



Shenzhen BOTINKIT Co., Ltd.

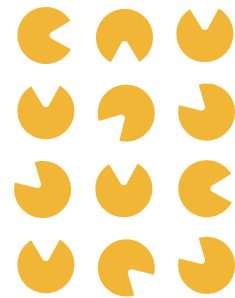
BOTINKIT MAX

Kitchen Robot

Free from labor shortage problem



BOTINKIT MAX Kitchen Robot





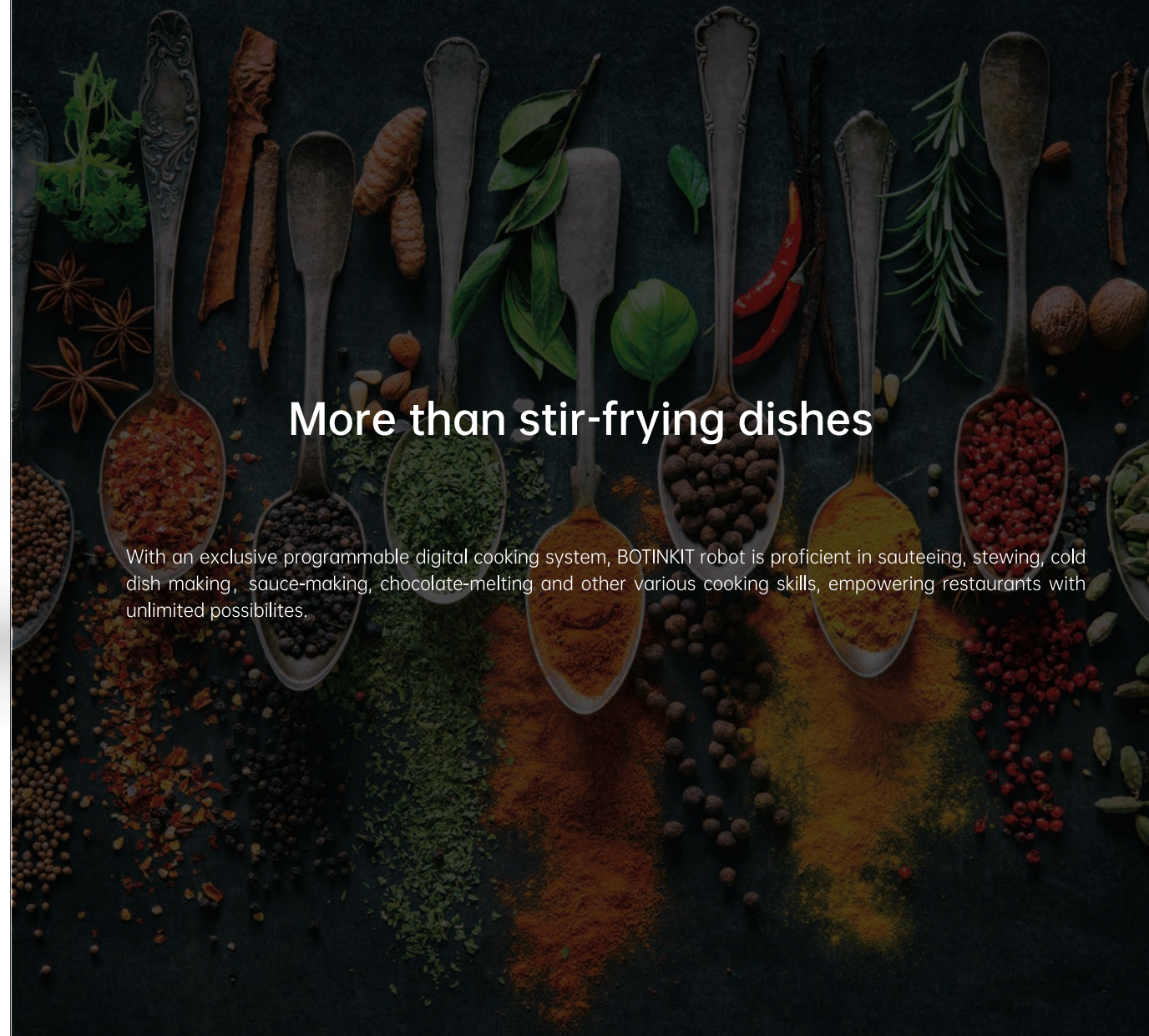
BOTINKIT MAX Kitchen Robot

An all-round intelligent kitchen robot to empower restaurants

BOTINKIT is an all-round robot that integrates automatic temperature control, automatic ingredient dispensing, automatic cooking, automatic dish serving, and automatic cleaning.

