



Robot in kitchen

BOTINKIT

Global Leader in
AI Digital Kitchen Solutions

Creating, Cooking, and Sharing Delightful Cuisine for the World.

Creating, Cooking,
and Sharing
Delightful Cuisine
for the World.



Creating, Cooking,
and Sharing
Delightful Cuisine
for the World.





Global Leader in AI Digital Kitchen Solutions.

BOTINKIT, established in 2021, stands as a premier pioneer and provider of AI-driven digital kitchen solutions on a global scale. Since our inception, BOTINKIT has expanded from the development and manufacture of intelligent cooking robots to providing integrated hardware and software digital kitchen solutions. We are committed to bringing the digital world into every kitchen globally, constructing a smart kitchen where everything is interconnected.

BOTINKIT stands firm in our commitment to openness and innovation, we are driven by advanced AI and IoT technologies, constantly pursuing the ultimate product experience and operational efficiency. Our digital kitchen solutions achieve full-process digitization from order to production to service to management, ensuring consistency in dishes, helping businesses substantially reduce labor costs and alleviate labor shortage problems. BOTINKIT have already assisted various catering enterprises in achieving efficient operations and large-scale chain management in 17 countries and regions worldwide.

Backed by endorsements from Fortune 500 companies, BOTINKIT possesses the professional prowess to serve the foodservice industry. We collaborate closely with over 60 leading catering consulting firms, seasoning manufacturers, and world-renowned chefs. We collaborate together to drive the digital transformation of the catering industry, achieving the fusion of technology and gastronomy.

Choose BOTINKIT, choose digital kitchen, and join us in creating, cooking, and sharing delightful cuisine for the world.

Our Founder



Rui Chen Founder & CEO

- Senior Strategic Consultant, KPMG Global
- Master, Hong Kong University of Science and Technology
- Bachelor, Hong Kong Polytechnic University



Chenyu Guan Co-founder

- Ph.D. Candidate, Rensselaer Polytechnic Institute
- Master, Rensselaer Polytechnic Institute
- Bachelor, Huazhong University of Science and Technology



Gang Huang Co-founder

- SOC Chip Development Expert, Intel (USA)
- PhD, Georgia Institute of Technology
- Master, Tsinghua University
- Bachelor, Tsinghua University



Xiaokang Shi R&D Partner

- Senior Algorithm Expert, Intel (USA)
- PhD, University of Texas at Austin
- Master, Peking University University
- Bachelor, Peking University University

BOTINKIT

Global Leader in AI Digital Kitchen Solutions



13

Shipping Countries
and Regions

60+

Global partners

100+

Patents

\$20M+

Financing Amount

20M+

Cumulative number of
cooking records

5000+

Projected Annual
Shipments

Design Consultant Chris Bangle

- Former Global Chief Designer of BMW Group
- One of the top ten automotive designers in the world
- A revolutionary pioneer in luxury car design

"Great design is great art."



The BOTINKIT team has consistently impressed me with their dedication and creative drive. They are constantly trying to improve their ideas and make the food preparation experience a delightful one through their innovations and style.

High-end Design with International Recognition



CLUB DES CHEFS DES CHEFS
Official Partner



WORLD ASSOCIATION
OF CHEFS SOCIETIES
Honorary Member



World Gastronomy Forum
Organizing Committee
Official Certification



GERMAN DESIGN AWARD
2023



ILUXURY AWARDS
2022



MUSE DESIGN AWARDS
2022



IDA DESIGN AWARDS
2022



GOOD DESIGN
2022



A'DESIGN AWARD
2022

Safe and Reliable with International Certification

Obtained complete electrical safety and food safety certifications from the United States, Europe, Japan, South Korea, and Australia.

United States



FCC

European Union



CE

Australia



RCM

Japan



MIC



PSE

South Korea



KC

Data Security, Keeping Your Information Confidential

Over a hundred domestic and international authoritative data security certifications



AI Digital Kitchen Solutions

Product Matrix



Omni

Intelligent Cooking
Station

1

11-36

KMES

Kitchen Manufacturing
Execution System

2

51-52

Perspect AI

Quality Assurance
System

3

53-54

BI

Business Intelligence
Management System

4

55-56



BOT IN KIT
Robot in kitchen

Omni

The product's default finish is stainless steel.

Anyone

Everyone can whip up gourmet cuisine.

Anything

Pan-frying, sautéing, boiling, braising, stewing, mixing... Mastery in every method.

Anywhere

Consistently delicious dishes from any kitchen.

