



MEET
SERVI 

*Elevate Hospitality by Automating
the Hustle Behind It*



BEAR
ROBOTICS



RESTAURANT
EQUIPMENT

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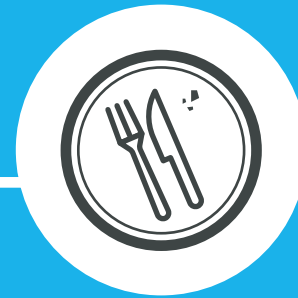
Leave the Running to the Robots

Servi is agile enough to cover a range of responsibilities, reducing service effort and stress for better service, happier staff, and less turnover.



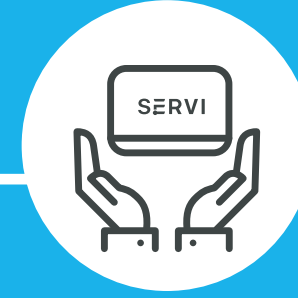
RUNNING

Servers spend more time with more guests while Servi runs food orders between the kitchen and customers.



BUSSING

Servi does all the heavy lifting and eliminates the need for servers to carry dirty dishes to the kitchen.



HOSTING

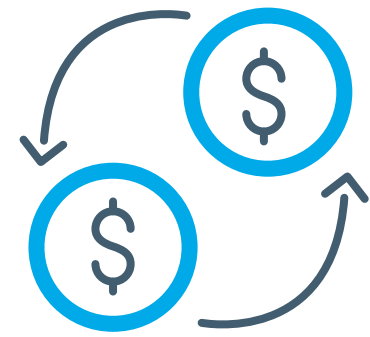
Greet your guests while Servi leads the way by directing customers to their tables.



PATROLLING

Servi makes the rounds with drinks and appetizers like a cocktail server during special events and occasions.

Boost Your Bottom Line



IMPROVE ROI

Servi maximizes staff coverage by enabling servers to work larger stations and focus on customer service.



REDUCE TURNOVER

Improved workflow and flexibility allows staff to perform efficiently, lowering burnout and turnover.



INCREASE EFFICIENCY

Expand server sections without sacrificing incredible service or exceptional guest experiences.

Your Solution to Labor Shortages

In recent years, the hospitality industry has experienced an extended labor scarcity.

In the service sector, this is especially concerning as your front-of-house employees are essential to the experiences of your guests.

Servi provides a helping hand during these times and also aids in retaining staff by:



**REDUCING
BURNOUT**



**REDUCING
TURNOVER**



**ALLOWING FLEXIBILITY
IN SCHEDULING**



**ENHANCING SERVICE
FOR HIGHER TIPS**



**REDUCING
REPETITIVE WORK**



**ALLEVIATING STRESSFUL
SITUATIONS**

Introducing Servi & Servi MINI



 100% Self-Driving

 Multi-Robot Mode

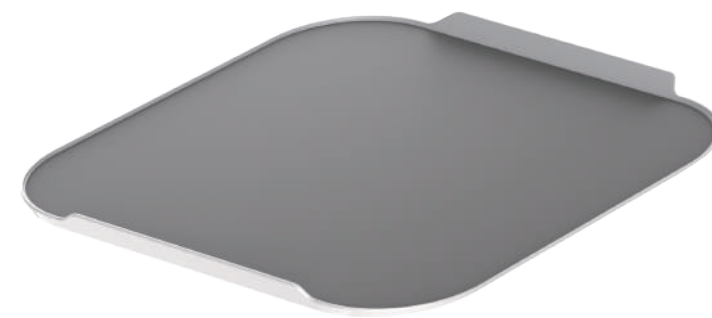
 Auto-Return

 Smart Navigation

 Quick Installation

 Secure Cloud-Based Analytics

Essential Accessories



RECTANGULAR TRAY
Increase capacity to hold 5-7 entrees.



SMALL BUS TUB
Shallow container for bussing light dishes.



BUS TUB
Container with lid for storage or bussing dishes.

Bigger. Stronger. Servi+



All the innovative features of Servi, now including:

- ✓ 100% Self-Driving
- ✓ All-Floor & Ramp Navigation
- ✓ Enhanced Suspension for Liquid Delivery
- ✓ Ultra-Responsive LED Lighting
- ✓ Custom Messaging Display
- ✓ Multi-Table Delivery

Equipped for Excellence

Servi was designed in Silicon Valley and engineered by industry-leading robotics experts. With top technology to ensure nimble navigation and seamless service, Servi is perfect for any hospitality space.



