

Robot in kitchen

# BOTINKIT

OMNI: AI-driven Auto Wok

Empower Foodservice  
Transformation through  
AI and Robotics





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AI and Robotics



# OMNIPOTENT



Chinese Yangzhou Fried Rice



Chinese Mapo Tofu



Sweet and Sour Chicken



Pad Thai



Penang Char Kway Teow



Italian Butter Garlic Pasta



Spanish Seafood Risotto



Mexican Tortilla Soup

# Anyone

Everyone can whip up gourmet cuisine.

# Anything

Stir-fry, pan-frying, sautéing, boiling, braising, stewing, mixing... Mastery in every method.

# Anywhere

Consistently delicious dishes from any kitchen.

# BOTINKIT OMNI



Auto Cooking



Auto Seasoning



Auto Temperature Control



Auto Voice Guide



Auto Dishing-up



Auto Cleaning



OMNI Function Introduction



# Cloud Recipe

1000+ global recipes, develop new dishes

## One-Click Recipe Sharing

With just one click, recipes can be shared worldwide.



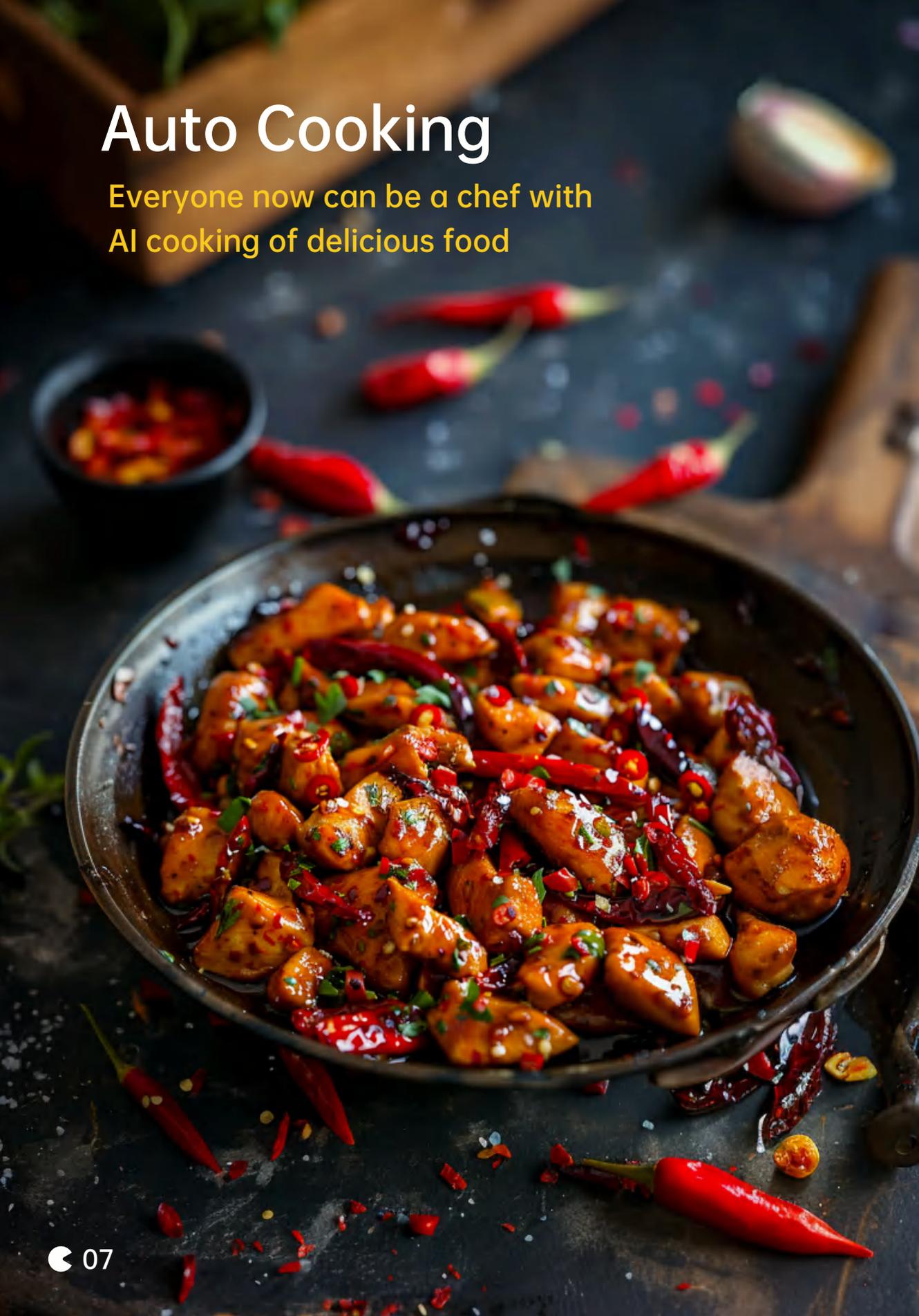
## Edit as You Go

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

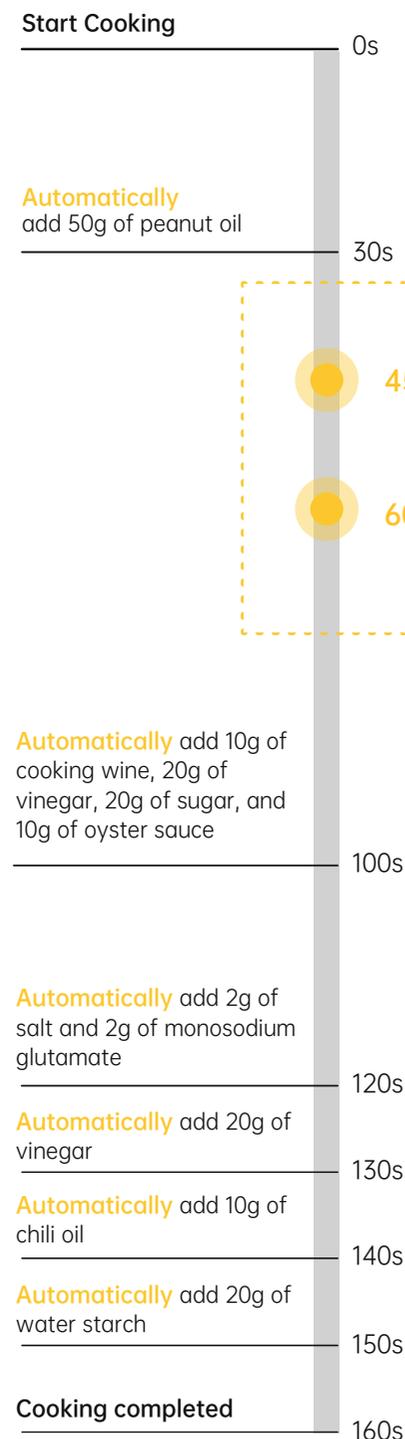


# Auto Cooking

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



## Kung Pao Chicken Auto Cooking Process

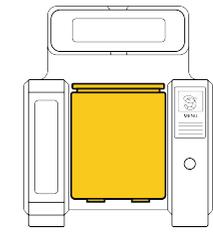


Just **2 quick steps**,  
less than **15 seconds**,  
**Anyone** can recreate the deliciousness.



# 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

Slow speed  
Recipe: Mapo Tofu      Medium speed  
Recipe: Kung Pao Chicken      High speed  
Recipe: Fried Rice/  
Chowmein

## 3D: Adjustable Pot Rotation Direction

Clockwise/anticlockwise rotation of the wok can be adjusted

Auto Cooking! 2 OMNI require only 1 operator!