Omni

Intelligent Cooking Station



Auto
Cooking



Auto
Seasoning



Auto
Temperature
Control



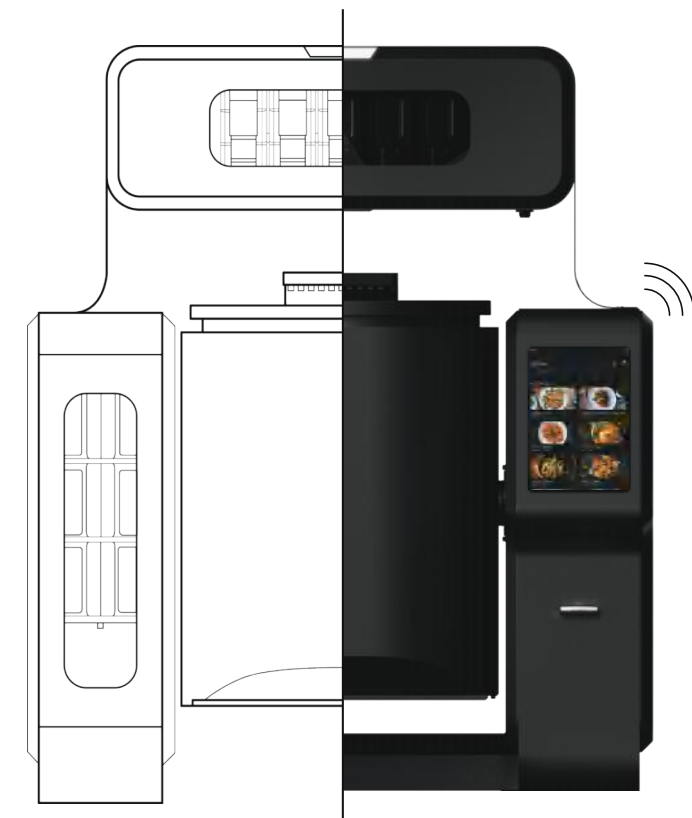
Auto
Voice Guide



Auto
Dishing-up



Auto
Cleaning

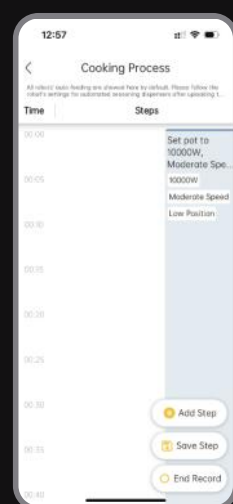


Cloud Recipe

1000+ global recipes, develop new dishes

One-Click Recipe Sharing

With just one click, recipes can be shared worldwide.



Edit as You Go

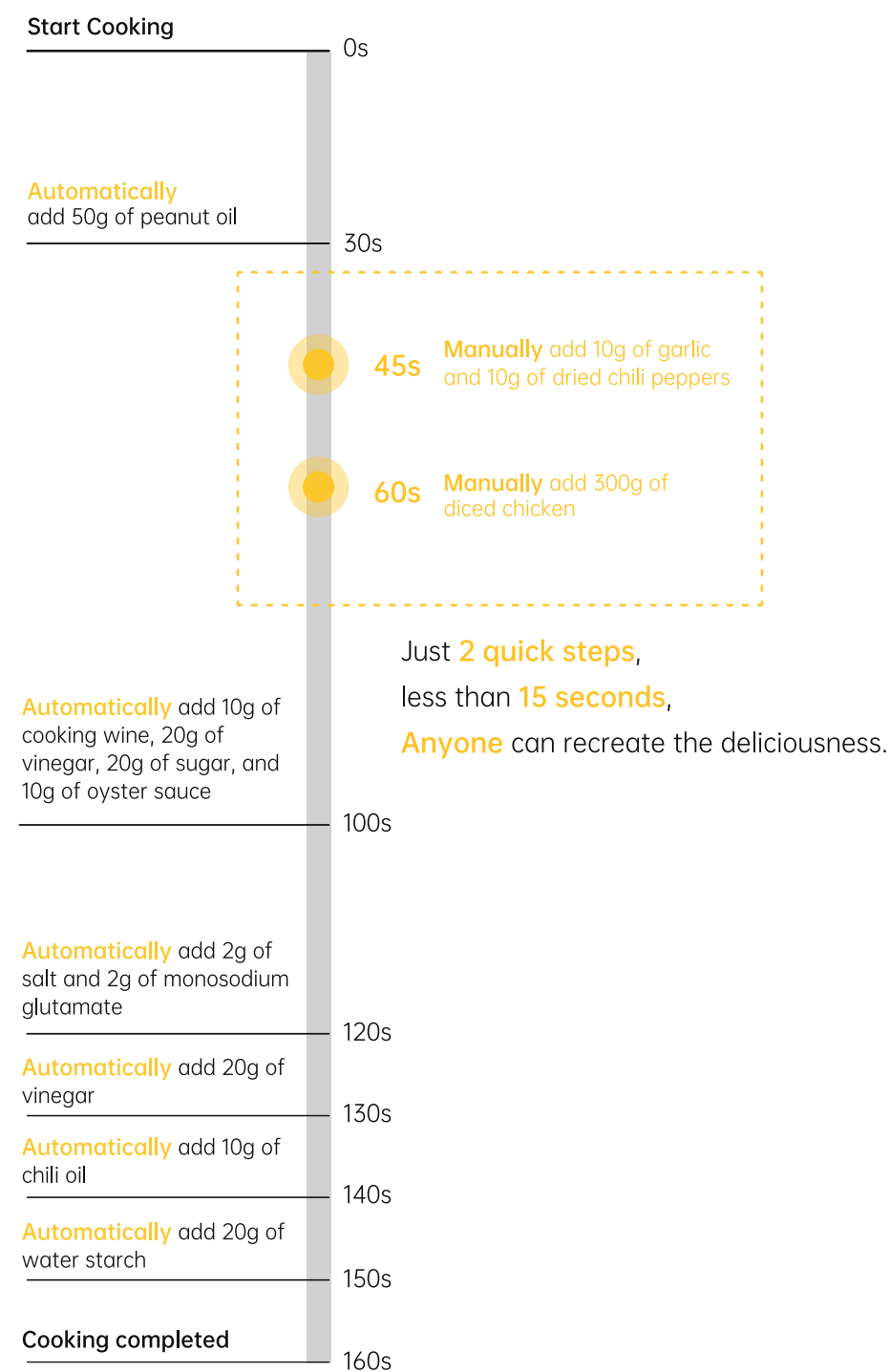
Recipes can be easily edited and modified on the app or desktop



