BOTINKIT OMNI
Installation Guide v2.1

Shenzhen BOTINKIT Co., Ltd.

**This guide and pictures are for illustration purposes only, actual conditions may be different due to product upgrades and enhancements. Should you have any inquiries, please contact BOTINKIT.*

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Section 1 - Introduction

This introduction provides the background and objectives of the guide for BOTINKIT robot hardware installation, emphasizing the importance of safety precautions and explaining some of the terms and definitions used in the guide. By understanding and adhering to these guidelines, users will be able to perform the installation of robot hardware safely and efficiently.

Section 1.1 - Purpose of the guide

The purpose of this guide is to provide a comprehensive manual for the installation of BOTINKIT robot hardware, assisting users in correctly installing the hardware components of the robot. By following the steps and precautions outlined in this guide, users will be able to successfully install the robot to achieve its intended functionality and ensure the safety and stability of the operation.

Section 1.2 - Safety precautions

Before proceeding with the installation of robot hardware, it is essential to strictly adhere to the following safety precautions:

1. Ensure the workspace is secure, preventing any interference from unrelated objects during the robot hardware installation process.
2. Use appropriate personal protective equipment, such as insulated gloves, etc., to prevent any potential accidents.
3. Before connecting power or making any electrical connections, make sure to turn off the robot power and disconnect the power cord.
4. Avoid placing fingers or other objects near moving parts to prevent pinching or other injuries.
5. Ensure proper operation and adjustment of the robot' s center of gravity to prevent tipping or instability.

Section 1.3 - Term Definitions

Here are some key terms and definitions used in this guide:

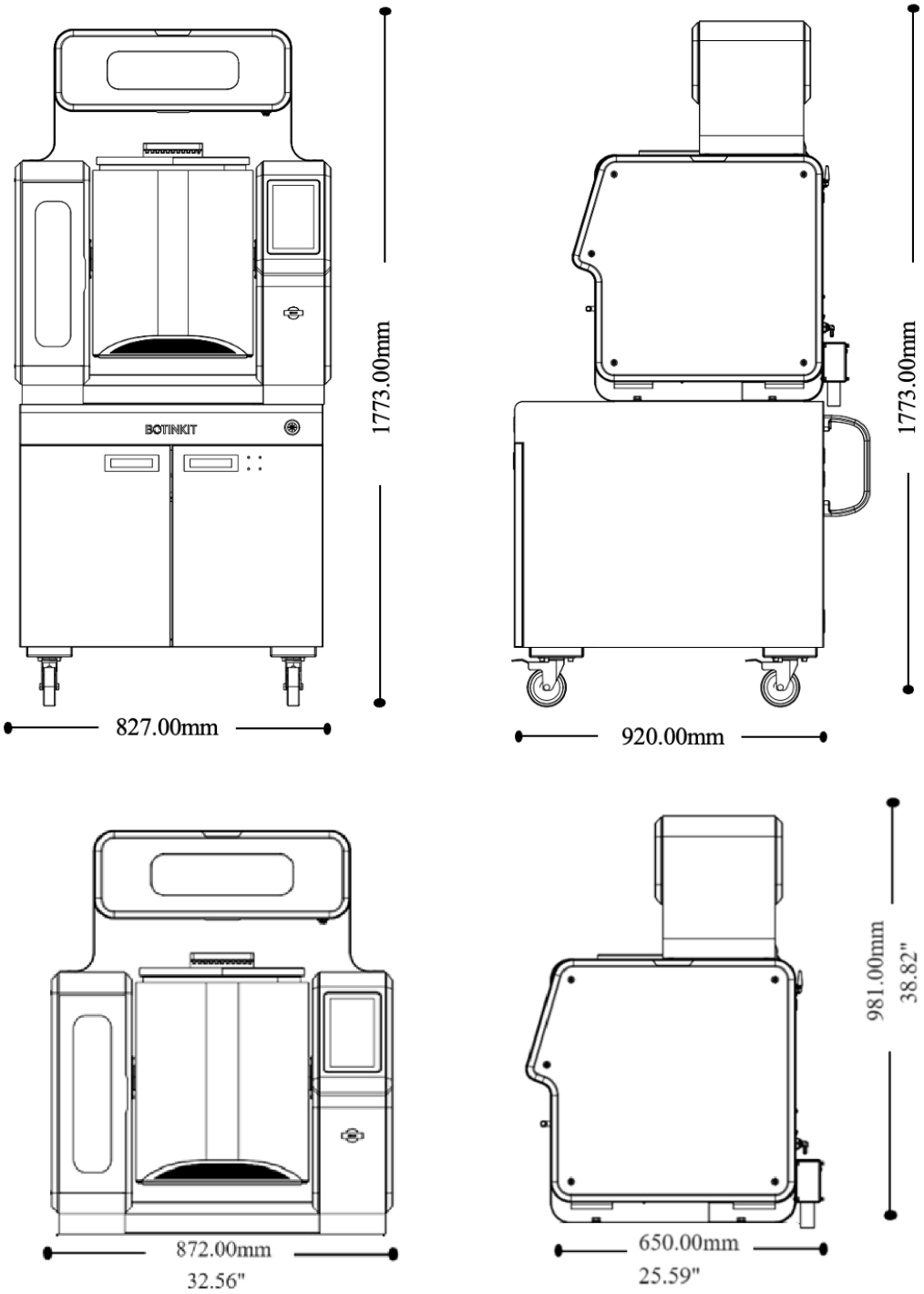
1. Robot: Refers to a complex mechanical device with autonomous or semi-autonomous capabilities that can perform specific tasks or imitate human behavior.
2. Hardware: Refers to the physical components and parts of the robot, including the body, sensors, actuators, and control units, among others.
3. Installation: Refers to the process of correctly connecting and positioning the various hardware components of the robot.
4. Sensor: Refers to a robot component used for perceiving the surrounding environment and gathering external information, such as cameras, laser sensors, etc.
5. Control System: Refers to the computer system used for controlling robot behavior and movements, including the main controller, control software, etc.
6. OMNI: Refers to the name of BOTINKIT's Cooking Robot.

Section 2 - BOTINKIT Robot overview

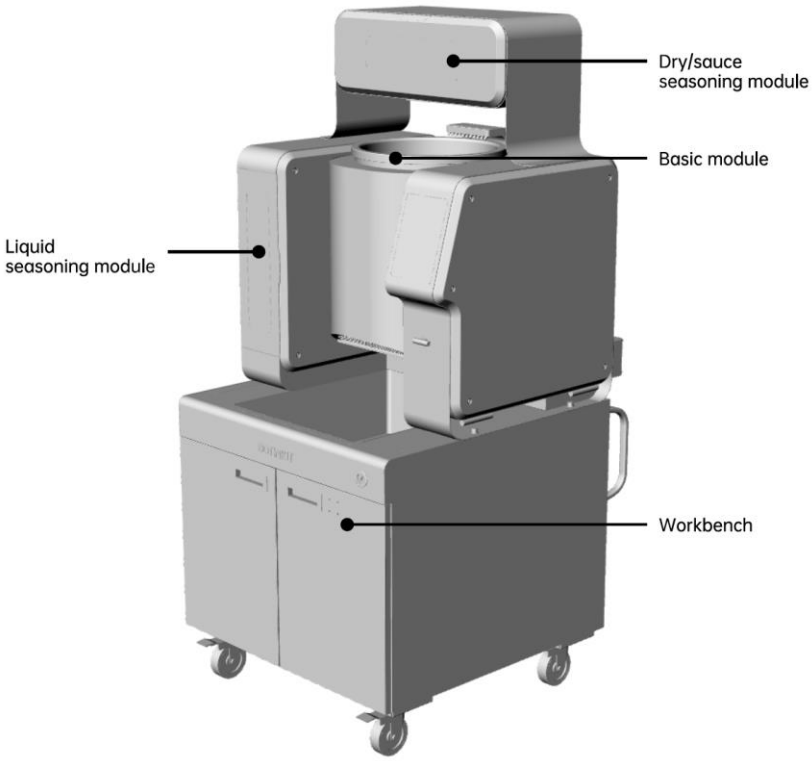
Section 2.1 - Robot model and specifications

Product Model	Max01	Max02
Input	AC 200-220, V50/60 HZ	AC 380-415 V, 50/60 HZ
Power Rating	10KW	12KW
Water Proof Level	IPX4	
Capacity	6L	
Pot Capacity	30L	
Water Pressure Range	0.2~0.35 MPa	
Screen	8-inch touch-sensitive screen	
Outer Diameter of Liner	Φ356mm (14.02")	
Pot Material	Q235B (Nitrided Iron)	
Maximum Temperature Tolerance	350℃ (662°F)	
Supporting Seasoning Types	Powder、Sauce、Liquid	
Seasoning Box Material	Tritan™	
Dry/Sauce Seasoning Box Capacity	650ml (21.97 fl oz)	
Liquid Seasoning Box Capacity	700ml（23.67 fl oz)(Small Liquid Seasoning Box)/ 1500ml（50.72 fl oz）(Big Liquid Seasoning Box)	
Starch Water Box Capacity	900ml (30.43 fl oz)	
Overall Dimensions	827mm×920mm×1769mm（32.56'' x 27.52'' x 38.62''） （Width × Depth × Height）	
Main Unit Dimensions	827mmx650mmx981mm(31.26'' x 25.59'' x 30.98'') （Width × Depth × Height）	
Base Dimensions	794mmx920mmx787mm(32.56'' x 36.22'' x 69.65'')（Width × Depth × Height, with anti-collision handle and water gun hook）	
Weight	Main unit weight:120kg (264.55 lbs)	Base weight:52kg (114.64 lbs)
Wi-Fi	802.11 a/b/g/n/ac	

Section 2.2 - Robot component introduction

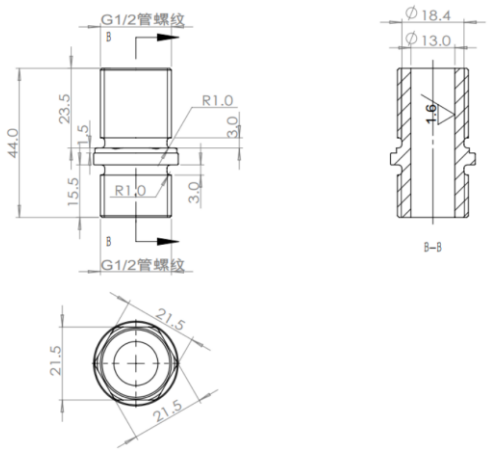


Pictures and specifications are for illustration purposes only, actual conditions may be different due to product upgrades and enhancements.
If you have any inquiries, please contact BOTINKIT.

