

BOTINKIT OMNI Factsheet



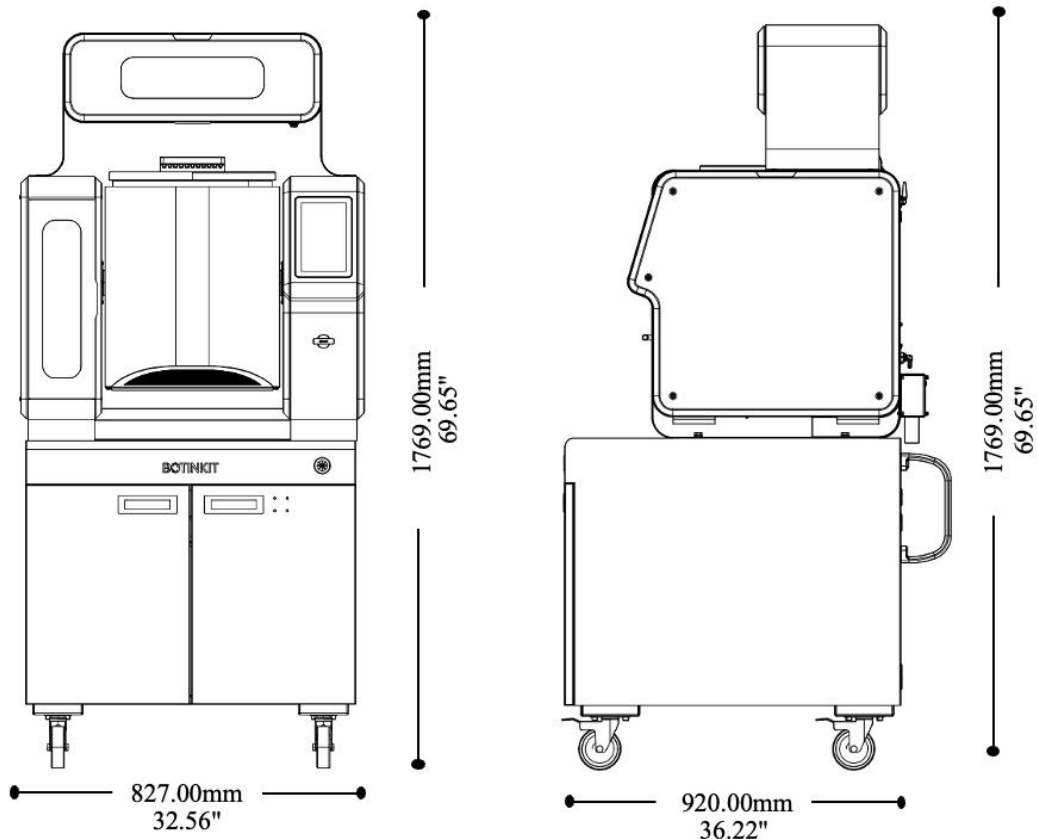
Intelligent Cooking Station OMNI

Glance & Highlights

1. Professional Stir-fry & Pan-fry & Stew
2. Induction heating
3. Cloud recipes: One-click sharing worldwide
4. Full automation - No skills required
 - i. Heating & Temperature Control
 - ii. Seasoning: Dry, Sauce, Liquid
 - iii. Cleaning
 - iv. Dishing up
 - v. Cooking voice guide
5. Product footprint ~ 0.8 m²