# 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

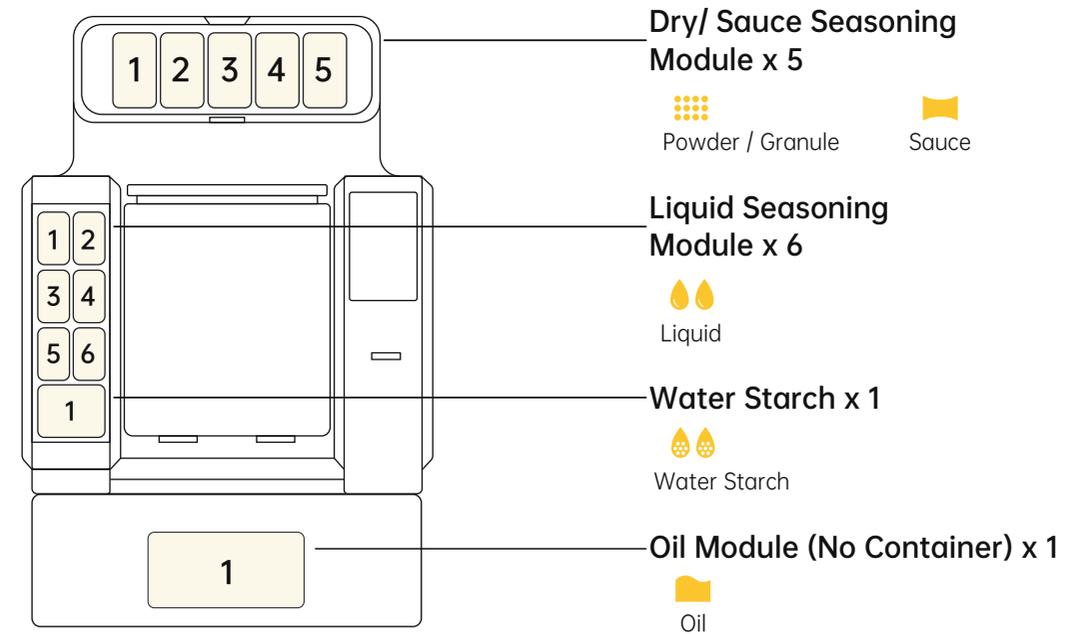
**Western** Lemon Juice / Fresh Cream

**Asian** Rice Wine / Soy Sauce / Water Starch

\*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.

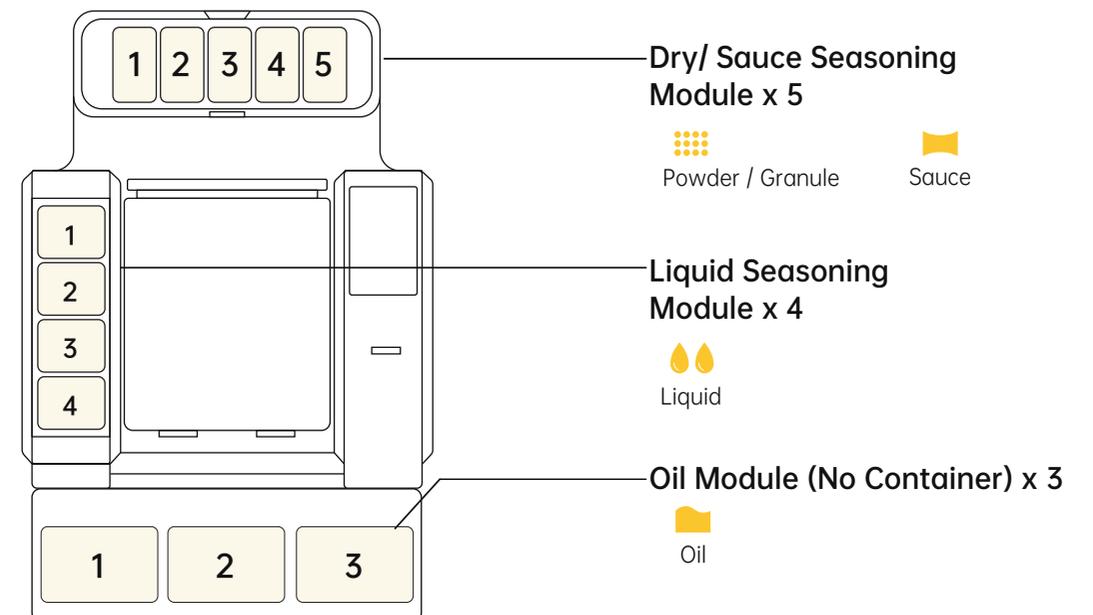
## Option A

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



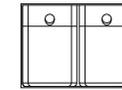
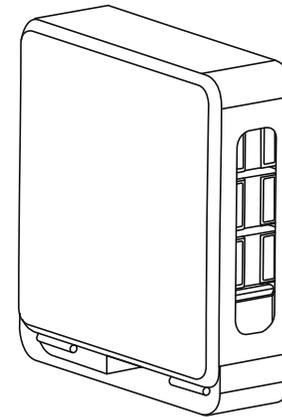
Not affected by moisture in seasonings

## One-click Calibration

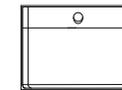
With high-precision weighing sensors and natural regression algorithms, no complex operations are needed—just one-click automatic calibration.