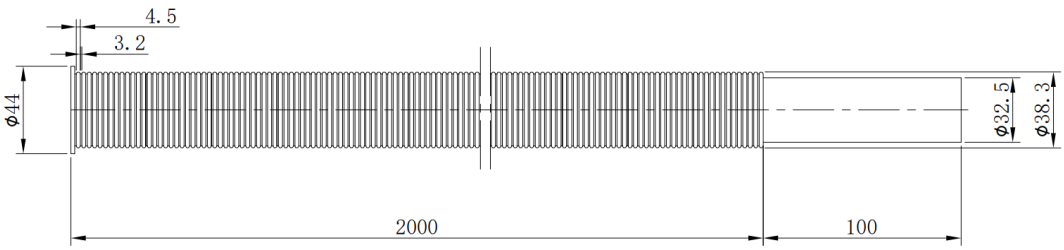


Section 2.3 - Water supply and drainage information

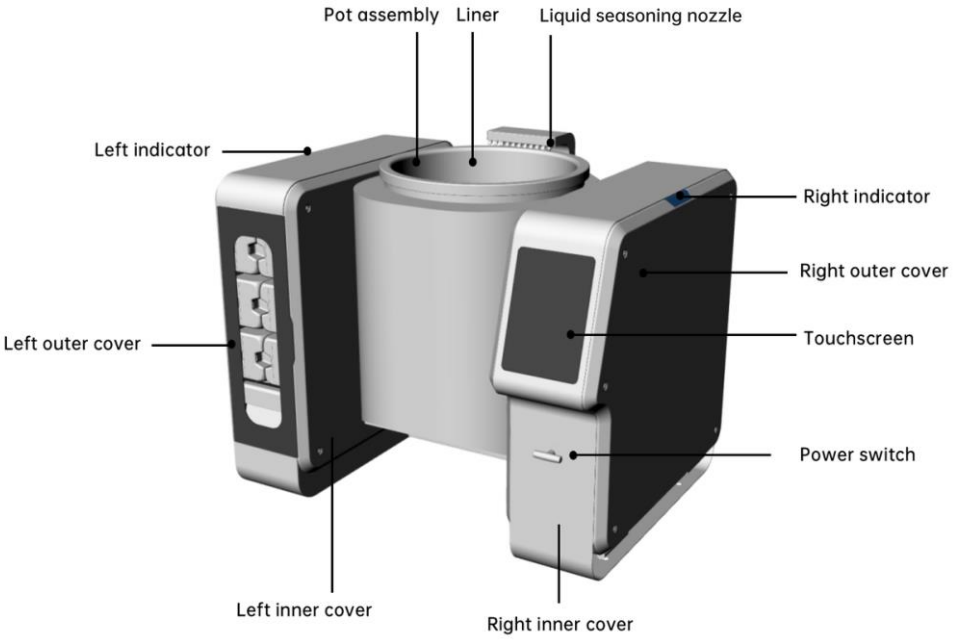
Diameter of water inlet pipe: G1/2



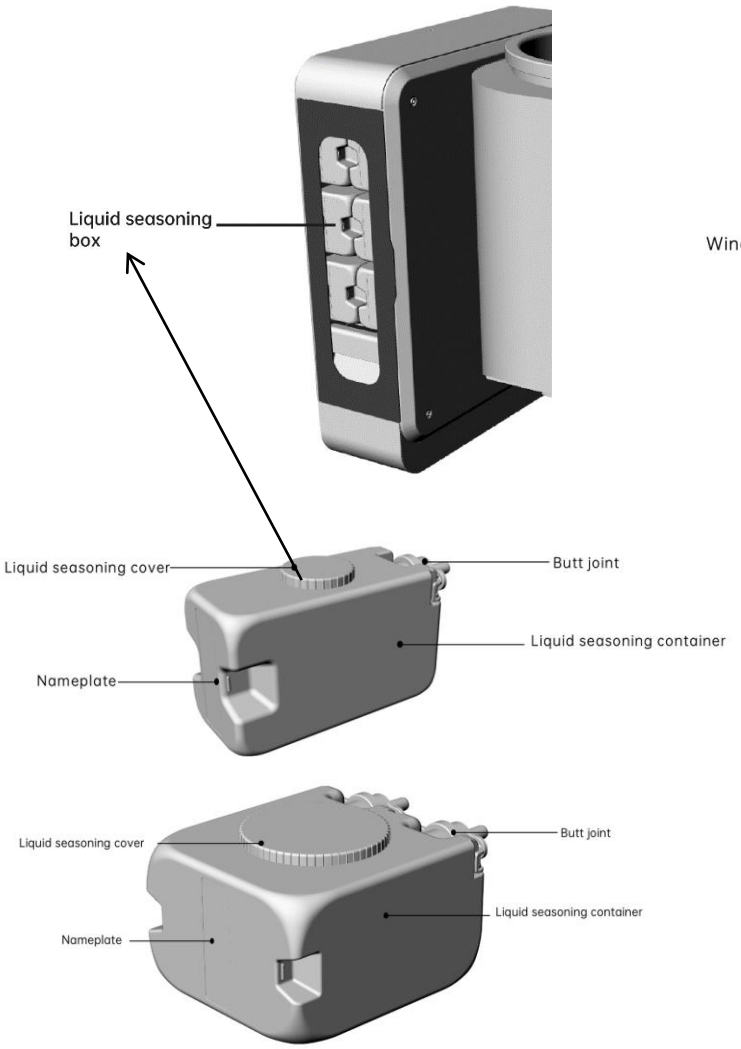
Diameter of drainage pipe: 32.00mm



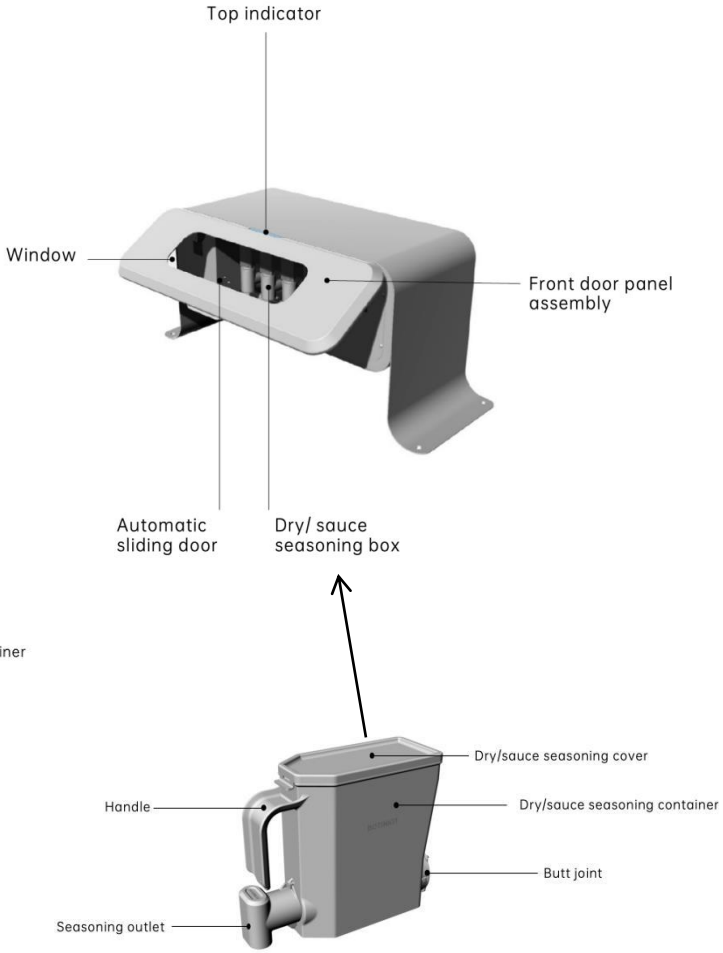
Basic Module



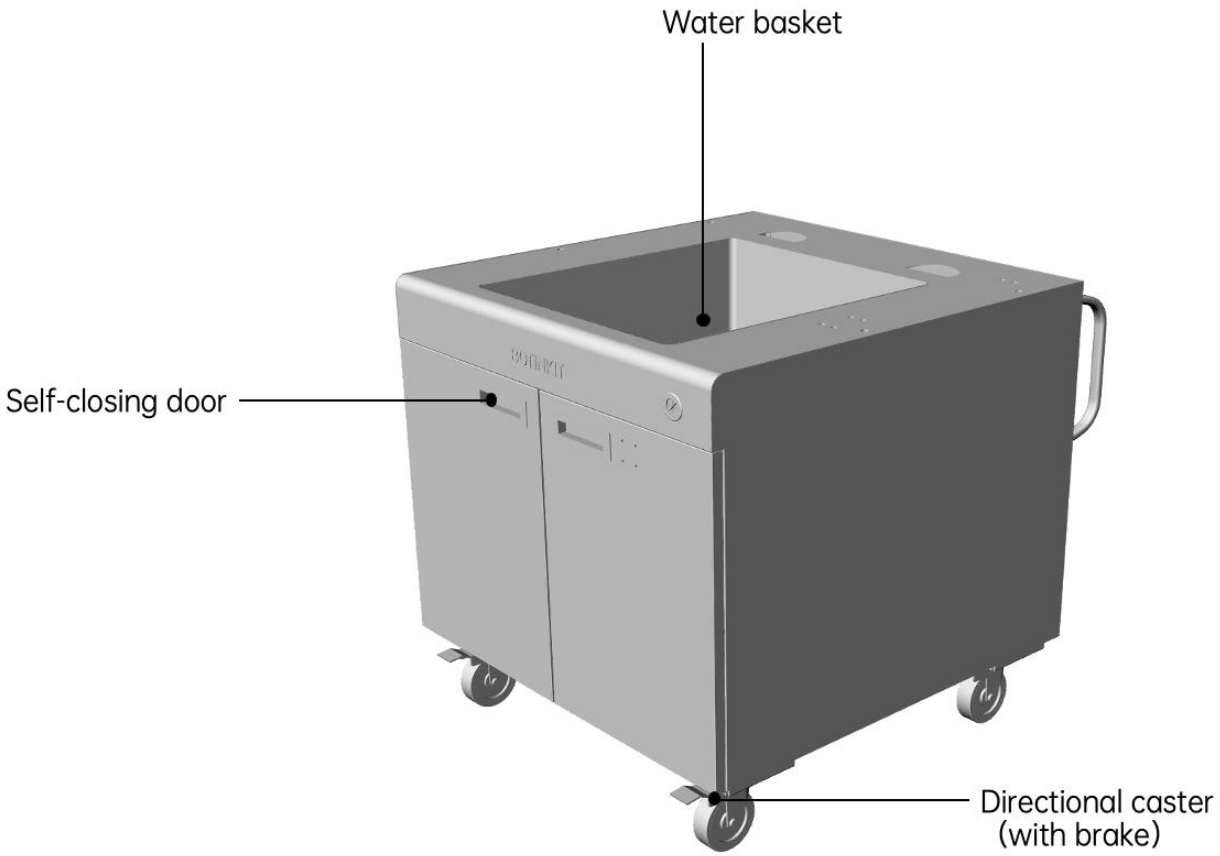
Liquid Seasoning Module



Dry/Sauce Seasoning Module



Workbench (Base)