✓ 100% Self-Driving

✓ Multi-Robot Mode

✓ Auto-Return

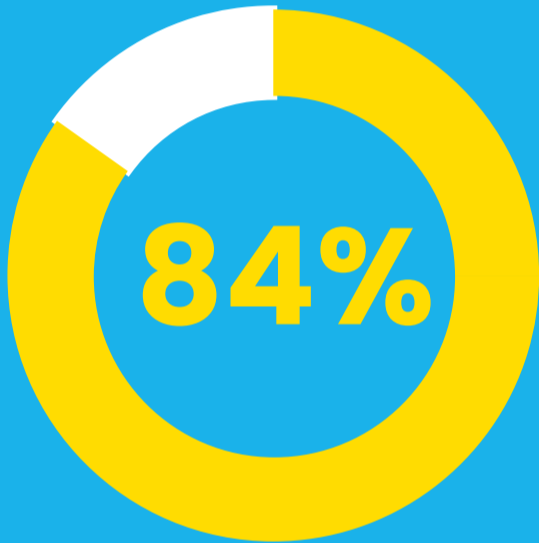
✓ Smart Navigation

✓ Secure Cloud-Based Analytics

✓ Multiple Roles for Food Running, Bussing, Hosting, Patrolling, and More!

Results of a comprehensive multi-facility case study of a major American restaurant chain.

AMONG STAFF



staff excited to hear they would be getting Servi to assist them



staff comfortable with using Servi, with training



staff that find Servi to be a helpful extra set of hands

AMONG GUESTS

82% felt their experience was better overall

77% felt their server spent more time with them

43% will visit more often
(48% will continue to visit the same amount)



We take service a step further

At Bear Robotics, we separate ourselves from the industry by investing in our business partners.

White Glove Installation & Training

With custom floor mapping, intuitive workflow optimization, staff orientation, and on-site assistance, our team ensures you're covered and confident throughout every step of the installation process.

Bear Care

Our U.S.-based support staff is here to assist you in a supportive and timely manner with our dedicated hotline and website chat widget.

American Born

Bear Robotics produces hospitality robots right here in the USA. Headquartered in Redwood City, CA and Dallas, TX, we are committed to bringing you superior service based right here at home.

NSF Certification

Servi and Servi Plus are certified by the National Sanitation Foundation. This means Servi meets local health code standards for food service.

Join the Movement



Our partners encompass the full spectrum of the service industry. From local businesses to large corporations, we've engineered our service solutions to fit in wherever first-class service is needed.

Association Memberships



PRODUCT SPECIFICATIONS



SERVI

Size 17.5 " × 17 " × 41 " (44 cm × 43 cm × 104 cm)

Number of Trays 2 trays - 16 " (40 cm), 1 bus tub

Weight 75 lb (34 kg)

Payload 66 lb (30 kg)

Battery Life 8 - 12 hrs

Charging Type Wall charger (Input 100~240V AC 3.5A 50/60 Hz, Output 28.6V DC, 8.0A)

Controller External tablet or attached touchscreen



SERVI MINI

Size 17.5 " × 17 " × 39 " (44 cm × 43 cm × 98 cm)

Number of Trays 1 tray - 16 " (40 cm), 1 bus tub

Weight 70 lb (32 kg)

Payload 44 lb (20 kg)

Battery Life 8 - 12 hrs

Charging Type Wall charger (Input 100~240V AC 3.5A 50/60 Hz, Output 28.6V DC, 8.0A)

Controller External tablet or attached touchscreen

PRODUCT SPECIFICATIONS



SERVI+

Size 21 " × 23 " × 48 " (53 cm × 58 cm × 122 cm)

Number of Trays 2-4 trays (Customizable)

Weight 136 lb (62 kg)

Payload 22 lb per tray, total 88 lb (10 / 40 kg)

Battery Life 8 - 12 hrs

Charging Type Wall charger (Input 100~240V AC 3.5A
50/60 Hz, Output 28.6V DC, 8.0A)

Controller External tablet or attached touchscreen

SERVI Anatomy

- | | | |
|----------------|----------------|----------------------|
| 1 Tray | 5 Up camera | 9 Power button |
| 2 Front camera | 6 LIDAR sensor | 10 Charging terminal |
| 3 Down camera | 7 Touchscreen | 11 Wheels |
| 4 Bus tub | 8 Side button | 12 Base LED |



SERVI+ Anatomy

- 1 Tray
- 2 Side button
- 3 Pillar light
- 4 Base LED
- 5 LiDAR sensor
- 6 Touchscreen
- 7 3-Sided custom display
- 8 Food light
- 9 Charging terminal and power button
- 10 E-stop button
- 11 Wheels
- 12 Down camera
- 13 Front Camera
- 14 Up Camera