## 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.



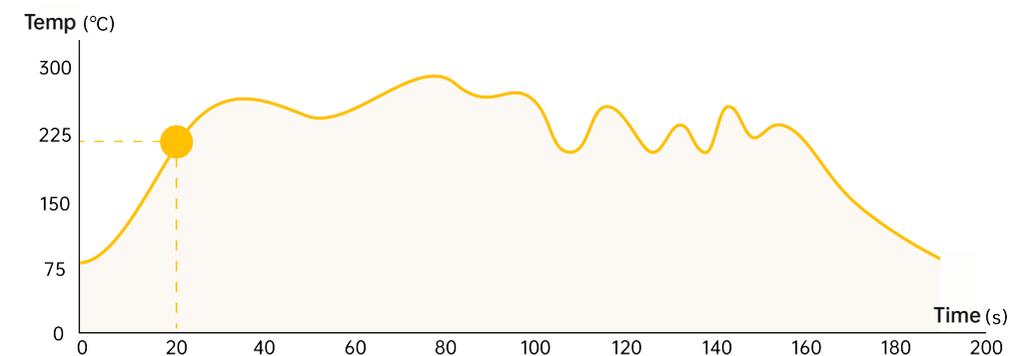
# Auto Temperature Control

Intelligent temperature adjustment for perfect cooking



## Intelligent Full-Course Precise Temperature Control

Cooking dishes with enhanced texture and flavor



## Self-developed Induction Heating (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**

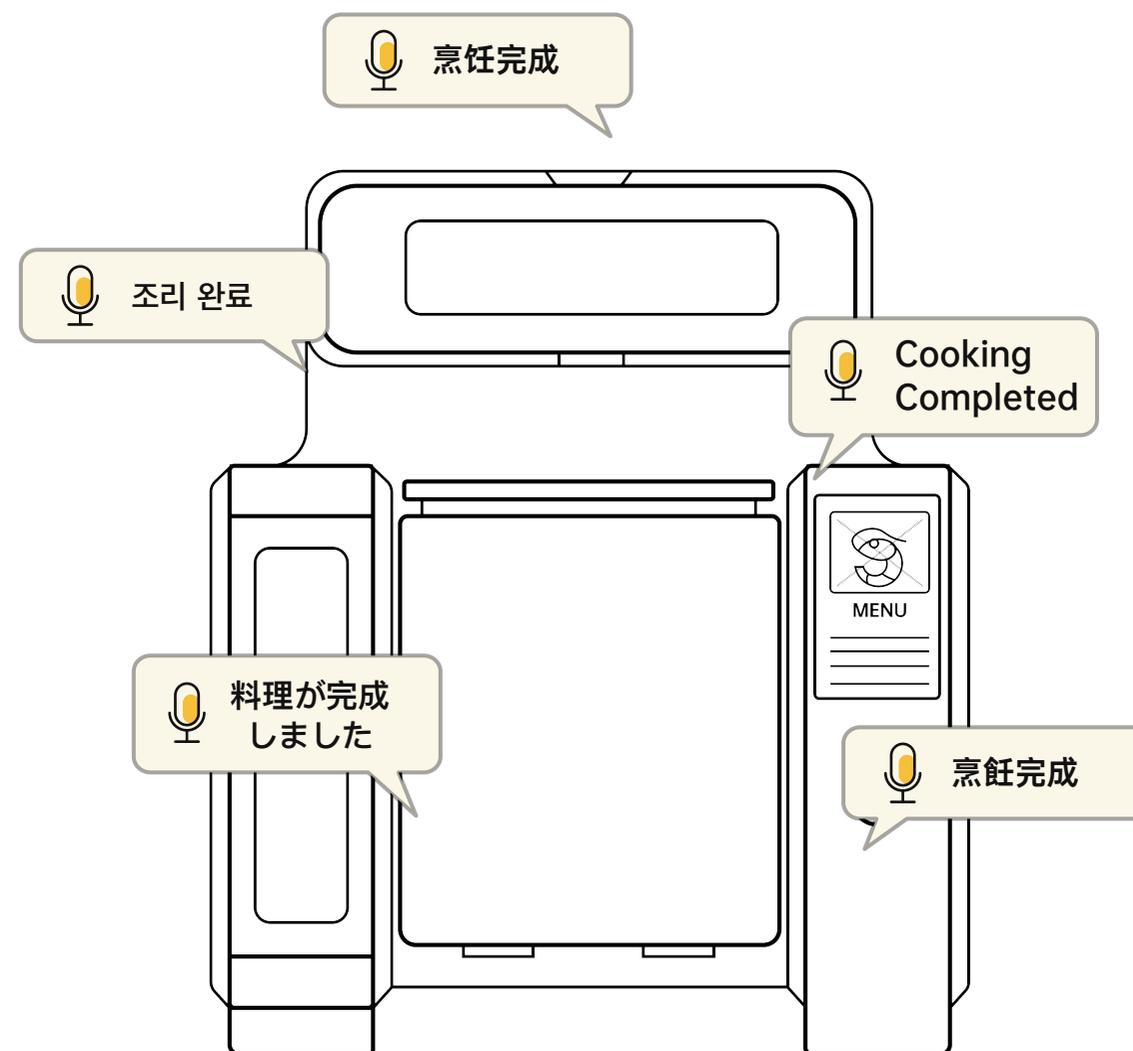
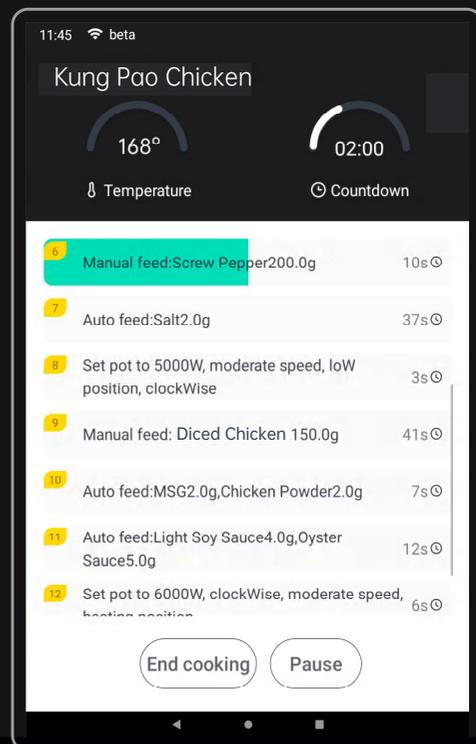
# Auto Voice Guide

