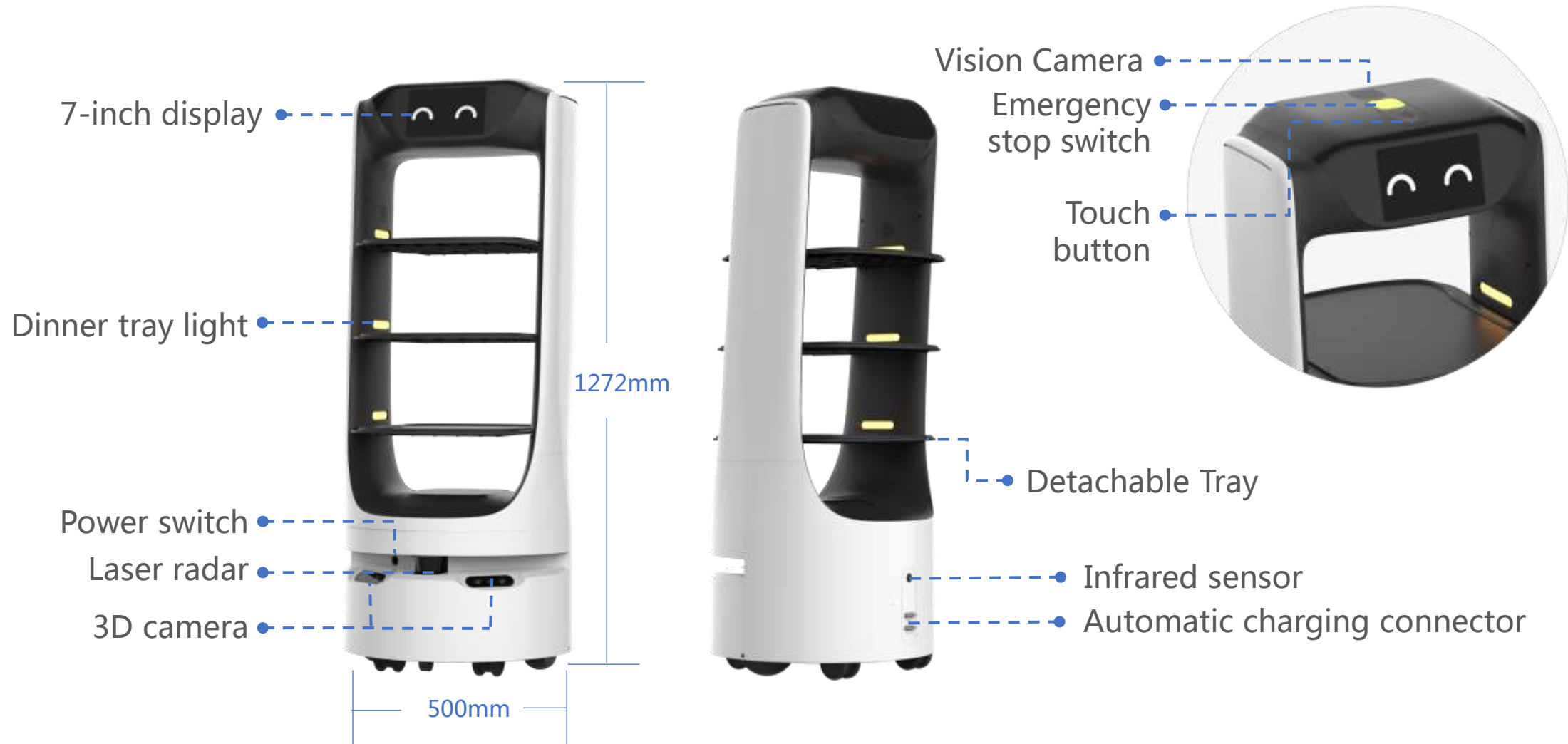




SYINRO R1

Food Delivery Robot

Product structure



Enterprise overview

Welcome to SYINRO.

We engineer and manufacture complete autonomous ecosystems designed to solve the biggest operational bottlenecks in large-scale commercial facilities.