Auto Cooking

Everyone now can be a chef with
AI cooking of delicious food

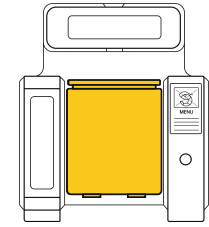
Omni Kung Pao Chicken Cooking Process





3D Cooking

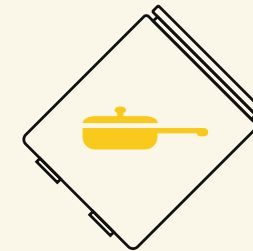
Capable of replicating the pot flipping movements of human chefs, ensuring even and simultaneous heating



1D: Adjustable Pot Angle, Multiple Cooking Techniques



Stew, Boil, Braise, Soup

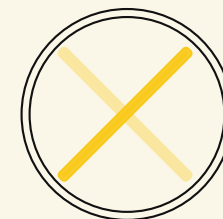


Stir-fry, Mix

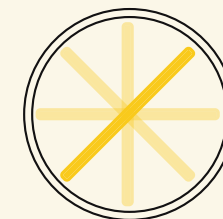


Sauté

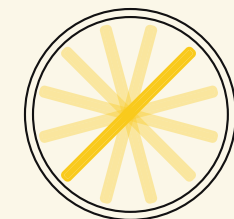
2D: Adjustable Pot Rotation Speed, Silent Operation



Slow speed,
delicate without breaking

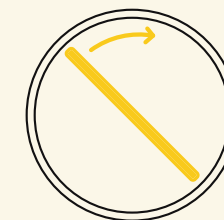
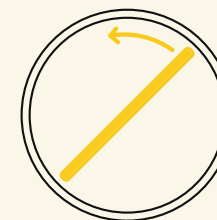


Medium speed,
thoroughly mixed



High speed,
quickly dispersed

3D: Adjustable Pot Rotation Direction



Clockwise/anticlockwise rotation of the
wok can be adjusted

Auto Seasoning

Elevate flavors with multilayer seasoning
Freeing you from complex sauces



Support a Full Range of Seasonings

Sauce

Western Tomato Sauce / Light Cream
Asian Korean Spicy Sauce / Teriyaki Sauce



Powder

Western Cinnamon Powder / Parsley Powder
Asian Chili Powder / Five Spice Powder

Granule

Western Chia Seeds / Crushed Black Pepper
Asian MSG / Chicken Powder / Sesame Seeds

Oil

Western Grape Seed Oil / Olive Oil / Corn Oil
Asian Sesame Oil / Tea Seed Oil

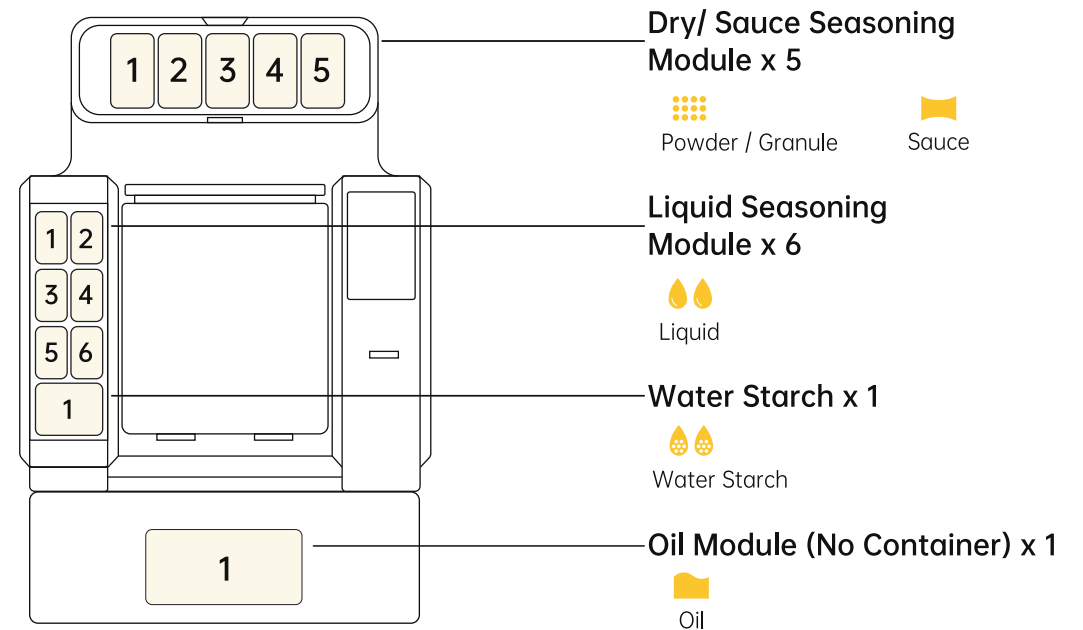
Liquid

Western Lemon Juice / Fresh Cream
Asian Rice Wine / Soy Sauce / Water Starch

* Currently, the system does not support ultra-thick and chunky sauces like peanut butter, cream sauce, doubanjiang, or soybean paste.