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.

# Safe and Reliable with International Certification

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

### USA & Canada



FCC



NA

### European Union



CE

FCM

### Australia

RCM

### Japan



MIC



PSE

### UK



UKCA

### South Korea



KC

# Data Security, Keeping Your Information Confidential



**BOTINKIT adopt AWS as global service provider**



**Account Isolation**  
encryption capabilities up to AES-256



**Industry-Standard Protocols**  
TLS and IPsec protocols for secure data transmission



**Daily data Backups to AWS**



**0 High Risk Vulnerabilities**  
Quarterly PENTest ensures no high-risk vulnerabilities remain undetected

# Turnkey Service

01 Joint R&D to Program your own recipe

02 Menu Design Consultation

03 Site Visit and Kitchen Design

04 Equipment Consultation

05 Installation and Commission

# Training & Certification

- 2 Days Training

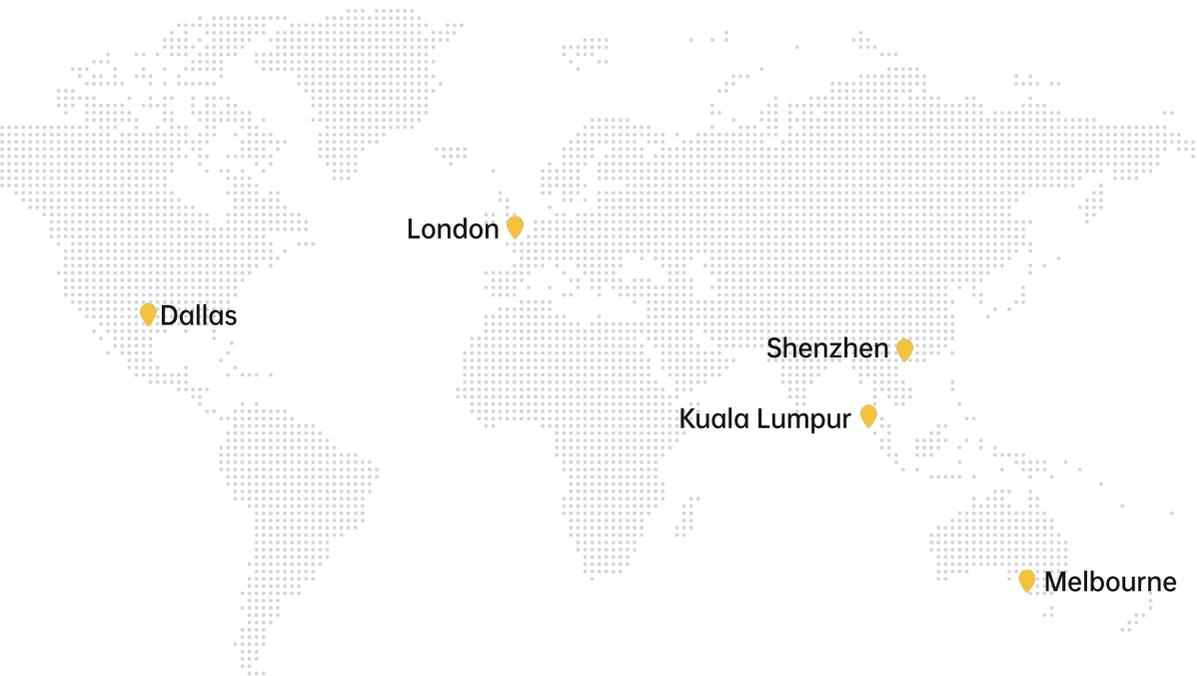
- ✓ Robot Function
- ✓ Safety Guide
- ✓ Do's & Don'ts
- ✓ Daily Operational Routine
- ✓ Daily Maintenance
- ✓ BOTINKIT Mobile Apps (Business Owner / Key Person)



- Operator Assessment and Certification

\* Operator Certification

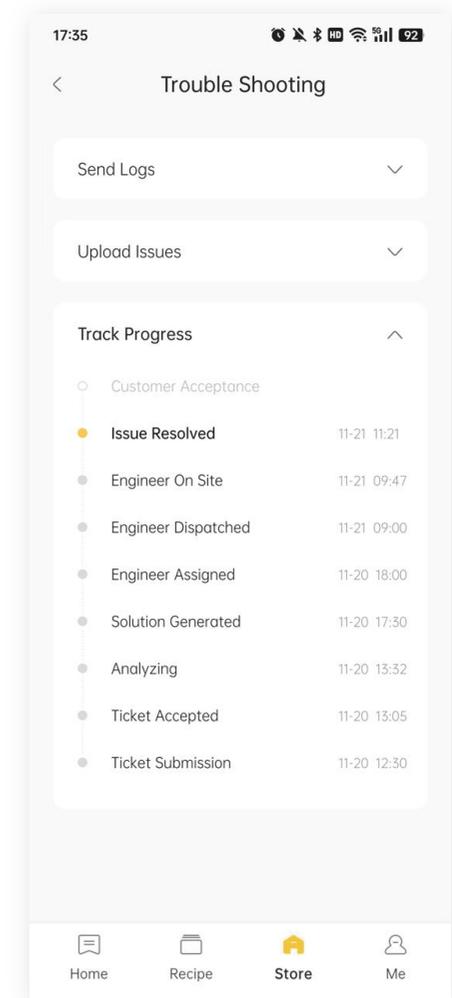
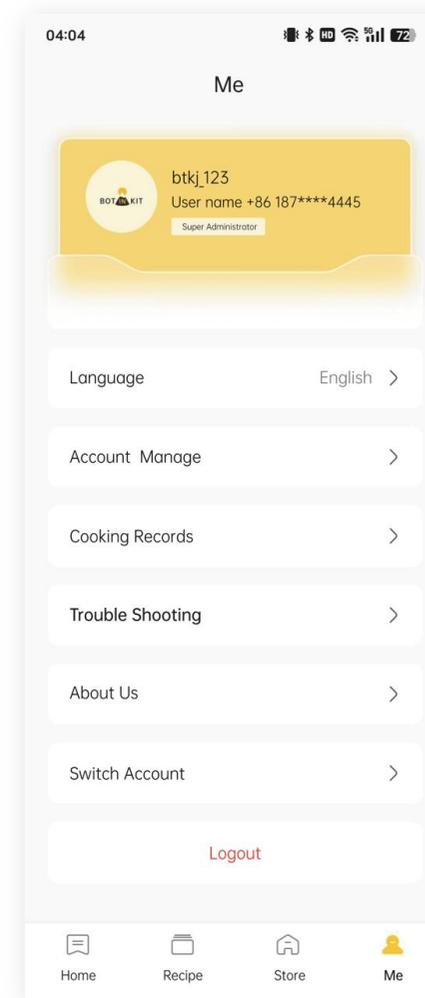
# After-sales Service



