



Hot Food Vending Machine

by Botast LLC.



PUMPKIN

Selected flour

Golden color

Sweet taste



Selected Angus Beef

Wild

Soft buttered toast with sesame seeds



Resilient

AROMA TEMPTING



- **Selected ingredients**
- **Unique Recipe**
- **Master process**
- **Hamburg treasure**

Content

- **Introduction**
 - **Features**
 - **Tech Highlight**
 - **Food Security**
- 
- 

Introduction

Botast LLC.

New Retail + Food Industry

New Era

In the era of digital cloud technology, people have to face a fast-paced life. Thus, their consumption concepts, consumption patterns and pursuit of life quality are changing. With independent research and development, Botast LLC. has launched a hot food vending machine that combines low-temperature preservation, rapid heating, remote monitoring and unmanned contact.

Moreover, scientific processes including food material traceability mechanism and whole-process cold chain distribution are established to ensure food safety.

As a new intelligent combination of retail and food industry, Botast practices its own vision of "Technology helps life" and makes contributions to intelligent manufacturing.



Innovation

Botast, as a platform, connects every supplier, customer and equipment, so as to optimal the solution.



Efficiency

From R&D to Production, distribution, to terminal sales, the whole process is under unified monitoring and management.



Charity

Botast plays an active part in public welfare, so that the progress of technology can be felt by people struggling at the bottom.

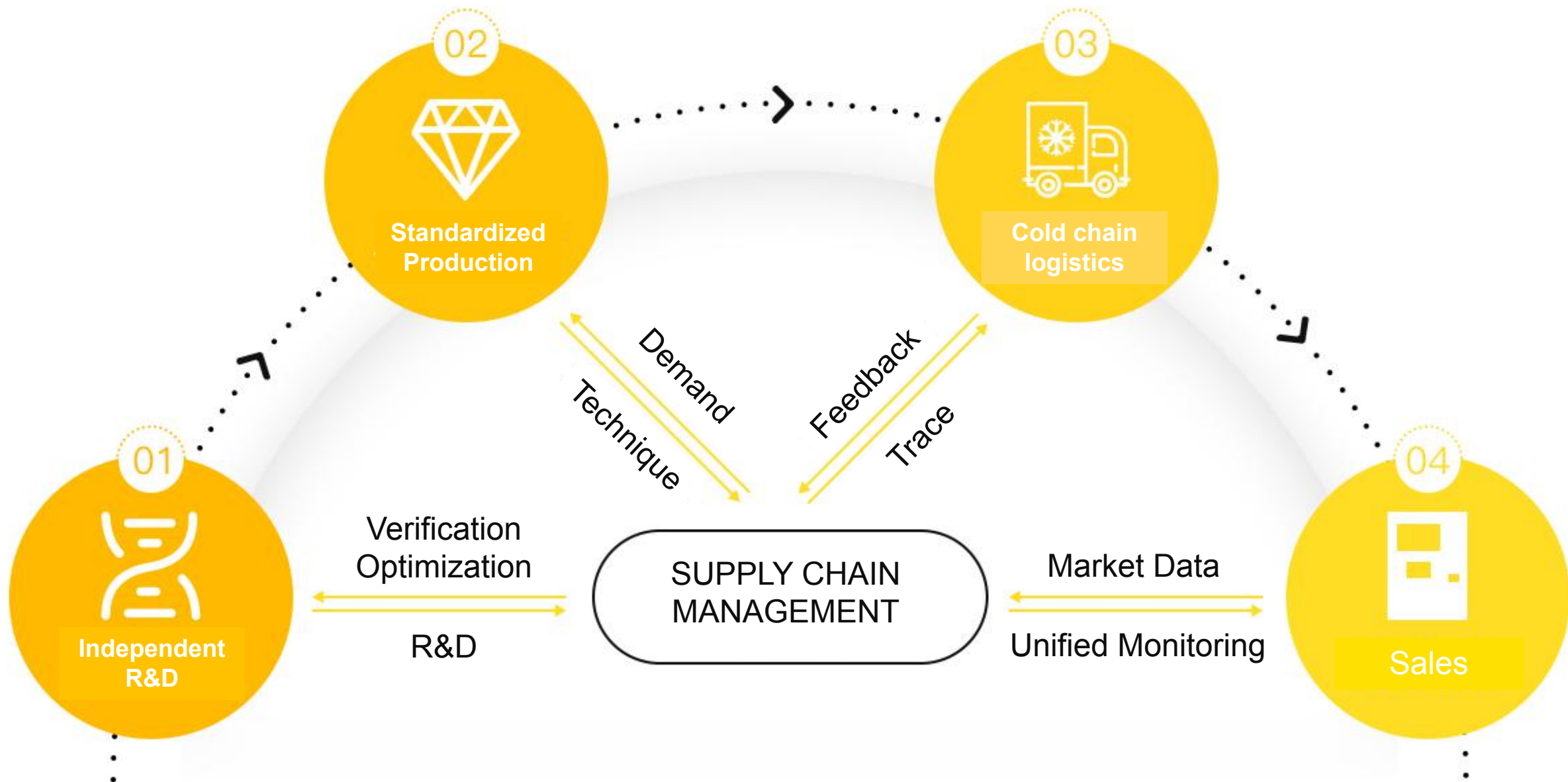


Sustainability

Food is our basic need, food safety is the most concerned issue. Botast cares the food quality and health of people.

