Chowbotics



A Complete Redesign

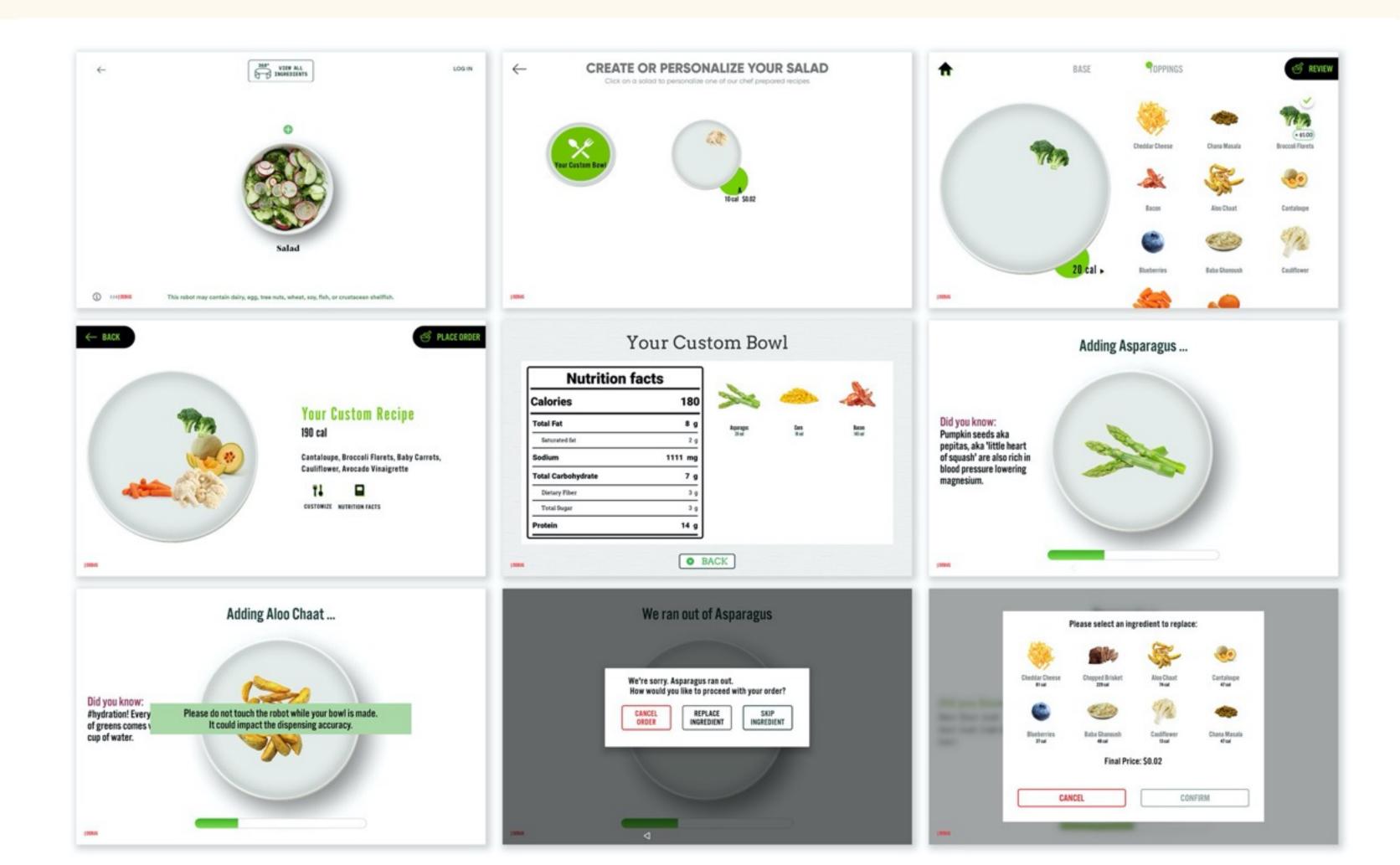
Along with the new door design we plan to deliver a premium user experience via the tablet.

Goals: Focused on the end-to-end user experience assuring a coherent impression and enabling a simplified user interface for admin(chefs) to operate and maintain Sally efficiently.



Original Sally

Sally Tablet App (Before)



My first step was talking to different teams to draw out the the design goal.

Here is what we want to feature:

- Delicious Customizable, Fresh Meals
- At All Hours
- Without Food Safety Concerns

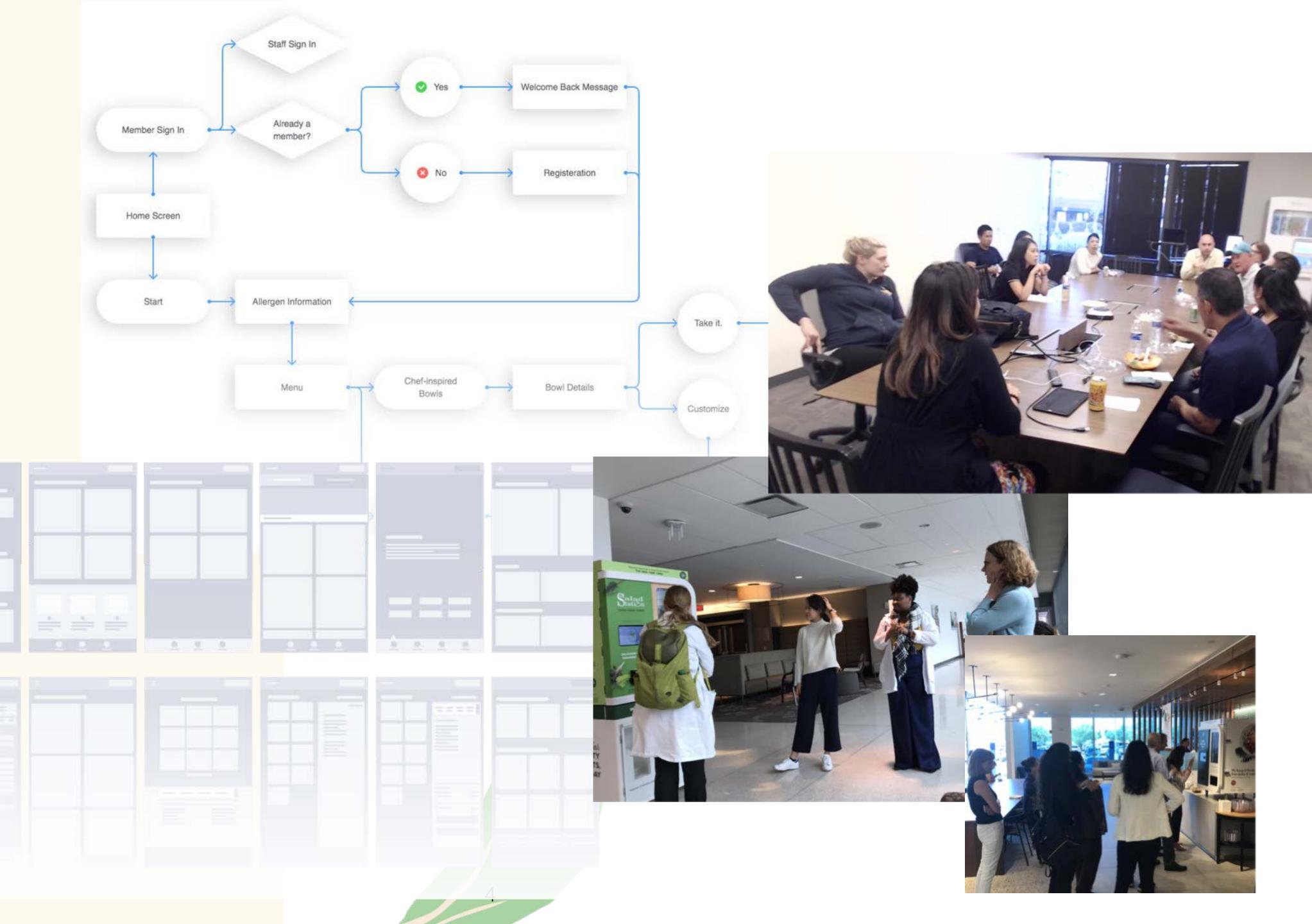
Process

Internal

Flow map Wireframes Mockup

External

On site interviews Focus group





Sally 2.0

The work didn't stop after we rolled out the new Sally 2.0 to our customers. We continue to gather feedback from our users and are eager to bring the best experience to them.