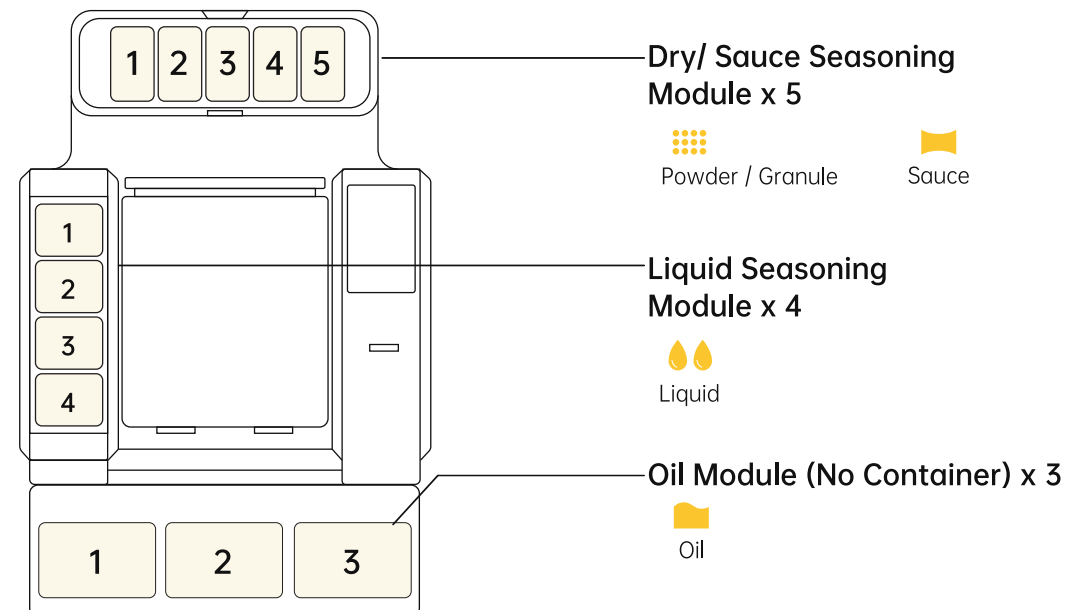
Option A

Multi-channel digital seasoning system: supporting four types and 13 varieties of seasonings, enabling a broader range of dishes to be prepared.



Option B

Large capacity digital seasoning system: enhanced single-box capacity reduces the need for frequent seasoning refills and boosts cooking efficiency.



Precise Seasoning and Consistent Taste

AI-driven Precise Seasoning

The feeding system adopts MAD (Multi-sensor Auto-learning Dispensive) intelligent algorithm to ensure accurate feeding in multiple scenarios; the more you feed, the more accurate it becomes.



Not affected by differences in the origin of seasonings



Not affected by wok movement



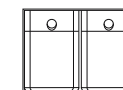
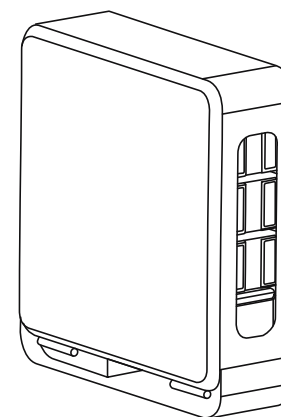
Not affected by moisture in seasonings

One-click Calibration

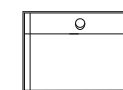
With high-precision weighing sensors and natural regression algorithms, no complex operations are needed—just one-click automatic calibration.



Different sizes of liquid containers are available



Small liquid container
700ml / 23.66us fl oz



Large liquid container
1500ml / 50.72us fl oz

High-end material Dishwasher-safe

All ingredient containers are made from **Tritan™** material, ensuring food safety with no BPA content.