More than stir-frying dishes

With an exclusive programmable digital cooking system, BOTINKIT robot is proficient in sauteeing, stewing, cold dish making, sauce-making, chocolate-melting and other various cooking skills, empowering restaurants with unlimited possibilities.



Expanded flavor variety, increased repertoire of new dishes



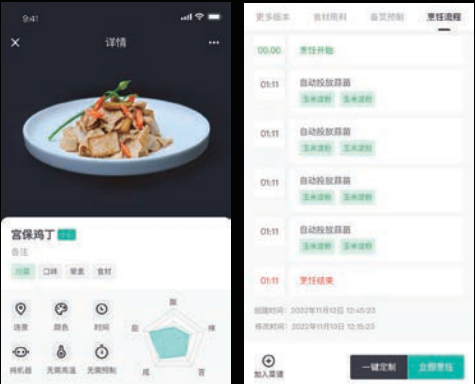
Robot
In
Kitchen

Programmable Digital Cooking System

BOTINKIT's programmable digital cooking system integrates "Taste big data + taste algorithm + taste software" all in one for a closed-loop system. Ensured recipe data security plus effective recipe replication, development and iteration.

A learning chef robot

With the AI touch control platform of the BOTINKIT MAX terminal, restaurant operators can easily record and edit the entire cooking process of any dish using a simple and intuitive UI interactive interface.



Customize the robot for restaurants

Tunning each operating process parameter including, heat control, seasoning amount, seasoning timing to pot position, pot speed, and other key links. Digitalize exclusive recipes and create unique dish styles.

Interconnecting global menu

Partnering with Michelin-starred and five-star chefs worldwide to establish a taste lab, developing over a thousand digital dishes based on Michelin-starred standards, covering eight major cuisine types and a variety of international delicacies

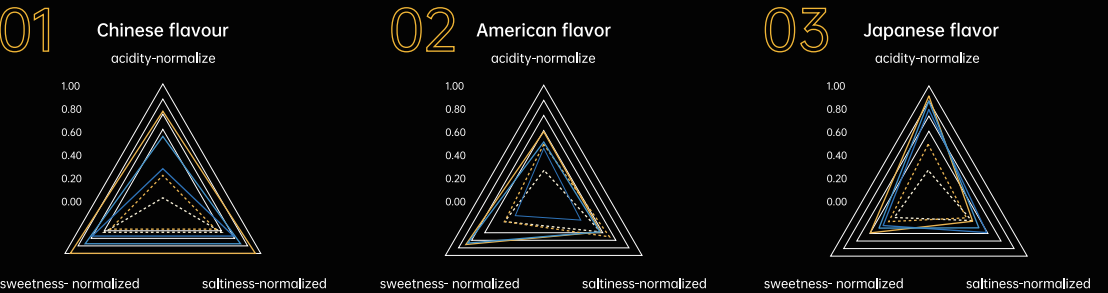


By connecting the BOTINKIT terminal to the Cloud database, restaurants can instantly access massive collections of 5-star-rated recipes and the top 10 most popular dishes, providing unlimited inspiration for new menu development.

FMP flavor modeling platform to discover the popular flavor

Loaded with a self-developed FMP Flavor Modeling Platform and supported by computer tasting and sensing technologies, BOTINKIT digital cooking system analyzes and models each dish quantitatively at the chemical molecular level to form a flavor portrait model for each dish.

Computer taste technology is applied in comparing and analyzing restaurant's dish flavor models and target audiences's taste, helping restaurants scientifically adjust their dish flavor and quickly unlock popular flavors among the customers.



Chinese flavor:
extreme high sweetness and saltiness(1.00),
balanced acidity (0.60)

American flavor:
extreme high sweetness(1.00) and
saltiness(0.8), balanced acidity (0.50)

Japanese flavor:
higher acidity (0.60), low saltiness (0.30)
and low sweetness (0.40)

Multi-channel digital seasoning system

The 14 seasoning ingredients are designed to achieve solid-liquid separation and can be automatically dispensed:
Dry ingredients: salt, sugar, chicken essence, MSG, pepper powder
Wet ingredients: light soy sauce, dark soy sauce, rice vinegar, cooking wine, oyster sauce, chili oil, cornstarch, water, edible oil
(All seasoning can be customized and changed according to specific needs.)



Customize the deployment of powder and liquid positions based on dishes, cooking processes, and methods. By using precise feeding algorithms, the system achieves automatic closed-loop feeding to ensure the taste standards and quality of each dish.

14 seasoning channels with liquid-solid separation, Retain freshness through scientific storage

The separation of channels for liquid and solid seasonings provides an ideal storage space for seasonings, effectively prevents moisture, and ensures the freshness of the seasonings.