2020 INNOVATION · REVOLUTION · FUTURE
Smart Life





Advantages of Botast Hamburger Vending Machine (BHVM)

The safest dietary solution during the outbreak

Under a pandemic, our Botast Hamburger Vending Machine (BHVM) is the most protective food machine that helps to keep social distance to prevent the entry and spread of virus.

60-Second Heat and Pickup

When consumers buy hamburgers through BHVM, they can get fresh and hot burgers in just up to 60 seconds, which greatly saves the user's time.

- 0.4°F aseptic cold storage

BHVM's aseptic storage at - 0.4°F low temperature locks the nutrients of the burger, keeps the hamburger fresh and delicious for a long time; its 60-day shelf life effectively reduces the wear and tear.

24/7/365 Operation

BHVM operates 24 hours every day with no stop, so it satisfies customers of all kinds who have different lifestyles with individual time schedules.

Big data in the cloud

BHVM's big data platform in iCloud refreshes the transaction status after each order in real time, distinguishes data information such as payment methods, transaction locations, etc.

Cold-chain logistics throughout the whole process

BHVM's professional cold-chain distribution teams monitor the temperature in real time during transportations to ensure the safety of commodities at all times.

Carefully selects fresh and reliable ingredients

BHVM carefully selects reliable and safe ingredients, strictly control the safety of food sources, as well as the safety during food processing and of storage afterward, so that consumers can trust and rest assured.

Real-time Background monitoring

BHVM's big data in iCloud supports the backstage control center to monitor the operations of all machines in real time including temperatures, faults, the expiration dates of the goods, inventory control, etc; our operation staff handles them in time for different situations.

BHVM's cloud data delivers the analysis of sold products and sales amount in different time periods, which helps to list and arrange the consumers' needs during our 24-hour operations.

Strictly complies with food safety requirements

During the operation process, BHVM watches tightly the situations of the machine and commodities at all times; it regularly cleans and maintains the machine, and strictly destroys the products that are about to expire.

Hamburger Machine Parameters

Basic parameters of BHVM	
Capacity	112 Pieces (can be adjusted per demand)
Weight	600KG
Voltage	110V
Size (mm)	2343 (H) X 1551 (W) X 1402 (D)
Cooling Temperature	5 °F ~ -5.8°F



Only 3 steps

to start enjoying food

01 Touch the screen to select products

02 Scan the food code of your selection to complete the purchase

03 Wait a moment and enjoy the delicious burger.



Timed automatic sterilization

Built-in ozone generator

The top of the machine is equipped with an ozone generator, which can produce ozone concentration of 0.05 PPM.

Disinfect all Spaces in the equipment regularly.

Ozone is a kind of strong oxidant, sterilization is complete, no residue, sterilization is broad spectrum, can kill bacteria reproduction body and spores, viruses, fungi, etc., and can destroy botulin toxin, is the world recognized green disinfectant. Ozone also has a strong killing effect on mold. Due to poor stability, ozone will soon decompose into oxygen or a single oxygen atom, and a single oxygen atom can self combine into oxygen molecules, there is no toxic residue, so, ozone is a pollution-free disinfectant. In addition, ozone as a gas, can quickly diffuse to the entire sterilization space, sterilization without dead angle.

<div> <div>Group</div> <div></div> <div>No.</div> <div></div> </div>					
<div> <div>Fault</div> <div>Stockout / Temp °C</div> <div>23</div> <div>32</div> </div>					
	<input type="checkbox"/>	No.	Name	Wifi/4G	Temp
1	<input type="checkbox"/>	1612160061	Botast 01		-18°C
2	<input type="checkbox"/>	1706200004	Botast 02		-18°C
3	<input type="checkbox"/>	1705200033	Botast 03		-18°C
4	<input type="checkbox"/>	1706060073	Botast 04		-18°C
5	<input type="checkbox"/>	1703200077	Botast 05		-18°C
6	<input type="checkbox"/>	1707170103	Botast 06		-18°C
7	<input type="checkbox"/>	1706010033	Botast 07		-18°C
8	<input type="checkbox"/>	1704260055	Botast 08		-18°C
9	<input type="checkbox"/>	1705200096	Botast 09		-18°C
10	<input type="checkbox"/>	1704050115	Botast 10		-18°C

The remote monitoring

Botast vending machine has the function of remote temperature control, with the real-time 4G router connection or wireless networks, the temperature sensor transmits the temperature data to the remote management platform. If there is any unusual temperature fluctuations, system alert would be on.