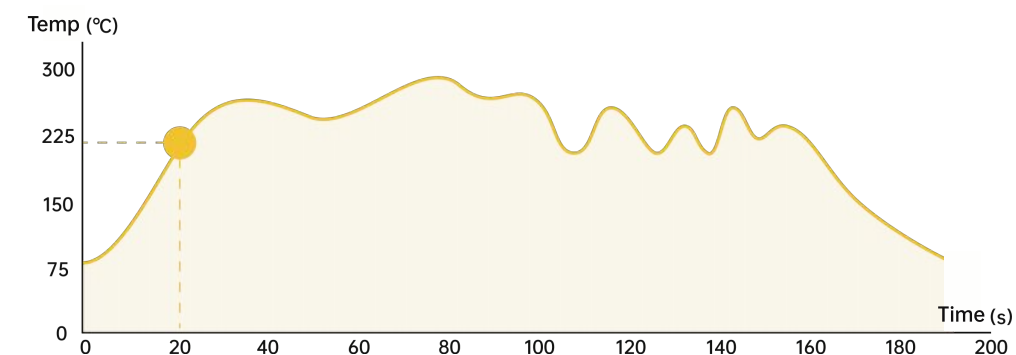


Auto Temperature Control

Intelligent temperature adjustment for perfect cooking

Intelligent Full-Course Precise Temperature Control

Cooking dishes with enhanced texture and flavor



Self-developed IH Heater



High Precision

Flexible power adjustment for precise temperature control

100W Power Accuracy

High Protection

Prevents over-temperature, over-current, over-voltage, and dry burning

High Compatibility

Adaptable to various cookware materials

The highest cooking temperature can reach **350°C/662°F**

Auto Voice Guide

Stay on track with step-by-step voice guidance at every stage



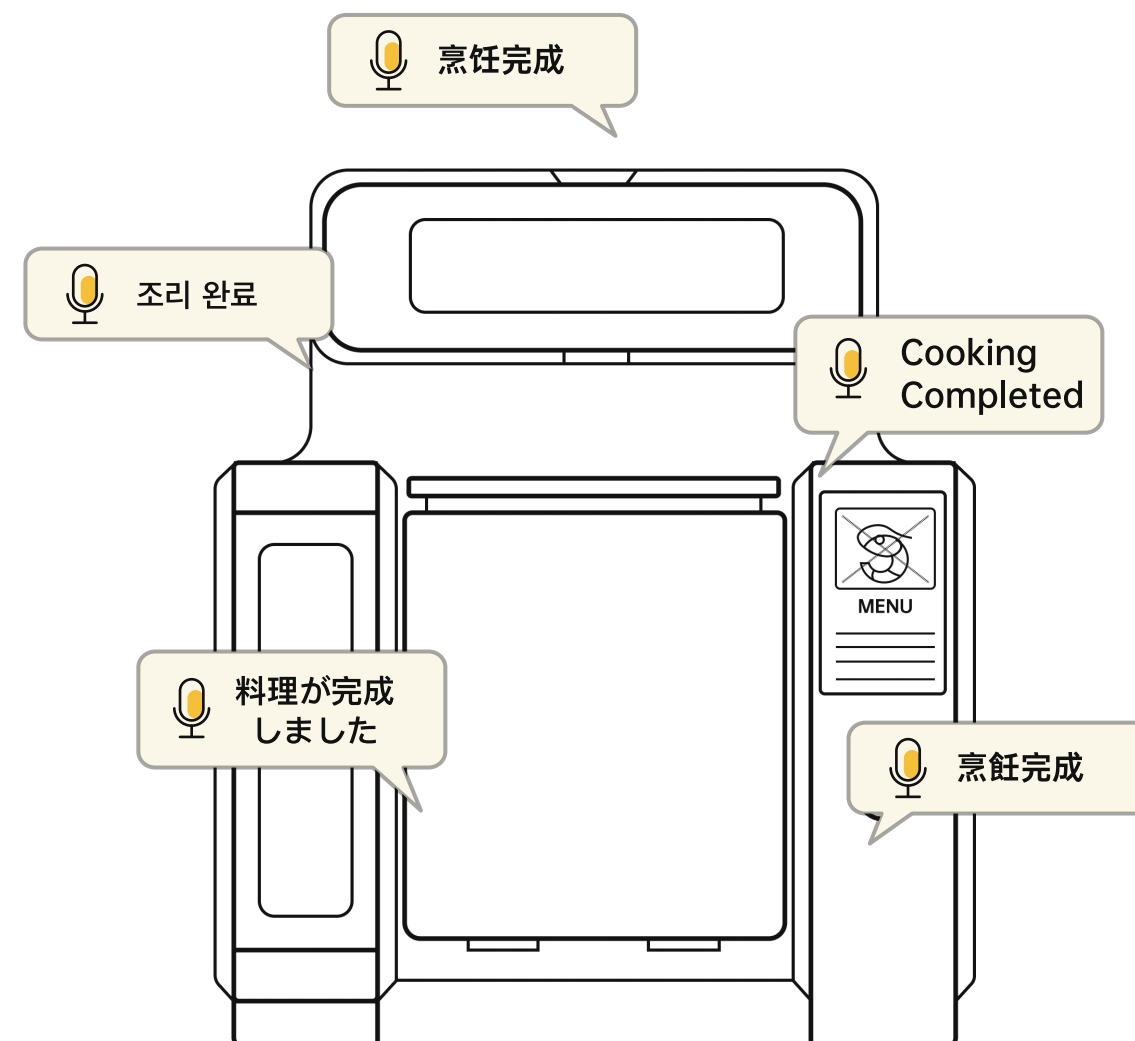
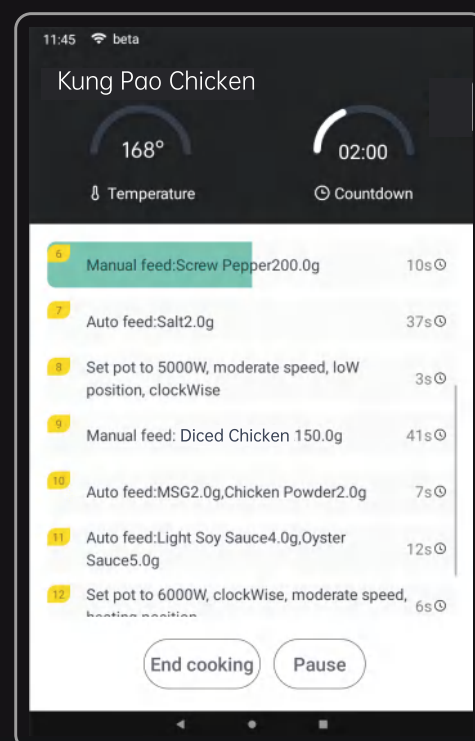
Please feed screw pepper.



Please feed diced chicken.



Cooking completed.



Multilingual Supported

English, Mandarin Chinese, Japanese, Korean, Cantonese, and more...



Male and Female Voices

The instructions emitted by different machines can be easily distinguished by male and female voices.