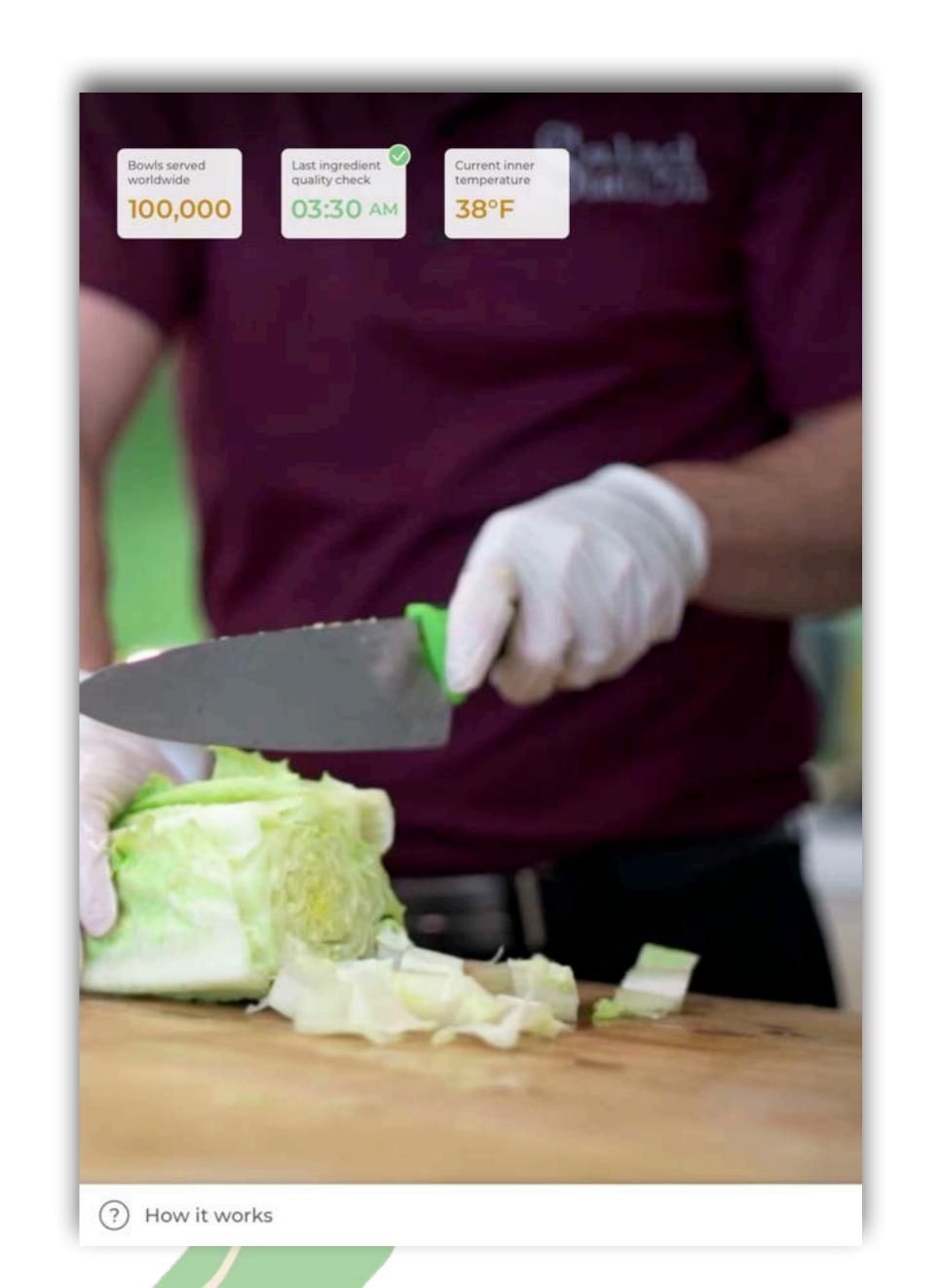
Challenge 1

Customer's concern—What it this machine? How does it work? Is it FRESH?



User testing

We tested some different ideas with actual users and decided to go with a more straightforward design.









Solution

The solution is to be transparent about when was the last quality check, how it works in 3 simple steps, and the meal count to gain people's trust in trying a new thing for them.

Meals served worldwide

90,612

Last ingredient quality check

3:30 AM

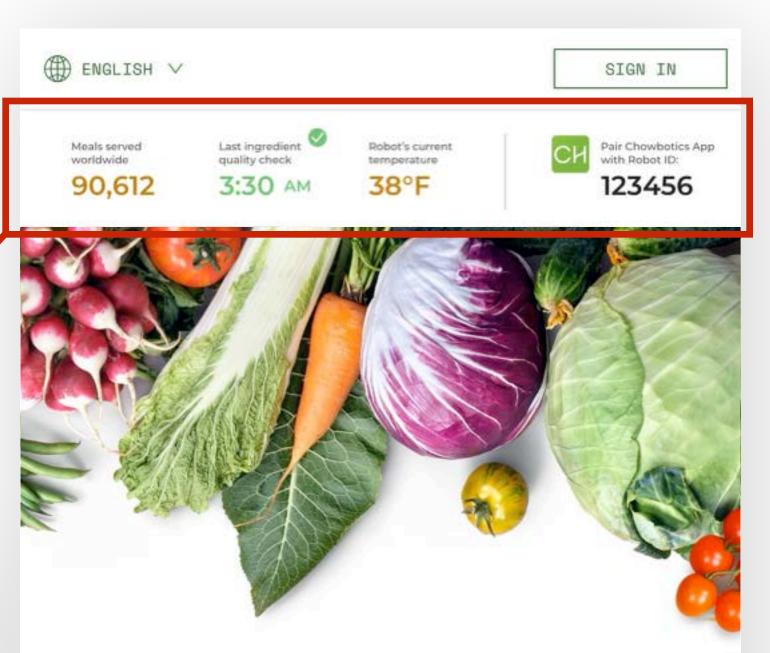
Robot's current temperature

38°F



Pair Chowbotics App with Robot ID:

123456



HUNGRY?

Order here

. Design 💇

2. Pay 🗔

3. Enjoy



Solution

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90,612

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Pair Chowbotics App with Robot ID:

123456



Challenge 2

Users don't know what are the options and are taking too long to order a meal.



Fresh for All



Grilled Chicken Fried Rice

Zesty, lemon-infused Greek Spinach Rice topped with cool Minted Yogurt brings the savory flavors of the Mediterranean to this dish.



Tofu Energy Bowl

Herb-infused tofu is cooked until it's a perfect golden brown, creating the ultimate combination of a crispy and soft texture.



Baba Ganoush

Roasted eggplant, with just a touch of paprika, creates the ultimate dip for this personal-sized platter.



Veggies, Pita and Hummus

This classic hummus dip marked by notes of sweet peppers pairs perfectly with salty olives, crisp veggies, and pita chips.



Curry Cauliflower Spinach-Tofu

Baby Spinach, Herb Roasted Tofu, Tomato-Cucumber Salsa, Curry Cauliflower & Coriander Dusted Garbanzo Beans &



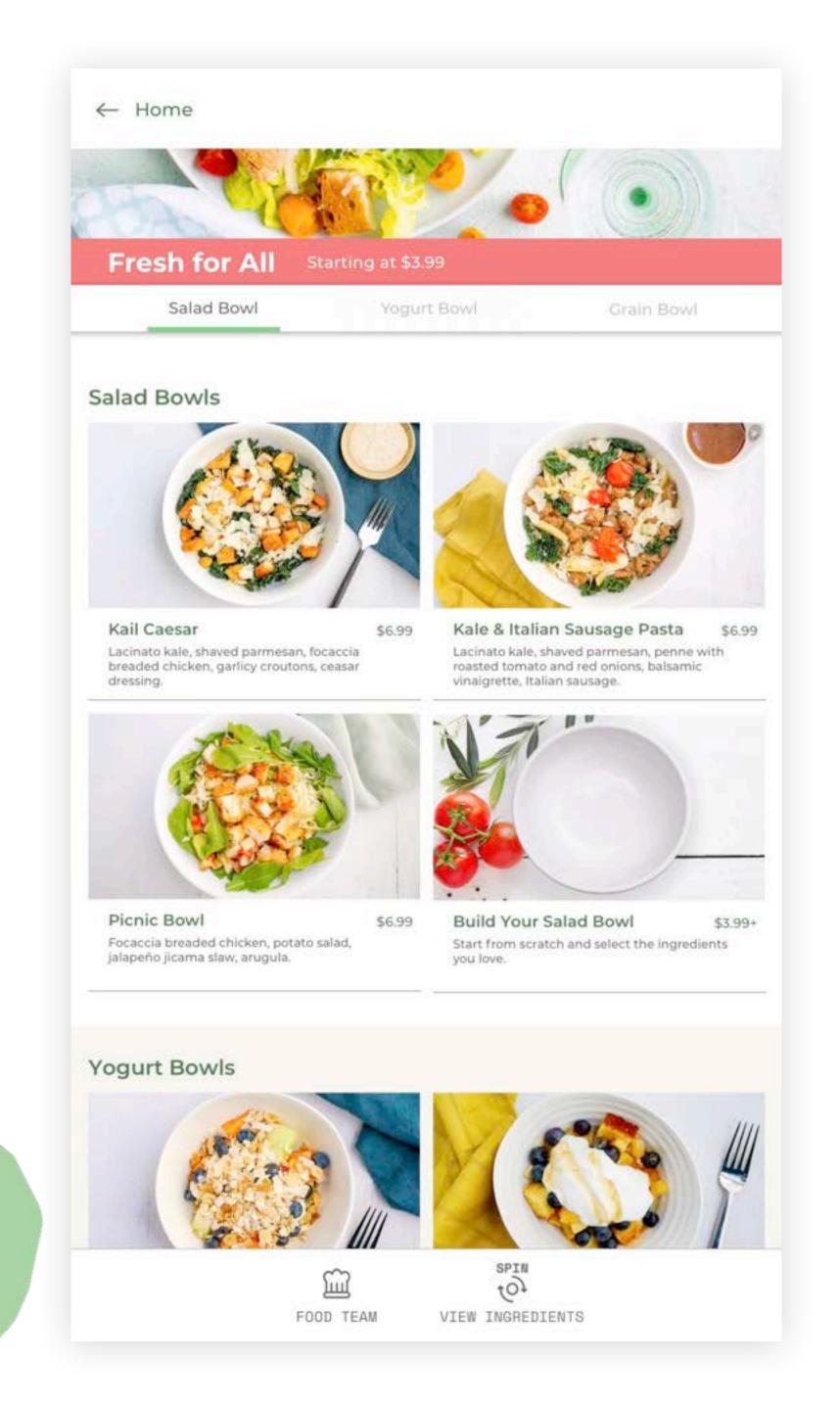
Feta Artichoke Sundried Tomato

Consectetur adipisicing elit, sed do eiusmod tempor incididunt.



Solution

The solution is to categorize the meals by type under the tabs so the users can navigate easily.