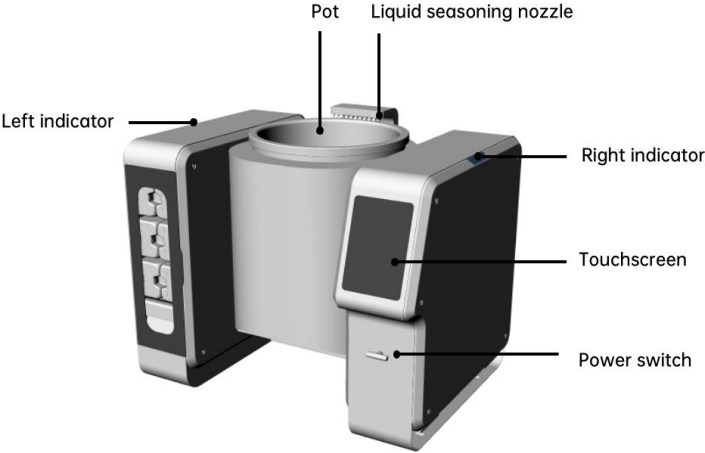
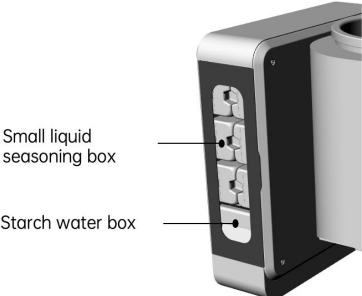
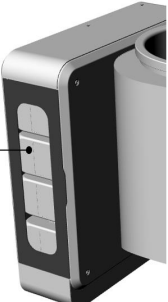
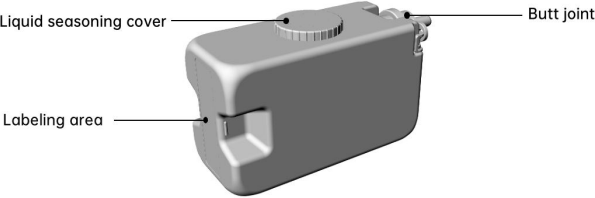
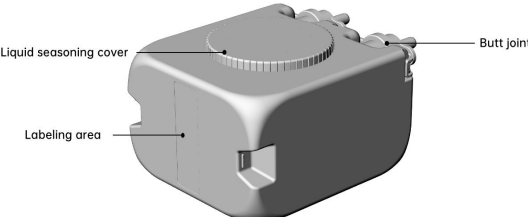


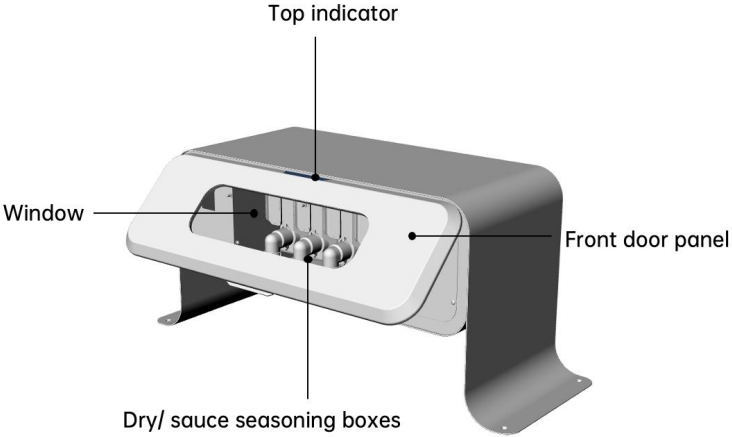
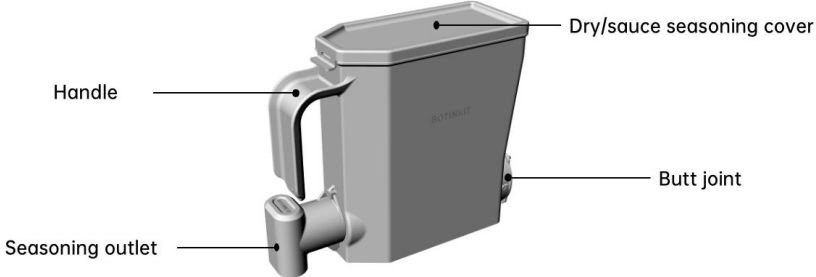
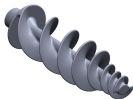
Product View



Basic Information

Product Name	OMNI
Product Model	02
Voltage Range	380-440V
Rated Power	15KW
Frequency	50 ~ 60Hz
Water Pressure Range	0.2 to 0.35 MPa
Screen	8-inch capacitive touchscreen
Water proof level	IPX4
Pot Outer Diameter	356mm(14.02")
Pot Capacity	30L(7.93gal)
Cooking Capacity	6L(1.58gal) For actual cooking, please refer to the table of Cooking Portion Recommendation on page 7
Pot Material	Nitrided Iron Pot
Maximum Temperature Tolerance	350°C(662°F)
Supporting Seasoning Types	Dry、Sauce、Liquid
Seasoning Box Material	Tritan™
Seasoning Box Capacity	Dry/Sauce Seasoning Box: 650ml(21.97 fl oz) Liquid Seasoning Box:700ml (23.67 fl oz) (Small)/1500ml (50.72 fl oz) (Large) Starch Water Box: 900ml (30.43 fl oz)
Main Unit Dimensions (Width × Depth × Height)	827mmx699mmx981mm(31.26" x 27.52" x 30.98")
Base Dimensions (Width × Depth × Height)	794mmx920mmx787mm(32.56" x 36.22" x 69.65")
Overall Dimensions (Width × Depth × Height)	827mm×920mm×1769mm(32.56" x 36.22" x 38.62")
Unit Net Weight	180 kg (396.83 lbs)