From premium hospitality and fine dining to hospitals, supermarkets, and corporate spaces, rising labor costs and staff fatigue are hurting bottom lines. We provide the physical infrastructure to automate those heavy floor operations.

Engineered and manufactured locally at the Symetrix Innovation facility in Bhiwandi, India, our fleet is divided into four core operational pillars:

-  **Delivery & Logistics (R-Series & X-Series):** Eliminating transit fatigue and handling heavy payloads for F&B, retail, and inventory management.
-  **Commercial Floor Care (S-Series):** Massive-scale autonomous scrubbers that sweep, mop, and clinically disinfect using UVC light.
-  **Security & Surveillance (P-Series):** 24/7 mobile patrolling and hazard detection.
-  **Guest Services (H-Series & G-Series):** Direct-to-room delivery and front-of-house concierge guiding.

Imported white-label robots mean waiting weeks for parts. Because we manufacture the TITAN chassis and Syro Neural Core locally, our engineering support and spare parts are always locally available, not oceans away.

Discover the future of floor operations at syinro.com.



01 Analysis of the Hospitality industry

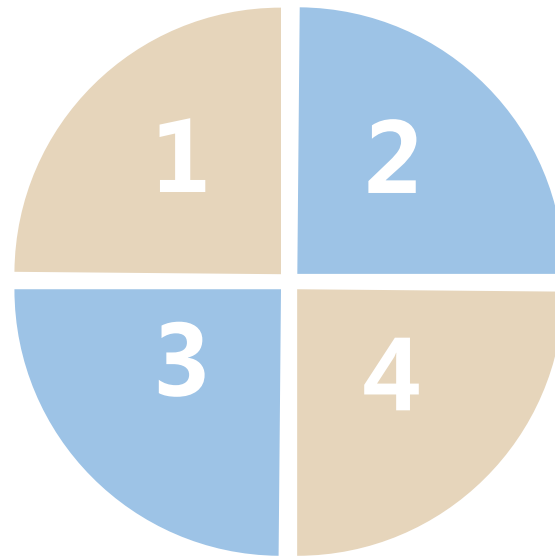
Pain Points in the Catering Industry

High labor cost

The high cost of employment and the "aging" of service personnel go hand in hand, making it difficult to recruit, retain, and cost.

Inefficient food or Product delivery

During the peak passenger flow period, the staffing is insufficient, resulting in low efficiency of food delivery by service personnel



Emotionally sluggish

The emotions of employees are affected by many factors such as salary, job nature, personal growth and development

Lack of character

The hospitality industry is seriously homogenized, lack of innovation, and fierce competition among companies

Traditional restaurant delivery pain points

Small and medium-sized restaurants [delivery] pain points

1. The distance between the dining tables is small, the passage is narrow, the flow of people is large, and the efficiency is low
2. The delivery distance is short, and the traditional delivery scheme cannot exert its value
3. The venue is complex and diverse, and there are few intersections between the main passage and the robot



Medium-sized restaurant:
Waiter/Helper A puts
foods/items + machine
operation

Machine
arrives



Waiter/Helper B
picks up the meal

Small restaurant:
Waiter /Helper A puts
foods/items + machine
operation

Machine
arrives



Waiter/Helper A
picks up the meal

Redefining the way food is delivered



Cost reduction and efficiency increase

Effectively reduce the operating cost of restaurant enterprises, improve service quality and increase efficiency

Improve meal delivery efficiency

Multiple tables of meals can be delivered at one time, and the delivery efficiency is higher