High Efficient Management

<div>Group <input type="text"/> No. <input type="text"/></div>					
<div><div><div>Fault</div><div>Stockout / Temp °C</div></div><div><div>23</div><div>32</div></div></div>					
	<input type="checkbox"/>	No.	Name	Wifi/4G	Temp
1	<input type="checkbox"/>	1612160061	Botast 01		-18°C
2	<input type="checkbox"/>	1706200004	Botast 02		-18°C
3	<input type="checkbox"/>	1705200033	Botast 03		-18°C
4	<input type="checkbox"/>	1706060073	Botast 04		-18°C
5	<input type="checkbox"/>	1703200077	Botast 05		-18°C
6	<input type="checkbox"/>	1707170103	Botast 06		-18°C
7	<input type="checkbox"/>	1706010033	Botast 07		-18°C
8	<input type="checkbox"/>	1704260055	Botast 08		-18°C
9	<input type="checkbox"/>	1705200096	Botast 09		-18°C
10	<input type="checkbox"/>	1704050115	Botast 10		-18°C

Background monitoring system real-time display

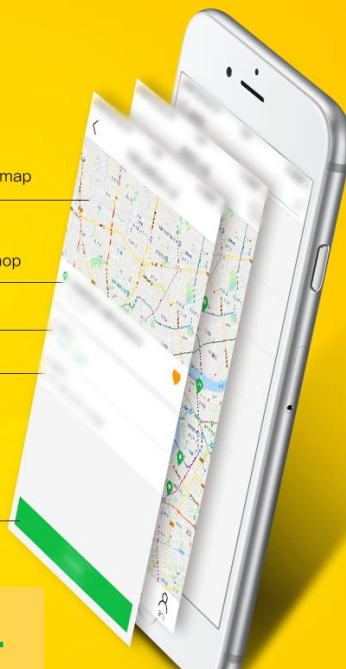
The background monitoring system displays the overall status of each machine in real time, including door switch status, delivery detection status, payment induction status, etc.

If any link or component of the machine fails, the background monitoring system will start an alarm or prompt the machine to stop selling. Our professionals will arrive at the scene to repair the faulty machine within one hour.

Find Botast Machines

Express location around machines
Order online
No queuing, instant access

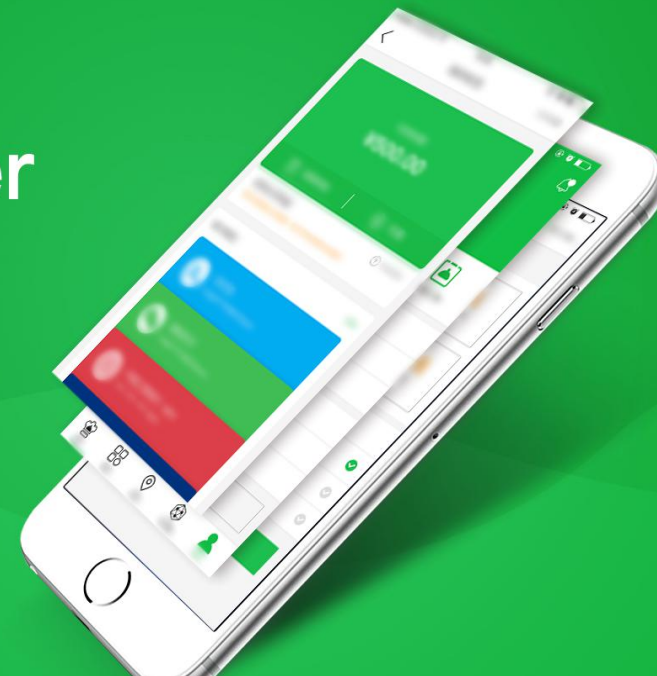
Navigation map
Address of
unmanned shop
Business hours
List of goods
The online order



APP is under development...

Member Center

Issue of coupons
App Wallet offers discounts



Botast food APP

BOTAST FINE FOODS APP



Mobile phone scan code
and download
Get more discounts



Fresh food

Strictly select true and safe materials
Choose from a variety of flavors



Botast

Optimize life with technology;

Preserve food security with responsibility;

Protect the environment with innovation;

Realize the win-win situation with cooperation.

We are ready to work with all parties to build a harmonious business environment and a closely-connected world.



BOTAST LLC
www.botast.net

905 Westminster Ave. Unit G
Alhambra, CA 91803

Tel: 415-794-6539, 626-673-2672
Email: becky@botast.net , kim@homeparadiserg.com