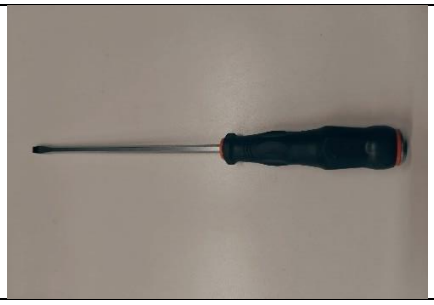


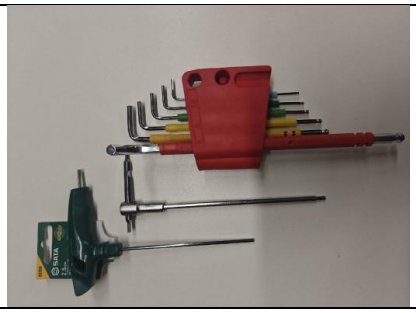
Section 2.4 - Robot functions and application scenarios

Commercial cooking robots offer enhanced efficiency and quality in cooking stir-fried dishes, addressing issues related to labor shortages and consistency during the cooking process. Robots can be applicable in various catering settings, providing a better user experience and increased business profitability. These robots can automate the cooking process, ensuring consistent and precise cooking results. By relieving human chefs from repetitive tasks, robots allow them to focus on creative aspects of cooking. Whether it's a restaurant, catering business, or fast-food chain, cooking robots can effectively improve productivity, reduce costs, and deliver consistent taste and quality to customers.

Section 3 - Installation preparation

Section 3.1 - List of tools for installation

Tools for Installation		
Crimping plier	Long handle Slotted Screwdriver	Phillips Screwdriver
		

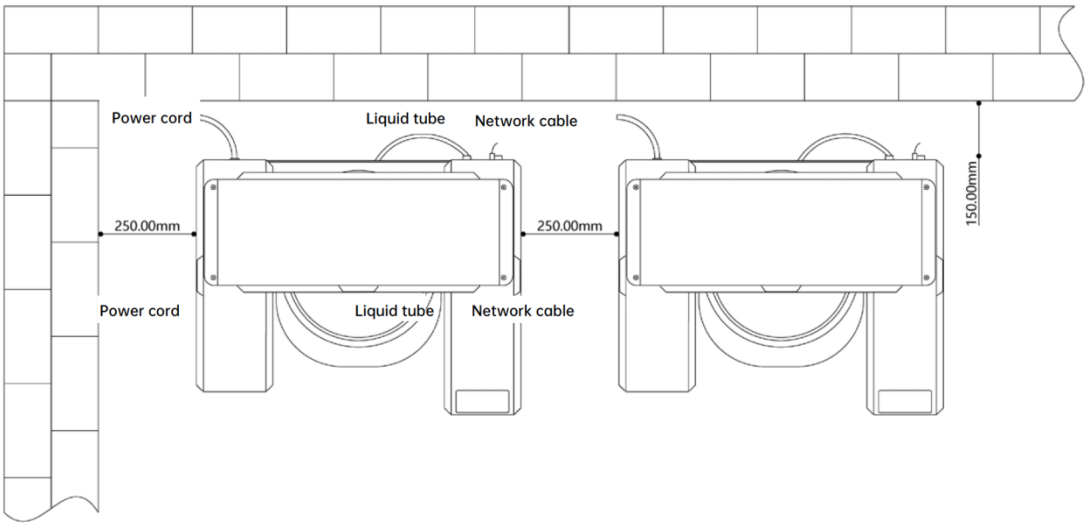
8mm & 17mm Socket Wrench	Inner hex wrench (Set)	Adjustable Wrench
		

Mini Electronic Scale (Accuracy of 0.1g)	1kg Weight	Multimeter
Electrical tape		

Section 3.2 - Work area and resources required

➢ Space Requirements:

Make the pot rim face the sink under the workbench. Keep a clearance of 150mm between the back of the robot and the wall to provide sufficient space for the movement of the liquid tubes during pot tilting. Reserve a clearance of 250mm on both sides of the robot for maintenance.



➢ Power Requirements (examples):

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended current reserve	Recommended leakage protection	Recommended wire specifications (copper)
220V	3 Phase 4 Wires	10kW	34A	≥40A	3 live wires, 10mm^2 1 ground wire, 2.5mm^2
		12kW	40A	≥50A	3 live wires, 10mm^2 1 ground wire, 2.5mm^2
		15kW	50A	≥60A	3 live wires, 16mm^2 1 ground wire, 2.5mm^2
380V	3 Phase 5 Wires	12kW	24A	≥25A	3 live wires, 4mm^2 1 neutral wire, 4mm^2 1 ground wire, 2.5mm^2
		15kW	30A	≥40A	3 live wires, 6mm^2 1 neutral wire, 6mm^2 1 ground wire, 2.5mm^2
Note: 4mm^2= 12AWG; 6mm^2= 10AWG; 10mm^2 = 8AWG; 16mm^2=6AWG					

Install power cables: You should engage a qualified electrician to connect one end of the power cable to the input power terminal of the robot and the other end to the

output terminal of the switch of the main power supply. Make sure the both the main switch and the robot switch are turned off before connecting them. If the power cable is required to be extended, it should be performed by a qualified electrician by using a 5-core cable with the corresponding wire gauge diameter. The grounding wire must be reliably grounded and waterproof.

- **Water Supply and Drainage Requirements:**

This product needs to be connected to a water inlet. The water inlet is equipped with a 4-point external thread connector, and a 1.8-meter 4-point double-headed metal flexible hose is included in the package. There must be a water supply port within the installation area, and the water supply port must have an independent water valve. The water pressure needs to be within the usage requirements (0.2 to 0.35 MPa). Please ensure there is a drainage outlet near the installation area. If the drainage pipe is on the ground, its height needs to be below 10 centimeters.

Water supply (DN15 Angle valve)

Drainage (height ≤10 cm)

- **Exhaust System Requirements:**

An exhaust system must be provided on-site and installed directly above the cooking machine.

1.It is recommended that each robot must have an exhaust power of no less than 13000 m3/h (Cubic Meter per Hour), with the exhaust system's width not less than 130 cm and power not less than 1000W.

2.It is suggested that the exhaust fan be positioned no more than 20-30 cm above the robot, with a depth of no less than 130 cm.

- **Environmental Requirements:**

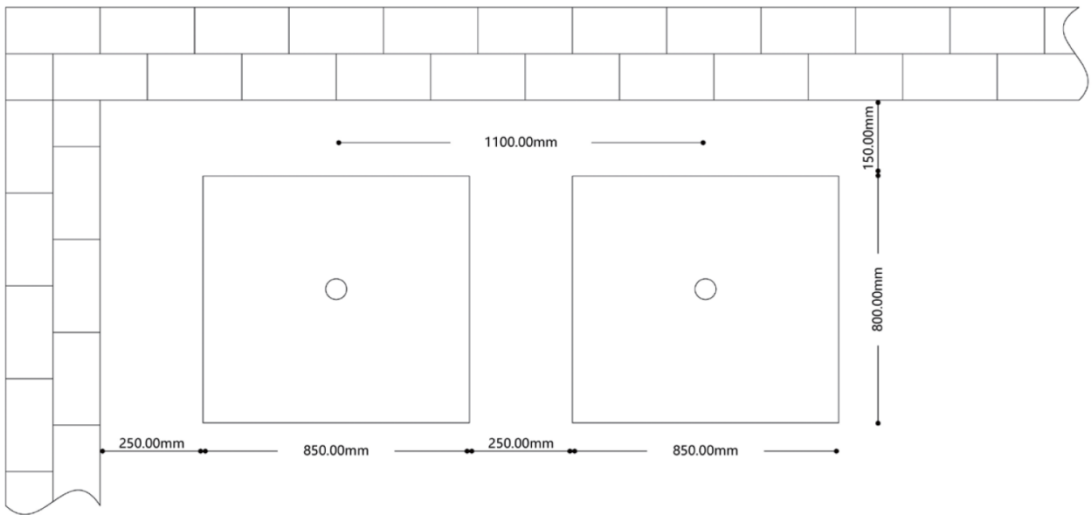
The robot must be installed indoors, where the indoor temperature should not be lower than 32℉(0℃);

Ensure there are no factors nearby that could affect the machine's functionality, such as staying away from equipment that generates a lot of steam (steam can cause solid components to solidify and clog the discharge port) and equipment that produces a lot of open flames (the distance between open flame stoves/other high-temperature heat sources and the robot must not be less than 150cm);

No strong acids or strong alkaline substances should be within 150cm of the robot;

If gas, water supply, or drainage pipelines pass through the installation area, their height must not exceed 10 centimeters;

Workbench: If you have not chosen to purchase the matching workbench from our company, you will need to hire a contractor to design a corresponding workbench with a tabletop height of 700mm, which must include a corresponding drainage sink. The tabletop's strength must be able to support the entire machine, with a load-bearing capacity of no less than 165kg.