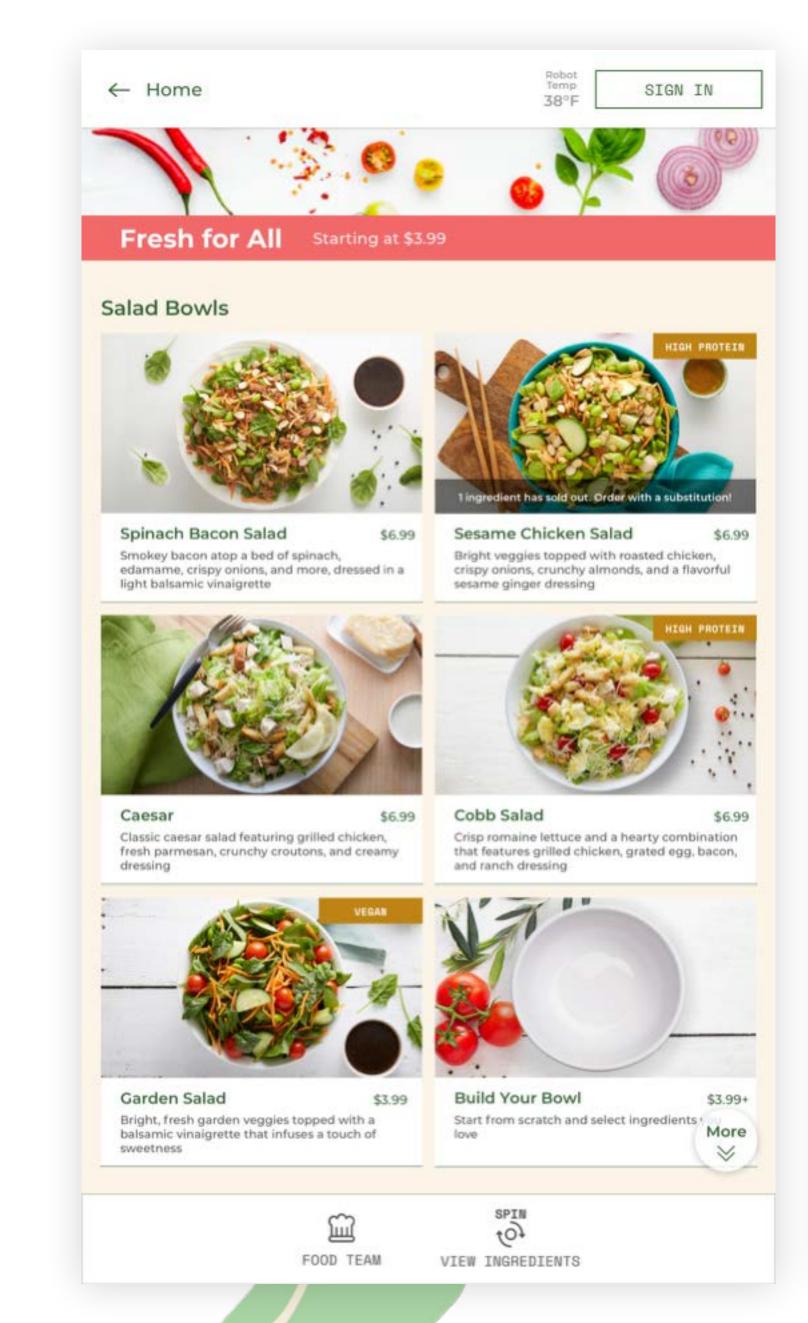


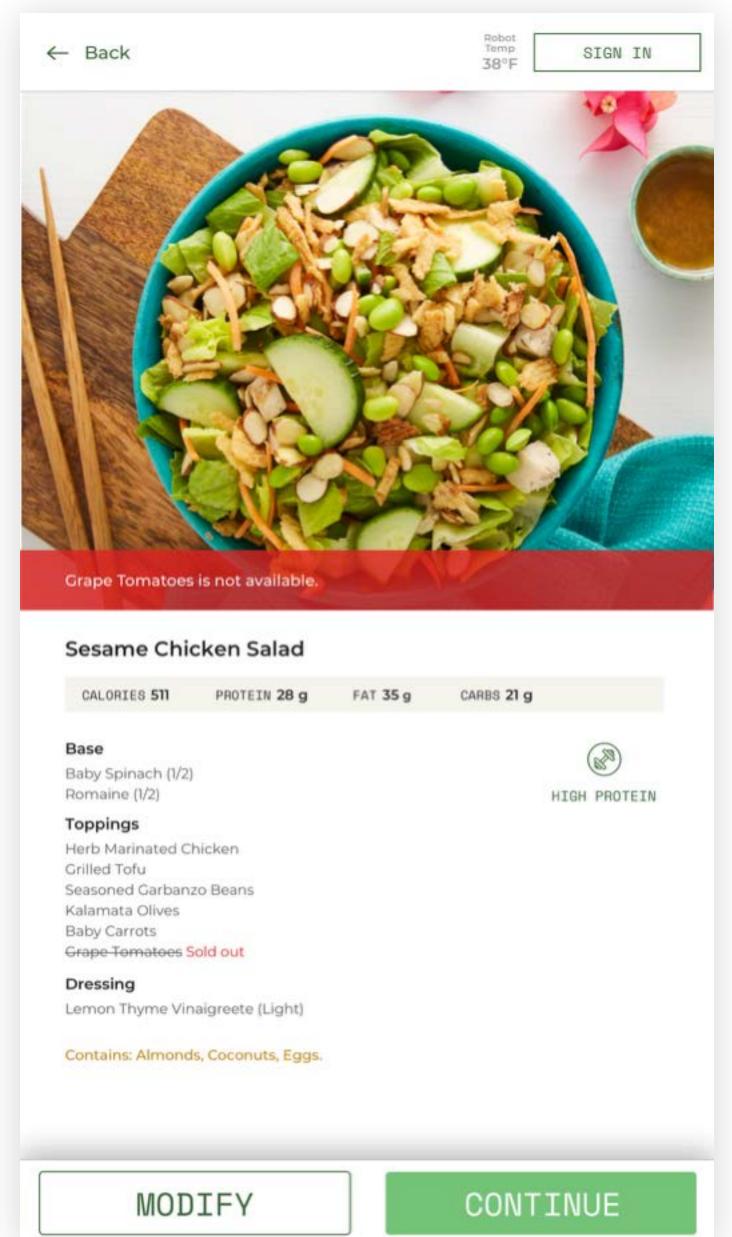
Challenge 3

When an ingredient is missing from the meal, the system automatically takes down the bowl from the menu.

Solution

Keep the bowl on the menu and let the user choose between "order as it is" or "replace the missing ingredients."



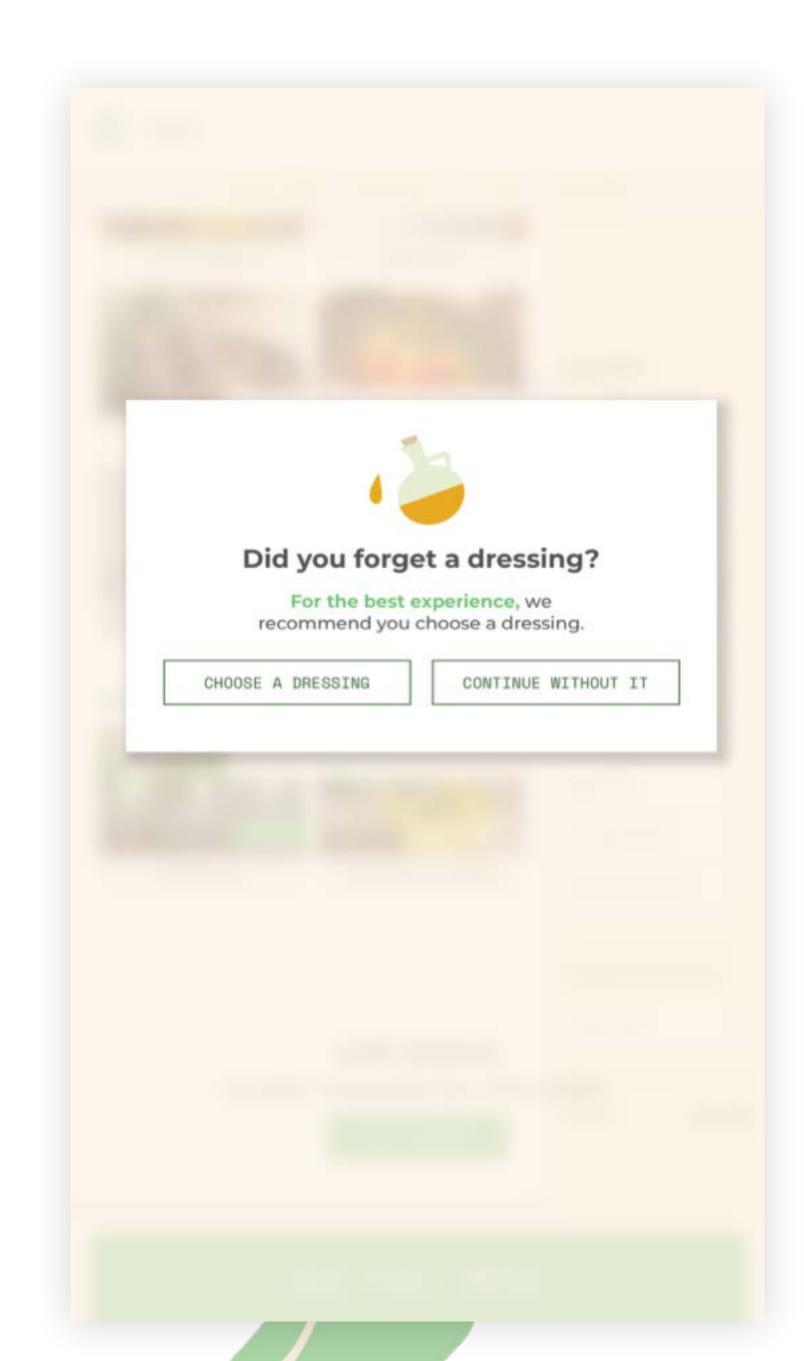


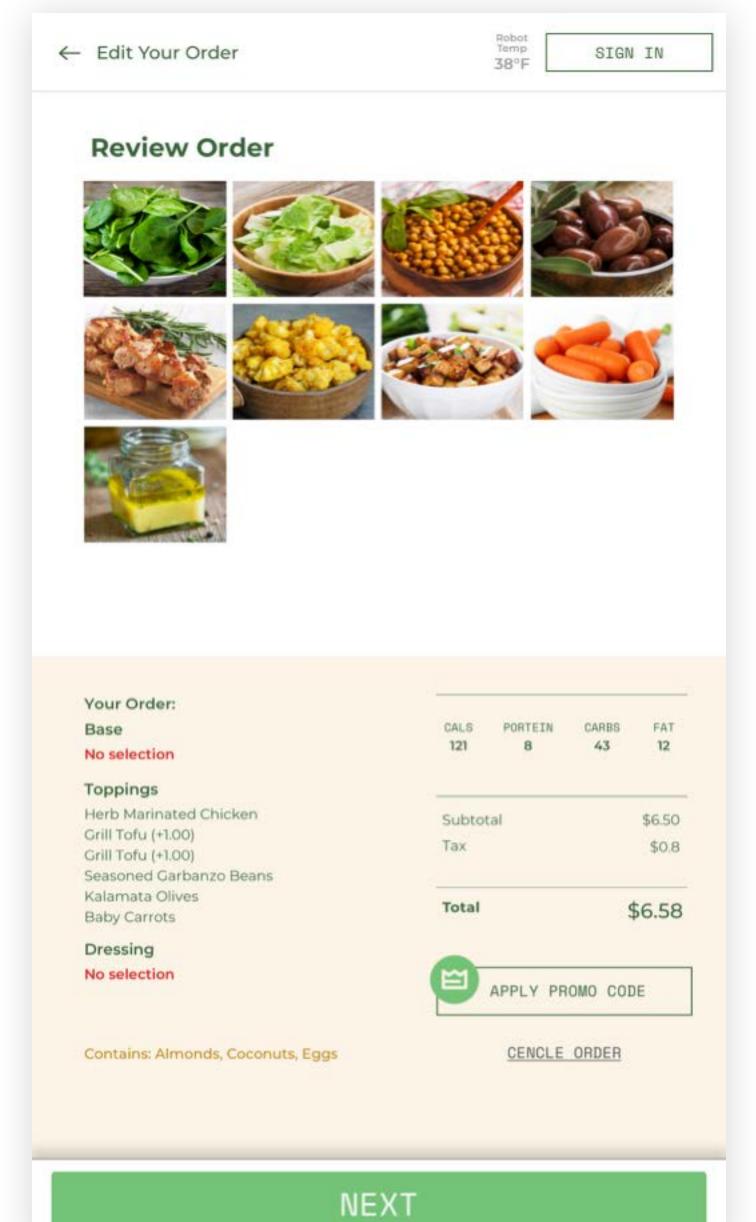
Challenge 4

User doesn't satisfy with the meal because they missed/forgot to choose the key ingredients.

