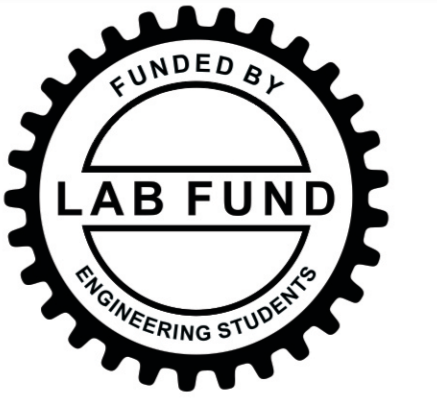


SwiftServe Semi-Automated Bartender

Thomas Jackson • James Looby • Evan Ross • Brent Van De Walker



Problem Statement

- Mixing alcoholic drinks at bars is frequently inaccurate and inefficient
- At peak hours, bartenders either rush, affecting accuracy of pours or take their time, compromising efficiency

Objectives

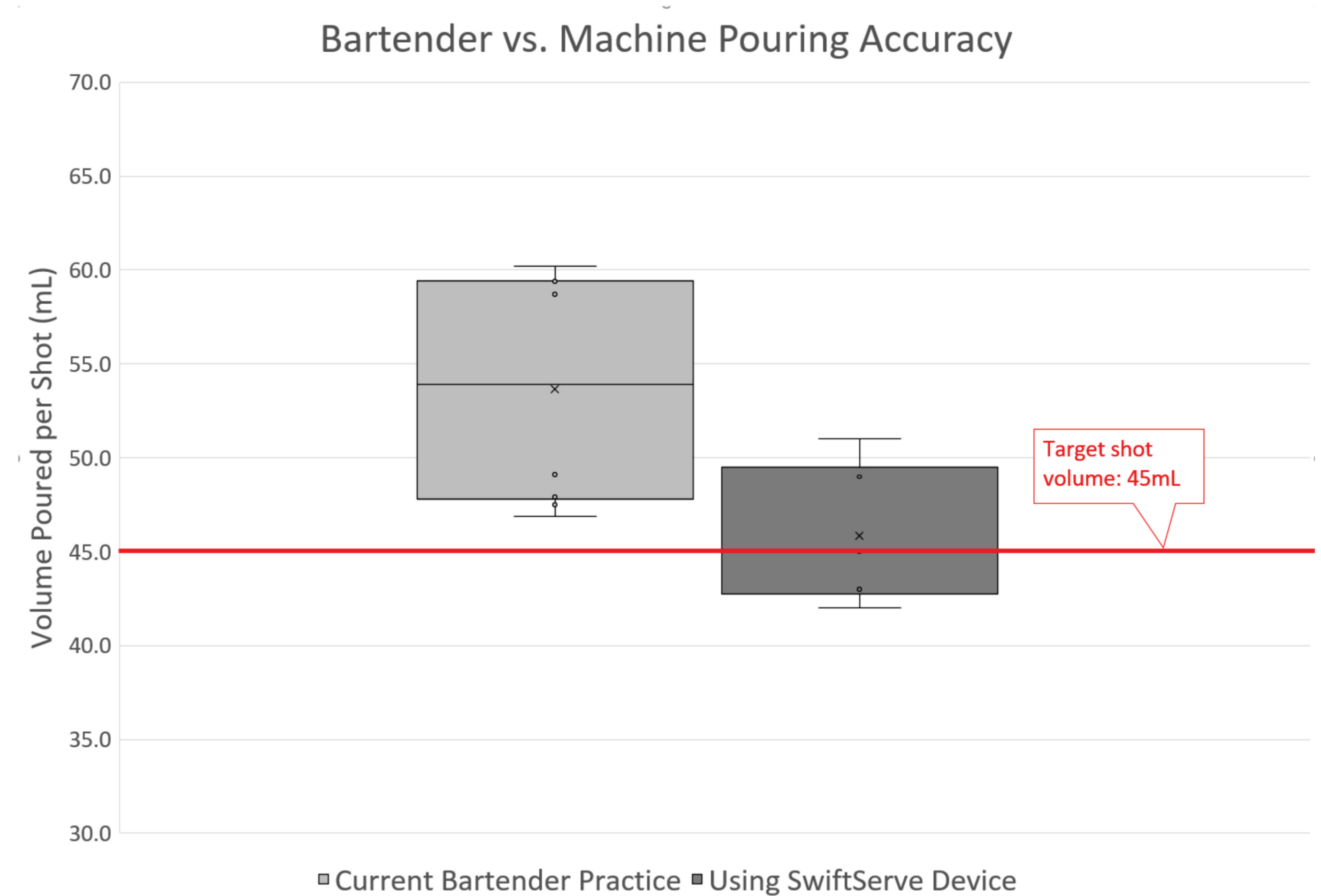
- Develop a prototype machine which will increase time efficiency and pouring accuracy
- Work within Ontario Smart Serve Regulations

