



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

ROBOCHEF MSS2K Cooking Robot – 3D Heating & AI Automation

Model / SKU: MSS2K

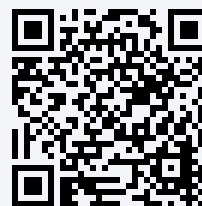
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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: <https://www.foodequipment.com.au/amfile/file/download/file/3430/product/7174/>



MSS2K

COOKING ROBOT

Full of wok hei, with a
consistent flavor.



Full Of Wok Hei

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



FHE After-sales service and support

AUS Phone : 1300 659 409

NZ Phone : 0800 081 847

email: service@fedservices.com.au

email: service@fedproducts.co.nz



LIQUID FEEDING PORT

- | 10 Sauce Nozzles
- | 10 Roads Liquid Seasoning



- FOOD MIXER**
- | 3 Speed
- Cleaning Mode



- INGREDIENT FEEDER BOXES**
- | 4 types Solid Tray



- POT-HEATING**
- | Within 26s
- Heating above 300°C



Capacity (kg)	Weight (kg)
2	206
Dimensions (WxDxH mm)	Voltage (V)
804x900x1572	415

Power (kW)	Temperature (°C)
8.7	Max 300°C
Pot Size (mm)	Power Point
400x400	20amp/3-N

STANDARDIZED 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 LABOR DIFFICULTIES

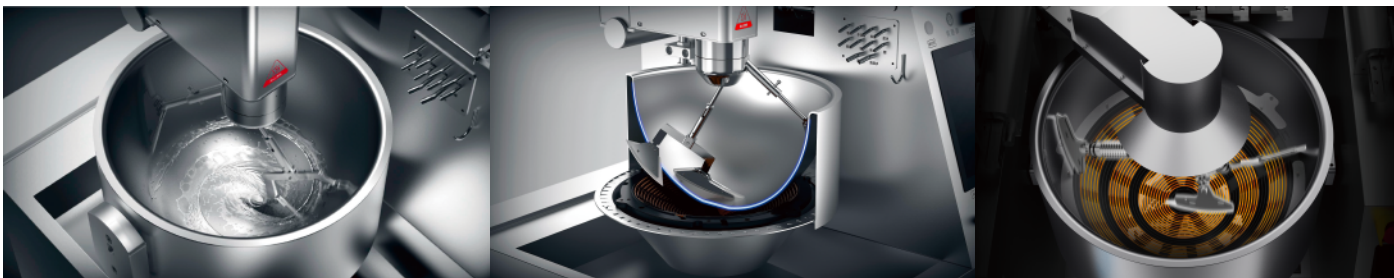
7*24 hours all year round

LOW LABOR REQUIREMENTS

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

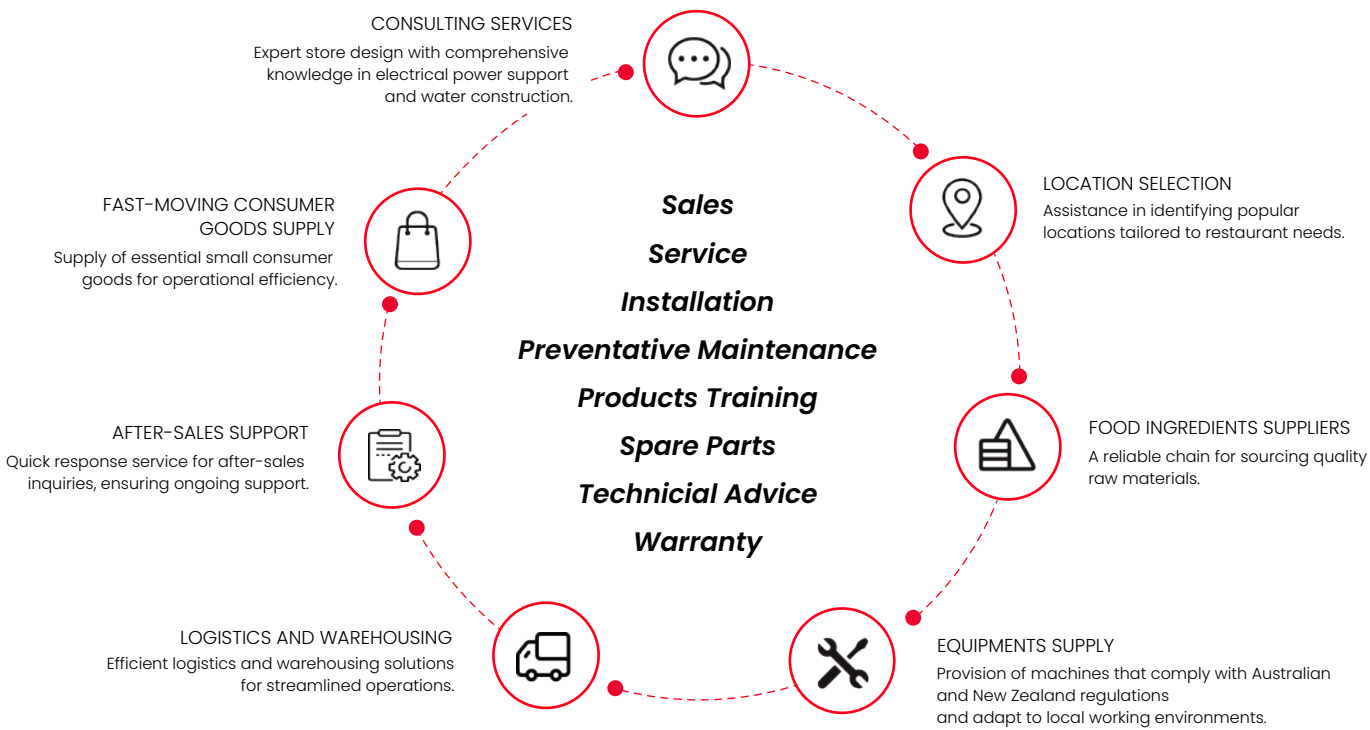
LOW CONSOLIDATED COST

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



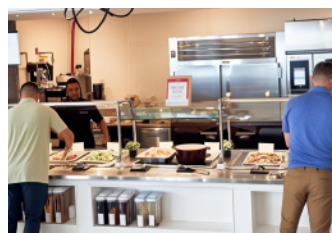
Hotel



Chain Restaurant



Take-away Store



Corporate



Nursing Homes



Hospital



Schools/Training institute



Entertainment Center

THE INDUSTRY BENCHMARK PRODUCT TRUSTED BY OVER 150 CHAIN BRANDS

