



MSS7K

COOKING ROBOT

UP TO **120** DISHES

UP TO **7000 GRAM** DISH

AVG **5 MINS** PER DISH



Cutting Edge Materials

Coating-free advanced alloy cookware

- High Temperature Resistant
- Non-stick
- Long Lifespan



Intelligent Cooking

360° full coverage for stir-frying

- Precise Temperature Control
- Real-Time Control
- Self-Adaptive



Intelligent Feeding

1:1 dishes

- Precision Feeding
- Customised



Interface Features

10-inch touch screen

- Intelligent
- Efficient
- Easy To Understand



Worldwide Recipes

Over 300 worldwide dishes supported with customisable menus

- Master Cooking
- Chinese Cuisine
- Customisation



Cloud Management Backend

Dynamic adjustments for restaurant ops

- Mobile Remote Control
- Data Synchronisation
- Recipe Management



Automatic Clean

Residue collection tanks

- Pot cleaning
- Automatic Pipe Cleaning
- Maintenance

QUALITY CUSTOMER EXPERIENCE

FREE EQUIPMENT DEMONSTRATION

SEEING IS BELIEVING

FREE IN-STORE TRIAL

EXPERIENCE IT FOR YOURSELF

FREE RETURNS

ZERO-RISK COMMITMENT



RoboChef

SPICE TRAY



| **3** Solids Trays



LIQUID FEEDING PORT

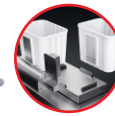
| **10** Sauce Nozzles

| **10 Roads** Liquid Seasoning



INGREDIENT FEEDER BOXES

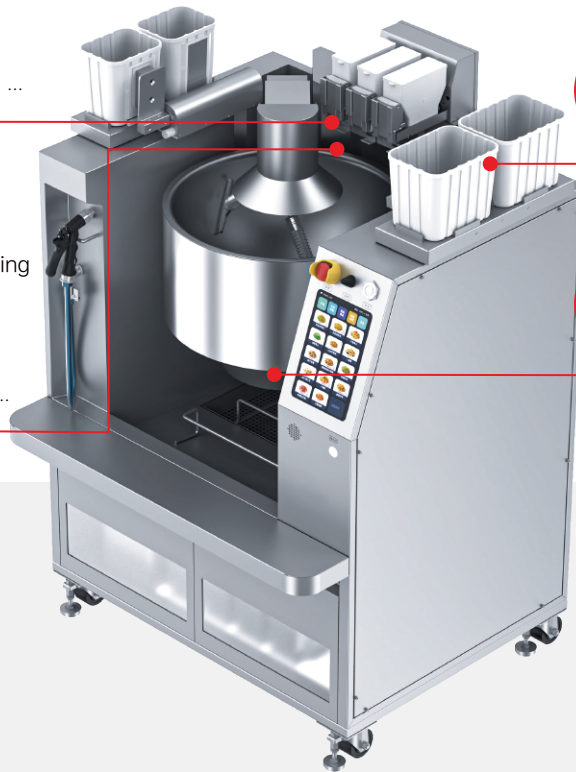
| **4 Types** Solid Tray



POT-HEATING

| **Within 10s**

Heating Above 300°C



Production Volume

Up to 7 kg

Weight (kg)

210

Dimensions (WxDxH mm)

1000x909x1470

Voltage (V)

415

Power (kW)

15

Temperature (°C)

Max 300°C

Pot Size (mm)

520

Power Point(A)

32/3-N

STANDARDISED OUTPUT

Dishes are 100% restored to the same flavor

SUPPORT FOR QUICK LANDING

Professional service step-by-step support for quick use

SAFE ENERGY EFFICIENT

Gas 1/2 cost fire safety inspections low cost



ADDRESSING LABOUR DIFFICULTIES

7*24 hours all year round

LOW LABOUR REQUIREMENTS

No age or occupation restrictions; training provided and ready to start work.