Solution

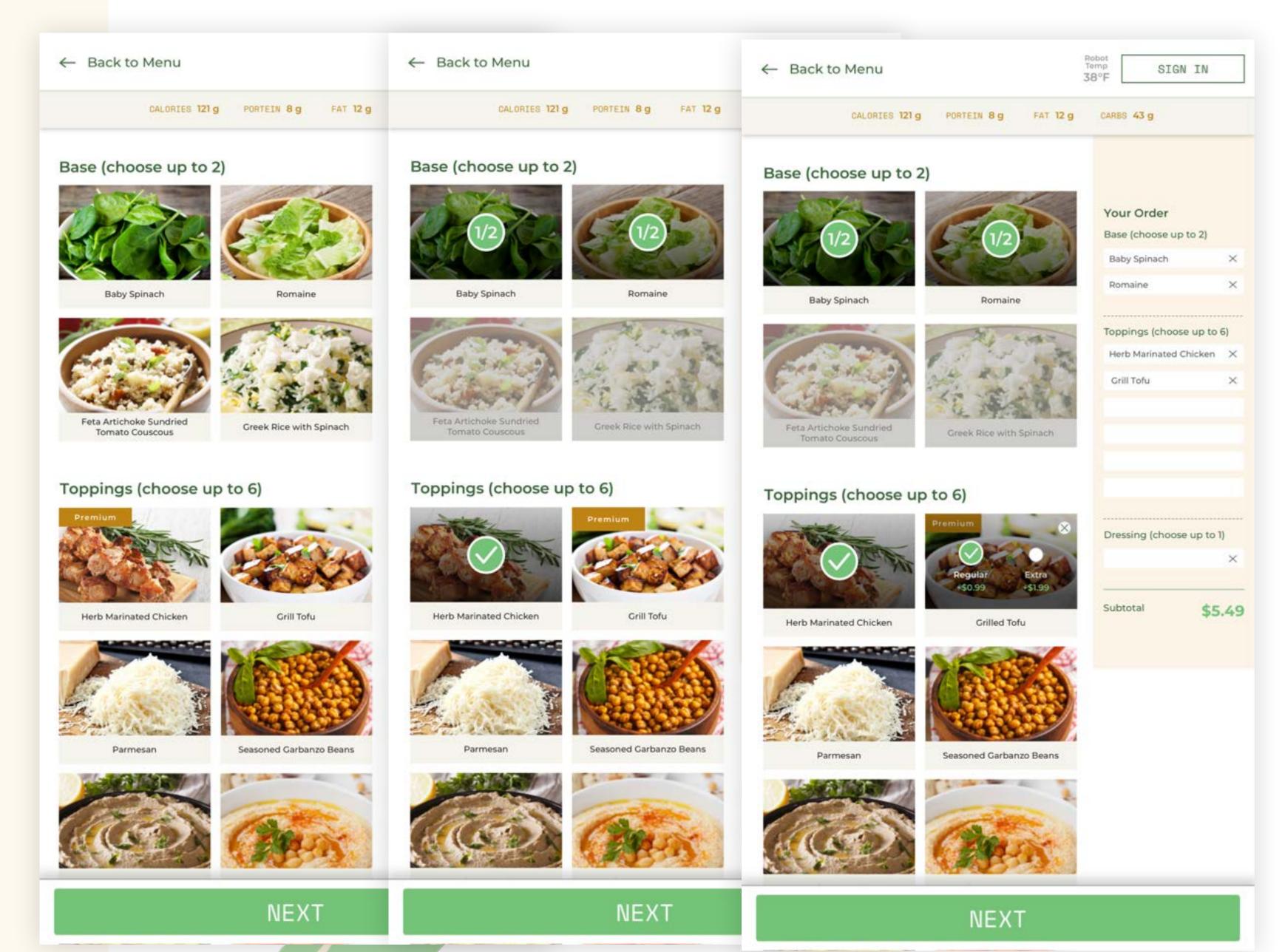
A pop-up notification reminds the user to order the ingredients before processing the next step.

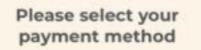




And more...

We consistently thought about what could elevate the user experience and came up with more features such as providing premium ingredients, double protein, and a half and half options.





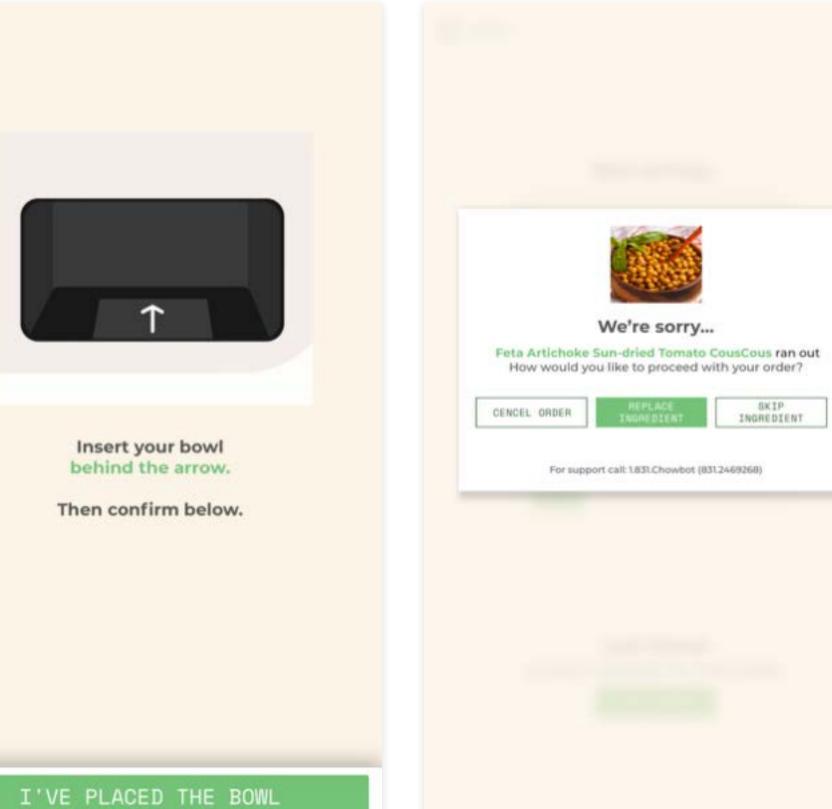


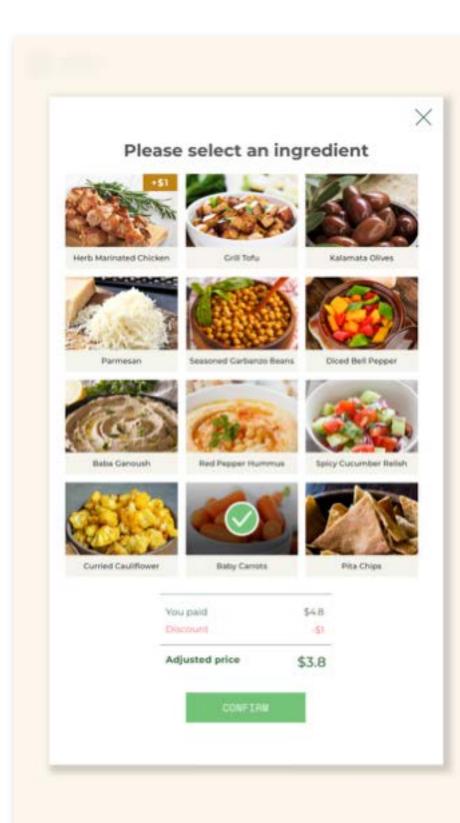


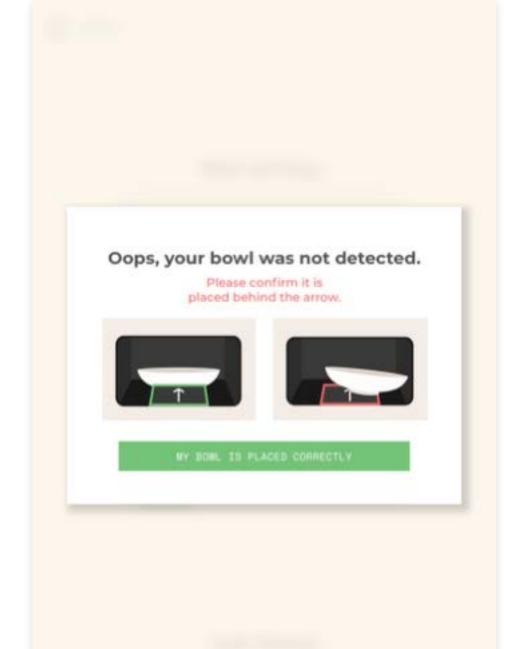
Credit/Debit card Student/Employee Badge