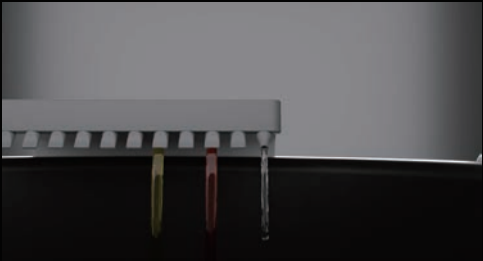
Closed-loop seasoning with high precision, Ensure dishes are inviting and tasty

Our high-precision ingredient dosing algorithm enables automatic closed-loop control of all 14 seasoning ingredients with an accuracy of up to 0.1g. Precise seasoning timing and amount, ensuring each dish the best look and taste.

*BOTINKIT lab data

6D nozzle design More even seasoning for better taste

After the particle size analysis of various solid condiments and tens of thousands of times of fluid-solid coupling simulations verification, our exclusive 6D nozzle design enables condiment powder and liquid to flow smoothly and avoid blockage. The even spraying ensures a delicate and flavorful seasoning.



All-round flavor reproduction

BOTINKIT has developed a series of algorithms and systems, committed to perfectly reproducing the restaurant's cooking, meeting the restaurant's requirement of digitized and standardized menu production



TCTA digital cooking interpretation, 1:1 replicate chef's cooking

Our self-developed TeleCooking Translation Algorithm digitalizes dish procedures, including chefs' culinary skills and temperature valuea into hundreds of thousands of cooking data. The traditional taste can be fully replicated. This allows customers to taste the most authentic hometown dishes all over the world

"Precision cooking CNC system for the entire process."



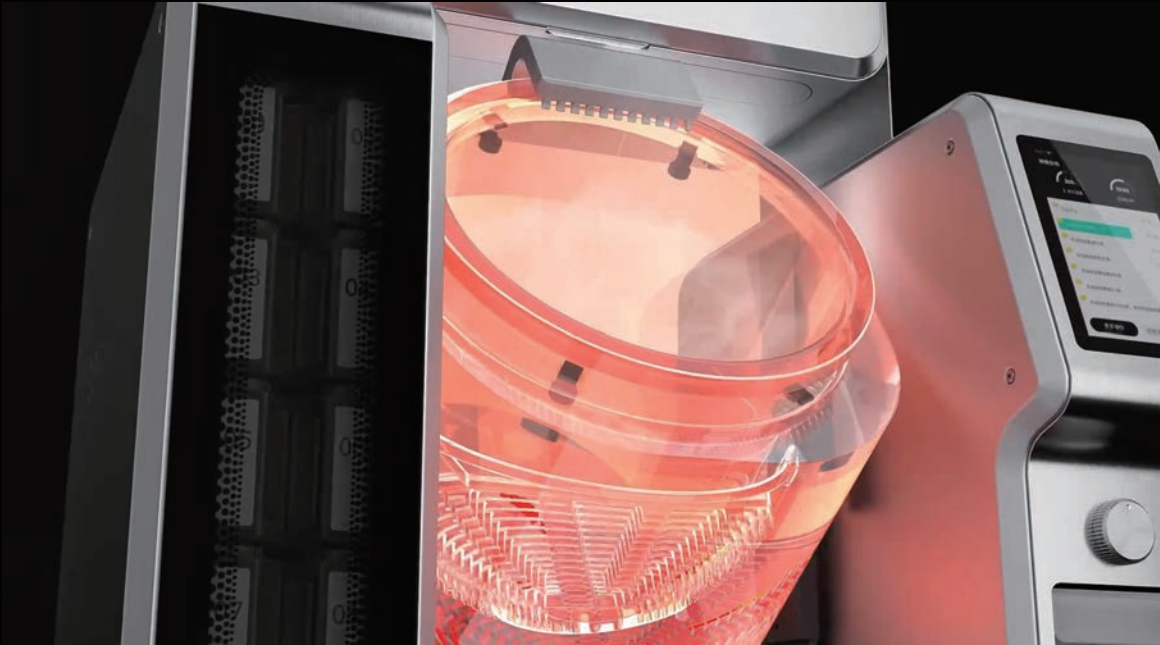
More standard process with all-round parameter setting

Chefs' culinary procedures can be recorded and saved in all-around parameter settings, including pot temperature control, rotation rate, angle, direction, and seasoning, enabling perfect replication of the dishes.

FOCUS cooking mode, voice & light prompt

Enter the FOCUS mode of the system and turn on the intelligent voice&lighting prompt. The kitchen can experience a smooth and efficient smart cooking process. Even in busy times, the timing of ingredient additions will not be missed, ensuring standardization of restaurant production at every step."