User-friendly Interface

8-inch HD touchscreen with simple and intuitive user interface.

Boost Efficiency with Auto Dishing-up.



Effortlessly dishing-up and serve delightful dishes with ease.

Auto Cleaning, Freeing up Your Hands.



1

Automatic pot cleaning

Time savings, ensures hygiene, and enhances kitchen efficiency.

2

One-click seasoning tubes cleaning

Regularly maintains clean tubes, with just one-click to operate.

3

Containers are dishwasher safe

Our containers can be placed in the dishwasher for cleaning.

Omni Cooking Specs

Metric

Basic Specs

Supported Seasoning Types	Dry, Sauce, Liquid, Oil
Maximum Simultaneous Seasoning Types	13 Types
Seasoning Container Capacity	Dry Seasoning Container: 650ml Sauce Seasoning Container: 650ml Liquid Seasoning Container: 700ml (Small Liquid Seasoning Container) / 1500ml (Large Liquid Seasoning Container) Water Starch Container: 900ml
Wok Capacity	30L (For actual cooking, please refer to the cooking portion recommendation table)
Maximum Cooking Temperature	Nitrided Iron Pot 350°C
Heating Rate	8°C per second

Cooking Portion Recommendation

Mode	Mode Explanation	Minimum Portion	Max Portion	Serving Size
Fry	Ingredients stir-fried at high temperature	0.2kg	3kg	1-15 people
Stir-fry	Ingredients quickly stir-fried at very high temperature	0.2kg	2kg	1-6 people
Boil	Ingredients submerged in boiling liquid	2kg	8kg	6-30 people
Simmer	Ingredients lightly seared then simmered in liquid	2kg	8kg	6-30 people
Braise	Ingredients first seared then slow-cooked in broth	2kg	8kg	6-30 people
Soup	Maintained at simmer below boiling point	2kg	8kg	6-30 people
Stew	Meat or vegetables slow-cooked in liquid	2kg	8kg	6-30 people
Mix	Mix and evenly coat the seasoning liquid with the ingredients	0.3kg	5kg	1-15 people

*Data sourced from BOTINKIT Taste Lab, for reference only

Imperial

Basic Specs

Supported Seasoning Types	Dry, Sauce, Liquid, Oil
Maximum Simultaneous Seasoning Types	13 Types
Seasoning Container Capacity	Dry Seasoning Container: 21.97us fl oz Sauce Seasoning Container: 21.97us fl oz Liquid Seasoning Container: 23.67us fl oz (Small Liquid Seasoning Container) / 50.72us fl oz (Large Liquid Seasoning Container) Water Starch Container: 30.43us fl oz
Wok Capacity	1014us fl oz (For actual cooking, please refer to the cooking portion recommendation table)
Maximum Cooking Temperature	Nitrided Iron Pot 662°F
Heating Rate	14.4°F per second

Cooking Portion Recommendation

Mode	Mode Explanation	Minimum Portion	Max Portion	Serving Size
Fry	Ingredients stir-fried at high temperature	7.05oz	7lb	1-15 people
Stir-fry	Ingredients quickly stir-fried at very high temperature	7.05oz	4lb	1-6 people
Boil	Ingredients submerged in boiling liquid	4lb	17lb	6-30 people
Simmer	Ingredients lightly seared then simmered in liquid	4lb	17lb	6-30 people
Braise	Ingredients first seared then slow-cooked in broth	4lb	17lb	6-30 people
Soup	Maintained at simmer below boiling point	4lb	17lb	6-30 people
Stew	Meat or vegetables slow-cooked in liquid	4lb	17lb	6-30 people
Mix	Mix and evenly coat the seasoning liquid with the ingredients	10.58oz	11lb	1-15 people

*Data sourced from BOTINKIT Taste Lab, for reference only

Omni Technical Specs

Metric

Water and Electricity Requirements

Rated Voltage	380V AC (Five-wire three-phase) / 220V AC (Four-wire three-phase)
	50 ~ 60Hz
	*Selectable based on local requirements
Maximum Power	15KW / 12KW
Water Pressure Requirement	0.2-0.35MPa

Material Composition

Pot Material	Nitrided Iron Pot
Seasoning Container Material	Tritan™ material (BPA-free, easy to clean)

Product Dimensions/Net Weight (Unit: mm / kg)

Overall Dimensions/Weight	827×920×1769 (Width × Depth × Height) / 170
Main Body Dimensions/Weight	827×699×981 (Width × Depth × Height) / 110
Base Dimensions/Weight	794×920×787 (Width × Depth × Height) / 60 *Includes anti-collision handle and water gun hook

Imperial

Water and Electricity Requirements

Rated Voltage	380V AC (Five-wire three-phase) / 220V AC (Four-wire three-phase)
	50 ~ 60Hz
	*Selectable based on local requirements
Maximum Power	15KW / 12KW
Water Pressure Requirement	0.2-0.35MPa

Material Composition

Pot Material	Nitrided Iron Pot
Seasoning Container Material	Tritan™ material (BPA-free, easy to clean)

Product Dimensions/Net Weight (Unit: in / lb)

Overall Dimensions/Weight	32.56 x 36.22 x 69.65 (Width × Depth × Height) / 374.79
Main Body Dimensions/Weight	32.56 x 27.52 x 38.62 (Width × Depth × Height) / 242.51
Base Dimensions/Weight	31.26 x 36.22 x 30.98 (Width × Depth × Height) / 132.28 *Includes anti-collision handle and water gun hook



Discover culinary
delights from around
the world



Chinese Cuisine

Chinese Cuisine

Mode	Examples
Stir-fry	Stir-Fried Beef
Stew	Stew Pork
Boil	Poach Chicken
Braise	Braised Beef
Soup	Ginseng Chicken Soup
Braise	Braised Chicken
Mix	Cold Tossed Cucumber

* We offer more than what's listed here.



