Boba
吸波霸

C波霸 取於中文「吸」的諧音而命名

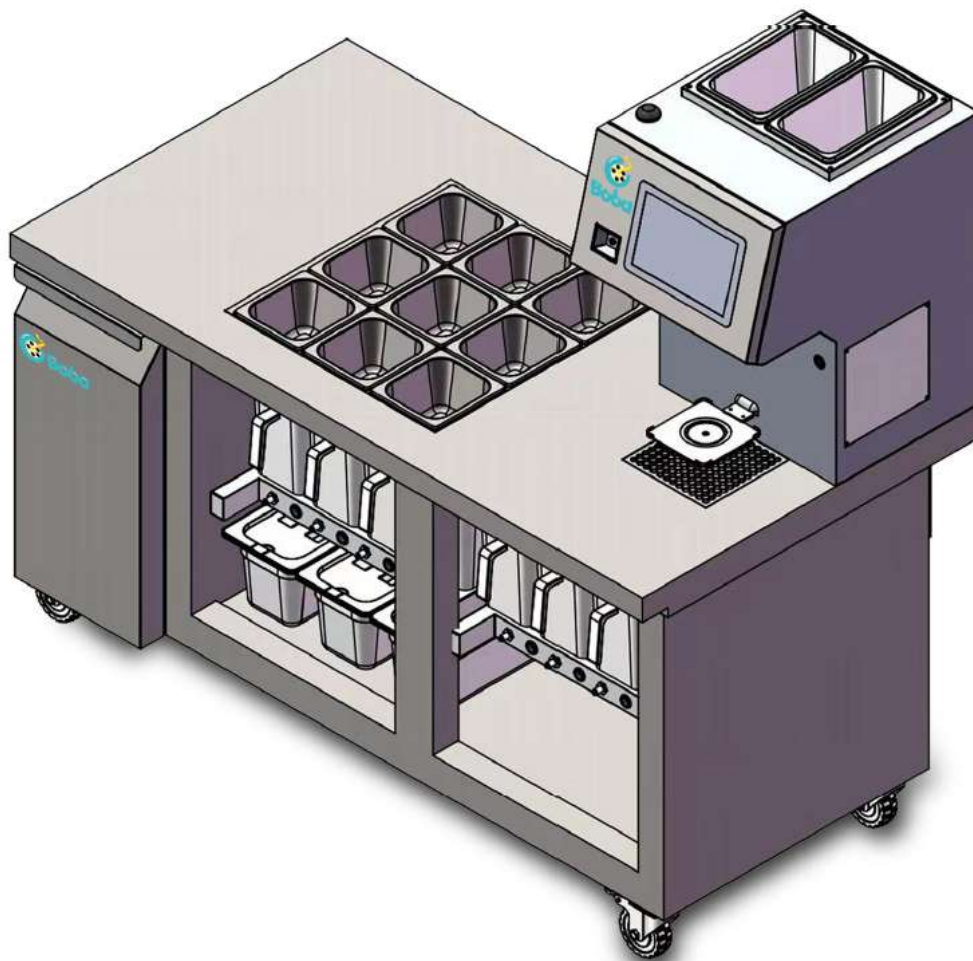# C Boba is named after the homonym of "suck" in Chinese

Taiwanese bubble tea, which carries forward the world, is especially in a variety of flavored beverages. Produce a rich and distinctive drink.

TAIWAN NO.1
BUBBLE TEA
Global Bubble Tea Raw Materials Supplier

Product Name: KF-101

Product Name: KF-101

System: Android 7.1(2G+16G)

Silos: 14 pieces (can be customized)

Rated voltage: 220V~50Hz

Number of copies: 15 pieces (can be customized)

Refrigeration method: air cooling

Screen: 10.1 inches

Fructose machine:
single cylinder 9L/double cylinder 4.5L

Size: 1800*800*1430

Rated power: 1100W

Discharging accuracy:
Fructose machine <0.5g, other materials
less than 1g

Product Name: KF-131

Product Name: KF-131

System: Android 7.1(2G+16G)

Silos: 18 pieces (can be customized)

Rated voltage: 220V~50Hz

Number of copies: 12 pieces (can be customized)

Refrigeration method: air cooling

Screen: 10.1 inches

Fructose machine:
single cylinder 9L/double cylinder 4.5L

Size: 1800*800*1430

Rated power: 1100W

Discharging accuracy:
Fructose machine <0.5g, other materials less than 1g

Product Name: KF-103

Product Name: KF-103

System: Android 7.1(2G+16G)

Silos: 14pieces (can be customized)

Rated voltage: 220V~50Hz

Number of copies: 18pieces (can be customized)

Refrigeration method: air cooling

Screen: 10.1 inches

Fructose machine:
single cylinder 9L/double cylinder 4.5L

Tea bucket: 5 pieces (can be customized)

Size: 1800*800*1430

Rated power: 1100W

Discharging accuracy:
Fructose machine <0.5g, other materials
less than 1g

Food Safety

- Food grade silicone tube
- Automatically clean pipes, supporting cold water, hot water, disinfection, descaling, emptying, etc.
- Pipeline refrigeration
- Discharge without splashing
- Open the validity period management system to accurately manage the validity period of materials

Improve store standardization

- The discharging accuracy is high. The rotation speed is adjusted according to the material, which does not affect the cup discharging efficiency and improves the discharging accuracy.
- Self-developed multi-stage calibration algorithm to ensure equipment discharging accuracy period of materials.
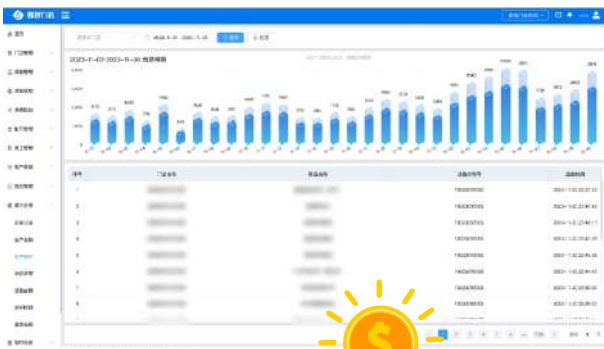
Save training costs、 Improve cup dispensing efficiency

- No need to memorize recipes, automatically update recipes.
- The tea soup dispensing speed can reach 55g/s, and the cup dispensing time in 5-8s.

Real-time monitoring cloud platform

- Unified management of recipes, free division and organization.
- Cup dispensing statistics, cup dispensing efficiency, abnormal cup dispensing and other reports.
- Supporting management applet makes supervision and store manager management more convenient.

Output page

All available materials and their information are displayed on the page, so that users can know the usage of materials in time, avoid insufficient materials when discharging materials, and provide convenient and fast material management and adjustment functions.

Material expiry reminder page

A list of all currently required materials will be displayed on the page, allowing users to view the required materials at a glance, so that they can be reminded to replenish in time when materials are insufficient. Green indicates sufficient materials, orange indicates insufficient materials, and red indicates material expiration warnings.