Section 3.3 - Read and understand the installation manual

When reading and understanding the installation manual for a cooking robot, it is important to follow these steps:

1. Read the entire content: Start by skimming through the manual to get an overall understanding of its structure and organization. Pay attention to the table of contents and chapter titles for subsequent reading and comprehension.
2. Note safety precautions: Before starting with the installation manual, take note of the section or chapter that discusses safety precautions. This will include requirements for personal protective equipment, guidelines for restricted operations or accident prevention, and more.
3. Read chapter by chapter: Follow the order of the manual and read each chapter’ s content carefully. Pay close attention to the chapter titles, subheadings, and paragraphs. For any new terminology or technical terms, refer to the glossary or definition section provided in the manual to understand their meanings.
4. Focus on key information: While reading, focus specifically on the key information related to the installation of the cooking robot. This may include component introductions, installation steps, connection methods, calibration requirements, and more. Ensure a clear understanding of each important step and requirement.
5. Refer to illustrations and examples: Installation manuals often include illustrations, diagrams, or examples of actual operations. These can help better understand specific steps and connection methods. Read and refer to these visual aids and

examples carefully to enhance comprehension and implementation during the installation process.

6. Pay attention to details and sequence: Throughout the reading and understanding of the manual, pay attention to the requirements regarding details and sequence. For example, the correct order of installing specific components, proper connection interfaces for cables, the sequence of calibration steps, etc. Ensure that each step is executed correctly as specified in the manual.
7. Mark important information: While reading and understanding, use markers or take notes to record important information, key steps, or items that require special attention. This will make it easier to search for and refer to them in the future.
8. Resolve doubts and seek support: If any doubts or the need for more details arise during the reading and comprehension process, refer to the support resources provided in the manual. These resources may include manufacturer contact information, technical support. Seek timely assistance from professionals to obtain accurate answers and guidance.

By following these steps, you should be able to read and understand the installation manual for a cooking robot more effectively. Ensure that you install the robot according to the instructions provided in the manual and strictly adhere to safety operations and recommendations to ensure a successful and safe installation process.

【CAUTION】

- Please keep a distance of 50cm when heating oil to avoid burns caused by splashing;
- Please make sure the robot is electrically grounded;
- Please make sure you have sufficient seasoning before each cooking session;
- Please ensure that the granulated/powdered seasonings added are dry;
- Please make sure the starch water is fully suspended before adding;
- Please clean the starch water tube every day;
- Please calibrate weekly or as necessary;
- If the robot is not used for more than 3 days, please empty all seasonings and clean the tubes;
- The robot is equipped with an air circuit breaker, which will automatically cut off the power in case of emergency;
- Please store the unused liquid seasonings in the refrigerator.

【DO NOT】

- This product is not allowed to be operated by anyone without training, in an unfit physical condition, or who is underage;
- Do not spray the body of the robot directly with a water gun;
- Do not dry burn the pot to avoid damaging the pot body;
- Do not add unthawed food;
- Do not touch any moving parts of the robot to prevent injuries;
- Do not put hands inside the pot to avoid burns;
- Do not put your hands on top of the pot to avoid pinch point injuries;
- Do not tilt the pot during stew mode to avoid burns.

Section 4 - Hardware installation and Power on Robot

Section 4.1 - Unpacking

BOTINKIT OMNI comes in a wooden case. Please wear gloves for safety. It is required for 3 or more people to be present to support and hold any parts for safety reasons during installation.

1.The wooden must be checked for any visible damages before confirming receipt of the goods.

2.Check the tilt proof indicator on case.

3.Remove strap by cutting, or simply pulling the long end of the strap.

4. Using a long handle slotted screw driver, pry out fasteners to remove the top, front and rear wooden boards

5. Remove securing wooden block at the front.

6. Remove nut to remove the left and right wooden board.

7. Remove two screws from the front securing board to remove the board.

8. While 2 people are tilting the equipment backwards, remove the front securing board.

9. Take out two ramps from the bottom of the base.

10. Attach velcro stickers onto the ramp.

11. Lift up break buckle of on all four wheels.

12. Carefully guide the equipment down the ramp.

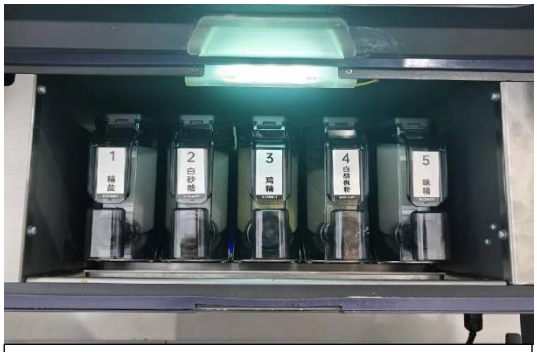
*There is no rush to remove the last layer of protective plastic. It is recommended to remove it only after arriving at the location.

Section 4.2 - Dry Seasoning Compartment

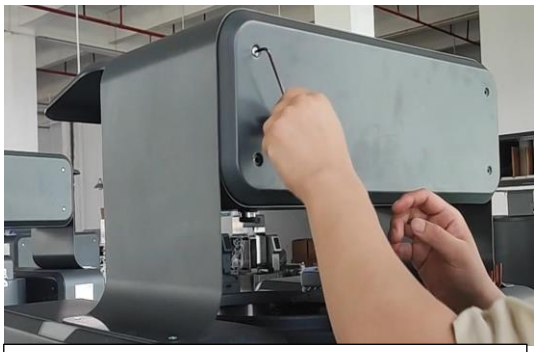
Take out from Accessories Box:
1. Dry seasoning box.

1. Pull out the dry seasoning door compartment. Remove all cardboards and polystyrene from dry seasoning module.

2. Install the seasoning boxes



3. The installation of the dry seasoning box is completed



4. Using Allen keys, loosen screws to remove the back cover of the dry seasoning module

5. Remove polystyrene and reinstall cover.

Section 4.4 - Water inlet and drainage installation

1.Locate the Water inlet at the back of the robot.

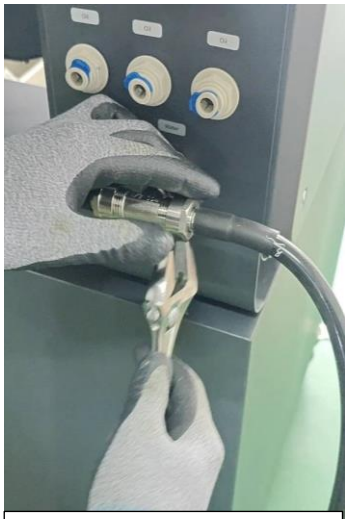
2.Ensure washer is inside the tee fitting.

3. Install tee fitting.

4. Install one end of the water inlet hose (1.2M)

5. Install the other end of the inlet hose to the other side of the base.

6. Install another hose (1.8M) to water

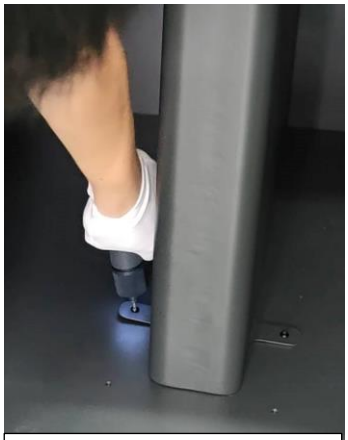


7. Install the other end to the tee fitting.

8. Install left handle.

9. Install right handle to protect hose and cables from impact.

Drainage



1. Remove 2 screws to remove the base drainage cover.

2. Pass drainage pipe through the opening at the rear side of the base.

3. Put washers into drainage pipe.

4. Fasten drainage pipe.

***Note:** Double check after installation by turning on the water source tap. Check for any water leaks. If any leakages are found, please handle it. It is recommended to check for leakages before reinstalling the base drainage cover.

Section 4.5 - Oil Tubing installation

1.Locate the oil inlet at the back of the robot. Remove blue seal.

2.Install oil tubing, reinstall blue seal.

3.Insert the other end of the oil tube with filter into oil barrel.

If it is decided to place the oil barrel inside base, the oil tubing can be slotted through the hole reserved at the back of the base.

Section 4.5 - Aviation Cable Installation

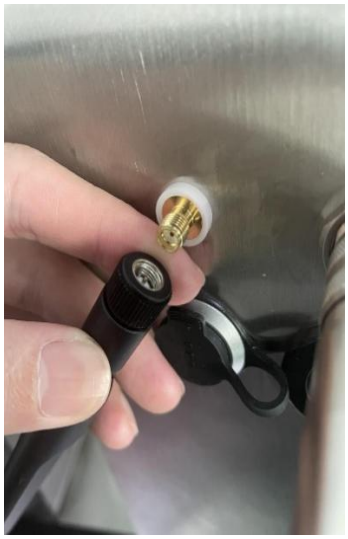
Prepare: Take out Aviation cable.

1.Lift up the lid to reveal Aviation Cable socket at the back of the robot.

2.Install the Aviation cable.

Section 4.6 - Installation of WiFi antenna (wireless internet antenna)

Prepare: Take out WiFi antenna.



1.Install WiFi antenna (the direction of the antenna does not affect use).

Section 4.7 - Connect power cable and power on

***Note:** When connect the power cable to the power supply, please make sure that the circuit board/breaker switch is turned **OFF**. An electric pen or multimeter to check whether the three live wires and neutral wires in the circuit are still live. Working with active Live wires are strictly prohibited! ! !

When installing any potentially live parts, remember to wear electrical insulating gloves. Untrained personnel are not allowed to install/disassemble any part of the machine.

➢ Power Cable connection

***Note:** It is recommended to Install from right to left, start with the ground wire (GND), moving to the neutral wire (N), and finally install live wires (L3, L2, L1).

After installation, please check to make sure there are no wrong connections, no loose wires, and no exposed wires before powering on. Please wrap and protect exposed wires with wire tape.

Locate the power inlet at the back of the robot.

1. Unscrew the sides to open the lid of the outer metal box.

Note: Outer metal box has been removed for better sight for this guide.

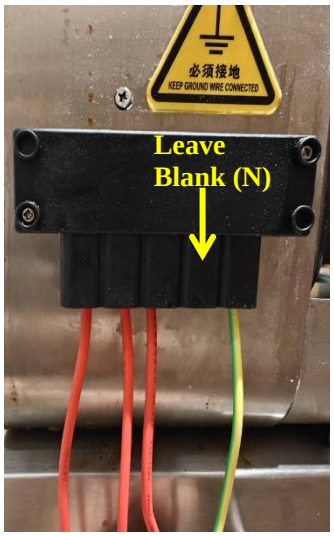
3. Unscrew to remove the plastic lid.