Italian Cuisine

Mode	Examples
Stir-fry	Spaghetti alla Carbonara
Stew	Risotto Ai Funghi
Mix	Caprese Salad

Thai Cuisine

Mode	Examples
Stir-fry	Pineapple Fried Rice
Stir-fry	Phad Thai
Stew	Thai Green Curry Chicken
Mix	Green Papaya Salad
Soup	Tom Yum Soup



* We offer more than what's listed here.

Spanish Cuisine

Mexican Cuisine



Mode	Examples
Stew	Paella
Stew	Albondigas
Mix	Spinach Tart with Olive Oil

Mode	Examples
Soup	Tortilla Soup
Stew	Chilli Con Carne
Stew	Pancita
Mix	Caesar Salad

* We offer more than what's listed here.

Korean Cuisine

Korean Cuisine

Mode	Examples
Stir-fry	Tteokbokki
Stir-fry	Japchae
Soup	Kimchi Tofu Soup
Mix	Mixed Vegetable Salad

Malaysian Cuisine

Malaysian Cuisine

Mode	Examples
Stir-fry	Butter Shrimp
Stir-fry	Stir-Fried Kangkong with Sambal Sauce



* We offer more than what's listed here.

Traditional Kitchen

Revolutionize



- ✗ Quality control of dishes is not standardized, leading to fluctuating dining experiences.
- ✗ Staff shortages make it challenging to hire chefs, particularly skilled ones
- ✗ Escalating costs: Labor and rental expenses are on the rise
- ✗ Struggling to keep pace with the digitalization trend

Digitizing the Entire Process: From ordering and production to service and management

AI-driven Digital Kitchen

Bringing technology into your kitchen



K-MES

Kitchen Manufacturing Execution System

Streamline order processing from POS to robots for quicker serving



Omni Intelligent Cooking Station

Intelligent Cooking Station

With Omni, anyone can effortlessly whip up delectable dishes, ensuring consistent quality every time.



Perspect AI

Cuisine Quality Control System

Monitor real-time food temperature and quality to ensure food safety and elevate service excellence.



BI Management System

Business Intelligence

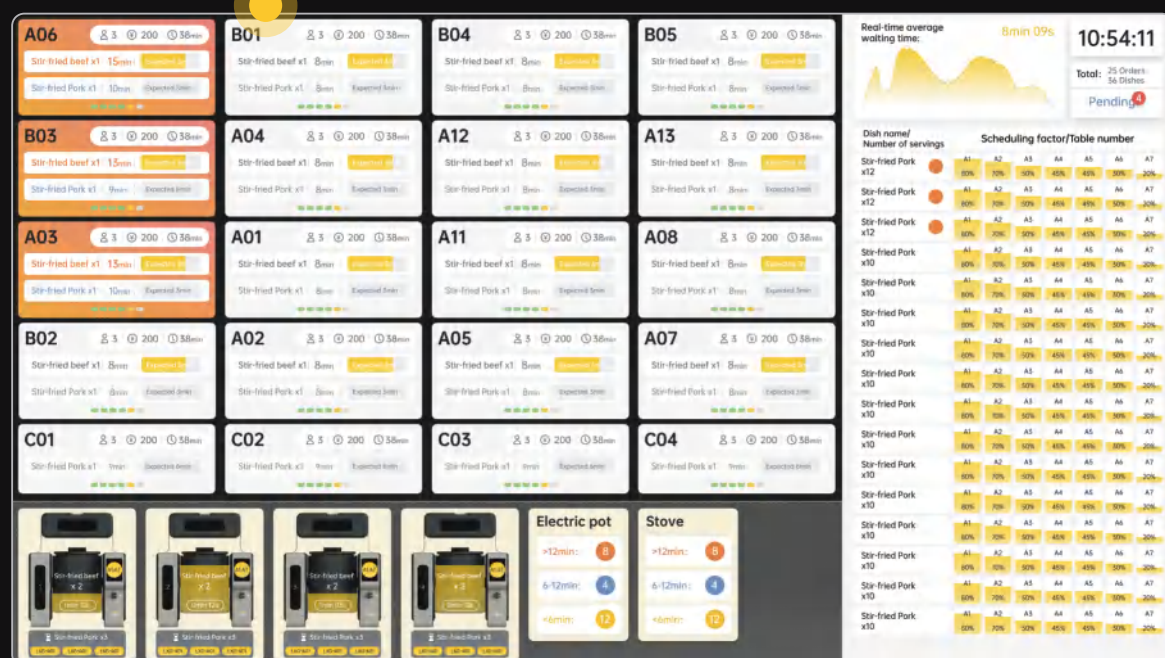
Streamlined kitchen operations with visualized data for informed decision-making.