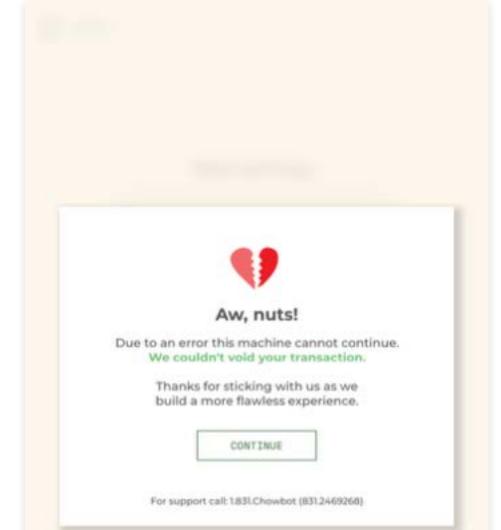


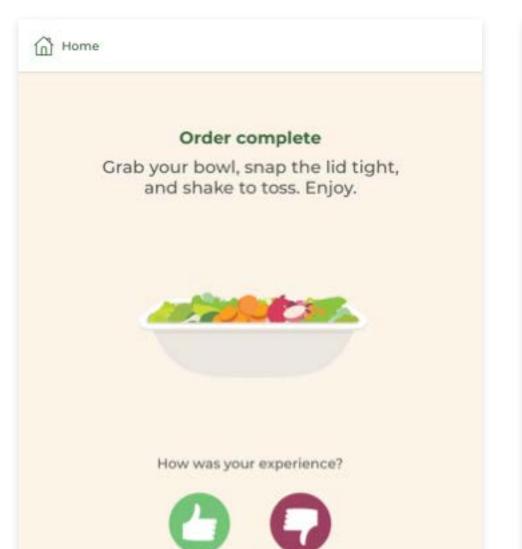


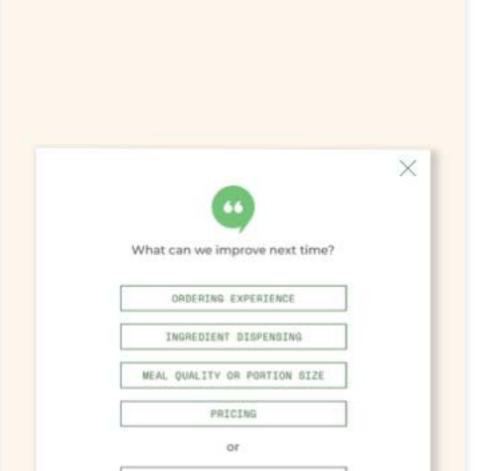


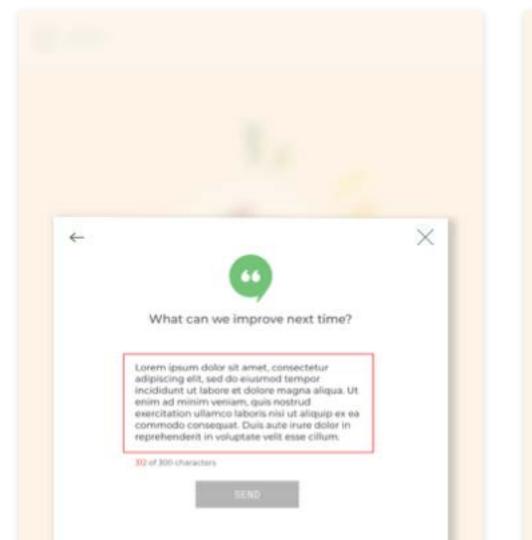


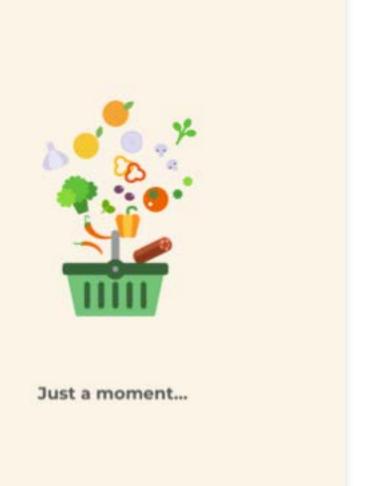






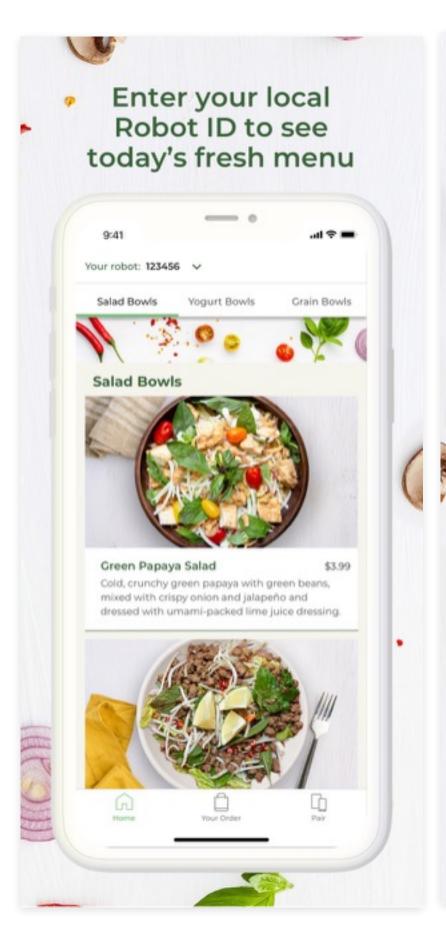


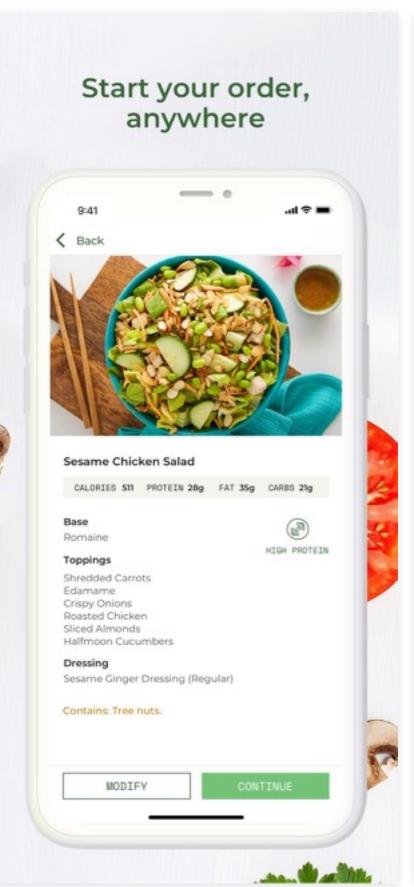


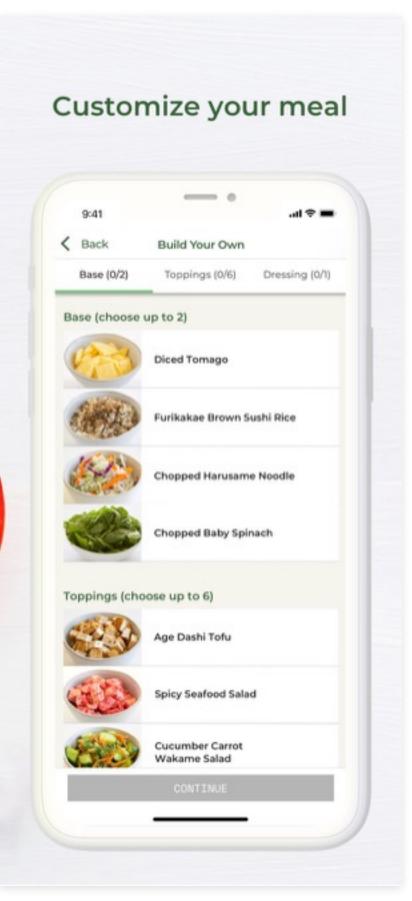


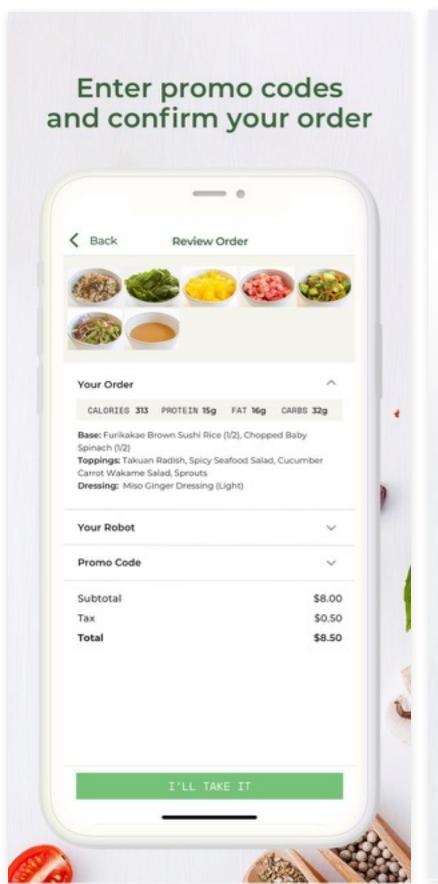
Mobile oder

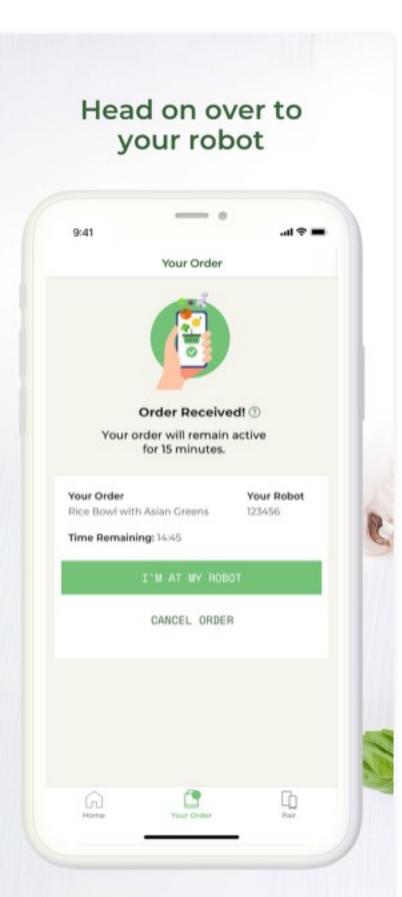
When the Covid hit, we immediately roll out the app that creates a touch-less, more safe, and faster ordering experience that increases throughput.















For Chefs

I designed not only the consumer side of the product but also the operator side. The goal is to create a platform for chefs/kitchen workers to refill and know how to operate the robot efficiently.









