



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

RoboChef MSS400PRO Four-Pot Commercial Cooking Robot

Model / SKU: MSS400PRO

KW COMMERCIAL KITCHEN

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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/4082/product/9060/>

RoboChef

COOKING ROBOT

MSS400PRO

4-Burner Integration
Small Wok Stir-Frying
Efficiency Soars by

400% ↑



LIVE BETTER WITH ROBOTS

UP TO **700** DISHES
UP TO **600GRAM** PER DISH
AVG **3 MINS** PER DISH

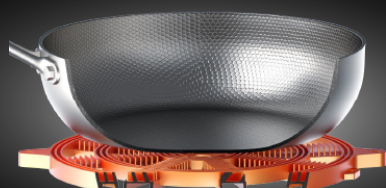


4 Pots / time
Four dishes at once

4 Dishes
/ 3 minutes
Four dishes in 3 minutes

2 Units / person
Easy to operate 2 units

5 Dishes / day
Easy to develop dishes



Single Dish
Serving Time
130.4%



Single-Device
Efficiency
170.0%



LIQUID FEEDING PORT

| **5 Roads** Liquid Seasoning



POT-HEATING

| **4 Pots** Stir-Fried Together



CUSTOMISABLE CONDIMENT BOX

| **8 Types** Containers



Production Volume

Weight (kg)

up to 0.6 kg x 4

130

Dimensions (WxDxH mm)

Voltage (V)

1100x805x835

415

Power (W)

Temperature (°C)

3500 x 4

Max 300°C

Pot Size (mm)

Power Point(A)

220/240/260

32/3-N

1×10L Container
(Liquid Seasoning)



1×10L Container
(Oil-Based Seasoning)



2×2L Containers
(Suspension Seasoning)



4×3L Containers
(2 Types of Customisable Seasonings)



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

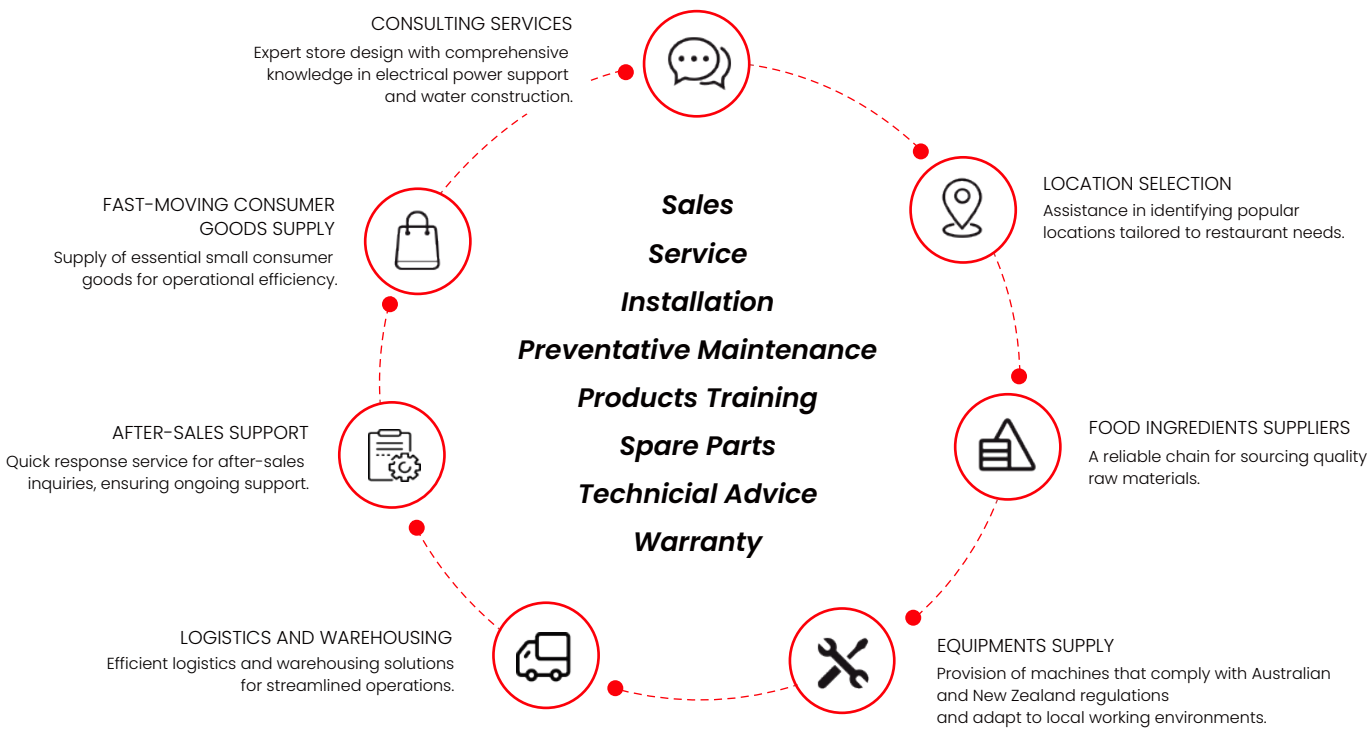
No age or occupation restrictions; training provided and ready to start work.

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