Better taste with wood-fire oven

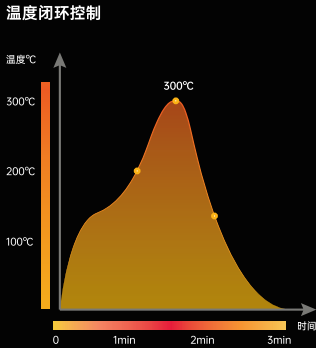


Woodfire-focused heating system

Delicacy requires accurate heat control, as overcooking can result in burnt food while undercooking can leave the flavor incomplete. Combined with TCS intelligent temperature control system, our woodfire-focused heating system can accurately control heat and firepower based on recipe data such as ingredients, process, and amount.

TCS intelligent temperature control heats the pot evenly and prevents overheating

Our built-in Thermal Control System (TCS) is combined with the temperature sensing system intelligently replicate the temperature curve of the dish, monitors the heating field of ingredients in real-time, and flexibly adjust the inner pot temperature with flexible power rise and fall. This ensure more even heating of the food in the pot while also preventing burning.



Original wood-fire oven with variable frequency reheating technology

Using variable frequency reheating technology to simulate the characteristics of low ignition point and large combustion area of a traditional wood-fired stove, enabling it to be fully heated at an even temperature. The dish cooked with such technology has the best taste and color as ingredients in the pot are heated synchronically and their flavor can be perfectly brought out.



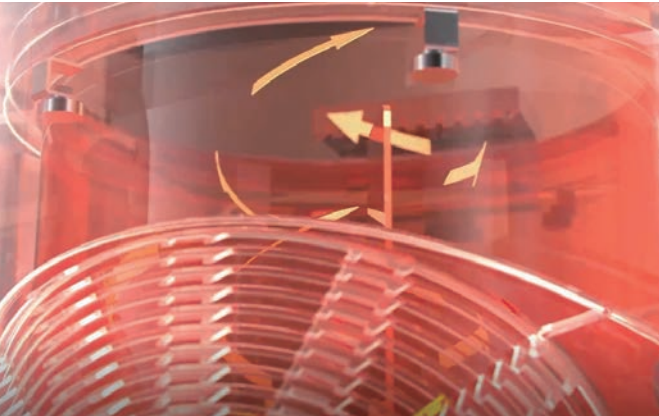
Stir-frying with 12kW focused firepower brings out Wok Hei

Our pot body can reach the highest temperature of 300 degrees during cooking. Stir-frying with 12kW high power enables boil and evaporate water on the ingredients' surface. Oil and sauce react with the food to produce Maillard reaction and caramelization at high temperatures, giving the dishes the unique smoky flavor as if they were cooked on a traditional wood-fired stove.



3D frying technology

BOTINKIT robot is designed with a unique biomimetic stir-fry structure to realize 360° 3D rotation of the pot body. A mixing spoon is designed with a special streamline to simulate the chef's cooking technique, making the ingredients cooked and seasoned uniformly, with even distribution of sauce and syrup, while maintaining a beautiful color and shape.



