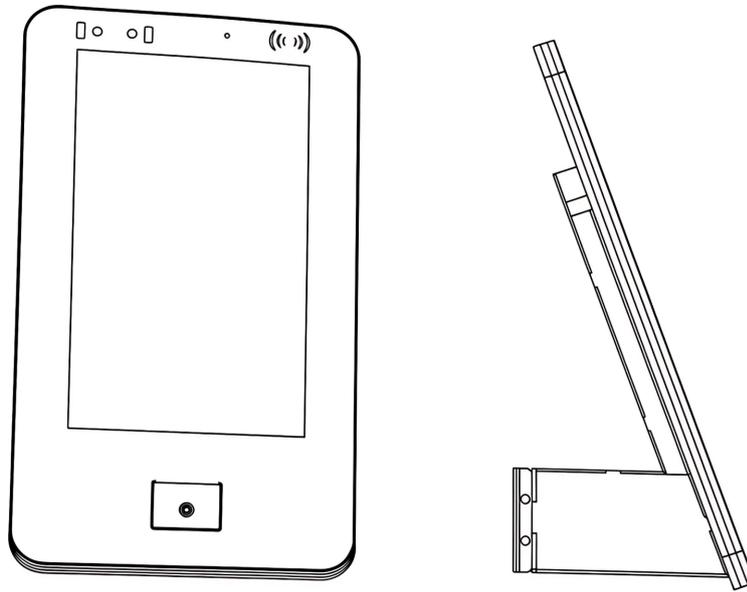


Figure 9: Customer Ordering Interface

3.7 Robotic Arm System

6-axis collaborative robot for precise beverage preparation and latte art printing.

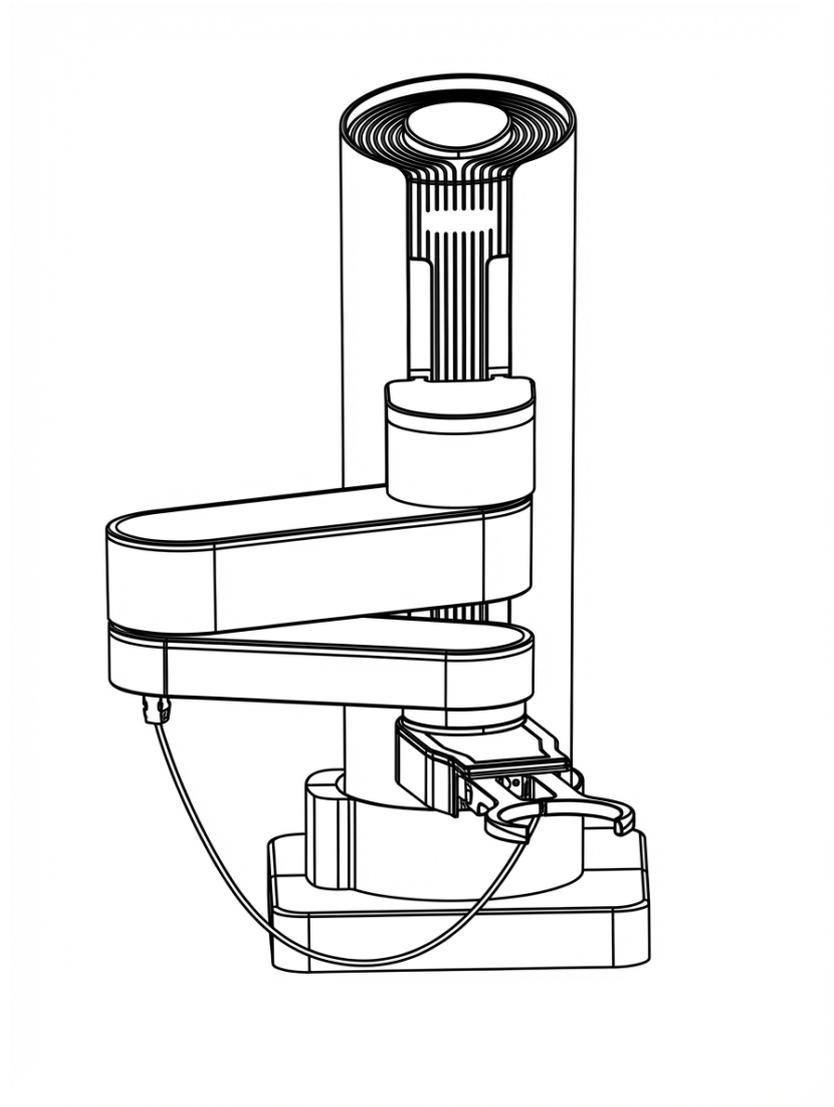


Figure 10: Robotic Arm System

4. Performance Specifications

Parameter	Value
Throughput	Up to 60 cups/hour
Preparation Time	60-90 seconds per drink
Robot Positioning Accuracy	±0.05 mm
Operating Temperature	10-35°C
Operating Humidity	20-80% RH (non-condensing)