2. Start installing from the ground wire (GND), moving to the neutral wire (N), and finally install live wires (L3, L2, L1).

4.Double check connections.

5. Reinstall plastic cover.

6. Reinstall metal cover.



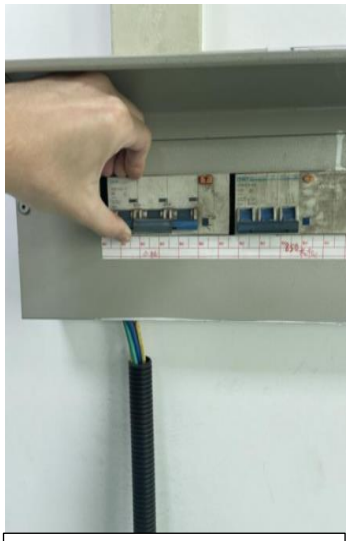
For 220V， Neutral (N) can be left blank.

Section 4.8 - Test, WiFi connection, Logging in

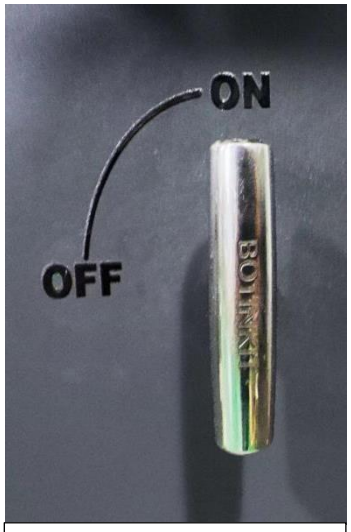
- Before installing the machine, make sure you have communicated with the sales/software department to register an account and receive the account in advance.

- Logging into BOTINKIT account

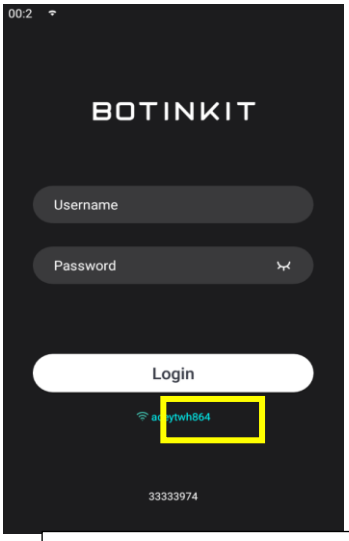
Note: Please ensure all electrical components are properly installed before turning on the circuit breaker.



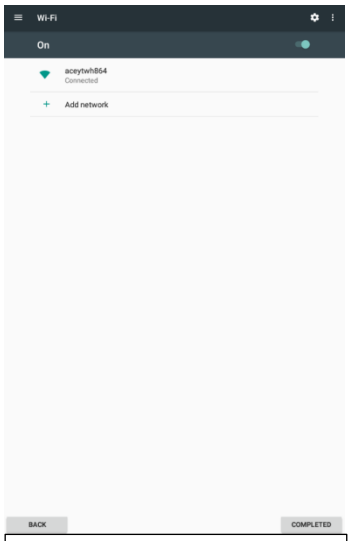
1. Turn on circuit breaker



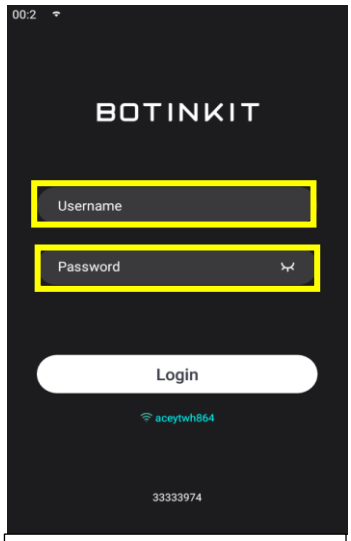
2. Turn Clockwise to turn on



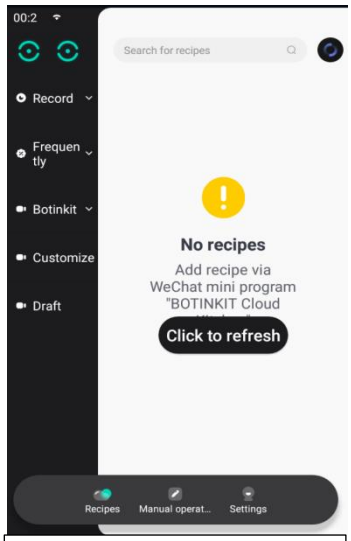
3. Connect to WiFi



5. Select network

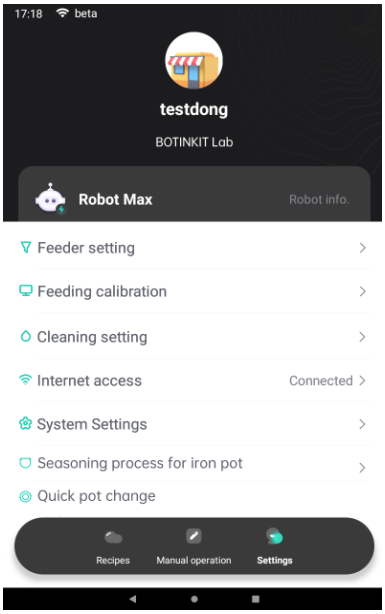


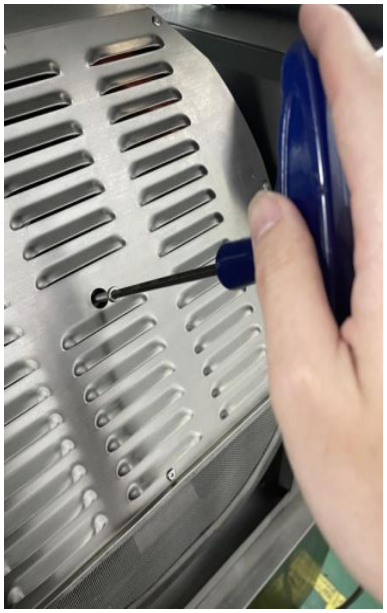
6. Login to account

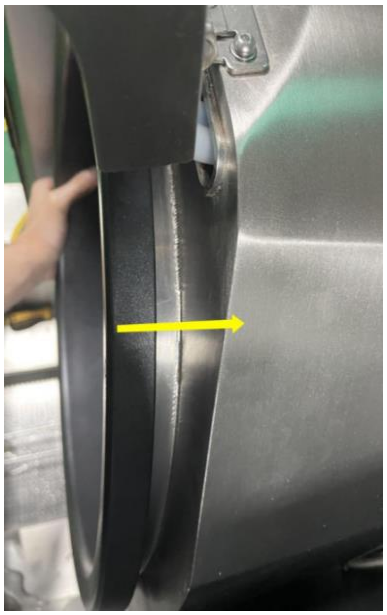


4. Login successful

Section 4.9 - Quick Pot change (Remove and Install)







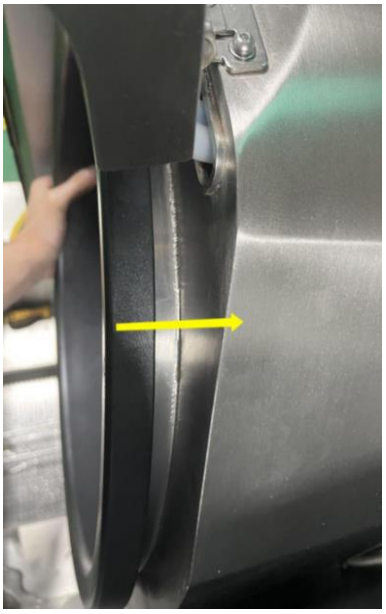
In the settings menu, click on "Quick pot change". Follow the prompts on the screen for the operation. For 1st time installation, the front few steps can be skipped, until "2. Install" prompts, and follow from Step 4:

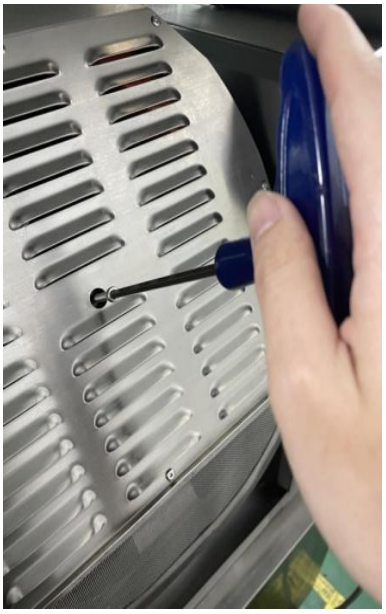
Remove

1.Please click to rotate the pot position and remove the screw at the indicated location. It only required to be unscrewed for around 20 turns, until the head of the screw is above the lid level, no need to completely remove it.

2.Click to rotate the pot counterclockwise, press down quickly on the edge of the pot with both hands. Slowly release your hands, and after the pot pops out, remove it.

3.After removal, click to stop rotating the pot.





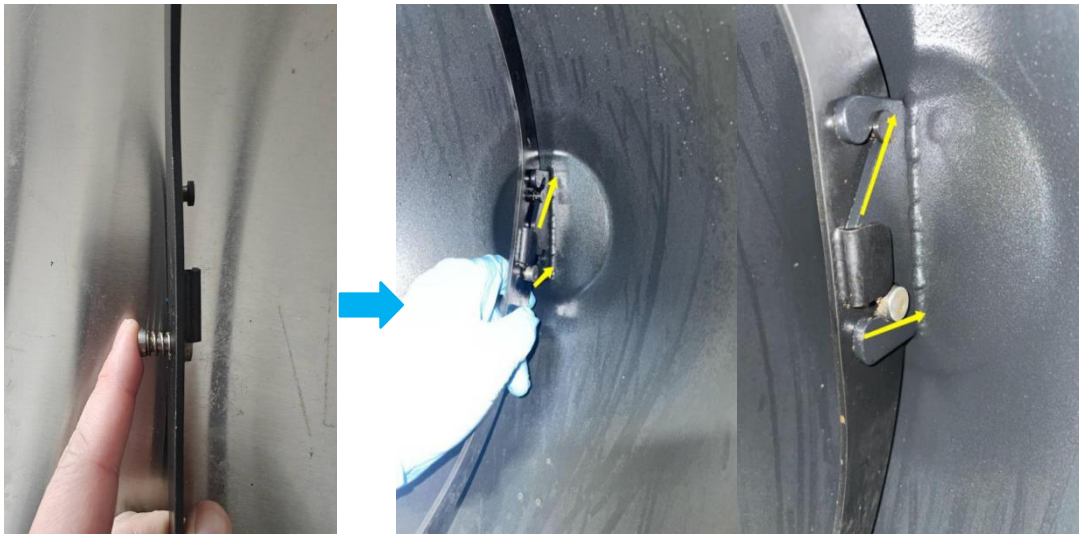
Install:

4.Insert the new pot, click to rotate the pot clockwise, firmly push the pot down to fasten it.

