



MSS2KPRO

COOKING ROBOT

UP TO **180** DISHES

UP TO **2000 GRAM** DISH

AVG **3 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 | **2** Sticky Trays

Chicken essence Sugar Salt
Chili Sauce Curry ...



INGREDIENT FEEDER BOXES

| **4 Types** Solid Tray

LIQUID FEEDING PORT

| **10** Sauce Nozzles
| **12 Roads** Liquid Seasoning



Olive Oil Balsamic Vinegar Red Wine Vinegar White Wine Vinegar Butter
Worcestershire Sauce Fish Sauce Fish Gravy Truffle Oil ...



POT-HEATING

Within 12s

| Heating Above 300°C

Production Volume	Weight (kg)
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Up to 2 kg	230
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Dimensions (WxDxH mm)	Voltage (V)
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804x900x1572	415
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Power (kW)	Temperature (°C)
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12	Max 300°C
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Pot Size (mm)	Power Point(A)
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400x400	25/3-N
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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

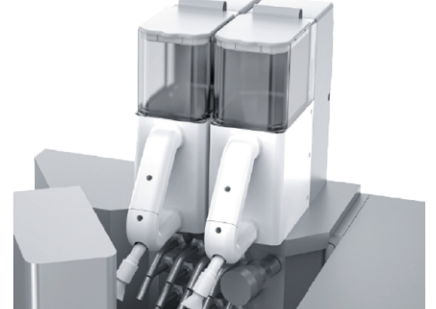
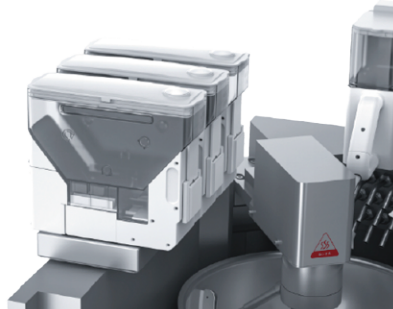
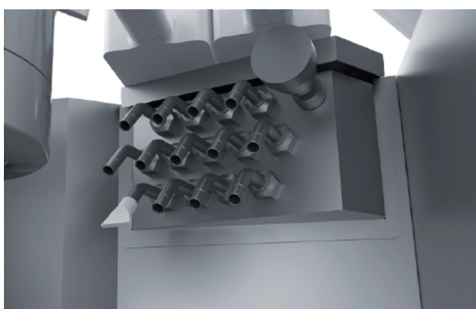
7*24 hours all year round

LOW LABOUR REQUIREMENTS

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

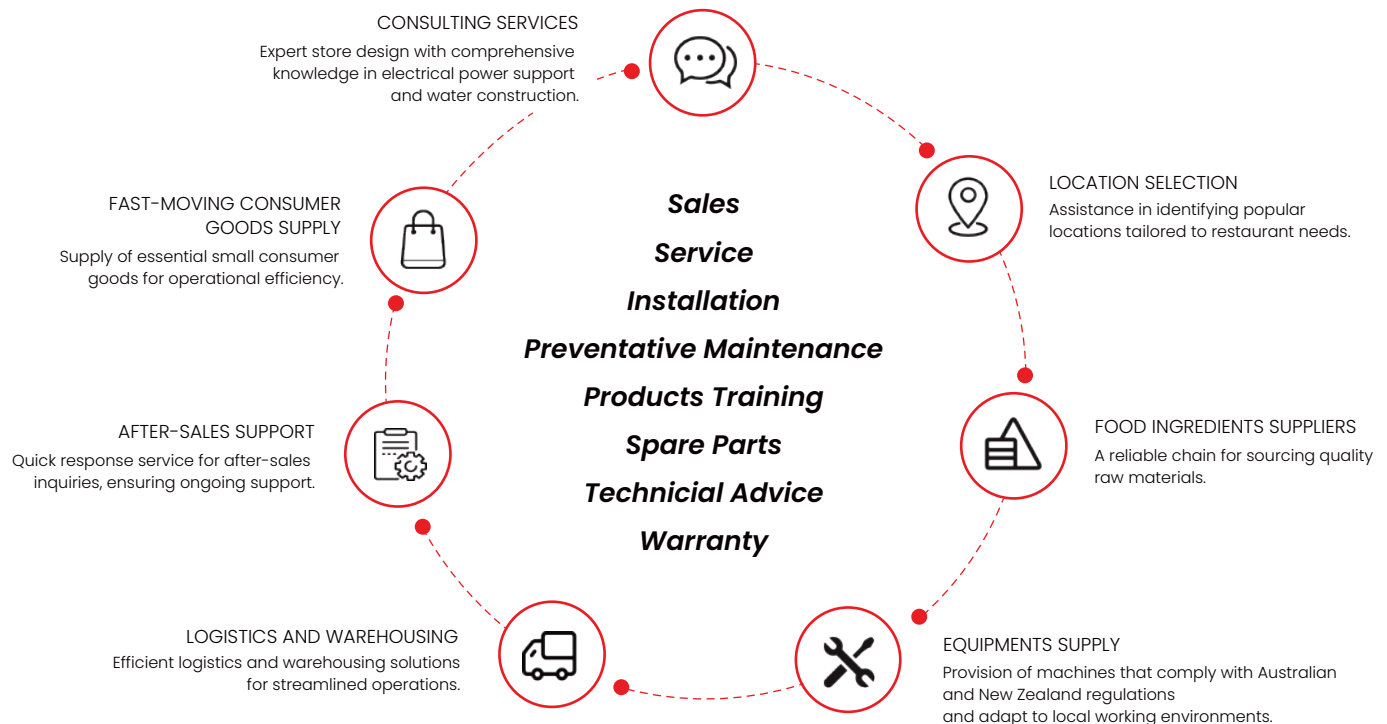
LOW CONSOLIDATED COST

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 1:1 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