Safe, convenient and efficient

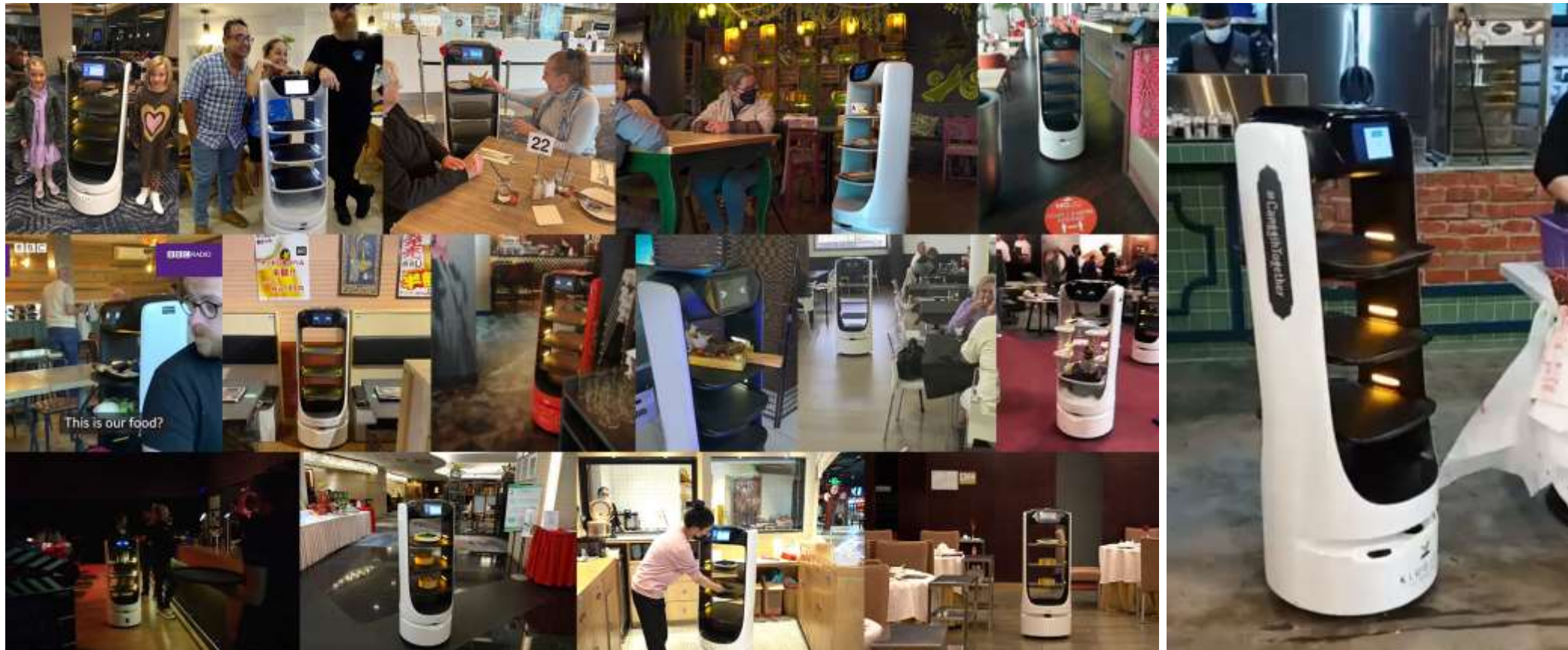
3D camera intelligent obstacle avoidance, 80cm narrow road, unimpeded, more stable operation

Independent suspension system

Smoother running posture and smaller steering movements

Wide range of applications

Products are widely used in restaurants, hotels, KTV, Internet cafes, foot massage clubs, office buildings and other places.



A photograph of a restaurant interior, showing tables set with white cloths, plates, and glasses. The ceiling has a modern design with blue accents and a large, ornate chandelier. The background is partially obscured by a blue overlay containing the section header.

02 Product description

Product description



SYINRO R1

Delivery robot

SYINRO R1 delivery robot, to help the restaurant; hotels ; hospitals, healthcare service comprehensive upgrade, both sides of the drive wheel using independent suspension structure, significantly enhance the smoothness of the robot movement process, the chassis using two groups of 3D camera design, flexible obstacle avoidance without dead ends, to meet the needs of the restaurant under a variety of complex scenarios, improve the efficiency of food delivery, enhance the restaurant brand marketing power.