360° 3D rotation



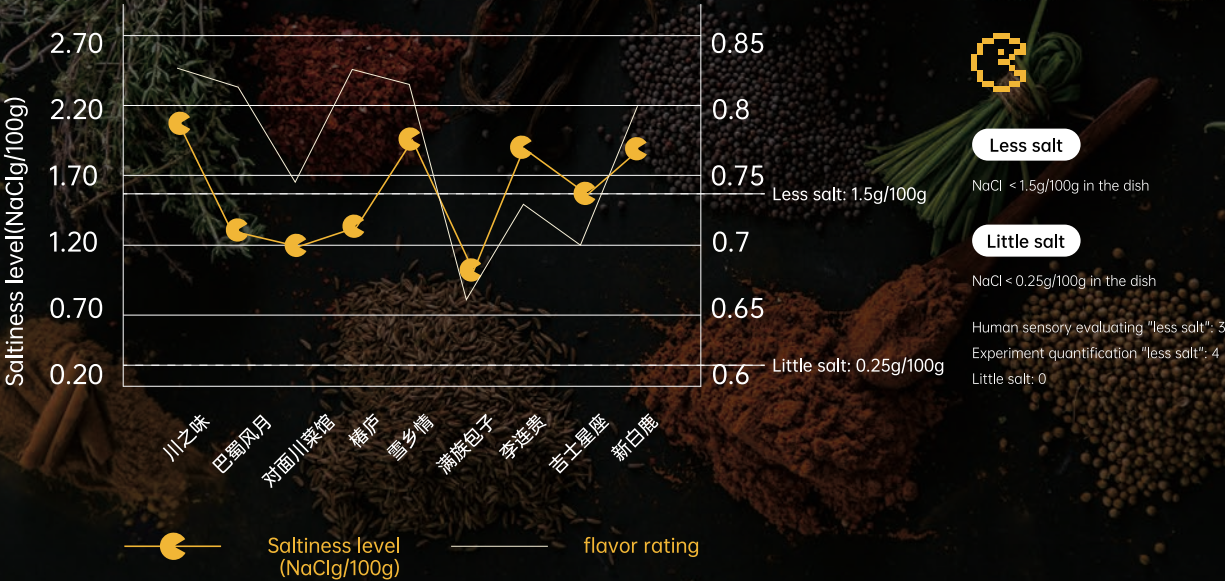
Bionic streamlined mixing spoon

Adaptive taste learning & customized dishing up

Based on the FMP flavor modeling platform, BOTINKIT robot can learn autonomously with the help of an AI algorithm to complete the personalized customization of taste profiling for target audiences, such as "less salt", "less oil", "mildly spicy", etc.

Quantized saltiness level

Provide data support for the customized cooking scenes of "less salt", "little salt".



Taste R&D with non-stop creativity



With robot terminal AI algorithm, BOTINKIT Cloud database, and FMP flavor modeling platform, the restaurants can DIY dish flavor and R&D independently. They can also cooperate with BOTINKIT flavor lab to develop more creative restaurant dishes.



Global partner of the World Association of Chefs' Societies

Collaborating with multiple Michelin-starred chefs and five-star executive chefs from around the world as taste developers.



Global recipe database

Include eight Chinese major cuisine styles and international delicacies.



1000+ digital dishes

Continuously promoting dish development, based on Michelin-starred dishes as a benchmark



Support restaurant to DIY dish flavor R&D

Establish creative dishes and unique restaurant IPs

One machine with multiple functions, boosting expansion and efficiency with zero cost

multiple cooking skills, not limited to stir-frying

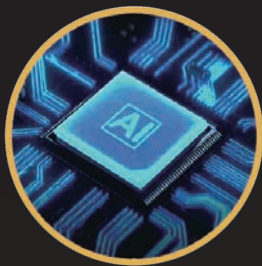


BOTINKIT robot masters a wide range of cooking skills, including sauteeing, stewing, cold dish making, sauce-making, chocolate-melting



24h working mode to breakthrough average turnover per unit area

With a built-in vehicle-grade IGBT module, powerful intelligent algorithm and a precise numerical control system, BOTINKIT robot can work 24h continuously while guaranteeing production efficiency and quality flavor.



Each BOTINKIT robot occupies less than 1 square meter, greatly saving kitchen space. With a more reasonable layout and higher dishing-up efficiency, restaurants can break through the limitation of turnover and realize expansion with zero cost.



Intuitive UI and ergonomic interaction

BOTINKIT robot is equipped with an 8-inch large touch screen. The screen adopts a minimalist and smooth OS system interface and a user-friendly visual interaction designed for easy use, greatly reducing the risk of miscontact and assuring easy interaction.

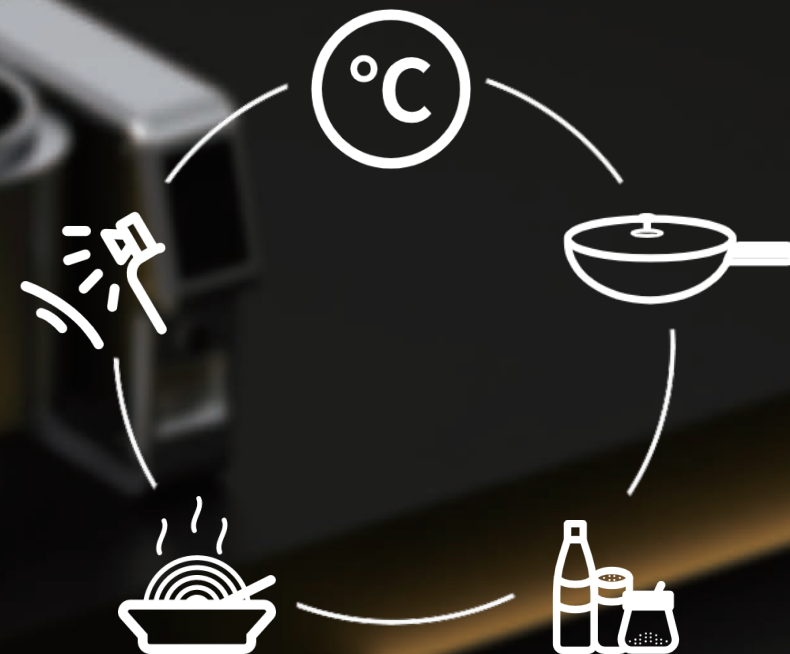


BOTINKIT robot structure is designed according to rigorous ergonomics, and one person can operate three machines at the same time. Even during busy peak periods, they can still handle it calmly, efficiently serve dishes, and ensure the quality of chef-style dishes. This allows for a significant reduction in costs while increasing efficiency.