Name	Modeling Diagram	
Body Module		
Liquid Seasoning Module	 Type A	 Type B
	Type A: six small liquid seasoning boxes + one starch water box Type B: four large liquid seasoning boxes.	
Liquid Seasoning Box	Small 	
	Large 	

Name	Modeling Diagram			
Dry/Sauce Seasoning Module	 Top indicator Window Dry/ sauce seasoning boxes Front door panel			
Dry/Sauce Seasoning Box	 Handle Seasoning outlet Dry/sauce seasoning cover Butt joint (Nozzles are replaceable to dispense different types of seasonings.)			
Removable Nozzle and Screw Combinations	 Dry seasoning nozzle		 Silicone nozzle	
	 Dry seasoning nozzle screw	 Universal nozzle screw	 Silicone nozzle screw	 Universal nozzle  Universal nozzle screw
	Combination A	Combination B	Combination C	Combination D

Name	Modeling Diagram
Base	

Certifications

United States



FCC



NA

European Union



CE



FCM

Australia



RCM

Japan



MIC



PSE

UK



UKCA

South Korea



KC

*This product also complies with South Korea and Japan regulations on food contact materials.

Seasoning Feeding Specification Tables

> Dry seasoning

Boundary conditions

Boundary Condition 1: Particle diameter less than 3mm(0.118").

Boundary Condition 2: Good fluidity, less than or equal to 25s/100g(25s/3.527oz).

Matching rules within boundary conditions

	Ultra-fine particles $0\text{mm} < r \leq 0.4\text{mm}$ $0'' < r \leq 0.016''$	Fine particles $0.4\text{mm} < r \leq 1\text{mm}$ $0.016'' < r \leq 0.039''$	Medium particles $1\text{mm} < r \leq 3\text{mm}$ $0.039'' < r \leq 0.118''$
Good fluidity <25s/100g (25s/3.527oz)	Dry seasoning nozzle +Dry seasoning nozzle screw	Dry seasoning nozzle +Universal nozzle screw	Dry seasoning nozzle +Universal nozzle screw

Single dispensing volume and accuracy

1. The minimum single dispensing volume for dry seasoning is 1g(0.035 oz).
2. The maximum single dispensing volume for dry seasoning is 100g(3.53 oz).
3. For dry seasoning dispensing between 1g-10g(0.035oz-0.353oz), the dispensing accuracy is $\pm 0.5\text{g}(0.018\text{oz})$; for amounts greater than 10g(0.353oz), the dispensing accuracy is $\pm 5\%$.

> Sauce

Boundary conditions

Boundary Condition 1: Particle diameter less than 4mm(0.157").

Boundary Condition 2: Viscosity lower than that of Gochujang.

Boundary Condition 3: Viscosity higher than that of ketchup.

Boundary Condition 4: Layer-separating sauces are not suitable.



Scan for Video:

Reference standards for sauce viscosity

Matching rules within boundary conditions

	Sauce with small particles to particles-free sauce $0\text{mm} < r \leq 2\text{mm}$, $0'' < r \leq 0.079''$	Sauce with large particles $2\text{mm} < r \leq 4\text{mm}$, $0.079'' < r \leq 0.157''$
High viscosity 10000~50000Cp	Silicone nozzle+Silicone nozzle screw	Silicone nozzle+Silicone nozzle screw
Medium viscosity 1000~10000Cp	Universal nozzle+Universal nozzle screw	Universal nozzle+Universal nozzle screw

Single dispensing volume and accuracy

1. The minimum single dispensing volume for sauce is 20g(0.71oz).
2. The maximum single dispensing volume for sauce is 500g(17.64 oz).
3. For sauce dispensing between 20-100g(0.71oz-3.53oz), the dispensing accuracy is $\pm 5\text{g}(0.18\text{oz})$; for amounts greater than 100g(3.53oz), the dispensing accuracy is $\pm 5\%$.

