

The recipe against skilled workers shortage BHS RUBY the dispensing robot of the futureour employees are with the guest !!

The idea:

The idea behind it was and is that we have heard about the shortage of skilled workers in the catering trade over the past few months and years.

Actually, we could have changed our business to recruitment for the catering industry.

There are simply not enough specialists and the professionals in the catering industry are often misused in my opinion. You spend a lot of time doing it

Lugging bottles, collecting empties and much more unnecessarily. With our system we could support the employees to the extent that they have time again

to take care of the guest, to be the human interface to the guest, so to speak. We want the employees in the catering and hotel industry, whom we already do

For more than 25 years, we have not called waiters in our cash register system, but rather operators (Bediener) who give time to serve. Here is the word "serve" (in German language Bediener)) inside.

In addition, we make a significant contribution to the current climate discussion, since the drinks in the open taproom have an ecological footprint that is up to 90% smaller

have drinks from a portion bottle. It is no longer necessary to pointlessly transport bottles, water and empties through half of Europe.

The implementation:

In our development of the BHS glass cooler and the new BHS Ruby dispensing system, we came up with the idea that the operation of these devices can also be fully automatic.

Thanks to the new networked computer technology IoT, which we use, much that was previously associated with a lot of effort or high costs is easy to implement.

Among other things, the BHS Ruby dispensing system that can be controlled by a robot. This robot takes over the tasks as the employee would do.

This leaves the employee with the necessary time to be with the guest, to advise and serve him.

The result of this development can be experienced live on our BHS booth at "Alles fue den Gast 2019". The robot can run independently on the BHS Ruby dispensing system

Drinks such as Produce long drinks (e.g. Bacardi Cola), beers, soft drinks and wine or mixed wine drinks.

A crucial question for our interested parties will be whether everything is affordable. The BHS Ruby dispensing system is offered at a monthly rental price of 99 euros; maintenance 199 euros.

This means that every restaurant can buy an ecologically and economically valuable dispensing system and make a contribution to improving the climate.

The entire package with BHS Ruby dispenser system, G2c glass cooler and SR robot will be available for a rental purchase for around 999 euros per month. The guests will be amazed.

Applications:

Hotel bars, pubs, bars and discotheques, restaurants and all kinds of restaurants ...

source: BHS Datensysteme GmbH, Ing. Michael Breckner