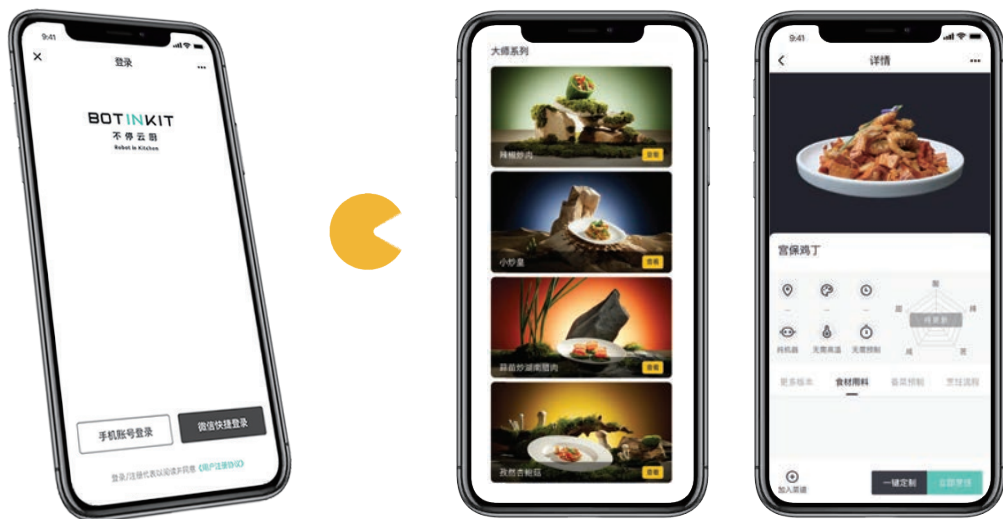


multiple cooking skills & functions for one robot

With variable frequency technology simulating wood-fire cooking, and precise seasoning technology, AI, sensing technology, etc, BOTINKIT robot is capable to master multiple functions, including auto temperature control, auto stir-frying, auto seasoning, auto dishing up, and auto rinsing. Reducing labor costs in inefficient function allocation and repetitive work can improve the quality and benefit of restaurant output.



Digital management center



Digital culinary cockpit, a numerical control platform designed for managers

As managers log in to their exclusive cockpit backstage account, they can connect the robot terminal to manage and analyze their restaurant business data from multi-dimensions. This can solve comprehensive problems such as product strategy, food utilization, and talent management all at once, and can be managed efficiently anytime and anywhere.



Integrated management from front hall to kitchen

The front-end customer taste portrait, seasonal taste preferences, store sales, high order rate dishes, ingredient structure, material consumption, cost fluctuations, robot equipment and personnel work status, and other data can be intuitively viewed on the dashboard of the cockpit, achieving front-end and back-end integrated operations and management.



Flexible monitoring and smart control for food cost

The flexible cost control function of the digital cooking cockpit monitors the ingredients' market price in real-time. Managers can receive intelligent recommendations of cost-effective ingredients for alternative seasonal recipes. This ensures that the restaurant has a diverse menu without missing any items, while also achieving flexible control of food costs.



Operation data board

Managers can understand customers and market demands by learning the data board, and therefore develop management strategies of food and ingredients. Data includes customers' seasonal taste preferences, cost fluctuation of ingredients, cooking time of different dishes, consumption proportion of meat and vegan food, etc.

Easier to open restaurants and manage

BOTINKIT digital cooking cockpit lowers the management threshold for front-of-house and the kitchen, making it easier for managers to expand their business.



Italian

Japanese

Chinese

American

French



Easily manage local OR in the overseas market

Combining all-around taste replication and a digital cooking system allows flavor standardization and regional customization compatible.

Switch business track flexibly based on time and location

According to brand positioning and dish strategy of restaurants, managers can develop menu schemes adapted to different consumption scenarios and categories by searching multi-dimensional dish labels in the digital cooking system.

A diversified business model makes business flexible and excellent

BOTINKIT robot integrates catering SaaS, kitchen IoT, taste big data, and BOTINKIT digital cooking system, to help managers quickly upgrade their catering business to a digital system.

Diversified modes and integrated solutions

Digital technology is applied to technology challenges, including standardization and efficient iteration of dishes, flavor customization such as "less salt" and "little salt", and 24h operation.

Implement differentiation strategies for restaurants

Restaurants can promote their business by unlocking multiple modes and strategies, including chain operation, 24h fast food, internet-famous restaurants, fusion cuisine, Sichuan & Hunan cuisine, seasonal cuisine, etc.