SIGN OUT

Current settings

Robot status

Available

Robot temperature

38°F

Payment method

At robot

Payment device

Credit/Debit

Badge

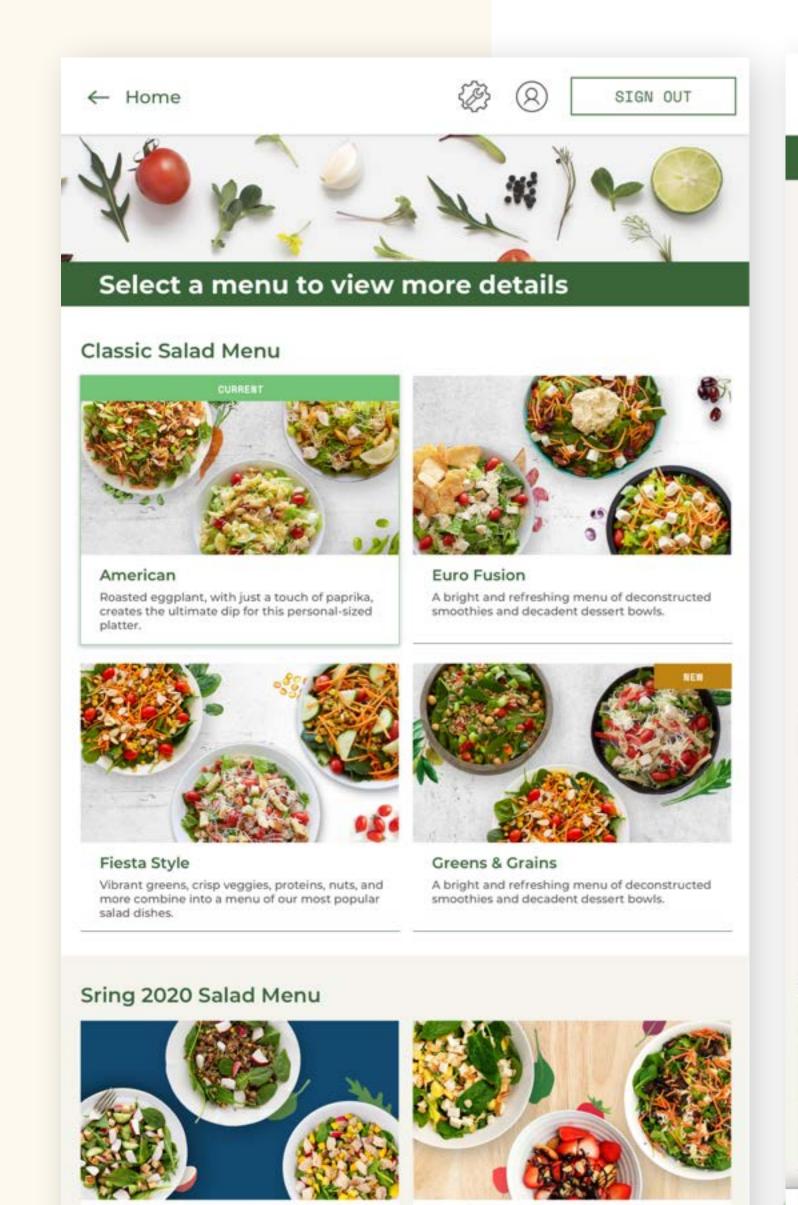
Current menu

Menu name has 25 character

Select a Menu

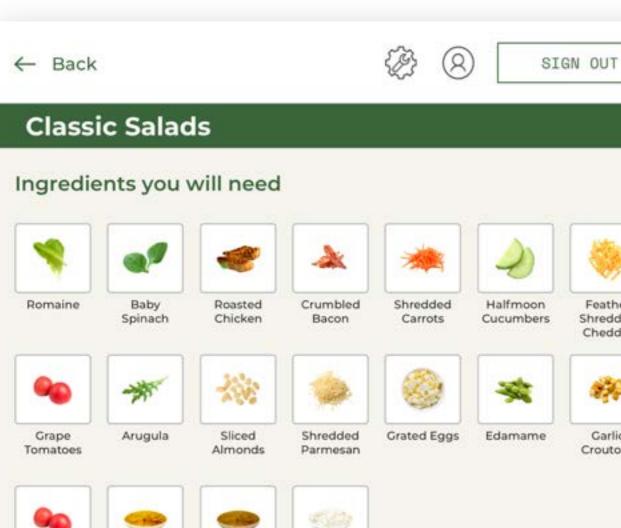
Stock Machine

Choose a menu



Vibrant greens, crisp veggies, proteins, nuts, and more combine into a menu of our most popular

salad dishes.



Dishes you can make

Arugula

Grape

Tomatoes



Shredded

Parmesan

Almonds

Spinach Bacon Salad A tangy, zesty, ultra healthy summer salad high



Feather

Shredded Cheddar

Croutons

The Summer Crunch Roasted eggplant, with just a touch of paprika, creates the ultimate dip for this personal-sized



The Summer Crunch



SELECT THIS MENU

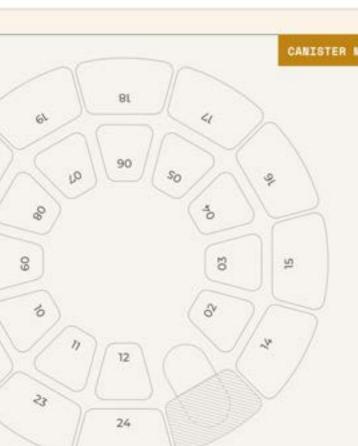
Home











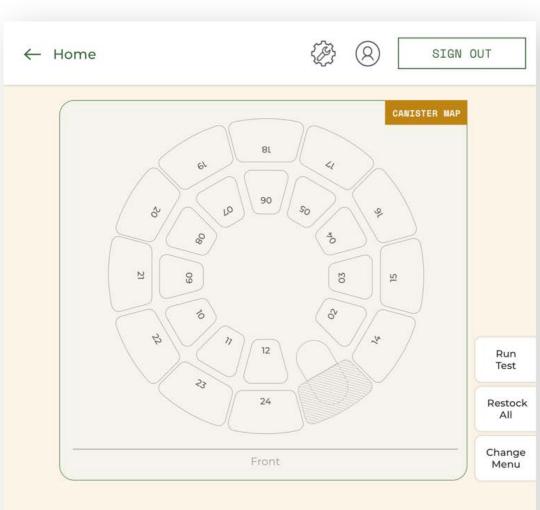
Tap an ingredient to start

In	Inner canisters		Ou	Outer canisters				
			0	Home	Bring it to th			
02	Croutons	Empty •	14	Arugula	E			
03	Ground Turkey	Empty •	15	Arugula	E			
04	Aidells Chicken Apple Sausage	Empty •	16	Radishes	E			
05	Roasted tofu	Empty •	17	Beets	E			
06	Blue Cheese	Empty •	18	Diced Jicama	Е			
07	Fete Cheese	Empty •	19	Broccoli	E			
08	Bell Peppers	Empty •	20	Tomatoes	E			
09	Strawberries	Empty •	21	Romaine	E			
	Your robot is now servi	ng the Classic	: Men	u.				
11	Balsamic Vinegar	Empty •	23	Chicken	E			
12	Ranch	Empty •	24	Ham	E			

Front

A bright and refreshing menu of deconstructed

smoothies and decadent dessert bowls.



Outer canisters

Bring it to the front

In Stock .

In Stock .

