BOTINKIT
OMNI Factsheet

BOT IN KIT

Robot in kitchen

AI Commercial Cooking Robot - OMNI

BOT IN KIT
Robot in kitchen
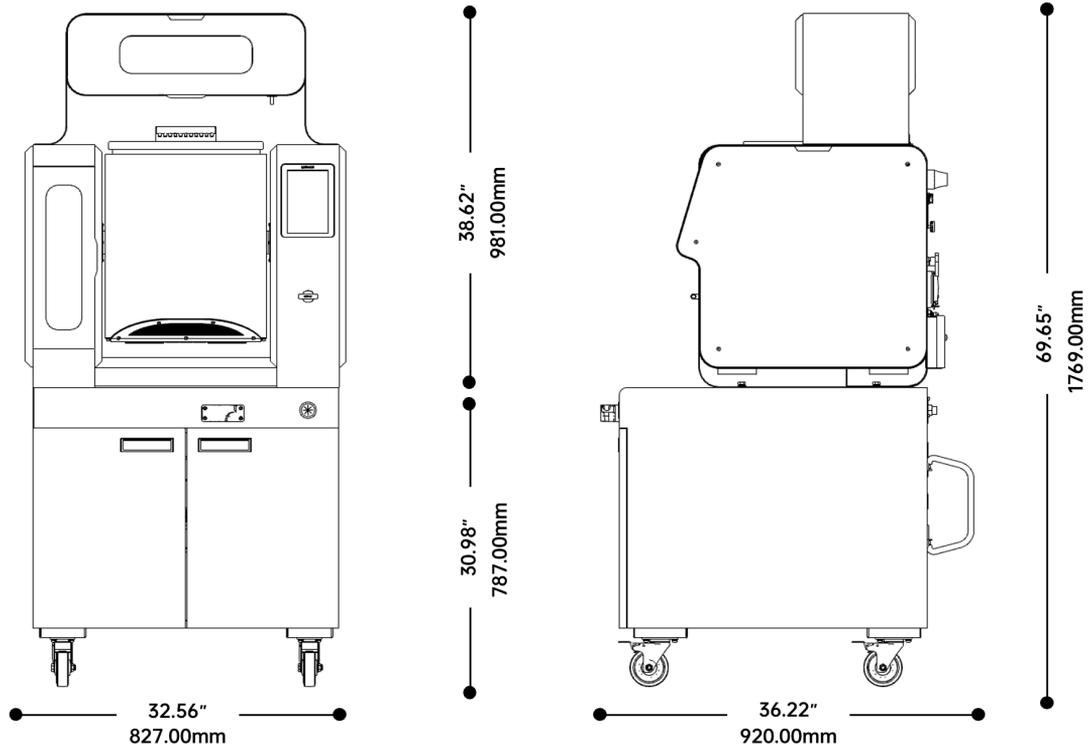
Glance & Highlights