Design Features

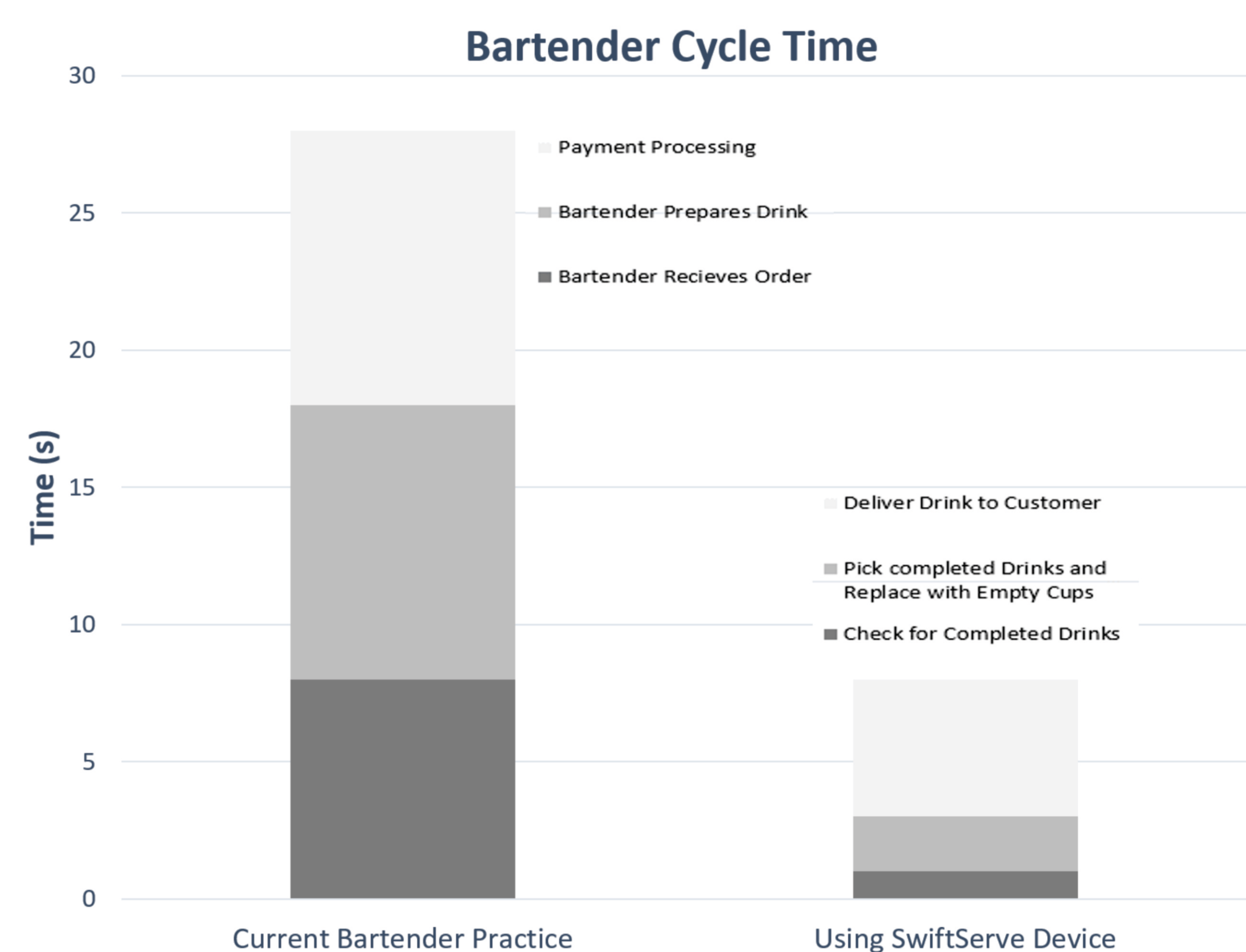
- Combinations of three alcohols, three mixes, and ice to be poured into each drink
- Movable tooling to pour up to six drinks without bartender intervention
- Hydraulic system designed for quick and accurate pours



Results: Accuracy



Results: Efficiency



Future Work

- Integrate commercial carbonator and ice maker
- Further develop user-interface for ordering and payment
- Larger variety of drinks
- Use prototype to develop commercial design