\*SLA based on local service provider availability

- Global Warehouse
- Global Technical Service center
- Auto Reminders for Consumables and Maintenance
- Dedicated WhatsApp Service Groups for Each Store
  - Prompt Real-Time After-Sales Response
- Preventative Inspection and Maintenance: Twice/year
  - Whole-machine inspection
  - Hidden risk identification and assessment
  - Performance evaluation of key components

# Real-time Process Track



Download the BOTINKIT app to track your after-sales progress in real time!

# OMNI Cooking Specs

## Basic Specs

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<b>Supported Seasoning Types</b>	Dry, Sauce, Liquid, Oil
<b>Maximum Simultaneous Seasoning Types</b>	13 Types
<b>Seasoning Container Capacity</b>	Dry Seasoning Container: 650ml (21.97us fl oz) Sauce Seasoning Container: 650ml (21.97us fl oz) Liquid Seasoning Container: 700ml (23.67us fl oz) (Small Liquid Seasoning Container) / 1500ml (50.72us fl oz) (Large Liquid Seasoning Container) Water Starch Container: 900ml (30.43us fl oz)
<b>Wok Capacity</b>	30L (1014us fl oz ) (For actual cooking, please refer to the cooking portion recommendation table)
<b>Maximum Cooking Temperature</b>	Cast Iron Pot 350°C (662°F )
<b>Heating Rate</b>	8°C (14.4°F) per second

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## Cooking Portion Recommendation

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Mode	Mode Explanation	Minimum Portion	Max Portion	Serving Size
<b>Sauté</b>	Ingredients stir-fried at high temperature	0.2kg (7.05oz)	3kg (7lb)	1-15 people
<b>Stir-fry</b>	Ingredients quickly stir-fried at very high temperature	0.2kg(7.05oz)	2kg (4lb)	1-6 people
<b>Boil</b>	Ingredients submerged in boiling liquid	2kg (4lb)	8kg (17lb)	6-30 people
<b>Simmer</b>	Ingredients lightly seared then simmered in liquid	2kg (4lb)	8kg (17lb)	6-30 people
<b>Braise</b>	Ingredients first seared then slow-cooked in broth	2kg (4lb)	8kg (17lb)	6-30 people
<b>Soup</b>	Maintained at simmer below boiling point	2kg (4lb)	8kg (17lb)	6-30 people
<b>Stew</b>	Meat or vegetables slow-cooked in liquid	2kg (4lb)	8kg (17lb)	6-30 people
<b>Mix</b>	Mix and evenly coat the seasoning liquid with the ingredients	0.3kg (10.58oz)	5kg (11lb)	1-15 people

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\*Data sourced from BOTINKIT Taste Lab, for reference only

# OMNI

## Technical Specs

### Electricity Requirements

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended Current Reserve
220V	3 Phase 4 Wires	10kW	34A
		12kW	40A
380V	3 Phase 5 Wires	12kW	24A
		15kW	30A

\*This product supports the electrical requirements of different countries and regions. Specific specifications may vary by sales area.

### Water and Hood Requirements

Water Pressure Requirement	200-350 KPa
Hood Requirement	Exhaust air volume > 3000m <sup>3</sup> /h ( 1 OMNI ) Electrical Power: 2kW ( 1 OMNI )

### Material Composition

Pot Material	Cast Iron Pot
Seasoning Container Material	Tritan™ material (BPA-free, dishwasher-safe)

### Product Dimensions & Net Weight

	Dimensions: Width × Depth × Height <small>*Includes anti-collision handle and water gun hook</small>	Weight
Overall /Weight	827mm×920mm×1769mm	180kg
	32.56inx36.22inx 69.65in	396.83lb
Main Body /Weight	827mm×699mm×981mm	120kg
	32.56inx 27.52inx 38.62in	264.55lb
Base /Weight	794mm×920mm×787mm	60kg
	31.26inx 36.22inx 30.98in	132.28lb

# Contact Us



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BOTINKIT Website:  
www.botinkit.ai

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