1. Professional Sauté, Stir-fry, Braise, Caramelize

2. Induction heating，Max 12 kW, Up to 662°F (350°C)

3. Cloud recipes: One-click sharing worldwide
(AWS Cloud Service)

4. Highly Automatic - No Cooking Skills Required

    i. Heating & Temperature Control

    ii. Seasoning: Dry, Sauce, Liquid

    iii. Cleaning

    iv. Dishing up
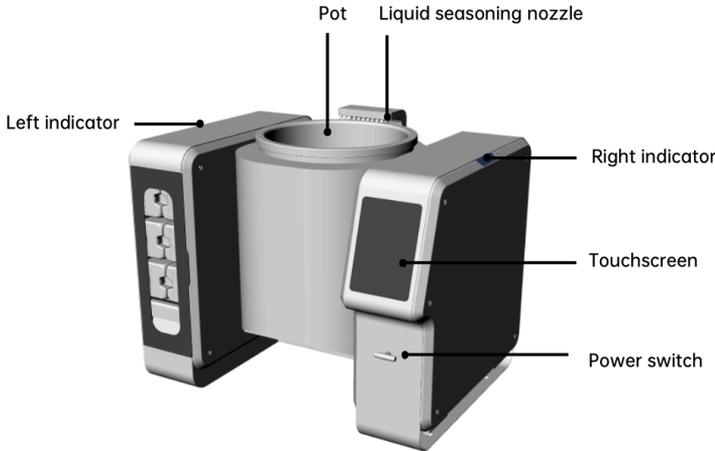
    v. Voice guide

5. Product footprint ≈ 1200 in²

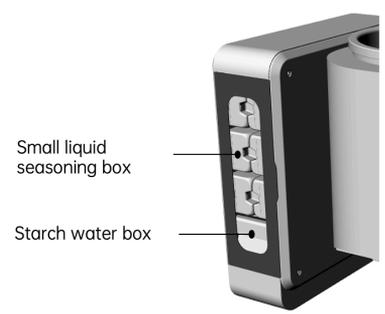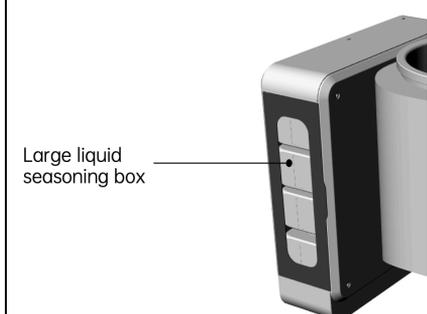## Product View

38.62"
981.00mm

30.98"
787.00mm

69.65"
1769.00mm

32.56"
827.00mm

36.22"
920.00mm

Basic Information

Product Name	OMNI
Voltage Range	Three Phase, 200-230V
Rated Power	10KW
Recommend Current Reserve	34A
Recommended Wire Type	8 AWG Wire
Water Pressure Range	29-51 PSI
Screen	8-inch capacitive touchscreen
Pot Capacity	7.93gal (30L)
Cooking Capacity	Sauté (Chicken Taco Meat) : 40 portions(3.5 oz each) in 12 mins Stir-fry (Lo Mein) : 40 portions (3.5 oz each) in 6 mins Braise (Beef Beryani): 40 portions (3.5 oz each) in 10 mins
Pot Material	Cast Iron
Maximum Temperature Tolerance	662°F (350℃)
Supporting Seasoning Types	Dry、Sauce、Liquid
Seasoning Box Material	Tritan™
Seasoning Box Capacity	Dry/Sauce Seasoning Box: 21.97 fl oz (650ml) Small Liquid Seasoning Box: 23.67 fl oz (700ml) Large Liquid Seasoning Box: 54.10 fl oz (1600ml) Starch Water Box: 47.33 fl oz (1400ml)
Main Unit Dimensions (Width × Depth × Height)	32.56'' x 27.52'' x 38.62'' (827mmx699mmx981mm)
Base Dimensions (Width × Depth × Height)	31.26'' x 36.22'' x 30.98'' (794mmx920mmx787mm)
Overall Dimensions (Width × Depth × Height)	32.56'' x 36.22'' x 69.65'' (827mm×920mm×1769mm)
Unit Net Weight	396.83 lbs (180 kg)

Module View

Name	Modeling Diagram
Body Module	
Liquid Seasoning Module	

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 Front door panel Dry/ sauce seasoning boxes
Dry/Sauce Seasoning Box	Dry/sauce seasoning cover Handle Butt joint Seasoning outlet (Nozzles are replaceable to dispense different types of seasonings.)
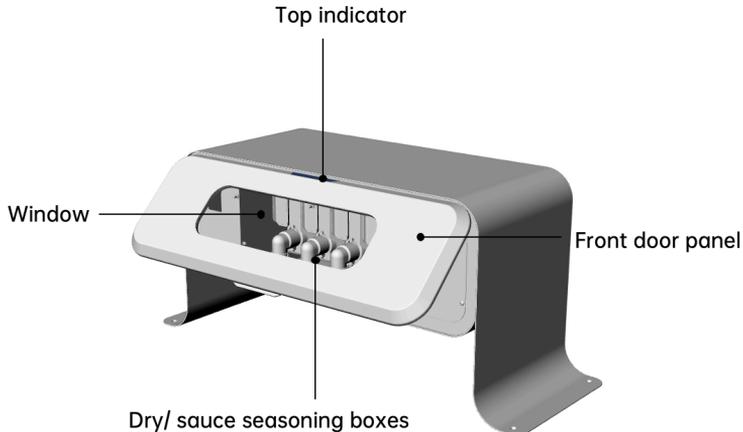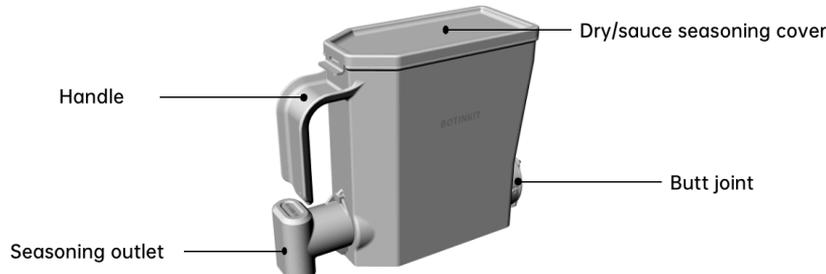
Removable Nozzle and Screw Combinations

