

BOTINKIT: Robot in Kitchen

Global leader in AI digital kitchen solutions

- **Anybody:** everyone can whip up gourmet cuisine
- **Anything:** pan-frying, saute-ing, boiling, braising, stewing, mixing... mastery in every method
- **Anywhere:** consistently delicious dishes from any kitchen



3D Cooking:

- Capable of replicating the pot flipping movements of human chefs, ensuring even and simultaneous heating
- 1D: Adjustable pot angle, multiple cooking techniques - stew, boil, braise, soup, stir-fry, mix, saute
- 2D: Adjustable pot rotation speed, silent operation - slow speed, medium speed, high speed
- 3D: Adjustable pot rotation direction - clockwise/anticlockwise, swinging mode

Cloud Recipe:

- 1000+ global recipes, develop new dishes
- One-click recipe sharing; with just one click recipes can be shared worldwide
- Edit as you go; recipes can be easily edited and modified on the app or desktop
- AI adaptable recipes; intelligently scale small recipes to produce larger portions while maintaining consistent taste across varying quantities
- Enter recipe for 500g portion, automatically generate recipes for other portion sizes

OMNI Intelligent Cooking Station



Auto Cooking



Auto Seasoning



Auto Temperature Control



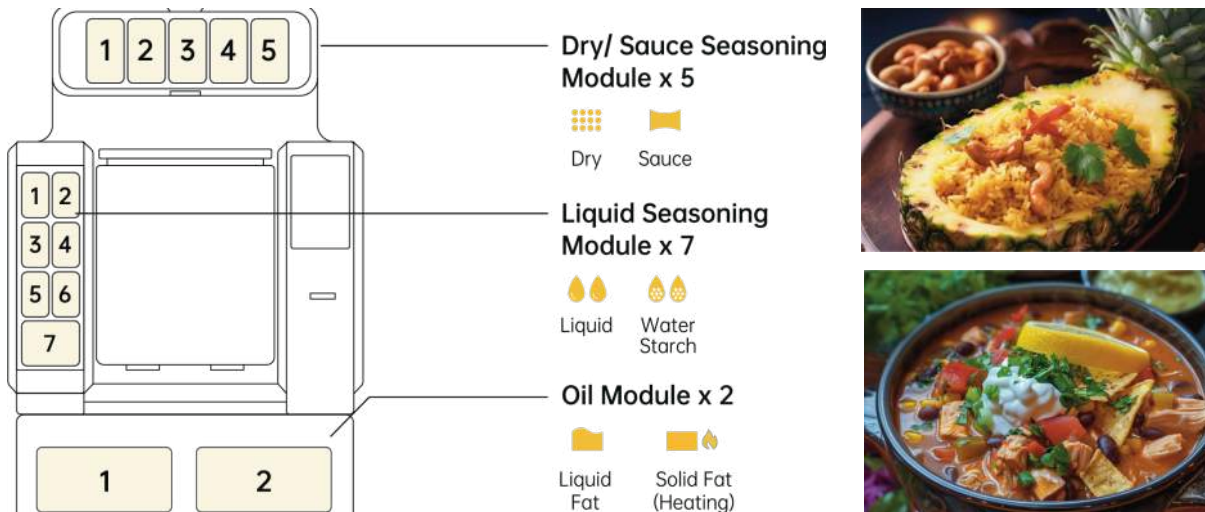
Auto Voice Guide



Auto Dishing-up



Auto Cleaning



OMNI Cooking Specs

- **Supported Seasoning Types:** Dry, Sauce, Liquid, Oil
- **Maximum Simultaneous Seasoning Types:** 14 Types
- **Seasoning Container Capacity:** Dry: 650ml
Sauce: 650ml
Liquid: 700 ml or 1500 ml
Water Starch: 900 ml
- **Wok Gross Capacity:** 30 L
- **Maximum Cooking Temperature:** 350°C (Cast Iron Pot)
- **Heating Rate:** 8°C per second

OMNI Technical Specs

- Voltage:** 380V 50-60Hz 3Ph
- Maximum Power:** 15 kW
- Water Pressure Requirement:** 2 - 3.5 bar
- Pot Material:** Cast Iron
- Seasoning Container Material:** Tritan (BPA-free, easy to clean)
- Machine Dimension:** 827 x 920 x 1769 mm
- Machine Weight:** 170 kg