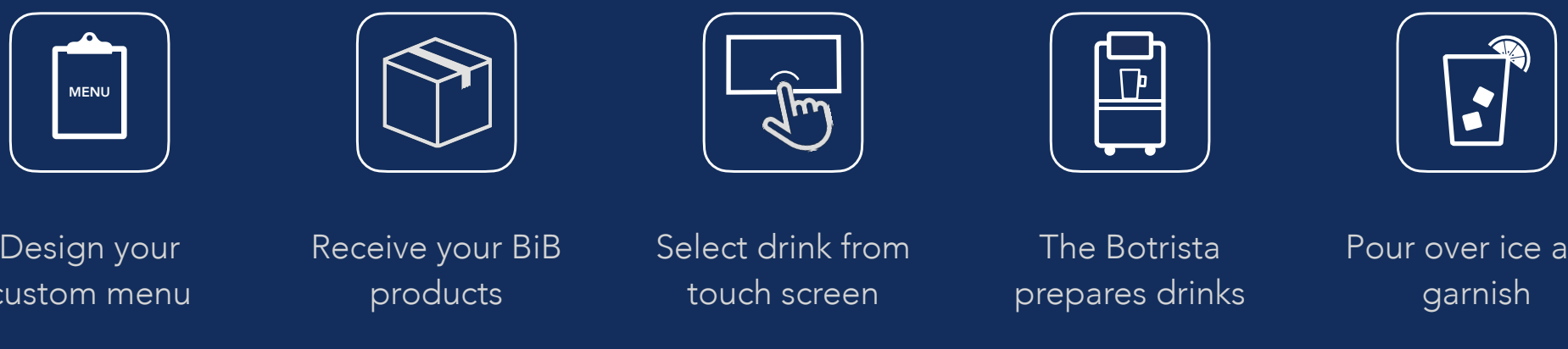
The Next Generation Drink Fountain

Premium Beverages in under 20 Seconds without a Full Bar

Enhance your drink menu and drive revenue by adding specialty offerings – with minimal labor.

- ✓ Easy-to-use cloud-based interface
- ✓ Customizable drink options
- ✓ Expansive library of exotic fruit tea blends, fusion lemonades, mocktails, cocktails, and more
- ✓ Automated portioning
- ✓ Patented blending technology
- ✓ Small footprint (5 square feet)

How It Works



Design your custom menu

Receive your BiB products

Select drink from touch screen

The Botrista prepares drinks

Pour over ice and garnish

www.botrista.io | Emily Hirsch, VP of Sales | Emily@botrista.io | (310) 383-8655 | 2686 Middlefield Road, Suite F&G, Redwood City, CA 94063

Our patented blending technology ensures foam layer and optimal beverage texture every time.

Handmade

- ➡ No foam
- ➡ Not mixed well
- ➡ Potentially uneven flavors

The Botrista Made

- ➡ Layered foam
- ➡ Properly blended
- ➡ Consistent portioning

14 Independent Nozzles

- ✶ Dispense liquid ingredients with varying viscosities and pulp content
- ✶ Separate nozzles prevent cross contamination of ingredients
- ✶ No single point of failure

Easy-to-Use User Interface

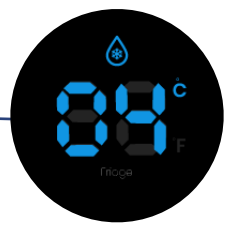
- ✶ Customizable drink size and sugar level
- ✶ Real-time sales data

Jet Spin Rinser

- ✶ Efficient water usage
- ✶ Quickly and effectively clean blender cup after each use

Honeycomb Blender

- ✶ Patented blending technology preserves ingredient integrity
- ✶ Simulate 60-sec manually shaking motion in 3 secs to create premium texture



Temperature Control

- ✶ Keep ingredients fresh and chilled for refreshing taste
- ✶ Serve more natural ingredients to enhance customer experience

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