5.After tightening the screw, the pot installation is complete.

***Note: Complete installation videos are provided by BOTINKIT, please contact BOTINKIT services team if required.**

Section 4.10 - Stirring Ruler Installation



Align the bolt with the bayonet, and press the side spring with your hand to slide into position (after installation, double check that the ruler is firmly attached.)

To uninstall: Simply press the spring and lift to remove the ruler.

Section 5 - Adjustment and calibration

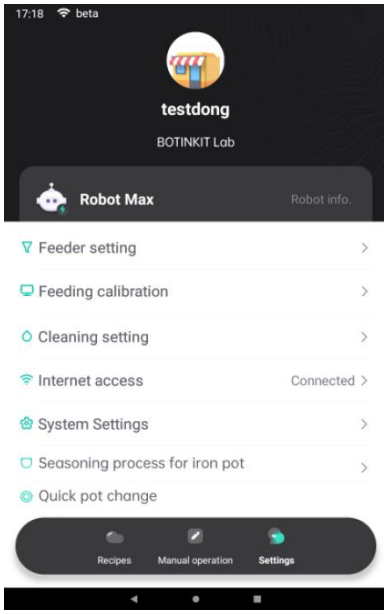
Section 5.1 - Ensure robot stability

- Make sure to place the robot on a flat surface.
- Ensure that all four wheels of the robot make firm contact with the ground.
- Avoid placing heavy objects on one side or corner of the robot, as this can cause imbalance and instability.
- Secure the wheels by locking the brakes under the base of the robot.

Section 5.2 - Feeding calibration

***Note: The feeding calibration must be carried out before using.**

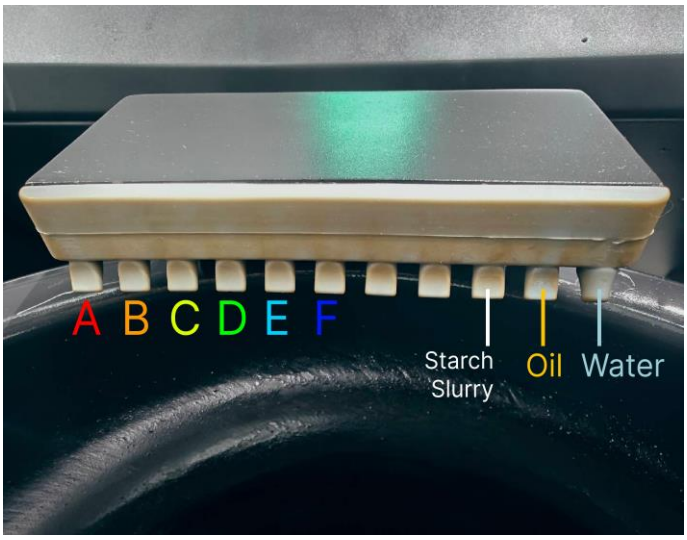
- How to enter Feeding calibration interface:



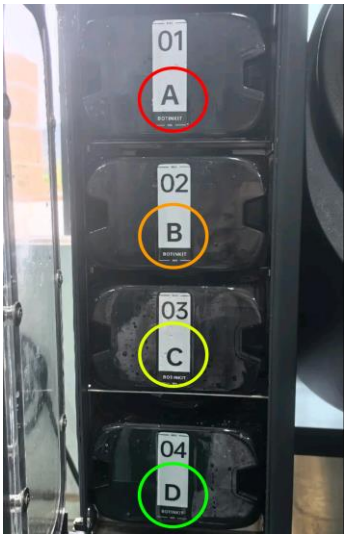
After clicking on "Settings" from the home page, click on "Feeding Calibration" to enter the feeding calibration interface. In the feeding calibration interface, you can click on the corresponding seasoning to perform feeding calibration.

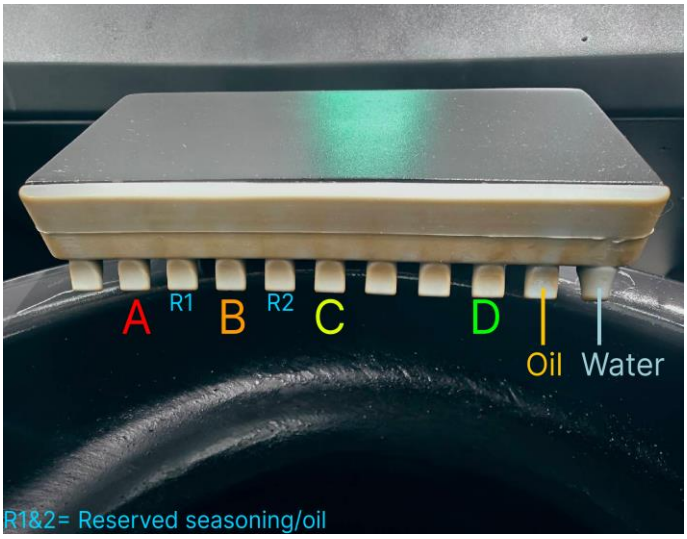
- Liquid seasoning dispensing locations:

For OMNI_A:



For OMNI_B/C/D:



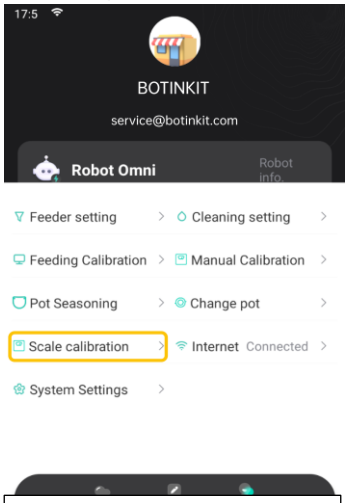


- Begin calibration

OMNI is able to perform Quick Verification and Auto Verification to calibrate seasonings. Seasonings will be automatically calibrated for feeding accuracy during daily use of the machine, through a learnable adaptive feeding system.

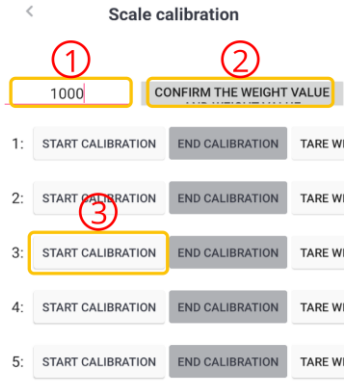
Weigh Scale Calibration

The weigh scale should be calibrated before calibrating dry seasonings.



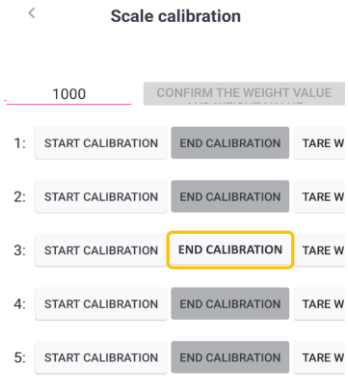
1.In the [Settings] tab, select Scale calibration.

2. Remove seasoning box.

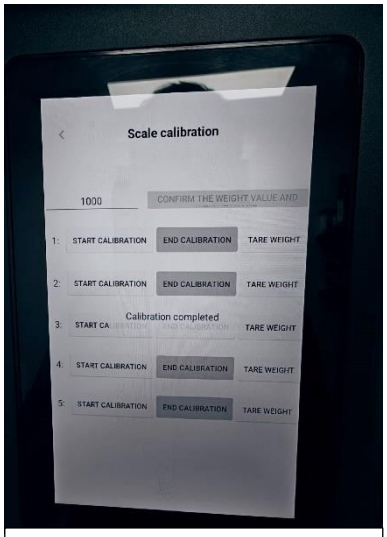


3. Insert the value of the weight used. (1kg=1000g), press Confirm, and select [START CALIBRATION] for the corresponding seasoning box.

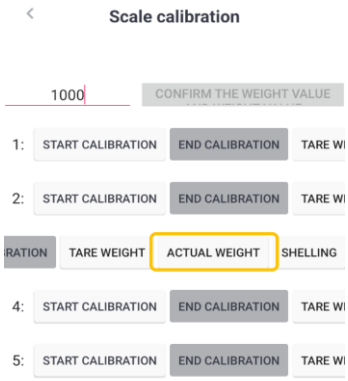
4.Place the weight on the weigh scale, and wait for 5 seconds



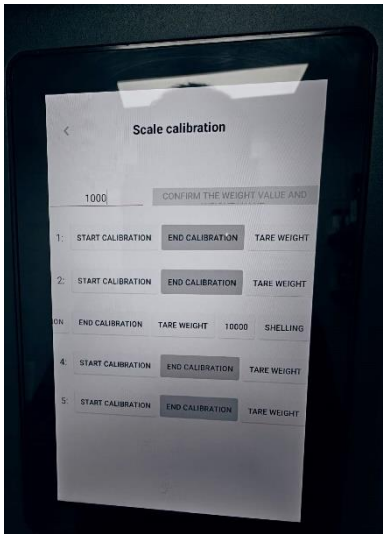
4.Select [END CALIBRATION]



5.A prompt will pop up to indicate the calibration has been completed.

