

## MSS2K

# COOKING ROBOT

Full of wok hei, with a consistent flavor.



### Full Of Wok Hei

Coating-free advanced alloy cookware

- High Temperature Resistant
- Non-stick
- Long Lifespan



### Intelligent Cooking

360° full coverage for stir-frying

- Precise Temperature Control
- Real-Time Control
- Self-Adaptive



### Intelligent Feeding

1:1 dishes

- Precision Feeding
- Customised



### Interface Features

10-inch touch screen

- Intelligent
- Efficient
- Easy To Understand



### Worldwide Recipes

Over 300 worldwide dishes supported with customisable menus

- Master Cooking
- Chinese Cuisine
- Customisation



### Cloud Management Backend

Dynamic adjustments for restaurant ops

- Mobile Remote Control
- Data Synchronisation
- Recipe Management



### Automatic Clean

Residue collection tanks

- Pot cleaning
- Automatic Pipe Cleaning
- Maintenance

## QUALITY CUSTOMER EXPERIENCE

FREE EQUIPMENT DEMONSTRATION

SEEING IS BELIEVING

FREE IN-STORE TRIAL

EXPERIENCE IT FOR YOURSELF

FREE RETURNS

ZERO-RISK COMMITMENT



# RoboChef

## LIQUID FEEDING PORT

| **10** Sauce Nozzles

| **10 Roads** Liquid Seasoning



## INGREDIENT FEEDER BOXES

| **4 types** Solid Tray



## FOOD MIXER

| **3 Speed**

Cleaning Mode



## POT-HEATING

| **Within 26s**

Heating above 300°C



Capacity (kg)	Weight (kg)
2	206
Dimensions (WxDxH mm)	Voltage (V)
804x900x1572	415

Power (kW)	Temperature (°C)
8.7	Max 300°C
Pot Size (mm)	Power Point
400x400	20amp/3-N

## STANDARDIZED OUTPUT

Dishes are 100% restored to the same flavor

## SUPPORT FOR QUICK LANDING

Professional service step-by-step support for quick use

## SAFE ENERGY EFFICIENT

Gas 1/2 cost fire safety inspections low cost



## ADDRESSING LABOR DIFFICULTIES

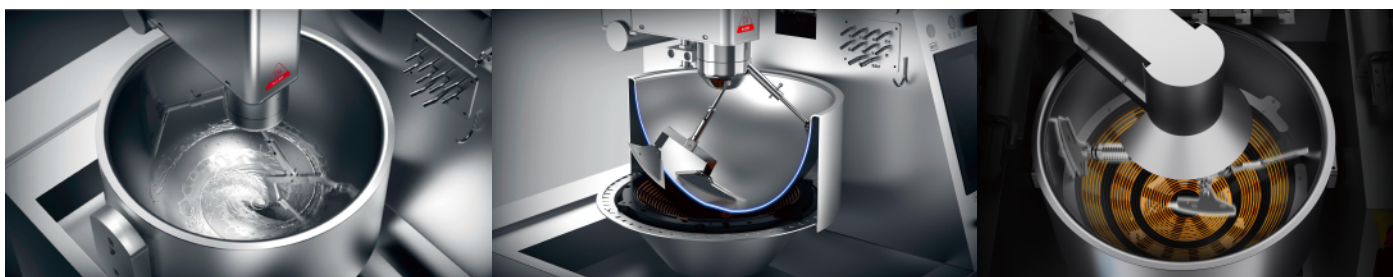
7\*24 hours all year round

## LOW LABOR REQUIREMENTS

No age or occupation restrictions; training provided and ready to start work.