Product features



1. Autonomous scheduling system

The industry's original independent scheduling system, multi-machine cooperation, orderly operation

2. No need to paste code

Robot navigation and deployment, no need to paste codes on the ceiling, and will not affect the beauty of the store

3. Autonomous obstacle avoidance

3D camera + lidar Intelligent recognition of the surrounding environment



4. Autonomous call/door control

It can be equipped with elevator control, access control modules, automatic elevators and control passage fire doors

5. Free passage of narrow lanes

Narrow aisle, free movement, 80cm narrow aisle to walk freely, driving without setback

6. Automatic return to charging

10 hours long battery life, automatic recharging at low power, no manual operation required

Intelligent obstacle avoidance

Equipped with Reeman's self-developed SLAM synchronous positioning and mapping system, high-precision navigation and positioning, LIDAR, dual 3D cameras, all-round perception of the surrounding environment, efficient and stable operation

Single line LIDAR

Detection distance 25m, laser wavelength 905 nm Operating area 270°

2 sets of 3D cameras

Vertical angle: 45.5° Horizontal angle 58.4°



No code required



Deployment without code

- Robotic navigation deployment without the need to affix codes for auxiliary positioning, saving labour costs.
- No need to affix codes to the ceiling, no aesthetic impact on the shop.
- Customised planning of delivery routes for easier operation.



Highly accurate positioning

- With mature and stable navigation algorithm, accurate positioning ,
- Lidar + dual 3D camera multi-sensor fusion technology, real-time perception of the surrounding environment, the
- Indoor autonomous navigation, autonomous stair/gate control, meeting the needs of many scenarios.

Independent suspension structure

Shock absorbing suspension system on both drive wheels

The robot has a smoother posture during movement, steering movements and the soup can be made without spillage.



Autonomous dispatch system

Multi-machine collaboration and orderly operation Avoid blocking the "machine"

The built-in dispatching system, with multiple machines working together, automatically completes the unified dispatching of the delivery robots, making it more flexible and efficient!



Intelligent voice broadcasting

1. Upon arrival at the delivery location, the Automatic broadcast of the number of meal pick-up layers.
2. After picking up the meal, the timeout is automatically Return to the point of delivery.

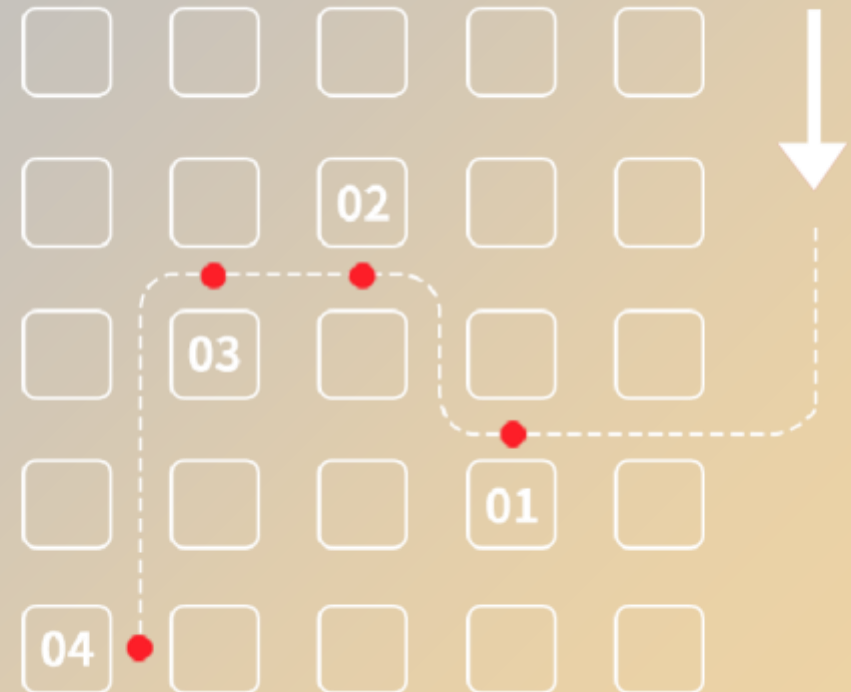
Your food has been delivered. Please pick up the first layer of food