Expired •

In Stock

In Stock ®

In Stock

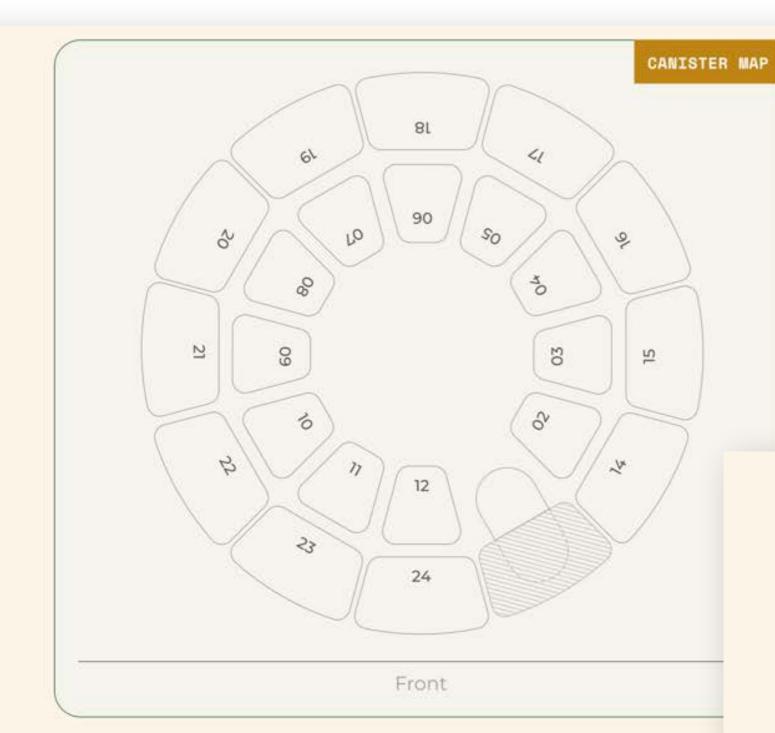
In Stock

Please tap an ingredient to start

03 Ground Turkey

05 Roasted tofu

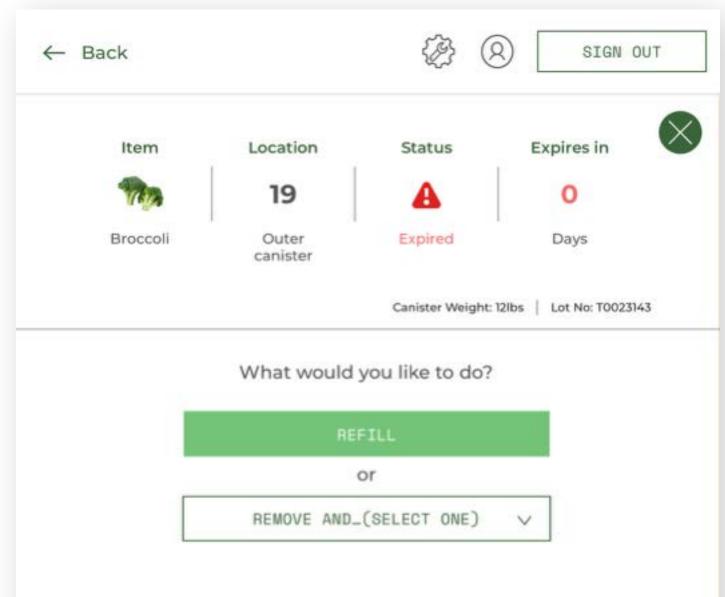
10 Edamame



Please tap an ingredient to start

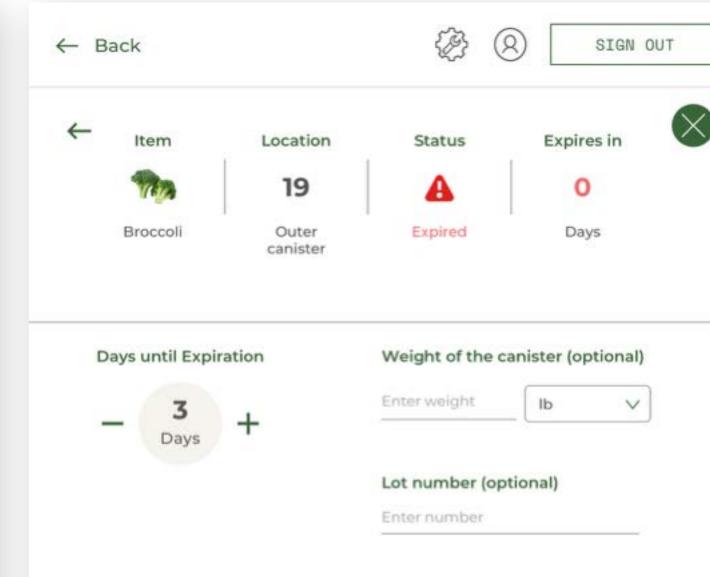
Inner canisters			Outer canisters				
			0	Home	Bring it to the front		
02	Croutons	In Stock	14	Arugula	In Stock		
03	Ground Turkey	In Stock •	15	Arugula	In Stock •		
04	Aidells Chicken Apple Sausage	In Stock	16	Radishes	In Stock		
05	Roasted tofu	Empty •	17	Beets	In Stock		
06	Blue Cheese	Expires in X min	18	Diced Jicama	In Stock •		
07	Fete Cheese	In Stock •	19	Broccoli	Expired •		
08	Bell Peppers	In Stock •	20	Tomatoes	In Stock •		
09	Strawberries	Empty •	21	Romaine	In Stock		
10	Edamame	In Stock	22	Spinach	In Stock		
11	Balsamic Vinegar	In Stock •	23	Chicken	In Stock		
12	Ranch	In Stock	24	Ham	In Stock		

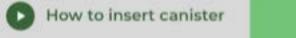




rap on an ingredient below to start

			14					
	Ground Turkey							
	Aldella Chicken Apple Sausage				in Stock 4			
	Roasted tofu	Expred •						
		In Stock =			In Stock I			
		In Stock •						
	Bell Peppers				In Stock 6			
09	Strawberries		21		In Stock 4			
	Edamame	in Stock ·	22					
	Balsamic Vinegar	In Stock a			in Stock (
12		In Stock			In Stock I			

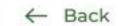




DONE

Tap on an ingredient below to start

			14.				
	Ground Turkey						
	Aldelia Chicken Apple Sausage				In Stock •		
	Roasted tofu	Express •					
		In Stock =			In Stock II		
		In Stock •					
	Bell Peppers				In Stock #		
09	Strawberries		21		in Stock #		
	Edamame	In Stock	22				
	Baltamic Vinegar	In Stock a			in Stock I		
12	Ranch	In Stock:	24		In Stock		







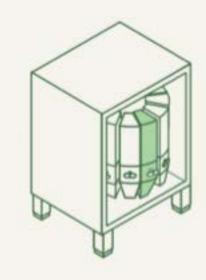
SIGN OUT



Follow 6 steps to insert the canister correctly.

STEP 1.

Remove the canister by **pulling** up then outward from carousel.



When it is ready to install, the pin shaft should be horizontal and clicked in place.





STEP 3.

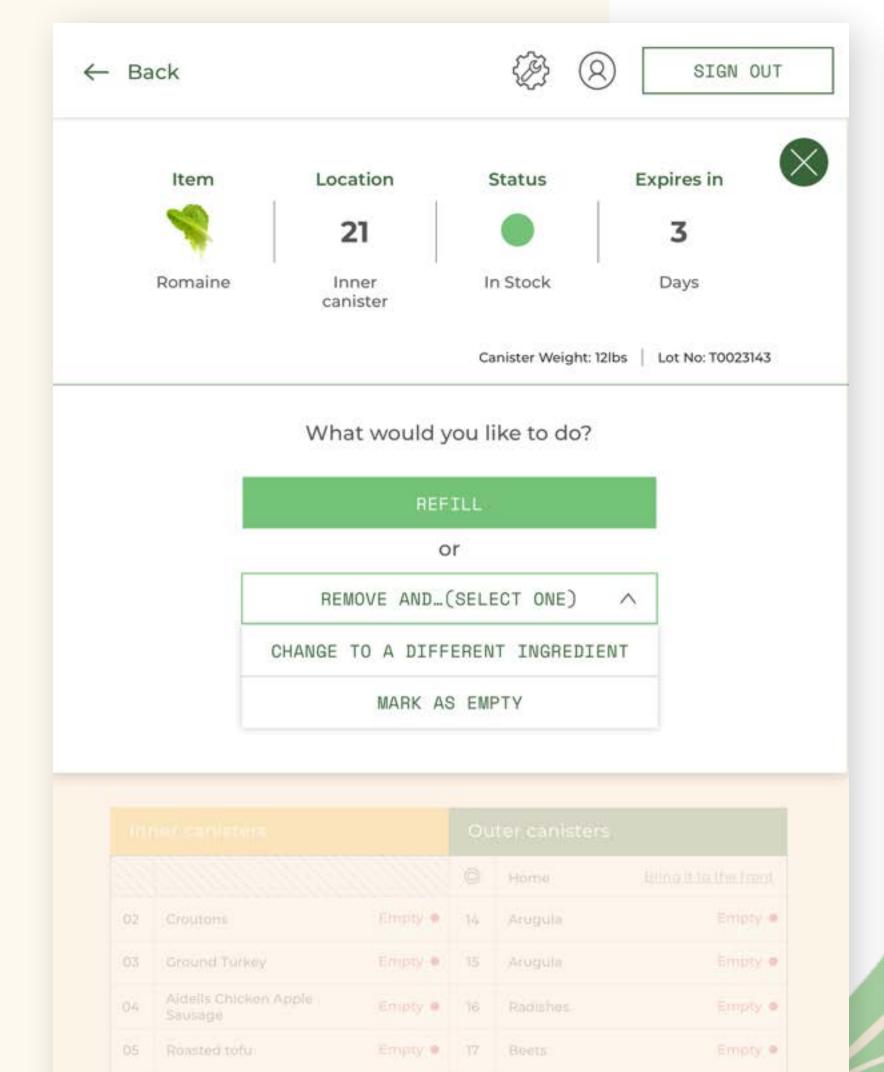
Bring it str mount to t

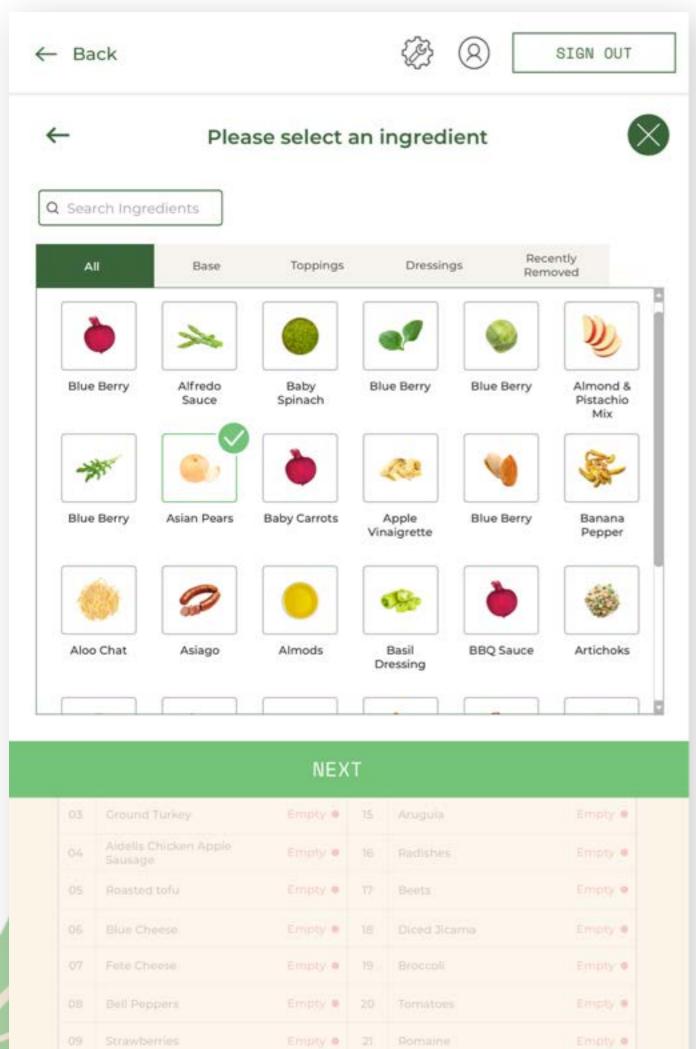
Need more instructions? Watch video tutorial below.

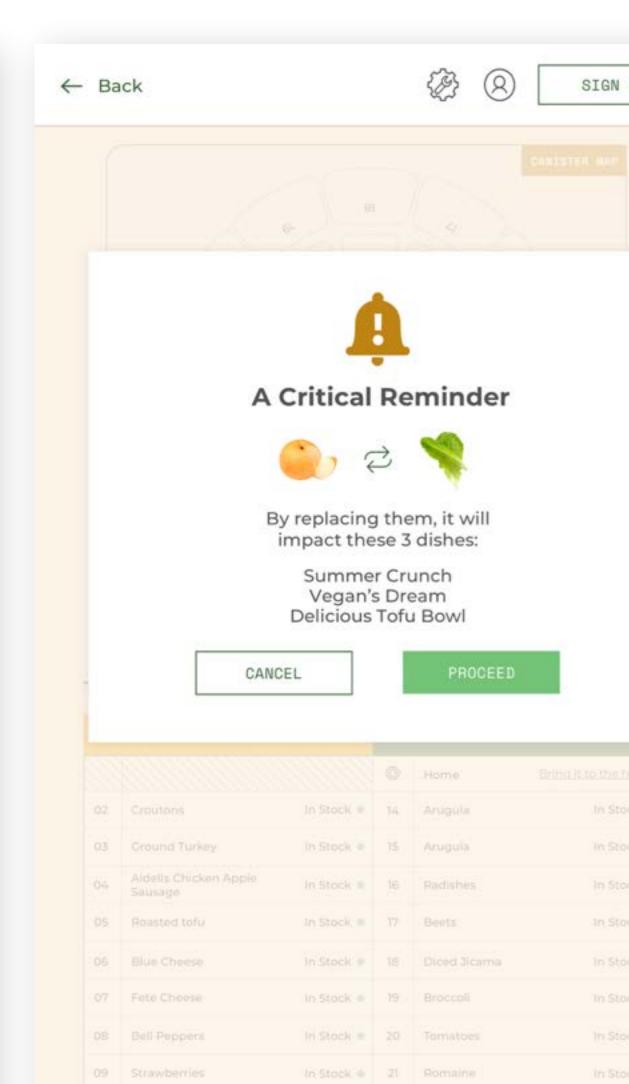


09	Strawberries	Empty e		Romaine	Empty •
	Edamame	Empty 0	22		Empty •
	Balsamic Vinegar	Empty 0			Empty 0
12	Ranch	Empty #	24		Empty •