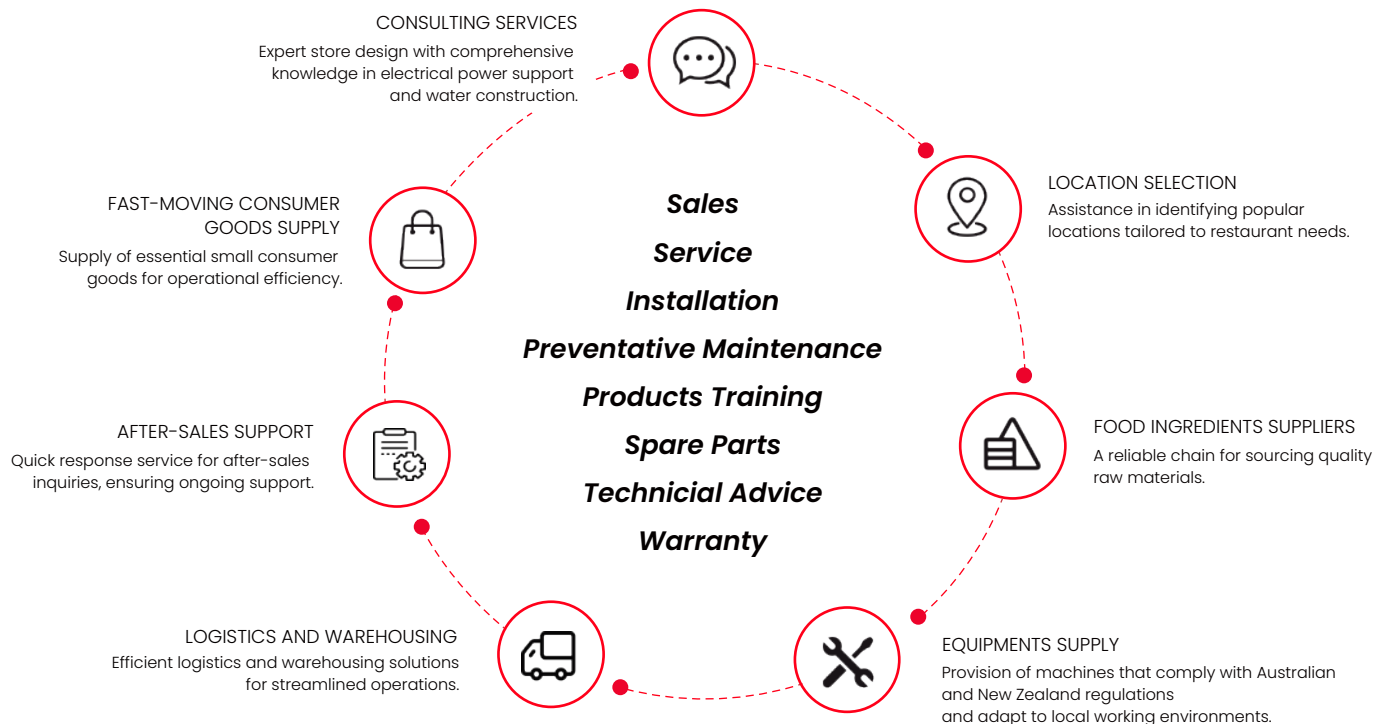
## LOW CONSOLIDATED COST

Less than 6 months return on investment vs. manual businesses



# ONE-STOP SOLUTION FOR RESTAURANT CHAINS

We Offer a Comprehensive, Efficient, Professional, and Systematic Suite of Services



## The RoboChef Helps Double Efficiency

Enhancing Efficiency Through Cost Optimization

**288 %**

Increase in Dish  
Production Efficiency

### Hourly Cooking Capacity

Taking stir-fried meat as an example, each serving weighs 700 grams :

A single chef can prepare **18kg** of food per hour.

One operator using four machines can produce **70kg** per hour.

**43.03 %**

Reduction in  
Energy Consumption

### Comparison of Energy Consumption in Stir-frying

Taking stir-fried meat as an example :

Traditional induction cooker (15kW) : **0.7kWh**

Cooking Robot (8.7kW) : **0.4kWh**

## Increased Revenue & Cost Savings

Daily Net Increase: **\$800+ per store** by adding live stir-frying to non-stir-fry restaurants.

Labor Savings: **\$160,000+ per year** by replacing two chefs at \$80,000 each.

Annual Electricity Savings: **\$3,600+** using an 8.7kW machine at \$0.40/kWh.



## OVER 300 RECIPES COVERING THE EIGHT MAJOR CUISINES — SUITABLE FOR VARIOUS SCENARIOS

Dish 1:1 Intelligent Precision Replication Makes Cooking Efficient and Simple



Hotel



Chain Restaurant



Take-away Store



Corporate



Nursing Homes



Hospital



Schools/Training institute



Entertainment Center

## THE INDUSTRY BENCHMARK PRODUCT TRUSTED BY OVER 150 CHAIN BRANDS