Remote integrated operation management

Managers remote monitor the data in real-time and grasp first-hand information about the restaurant. Data includes sales volume, dish order rate, ingredient structure, ingredient consumption, cost fluctuations, robot and personnel working status, etc.



Operation data board

By utilizing the data board, business owners can gain a comprehensive understanding of customers and market demands, and develop effective management strategies for food and ingredient procurement. The data board provides valuable information such as customers' seasonal taste preferences, ingredient cost fluctuations, cooking times for different dishes, and consumption proportions of meat and vegan food.

Chefs' all-round assistant



Intelligent cooking management reduces chefs' workload. Reducing labor costs in inefficient function allocation and repetitive work can improve the quality and benefit of restaurant output.



Smart control of ingredient cost

The flexible cost control function monitors the ingredients' market price in real-time. Managers can receive smart recommendations of cost-effective ingredients for alternative seasonal recipes. In this way, restaurants can have plenty of dishes while controlling the cost flexibly.

Reduce costs & Increase efficiency

Application in the culinary industry



BOTINKIT robot has been adopted over a hundred restaurants since its launch, widely used in various kitchen and culinary scenarios. It empowers chefs to reduce workload, enabling a more efficient and reasonable kitchen staffing allocation and intelligent cost control. Moreover, it effectively reduces costs and increases efficiency, and helps restaurants quickly achieve the transformation and upgrading of smart operations.



Cloud Kitchen

24h working mode | freshly cooked meals;
For breakfast, lunch, afternoon tea, late-night snacks and more;
Takes up only 1 m2, with more flexible location options
Low investment cost and short payback period.



Chain restaurants

12kW Gas Wok | Freshly Cooked Meals;
Consistent Flavor, Same Taste Across All Stores
Simplified Management with Half Hour Training for Staff;
Real-Time Store Data Monitoring for Headquarters Management.



Supermarket hot-bar

Freshly cooked and hygienic, preferred by customers.
Attract customers with food and break the problem of "no customers in offline supermarkets";
No need to hire professional staff, cut and prepare food at any time tracing newest consumer trends;
Integrates with membership management systems for more precise marketing to customers.



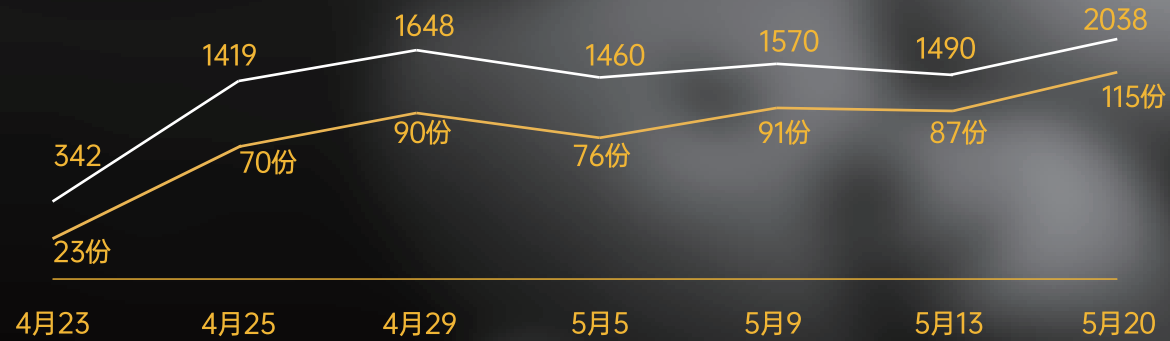
Food industry

High capacity cooking to meet the demands of 25 customers per pot;
24 hours continuous operation without the need for shift changes;
Convenient flavor adjustment to quickly meet customer needs;
Fully automated cooking to eliminate repetitive work.

Case demonstration

BOTINKIT is helping Walmart to open up the first digital food stall in the supermarket

Walmart decided to break its traditional stall mode and opened the first supermarket robot fast food stall in China with BOTINKIT. Fully automated cooking to eliminate repetitive work.



After adopting BOTINKIT, the revenue has significantly increased.

Small store size only 5 square meters.

Only one worker is needed to operate with a monthly salary of 6000 yuan.

Average monthly turnover over 60,000 RMB

Short payback period: Return on investment can be achieved in just 3 months.



A well-known Chinese fast food chain brand



Make opening a chain restaurant as easy as opening a bubble tea shop.

traditional chain restaurant challenges

High staff turnover

Inconsistent food quality

Menu is limited and not updated for a long time

Difficult to expand the brand overseas.

After adopting BOTINKIT

only requires ordinary workers to replace professional chefs. workers can be trained in half an hour and can be proficient without any professional skills, which is even simpler than making milk tea.

The ingredients are precisely measured to 0.1g, and over 100 SKUs are standardized in production across more than 600 stores.

