




How Digital Twins and Robotics Improve Hospitality Service



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Introduction

Hospitality has always been a high-touch business where people and experiences take center stage. That hasn't changed. What is changing is how operators manage the behind-the-scenes complexity that makes those experiences possible. From managing multiple properties to keeping teams trained and consistent, leaders face the challenge of improving efficiency while preserving service quality.



65% of hotels report ongoing staffing shortages in 2025, according to the American Hotel & Lodging Association. ¹

One technology is increasingly central to meeting that challenge: the digital twin. And when paired with service and kitchen robotics, it moves from a static model to an active partner in running the business.

Digital Twins: The Living Model of Hospitality Spaces

A digital twin is a highly accurate, data-rich 3D replica of a real-world space, system, or asset. It continuously reflects the current state of the environment and can be accessed from anywhere. These applications bring clarity and precision to decision-making while keeping daily operations running smoothly.

"Hotel brands using digital twins have cut travel costs by up to 53% per project while improving brand consistency across locations."⁷

Hospitality operators are already using digital twins to:

1

Train teams remotely with immersive walkthroughs of kitchens, banquet halls, and guest rooms

3

Support sales efforts with interactive, photorealistic tours that help close event and conference contracts without travel

2

Plan renovations and investments by virtually exploring properties and taking precise measurements

4

Monitor and maintain systems using real-time sensor data to address issues before they affect guests

How Robotics Elevates the Impact of Digital Twins

Digital twins create the model. Robotics brings it to life. Together, they form a multiplier effect that strengthens both planning and execution.

"Service robots in dining operations can provide the equivalent of 92 hours of usable labor per week, allowing staff to focus more on guest service."³

Key Applications & Benefits

How Robotics Elevates the Impact of Digital Twins



Turning Insights Into Immediate Action

If the twin highlights a potential delay in service during peak periods, robots can be scheduled to handle those runs right away. Instead of changing the layout or adding more staff, operators can use robots as a flexible, targeted response.



Scaling Across Locations

A successful combination of robotics and a twin in one property can be replicated elsewhere, creating consistent service standards across an entire portfolio.



Testing and Refining in Real Time

The twin can model how robots will perform certain tasks before changes go live. Once in place, performance data from the robots can feed back into the twin, ensuring the plan stays accurate and effective over time.



Adapting Without Costly Changes

When the model reveals areas where efficiency could improve, robots can adjust their routes or workflows to match, avoiding expensive redesigns. They bring flexibility to the plan without altering the space.

Every operator knows the gap between planning and reality. You can forecast headcounts, schedule kitchen prep to the minute, and map staff movements with precision, only to watch the plan shift the moment guests arrive. In these moments, recovery speed is everything. Digital twins combined with robotics give operators that ability to pivot quickly while keeping quality and timing on track. Let's look at how that works in practice.



A Practical Example in Motion

Picture a resort preparing for a major conference. The digital twin maps the timing and flow of meal service based on guest movement and event schedules. Service robots are programmed in coordination with kitchen robots, which have been scheduled to finish high-volume menu items at exact times. This ensures every plate is delivered hot, with consistent quality and flavor, no matter how many guests are being served. Midway through the event, real-time data shows that a breakout session will end earlier than planned, sending attendees to lunch sooner. Robots adjust instantly, keeping service smooth and avoiding long lines. No floor changes, no extra staff. Just the right service at the right moment.

And during the morning break, the event planner confirms that 50 additional guests will be joining for lunch. The twin immediately models the impact, and the kitchen robots adjust production cycles to meet the higher demand. Extra servings are prepared without throwing off the timing for the rest of the service, maintaining the same standard of quality for every plate.

Why the Combination Matters

Digital twins provide the foresight. Robotics delivers the flexibility to act on that foresight immediately.

Together they create:

- Faster responses to operational changes without disrupting guests
- Better return on digital twin investments by turning insights into live execution
- Consistent experiences across multiple locations using shared models and repeatable routines
- Higher adaptability during events or peak periods, even with limited staff



"Businesses adopting digital twins with robotics report up to 79% cost savings, 73% faster time to market, and 71% operational efficiency gains"⁴

Even without digital twins, service and kitchen robots can transform day-to-day operations by streamlining meal service, maintaining consistent quality, and freeing staff for more guest-facing roles. When digital twins are also part of the operation, that value compounds.

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