Miso Robotics Flippy Integration

Setup Guide

Document Details

Document #: 160_SG_260817

Version Release Date: August 2026

Overview

This document is intended for technology and business teams evaluating or onboarding the Miso Robotics Flippy integration with Crunchtime Kitchen.

Download the latest version of this document here:
https://links.crunchtime.com/SG-MisoRoboticsFlippy

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Why Miso Robotics and Flippy?

Miso Robotics is a leading Pasadena-based hospitality technology company specializing in kitchen automation. Learn more at misorobotics.com.

Miso Robotics created **Flippy**, the world's first autonomous, AI-powered robotic kitchen assistant designed to work alongside human staff in commercial kitchens.

The Flippy Fry Station

While the early generations of Flippy gained fame for flipping burger patties, the robot has evolved into a highly specialized fry station automation system.

The Hardware:

Flippy is an AI-driven robotic arm mounted on a rail system. The latest third-generation version is built on the NVIDIA Isaac robotics platform and powered by NVIDIA cuMotion for fast, precise movements.

How It Works:

Flippy operates in an “AutoBasket Handoff Zone.” Human workers load frozen or raw food items (like french fries, onion rings, chicken tenders, or tacos) into a basket and walk away. Flippy's AI vision identifies the food item, grabs the basket, submerges it into the oil, shakes it to prevent sticking, monitors cook times in real time, and places the finished product in a holding area.

Speed and Output:

Flippy can handle up to 100 baskets per hour (roughly twice the speed of an average human worker) and can manage multiple baskets cooking different items at the same time.

Flippy Integration with Crunchtime Kitchen

Crunchtime Kitchen serves as the communication hub connecting the Point of Sale (POS) with Flippy. This requires an existing POS integration with Kitchen. The integration approach with Flippy is not dependent on a specific POS product's Kitchen integration, as long as the items received in Kitchen are routed to a prep view for Flippy to capture and interact with using local events and API services.

Attention: Alignment between Flippy, Kitchen, and specific POS data is critical, so new users will require lab testing with both systems to ensure the integration is working as desired.

This is a simple, bi-lateral integration between the two systems:

- Local Events output directly from Crunchtime KitchenServer inform Flippy of what to make.
- Local POS API endpoint allows Flippy to bump prepared fryer items from a dedicated Prep View upon completion.

There are no cloud-hosted Crunchtime Enterprise services required for this integration.

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Flippy & Kitchen

Technical Requirements

Crunchtime Kitchen Version	2025.3 or higher
API Services	KitchenServer POS Web API (local POS API) Kitchen Local Server-Sent Events (SSE) Service
Kitchen Configuration	Include a dedicated Item Prep View for Flippy. Route items that are prepared by Flippy to the dedicated Item Prep View. If these items route to any other Item View, they will be bumped from ALL ITEM VIEWS KITCHEN-WIDE when Flippy sends the “bump item” request to Kitchen.

Onboarding Requirements

Crunchtime Business Requirements	Kitchen Base subscription (001-7954) Partner subscription (001-7957) Station Count: 2 (minimum)
Crunchtime Kitchen License	Events Web Service option enabled

Miso Robotics Contacts

Sales: sales@misorobotics.com

Crunchtime Contacts

Contact the Crunchtime Customer Success representative or Reseller Partner for inquiries regarding the Miso Robotics Flippy integration with Crunchtime Kitchen.

Questions?

Contact Crunchtime Partner Development:

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