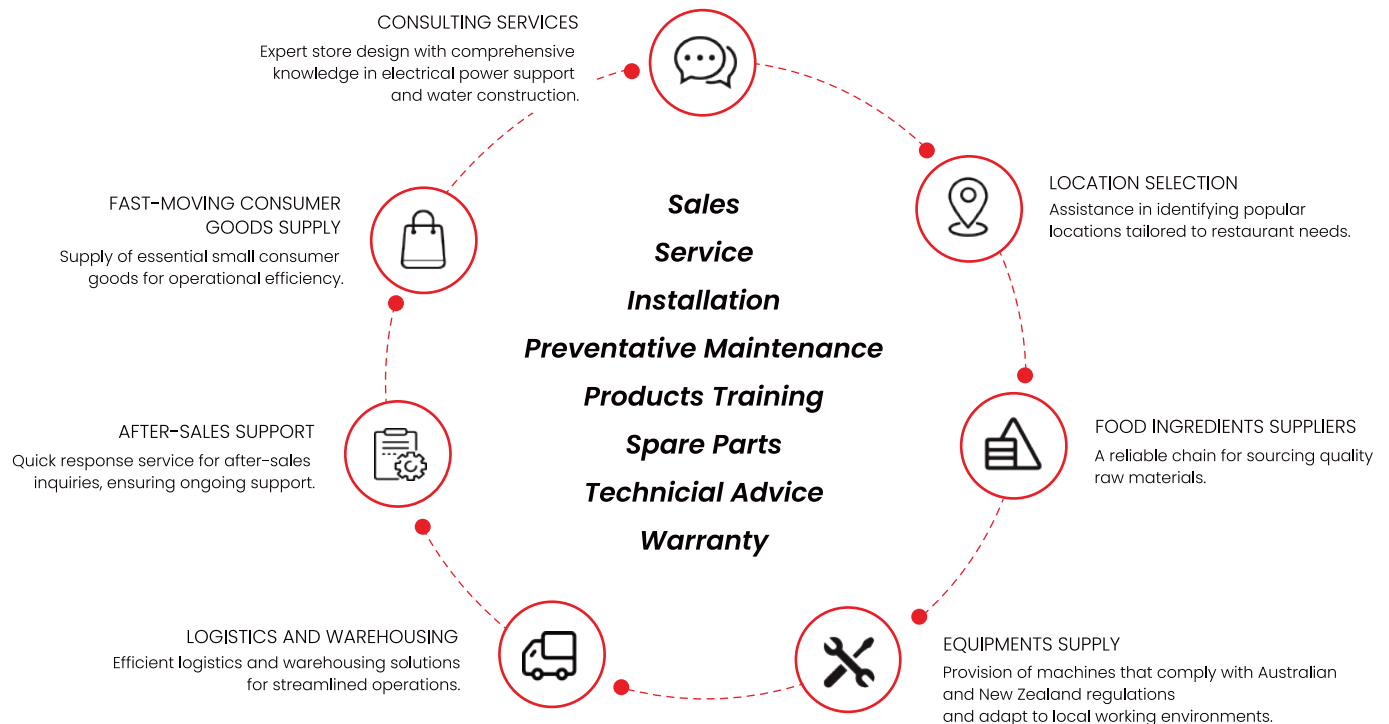
LOW CONSOLIDATED COST

Less than 6 months return on investment vs. manual businesses



ONE-STOP SOLUTION FOR RESTAURANT CHAINS

We Offer a Comprehensive, Efficient, Professional, and Systematic Suite of Services



The RoboChef Helps Double Efficiency

Enhancing Efficiency Through Cost Optimization

288 %

Increase in Dish
Production Efficiency

Hourly Cooking Capacity

Taking stir-fried meat as an example, each serving weighs 700 grams :

A single chef can prepare **18kg** of food per hour.

One operator using four machines can produce **70kg** per hour.

43.03 %

Reduction in
Energy Consumption

Comparison of Energy Consumption in Stir-frying

Taking stir-fried meat as an example :

Traditional induction cooker (15kW) : **0.7kWh**

Cooking Robot (8.7kW) : **0.4kWh**

Increased Revenue & Cost Savings

Daily Net Increase: **\$800+ per store** by adding live stir-frying to non-stir-fry restaurants.

Labor Savings: **\$160,000+ per year** by replacing two chefs at \$80,000 each.

Annual Electricity Savings: **\$3,600+** using an 8.7kW machine at \$0.40/kWh.



**OVER 300 RECIPES COVERING THE EIGHT MAJOR CUISINES —
SUITABLE FOR VARIOUS SCENARIOS**

Dish 1: Intelligent Precision Replication Makes Cooking Efficient and Simple



Hotel



Chain Restaurant



Take-away Store



Corporate



Nursing Homes



Hospital



Schools/Training institute



Entertainment Center

**THE INDUSTRY BENCHMARK PRODUCT TRUSTED
BY OVER 150 CHAIN BRANDS**