Dry seasoning nozzle		Silicone nozzle	Universal nozzle
Dry seasoning nozzle screw	Universal nozzle screw	Silicone nozzle screw	Universal nozzle screw
Combination A	Combination B	Combination C	Combination D

Name	Modeling Diagram
Base	Water basket Door Water gun holder Universal caster (with brake) Piping passage Drainpipe Baffle
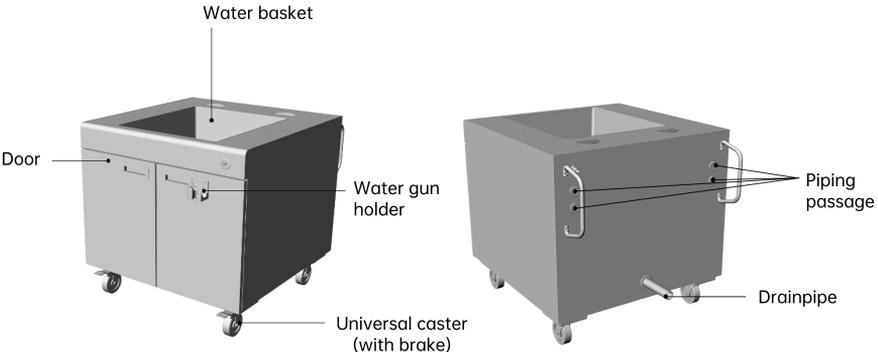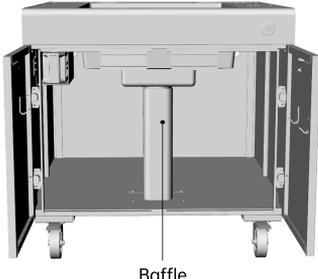
Certifications

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

BOT IN KIT
Robot in kitchen

> Dry seasoning
Boundary conditions

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

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

Matching rules within boundary conditions

	Ultra-fine particles 0"<r<=0.016" 0mm<r<=0.4mm	Fine particles 0.016"<r<=0.039" 0.4mm<r<=1mm	Medium particles 0.039"<r<=0.118" 1mm<r<=3mm
Good fluidity <25s/3.53oz (25s/100g)	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 0.035 oz(1g).
2. The maximum single dispensing volume for dry seasoning is 3.53 oz(100g).
3. For dry seasoning dispensing between 0.035oz-0.353oz(1g-10g), the dispensing accuracy is 0.018oz(±0.5g); for amounts greater than 0.353oz(10g), the dispensing accuracy is +-5%.

*Some dry seasoning prone to clumping may exceed the allowable margin of error. Please contact BOTINKIT in advance for confirmation.

> 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.

Boundary Condition 5: The sauce taken from a low-temperature environment should be brought back to room temperature (not a cold environment).

Scan for Video:
Reference standards for sauce viscosity

Matching rules within boundary conditions

	Sauce with small particles to particles-free sauce 0"<r<=0.079", 0mm<r<=2mm	Sauce with large particles 0.079"<r<=0.157", 2mm<r<=4mm
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 0.71oz(20g).
2. The maximum single dispensing volume for sauce is 17.64 oz(500g).
3. For sauce dispensing between 0.71oz-3.53oz(20-100g), the dispensing accuracy is ±0.18oz(5g); for amounts greater than 3.53oz(100g), the dispensing accuracy is +-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.

BOT IN KIT

Robot in kitchen

https://www.botinkit.ai