K-MES

Kitchen Manufacturing Execution System

Streamline order processing from POS to robots
for quicker serving

Customer Order Management



Robot Mission Management

Queue for Pending Tasks

KMES receives orders from the POS

Connect front and back of house for seamless mission assignment without manual intervention

AI-driven Order Prioritization

Utilizing multi-dimensional factors to determine cooking sequence, achieving optimal outcomes

AI-driven Order Consolidation

Instant amalgamation of orders enables simultaneous preparation of up to 5 tables' dishes, cutting waiting times by 20 minutes

AI-driven Robot Scheduling

Dynamically allocates tasks based on robot's remaining capacity, reducing average serving time by 10 minutes

AI Smart Time Prediction

Forecasts meal serving times, alerts before delays, enhances front-back communication, streamlines operations



Perspect AI

Real-time monitoring of product temperature and quality
Ensuring food safety and excellent customer experience

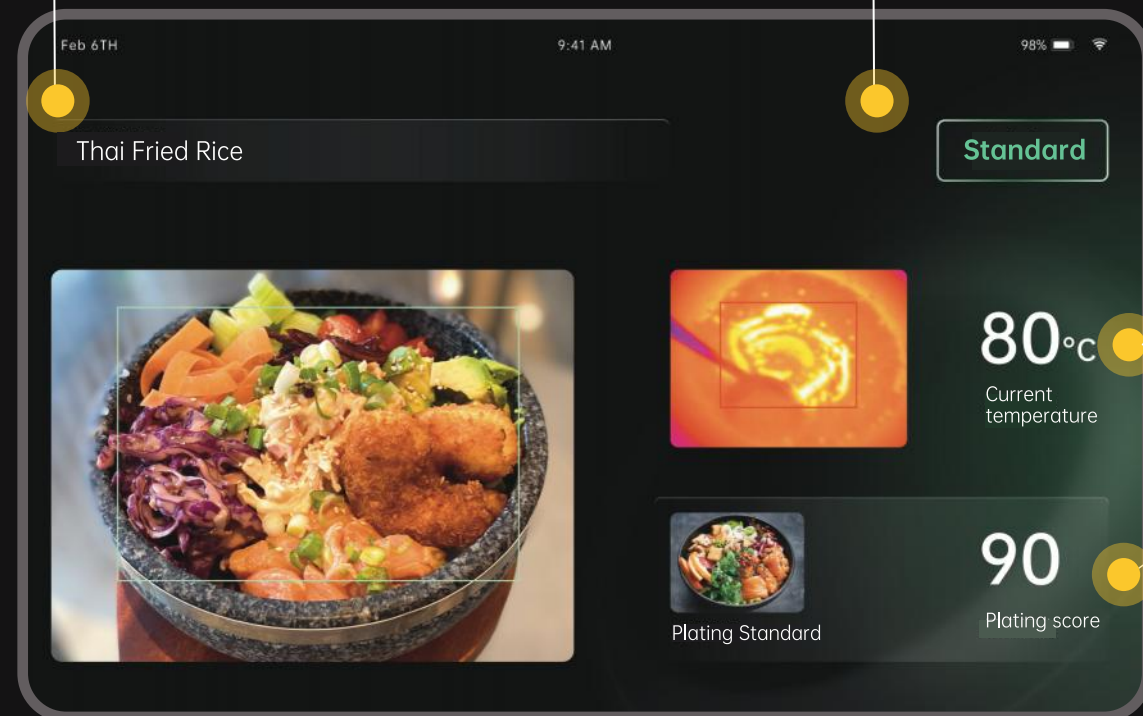
Automatic Cuisine Recognition

Real-time recognition of dish names from the recipe database

Visual algorithms instantly segment ingredients within the visual range

Cuisine Quality Assurance

Assessing dish quality based on temperature and plating score



Real-time Cuisine Temperature Monitoring

IR camera - Real-time thermal imaging temperature measurement

Intelligent Dish Plating Recognition

Score based on similarity in color and plating between actual and standard

Efficiently integrate top-of-the-line software and hardware resources.

AI computing chip capabilities

Self-developed deep learning vision algorithms

Aerospace-grade thermal imaging system

Automotive-grade video pixels, high-resolution RGB cameras

Large storage space

High-definition display screen

BI Management System

Business Intelligence

Visualization of digital kitchen operations help you make data-driven decisions



Global store operations status at a glance

Real-time overview of global store status

Understand store operations and accurately devise improvement plans to optimize operational efficiency.

- Store revenue
- Real-time overview of global store status
- Global store ranking
- Popular dish recommendations
- Data trends

Reduce seasoning waste, precisely calculate ingredient consumption and forecast procurement volume

Store ingredient/seasoning waste management

Calculate daily ingredient/seasoning waste by combining order quantity and purchase volume to reduce waste.

Worry-free Use

13

13 major service sites worldwide

1 m²

Occupies less than 1m² (10ft²) of kitchen space

2 hours

Quick installation and setup in two hours

0.5 day

Learn how to operate within half day

After-sales Service

Accessory Kit

Includes spare parts, consumables, installation and repair tools

Online Services

We provide online customer service to help you solve the problem as soon as possible, to protect efficiency

One On-site Training

In the first year of purchasing the machine, we will provide a door-to-door training service to guarantee a smooth opening

Contact Us



Email Address:
contact@botinkit.com



BOTINKIT Website:
www.botinkit.ai



Schedule Your Own Demo



BOTINKIT Website



BOTINKIT LinkedIn



BOTINKIT YouTube

Creating, Cooking, and Sharing Delightful Cuisine for the World.