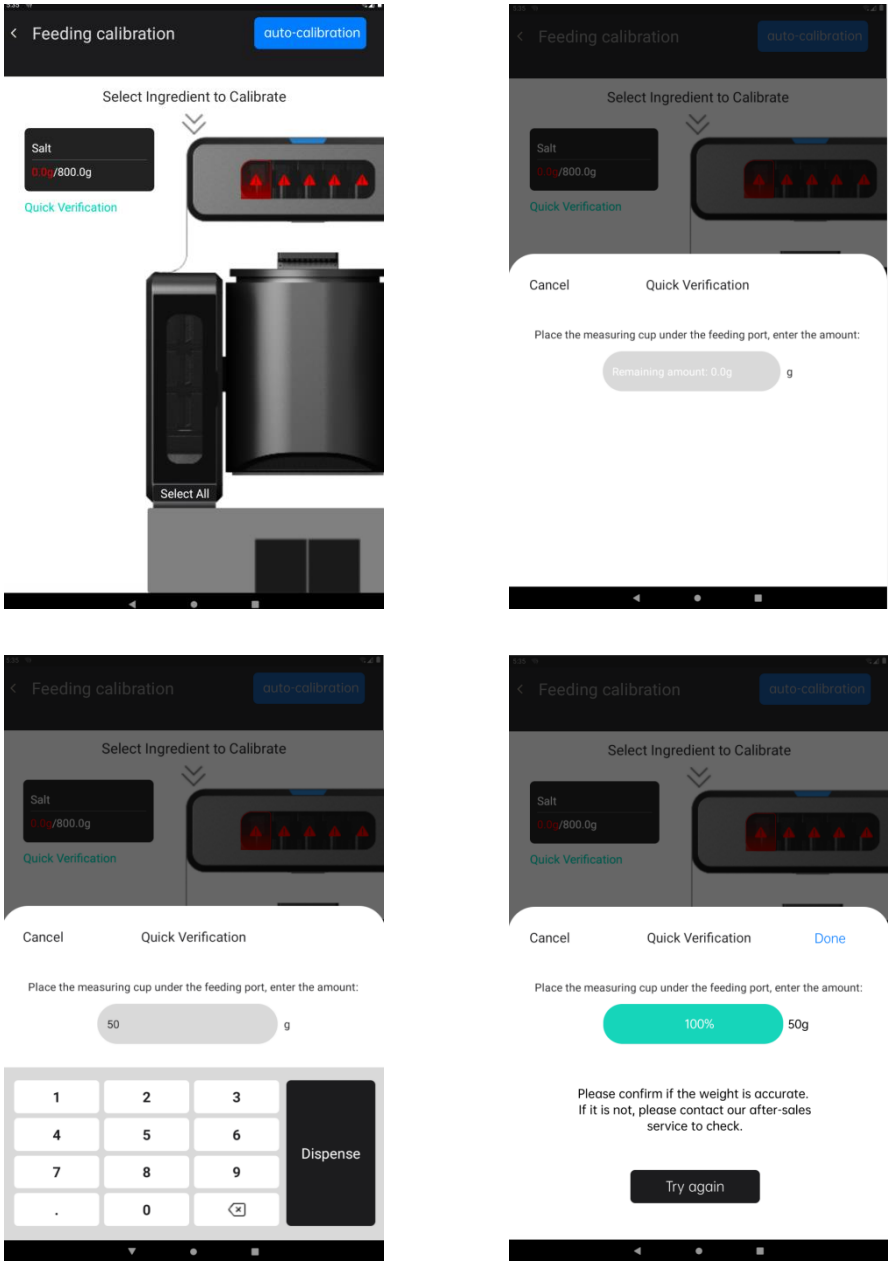


6. Double check calibration by sliding to the left, and click on [ACTUAL WEIGHT]



7. For 1000g, the Actual weight should be within 9950 to 10050. If error exceeds acceptable range, the calibration should be redone.

Dry Ingredients/Sauce Quick Verification

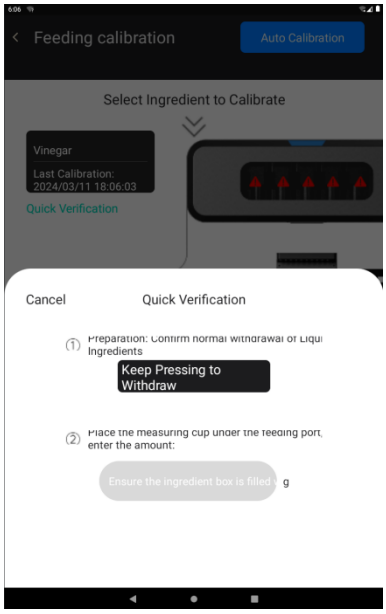


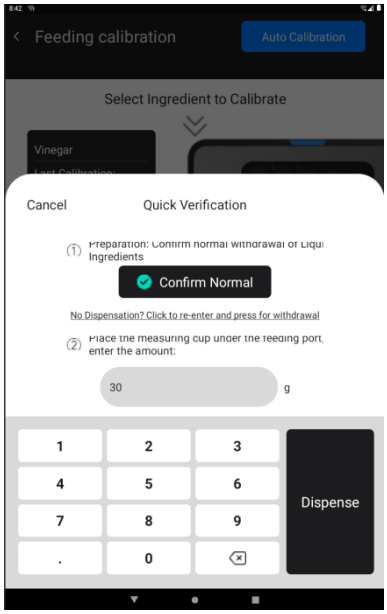
- Click on the dry ingredient/sauce that needs to be verified, then click "Quick Verification".
- Enter the gram weight you want the machine to dispense, catch the feed from the machine with a measuring cup, and then weigh it to verify if the feeding is accurate.

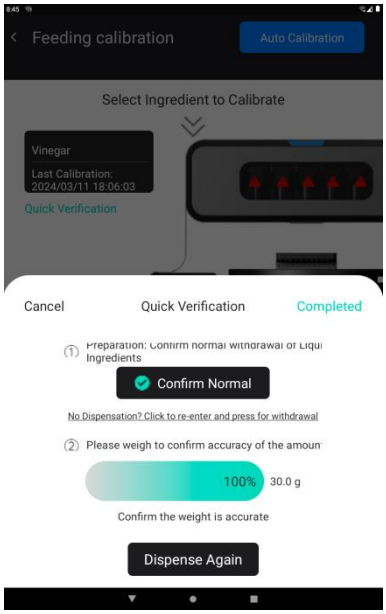
Dry Ingredients/Sauce Auto Verification

- Click on the dry ingredient/sauce that needs feeding accuracy calibration, then click on "auto-calibration" in the top right corner.
- Follow the screen prompts to place the measuring cup under the feed, select whether your seasoning is a dry ingredient or sauce, and click "Start Calibration".
- The automatic calibration will be completed in about 15 seconds.

Liquid Ingredients Quick Verification





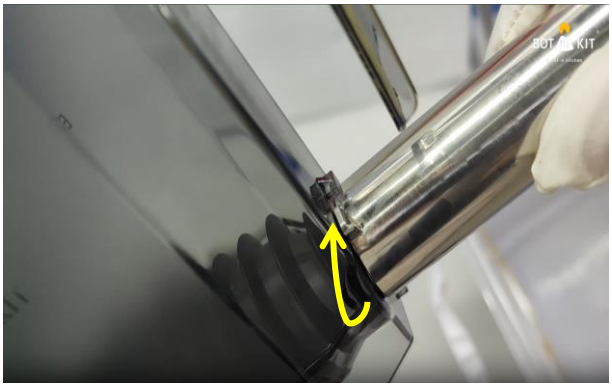


•Click on the liquid ingredient that needs verification, then click "Quick Verification".

•Click and hold the "Long Press to Extract" button on the screen until the machine starts dispensing the liquid, then release.

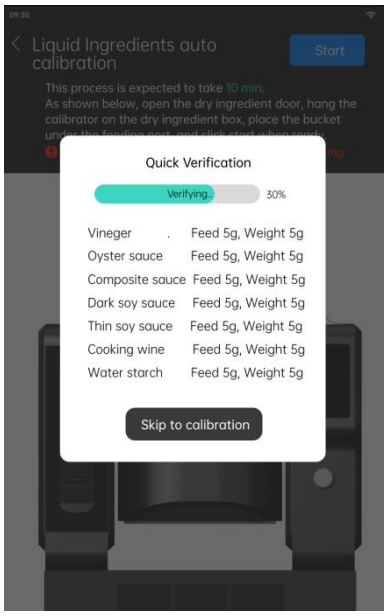
•Once you see the dispensing is normal, enter the gram amount you want the machine to dispense, place the measuring cup under the feed to catch the ingredient, and then weigh it to verify if the feeding is accurate.

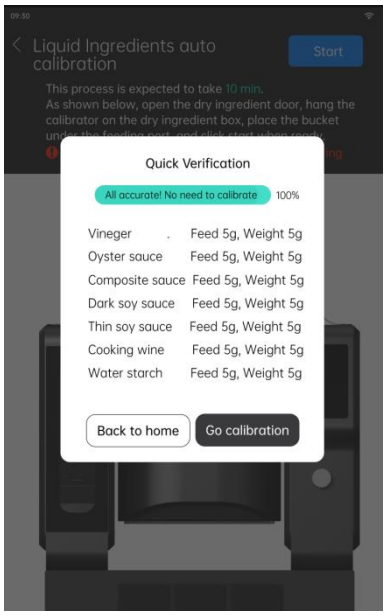
Liquid Ingredients Auto Verification



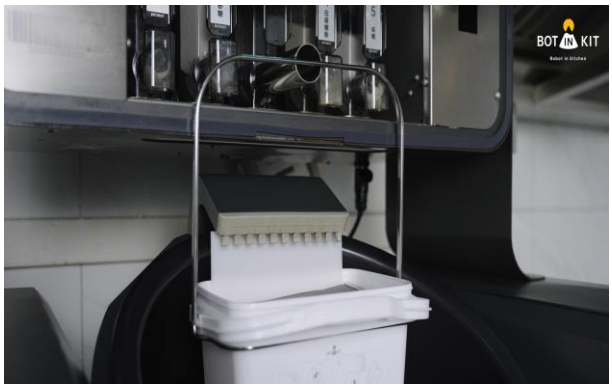
Before performing Liquid Ingredients Auto Verification:

- Prepare the calibrator box by inserting the anti-splash filter and baffle into the box, and placing it into the metal frame.
- Remove the Dry Ingredient box nozzle by gently turning it anticlockwise.
- Attach the metal end of the calibrator box and secure it by turning clockwise.