Autonomous meritocratic route



Automatic planning of optimal driving routes,
efficient distribution automatic avoidance of
pedestrians or obstacles, stable operation



Lithium iron phosphate battery



High temperature
resistance, no burning,
Safe enough



Long battery life with
up to 2000 discharge
cycles

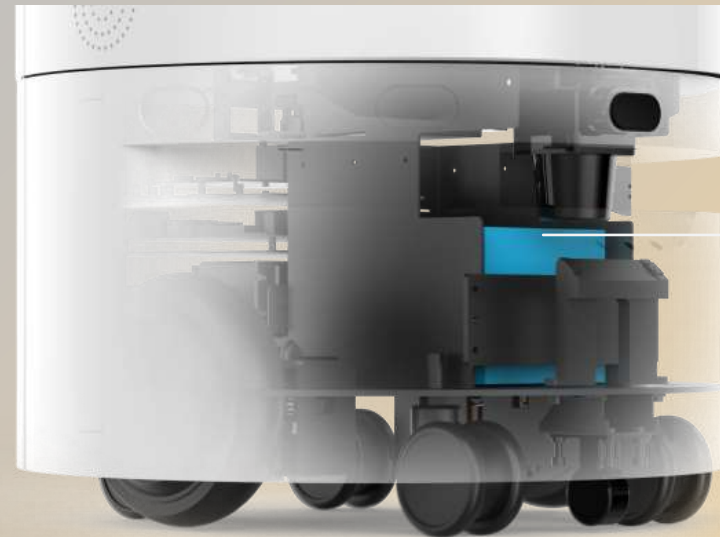


Support fast charging,
charging faster



Green, energy saving,
environmental protection

No fire, no burning, absolutely safe,
longer battery life



Lithium iron
phosphate
batteries

(25.6V/25Ah)

Low battery automatic recharge

Customised setting of the minimum power value, when the robot's power falls below the minimum automatically returns to charging without manual operation.



Five modes of delivery

According to the actual needs, the free choice of delivery mode, highlighting the restaurant personalised delivery service, five delivery modes, tailored for restaurant delivery services, a machine multi-purpose without restrictions.

1. Delivery mode

Efficient delivery,
autonomous
avoidance
and precise arrival



2. Cruise mode

Automatic cruise
solicitation.
Automatic broadcasting of
advertising messages.



3. Return mode

Automatic cruise to
recover dishes
from the table.



4. Celebration mode

Birthday greeting songs
were played for the VIP
customers who came
to dine with us.



5. Free distribution mode

Depending on the
actual demand,
the Customised
choice of delivery.



The background of the slide is a photograph of a restaurant interior. It shows several tables with white tablecloths, set with plates, glasses, and cutlery. The room has a modern design with a blue and white color scheme, including a large chandelier and circular wall decorations. A blue diagonal band with white diagonal stripes runs across the middle of the image, containing the section header.

03 Product parameters

Product parameters

Operating system	Android 11
Overall size	500mm(L)*500mm(W)*1272mm(H)
Net weight	49.1KG
Screen	7- inches screen
Tray size	320mmX400 mm (3 layers in total)
Pallet weight limit	10kg/layer
Charging time	3~4 hours (automatically rechargeable)
Voice prompts	Customizable voice
Dinner plate	Detachable
Task configuration	Customize task settings
Battery parameters	LiFePO4 25.6V/27Ah
Battery life	About 10 hours
Network mode	WIFI
Movement parameters	40m laser navigation, autonomous obstacle avoidance; climbing: 5°; rotation radius: 0, swing radius: 254mm;
Environmental conditions	Working temperature: 5C° ~ 40C°; Humidity: 5% ~ 85% Storage temperature: -10° ~ 50° (under extreme temperature, the battery needs to be charged and discharged at least once a month)





Autonomous Service Robots

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