Replace Ingredients







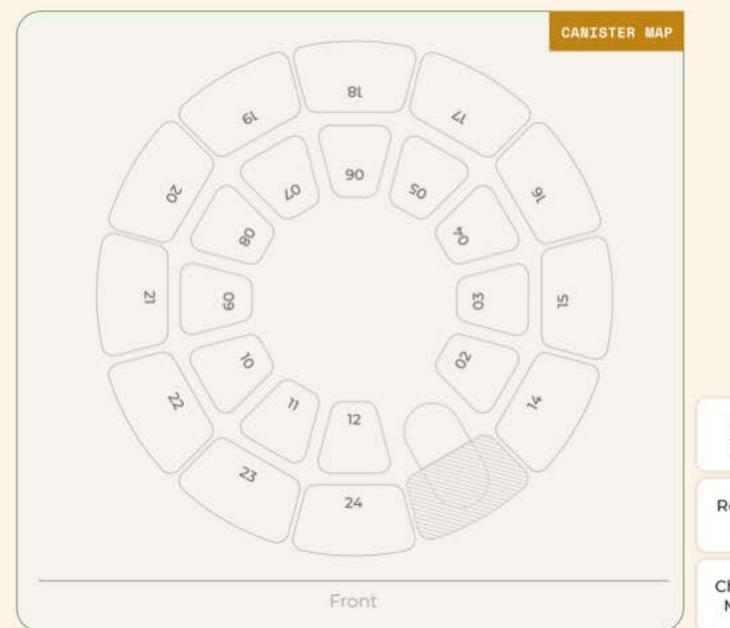
Restock All







SIGN OUT



Run Test

Restock All

Change Menu

Please tap an ingredient to start

Ini	Inner canisters			Outer canisters			
			0	Home	Bring it to the front		
02	Croutons	In Stock	14	Arugula	In Stock .		
03	Ground Turkey	In Stock .	15	Arugula	In Stock		
04	Aidells Chicken Apple Sausage	In Stock .	16	Radishes	In Stock .		
05	Roasted tofu	In Stock .	17	Beets	In Stock		
06	Blue Cheese	In Stock •	18	Diced Jicama	In Stock .		
07	Fete Cheese	In Stock •	19	Broccoli	In Stock		
08	Bell Peppers	In Stock .	20	Tomatoes	In Stock		
09	Strawberries	In Stock •	21	Romaine	In Stock		
10	Edamame	In Stock	22	Spinach	In Stock .		

← Back





SIGN OUT

Restock your robot



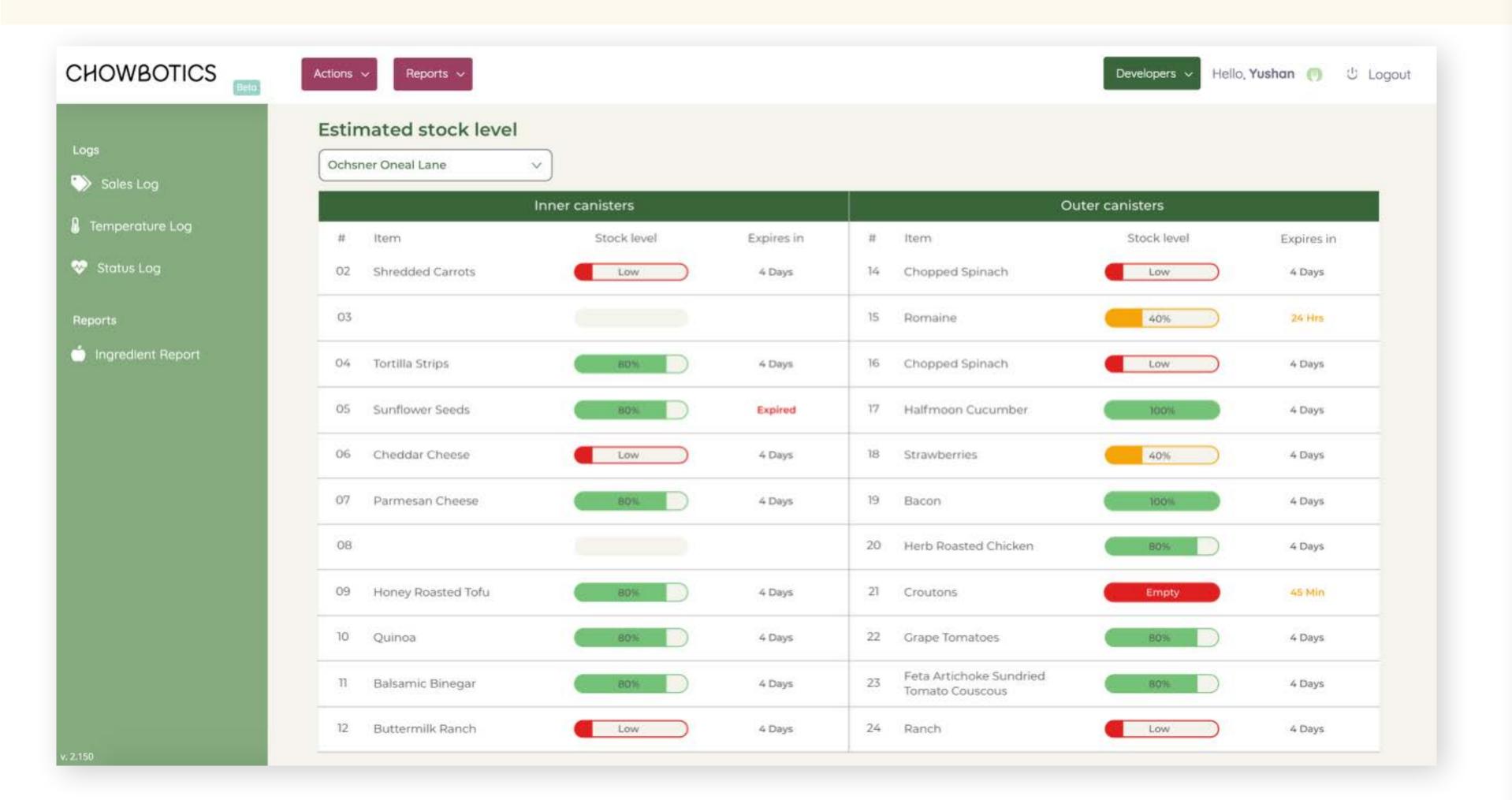
Select All

	Ir	nner canisters		Outer canisters					
#	Item		Expiry	Weight	Lot Number	Edit	Done		
02	62	Almonds	24 Days	1.5 lbs	TP 1487	Save			
03	E Pa	Cauliflowers	5 Days	0.2 lbs	N/A	Ø			
04	1	Parmesan	7 Days	0.3 lbs	N/A	C			
05	1	Crispy Onions	5 Days	0.2 lbs	N/A	Ø			
06	×	Snap Peas	5 Days	1.5 lbs	N/A	Ø			
07		Feta Cheese	7 Days	0.3 lbs	N/A	Ø			
08		Hemp Seeds	5 Days	1.5 lbs	N/A	Ø			
09	Z	Honey Roasted Tofu	3 Days	1.5 lbs	N/A	Ø			
10		Quinoa	3 Days	1.5 lbs	N/A	Ø			
11		Balsamic Binegar	7 Days	2 lbs	N/A	0			
12	0	Ranch	7 Days	1.5 lbs	N/A	Ø			

CANCEL

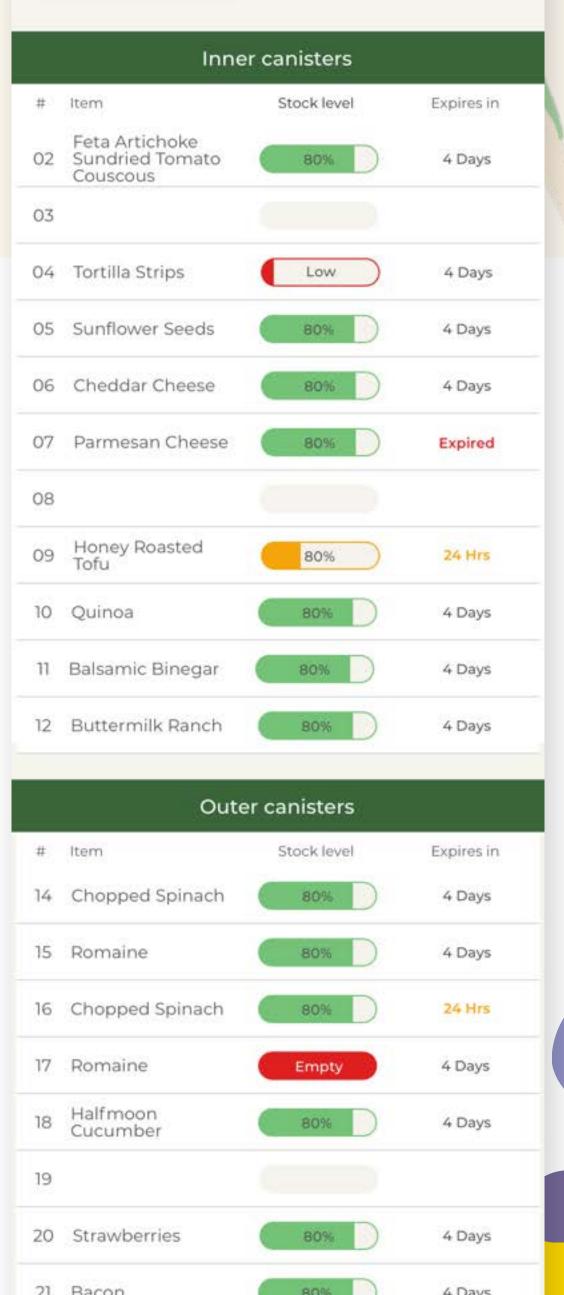
NEXT, OUTER CANIMSTERS

Estimated stock level



Estimated stock level

Ochsner Oneal Lane



Thank you