- Click to select the liquid ingredients you need to verify (multiple selections allowed), then click "Automatic Calibration".
- Follow the screen prompts to open the dry ingredient door, hang the calibrator on the dry ingredient box, and position the bucket under the feeding port.



- Once ready, click "Start". The system will first do a quick verification of the liquid ingredients.

- After verification, the automatic calibration will only select the liquid ingredients with inaccurate dispensing for calibration.
- You can also skip quick verification and go directly to automatic calibration.

•After starting the automatic calibration, the machine will dispense the liquid ingredient and weigh it, displaying a calibration progress bar on the screen.

•After the calibration is finished, please remove the calibrator accessories and perform necessary cleaning.

Click the "Complete" button, and the machine will automatically return to standby mode.

Section 6 - Functional testing and common troubleshooting

Section - 6.1 Perform robot function test

- The touchscreen function is working properly: The touch screen is undamaged, the display is normal, and it accurately responds to touch inputs.
- The pan rotation function is working properly: Clockwise, counterclockwise, stop, low speed, medium speed, and high-speed functions are operating smoothly without any noticeable noise (≤80dB).
- The tilt function is working properly: Switching between dish position, low pan position, medium pan position, high pan position, and feeding position is functioning without any abnormalities.
- The heating function is working properly: Increasing the power manually results in a corresponding increase in temperature.
- The voice function is working properly: The voice announcements are clear, loud, and intelligible.

Section - 6.2 Identify common problems and failures

- Dry seasoning not feeding or reporting dry seasoning blockage fault: Check if the corresponding dry seasoning box is damp and clogged. Clean it and then test the feeding again.
- Liquid seasoning not feeding: Check if the seasoning in the liquid seasoning box is sufficient. Clean the corresponding pipelines and then test the feeding again (Cleaning method: Empty the seasoning in the liquid seasoning box, rinse it thoroughly, fill it with water, and manually extract the seasoning until clean water is dispensed).
- Pot rotation timeout or heating not causing pan rotation: If there is a communication exception, please restart the machine. If the issue persists, contact a professional technician for assistance.

Attachment 1 : BOTINKIT contact information

➢ Please visit the BOTINKIT official website:

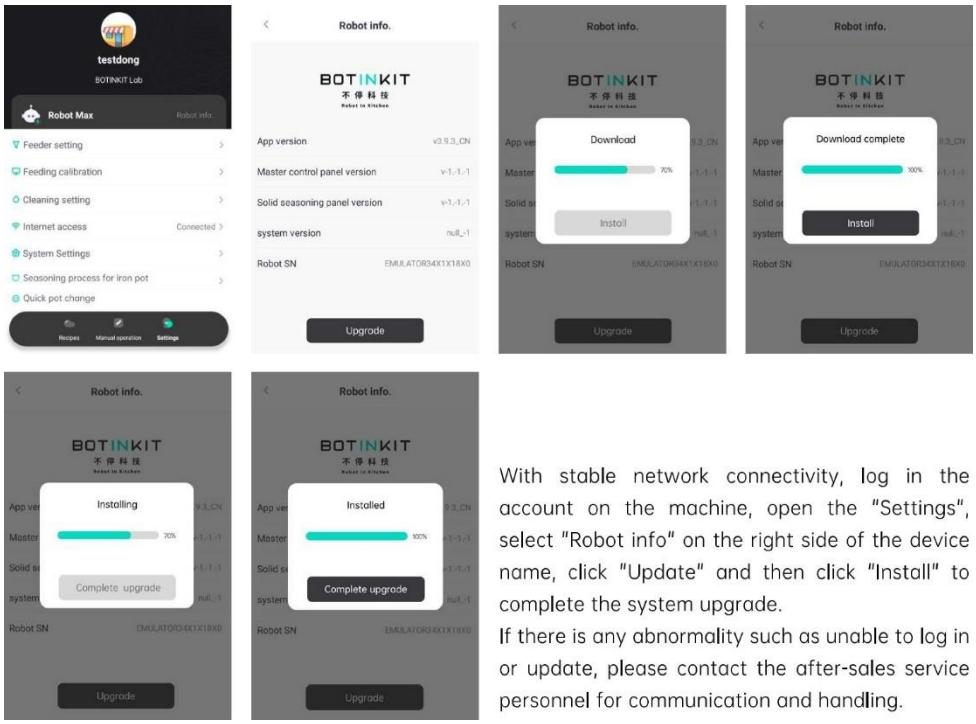
www.botinkit.ai

Email: service@botinkit.com

Contact Number: +86 400 993 7576

Attachment 2: Firmware update

➢ Follow below step to finish the firmware update.



With stable network connectivity, log in the account on the machine, open the "Settings", select "Robot info" on the right side of the device name, click "Update" and then click "Install" to complete the system upgrade.
If there is any abnormality such as unable to log in or update, please contact the after-sales service personnel for communication and handling.

Attachment 3: Site preparation for installation and inspection receipt.

➢ If you need extended services, please contact our professional sales team.

Site preparation for Installation of BOTINKIT Equipment

Site preparation instructions

Dear respected user:

Thank you for choosing BOTINKIT's cooking robot!

A good environment is an important condition to ensure the continued operation of equipment and systems. Please carefully read the user preparation section in the following table (under Equipment specifications and parameters table) to prepare the power supply and water source.

After completing the preparations, please fill out the "Installation Site Inspection Receipt" and notify BOTINKIT by email or fax. BOTINKIT will arrange engineers to go to the site to provide installation services.

BOTINKIT Support Center:

Phone: 400 993 7576

Email: service@botinkit.com

Equipment specifications and parameters

Equipment model	BotinKIT OMNI	
Equipment specifications (including base) Height x Width x Depth (mm)	1. Specifications (With Packaging): Main packaging cabinet: 2120 * 982* 1010; Cooking pot: 500 * 480 * 480mm. 2. Specifications (Without Packaging): Main Equipment: 827*920*1769mm.	
Main Equipment	Equipment name and quantity	Equipment name and quantity
	OMNI robot x 1	Cooking Pot x1
Gross weight	Total weight of equipment and packaging: 1. Wooden Case + equipment: 309 kg (Equipment+base 128+52kg; + packing box 105 kg + accesories32kg) 2. Pot: 12kg (Pot 10kg + packing box 2kg)	

User preparation section (power and cables and water source)

Recommended specifications for AC power supply

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended current reserve	Recommended leakage protection	Recommended wire specifications (copper)
220V	3 Phase 4 Wires	10kW	34A	≥40A	3 live wires, 10mm² 1 ground wire, 2.5mm²
		12kW	40A	≥50A	3 live wires, 10mm² 1 ground wire, 2.5mm²
		15kW	50A	≥60A	3 live wires, 16mm² 1 ground wire, 2.5mm²
380V	3 Phase 5 Wires	12kW	24A	≥25A	3 live wires, 4mm² 1 neutral wire, 4mm² 1 ground wire, 2.5mm²
		15kW	30A	≥40A	3 live wires, 6mm² 1 neutral wire, 6mm² 1 ground wire, 2.5mm²

Note: 4mm²= 12AWG; 6mm²= 10AWG; 10mm² = 8AWG; 16mm²=6AWG

- The above is for reference only. Please refer to the actual situation accordingly.
- Power can be adjusted through the software. It is recommended that the power is not less than 8kW.

Recommended water pressure range	1. The recommended water pressure range for robot water pressure is: 0.2 to 0.35 MPa, with individual valve fittings for each robot.
Recommended Exhaust Hood	1. It is recommended that hood exhaust power should not be less than 13000 m³/h. 2. It is recommended the distance between the top of the robot and the exhaust hood to be between 20-30cm, with a depth of around 130cm
Drainage	1. Drainage pipes should not exceed 10cm in height
Reserve Space	1. The recommended to reserve 25cm space behind, left & right, and 50cm in front of the robot
Other things to note	1. The kitchen has enough power reserved for installing robotic equipment. 2. The power cable needs to be introduced to the rear side of the robot equipment to facilitate connection with the power breaker. 3. It is recommended that the electrical box is installed on the upper right side of the robot, more than 1.5 meter away from the robot.

Installation Site Inspection Receipt

Please fill in the form below. Kindly sign, scan, and mail it to the support center of BOTINKIT or send it to the corresponding sales or service personnel of BOTINKIT.

(Support center email: service@botinkit.com)

User Info			
Order number (contract number)		User organization name	
User installation contact / contact number		Desired installation date	

Installation site preparation checklist		
Transportation and installation environment requirements		Check result
1	Whether the area for placement of equipment has been reserved in the kitchen , and sufficient maintenance space has been reserved in the front and back.	Yes( ) No( )
2	Whether the width and height of each channel or door frame passed by the transportation meet the transportation requirements.	Yes( ) No( )
3	When moving the equipment, whether the floor or elevator can support the weight of the equipment.	Yes( ) No( )
4	Is the operating space reserved enough after installing the machine (150mm left and right, 500mm Front, 150mm rear).	Yes( ) No( )
5	Check whether there are gas pipelines, water supply pipelines, drainage pipelines, etc. passing through the installation area (the height must not exceed 10 cm).	Yes( ) No( )
6	Check whether there is smoke exhaust above the installation area at suitable size	Yes( ) No( )
Supply, distribution and grounding		
1	Are all the power sources required for the device ready?	Yes( ) No( )
2	Whether the equipment electric charge load requirements are met.	Yes( ) No( )
3	Whether the power cords for the electric load are reserved.	Yes( ) No( )
Equipment water supply and drainage requirements		
1	Check whether there is a water supply outlet at the installation area and whether an independent water valve is installed at the water supply outlet.	Yes( ) No( )
2	Whether the water pressure is within the requirements (0.2 to 0.35MPa).	Yes( ) No( )
3	Check whether there is a drainage outlet at the installation area and whether the height of the drainage pipe is less than 10 centimeters in height.	Yes( ) No( )
Exhaust Hood		
1	Check whether the hood is functional, venting properly and has sufficient vent power.	Yes( ) No( )
Others		
1	Is there a wireless network to log in to the Cloud Kitchen APP?	Yes( ) No( )
2	Is the installation location site ground flat and even?	Yes( ) No( )
Are there any other problems during site preparation?	None ( ) / Problem: _____	

User signature:_____ Date:_____

Note: This manual only describes the equipment installation and operating environment of the BOTINKIT Robot. The final interpretation rights rests with BOTINIT.