Updating frequency increased from 10% to 40%.

"Boost brand global expansion."

A whole set of solutions & an entire process of attentive service

BOTINKIT provides a series of culinary integration solutions and is your reliable partner in the industry. BOTINKIT is here to support your vision.

Operation diagnosis to upgrade old business mode

BOTINKIT provides a series of catering operation services, including operation analysis, management diagnosis, dish design, staff training, and other projects from many dimensions, committed to helping you operate your business scientifically. We will help you avoid inefficient operation and revitalizing your business..



replicating dishes

- ▶ Accurately replicating dishes
- ▶ Over 97% of our research and development chefs can master it within two days.

Installation and Training

- ▶ 1-hour installation
- ▶ 2-hour training.

Operation

- ▶ Human-machine collaboration
- ▶ monitoring operational data.

after-sales service

- ▶ Remote diagnosis
- ▶ on-site maintenance & repair

Instant installation & instant after-sales

Our robot can be installed in 1h and be operated instantly after installation. Our professional after-sales team is 24h on call to answer your questions online and solve your problems on-site. We promise our customers a no worries about after-sales service.

BOTINKIT MAX kitchen robot

☪ Free you from labor shortage problem



8-inch
touch screen

simple UI
interaction

2h training
before operation

One person operates
three robots

360° rotation
~ CW & ~ CCW

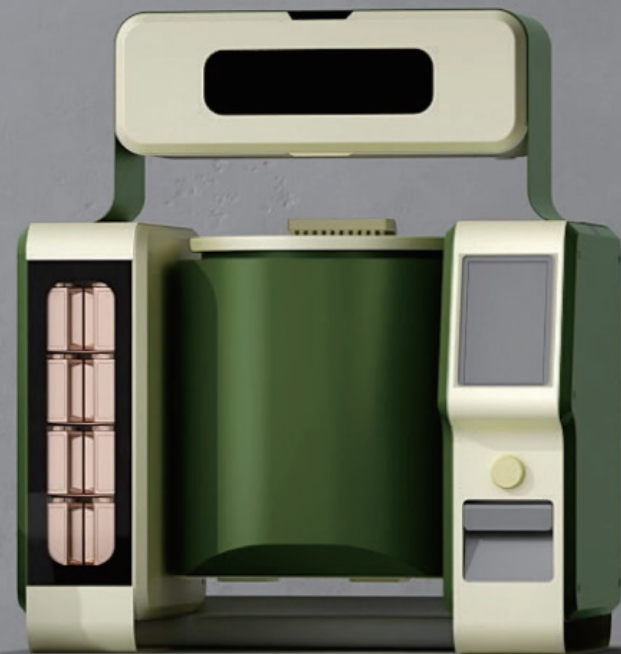
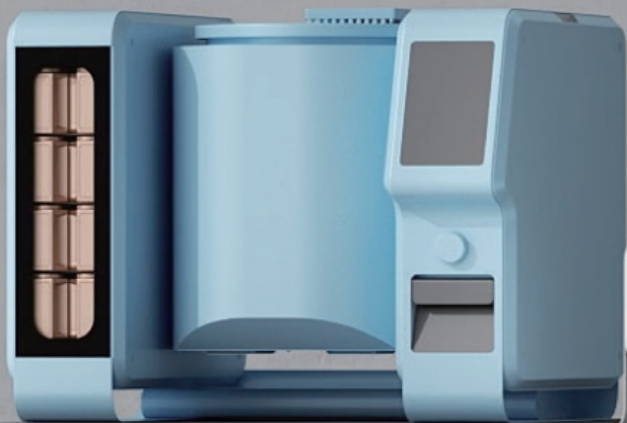
0-135°
four stations

BOTINKIT MAX kitchen robot is designed with several modules, including a liquid seasoning module, a stir-fry module, a powder seasoning control module, and an intelligent screen. These modules have clear divisions and are easily upgraded and maintained. Our after-sales staff provides door-to-door service to ensure restaurants can run business smoothly.

Main parameters

Product orientation	Professional kitchen robot
Rated power	12kW
Power supply voltage	200V-380V
Size	827mm*650mm*956mm
Workbench	850mm*800mm*520mm
Volume size	Pot diameter 356mm
Powder capacity	850g/dispenser, liquid capacity 850ml-2000ml, starch slurry capacity 1100ml
Unit net weight	120kg
Base net weight	38kg
14 kinds of condiments	salt, sugar, chicken powder, pepper powder, MSG, oyster sauce, light soy sauce, dark soy sauce, cooking wine, chili oil, vinegar, starch slurry, water, cooking oil
Cooking capacity	8KG
Average cooking time	3 min
Waterproof grade	IPX4
Water pressure range	≤0.8MPa

Robot in Kitchen



Contact us

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