*There is a wide variety of sauces, and if special seasonings or common seasonings within boundary conditions cannot be dispensed or there are accuracy discrepancies, please contact us.

Maintenance Cycle

Serial No.	Cycle	Requirements
01	Dry/Sauce Seasoning	Replenish before each cooking session
02	Dry/Sauce Seasoning Box Cleaning	Once a day based on the actual situation
03	Liquid Seasoning	Top up before each cooking session, and store any unused liquids in the refrigerator after the meal
04	Liquid Seasoning Box Cleaning	Once a day based on the actual situation
05	Dry/Sauce Seasoning Feeding Calibration	Once every three days. If any abnormal feeding is found, recalibration is required
06	Liquid Seasoning Feeding Calibration	Once every three days. If any abnormal feeding is found, recalibration is required
07	Starch Water	Empty the remaining starch water at the end of a day
08	Starch Water Box Cleaning	Clean the starch water box at the end of a day
09	Tube Cleaning	Once a day based on the actual situation
10	Quick Pot Seasoning	It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.
11	Deep Pot Seasoning	This mode must be used when first using the pot; it must also be done before opening daily, at noon, and after closing in the evening; this mode must be used after deep cleaning to remove any burnt residue from the pot.

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

Precautions for Using the Robot

> Installation

- Compliance with specific national and regional standards and regulations for commercial cooking robot installation and operation is required. Incorrect installation, maintenance, cleaning, or modification of the robot may result in damage, injury, or death.
- It is strictly prohibited to place the robot directly near stovetops and oil pans without thermal insulation protection.
- Ensure proper grounding of the robot to prevent electrical shocks.

> Operation

- During the process of pot seasoning, heating the oil, and first-time ingredient addition, stand on the side of the pot and maintain a distance of 50 cm (19.68") to prevent scalding from splashes.
- DO NOT open the liquid nozzle module when the pot is in the feed position.
- Ensure the pot is properly installed immediately after unpacking.
- Prohibition of operation of this product by untrained individuals, those unfit for physical reasons, or minors.
- DO NOT attempt to access the seasoning boxes during rotation to avoid getting pinched.
- Wear heat-resistant gloves with both hands before manually assisting during cooking, serving, and pot washing.
- DO NOT place your hands above the pot to prevent pinching.
- DO NOT touch the moving pot body to prevent injury.
- DO NOT put your hands inside the pot body to prevent burns.
- DO NOT tilt the pot during stewing mode to prevent burns.
- The software update will provide customers with a document detailing the contents. Customers can choose whether or not to update based on this information.

> Cleaning

- DO NOT use a water gun to directly rinse the robot's body.
- DO NOT use corrosive cleaning products, such as oven and grill cleaners, for the robot's cleaning.
- Wear cut-resistant gloves on both hands before cleaning the body of the robot.
- The liquid tube in the left liquid boxes cannot be removed and manually cleaned. The robot's automatic cleaning function is sufficient to clean the tube, so there is no need for manual cleaning. DO NOT attempt to remove the liquid tube.

> Seasoning System Usage

- Calibration is recommended daily or as needed.
- Routinely check the seasoning liquid levels to ensure there is a sufficient amount of seasoning. It is advised to perform these checks before every cooking session.
- Only liquid ingredients can be used in the left liquid boxes; ingredients with any particles (such as pepper powder, chili flakes, etc.) are not allowed and must be purely liquid to prevent internal blockage and damage to the internal seal.
- Ensure the water starch box is emptied and the water starch tubes and box are cleaned daily before powering off.
- Ensure the water starch is thoroughly mixed and uniform before adding it to the box.
- Ensure all granular and powdered seasonings added are completely Powder to prevent clumping and clogging.
- If the robot is not used for over three days, please empty all seasonings and clean the pipes.
- The sauce boxes must be placed according to the dispensing position set during calibration. If misplaced, correct the position and recalibrate immediately.
- Ensure sufficient seasoning before each cooking session.

> Pot Use

- DO NOT heat the empty pot for a prolonged duration of time.
- DO NOT put in unfrozen ingredients.



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