

Chef ROBOTO

Chef Roboto combines advanced robotics engineering and cooking techniques to develop mobile cooking kiosks, increasing efficiency and productivity while capturing the best way dishes are made according to the food industry standard.

Intended for restaurants and dark kitchens, Chef Roboto delivers a variety of cuisines as 'freshly cooked' as possible. Presenting the 'Fryer-Bot', the robotic cooking kiosk for fried dishes, from fried chicken wings, nuggets, shrimps to fries. Chef Roboto's 'Fryer-Bot', utilises a state-of-the-art robotic arm that performs multiple tasks, from raw food storage, preparation, cooking to plating. This modular system allows a range of fried dishes to be cooked and prepared by the cooking kiosk. It incorporates temperature controlled food storage as well as a ready to interface application with local food delivery apps.



Cooking a delicious meal requires accuracy in temperature, timing, techniques, etc., and it takes a lot of effort and preparation as well. If being done at a large scale, the amount of help needed may not be able to keep up to satisfy the requirements of making a good quality meal. The Fryer-bot is the first of the family of Chef Roboto robots that will include Noodle-Bot, Steak-Bot and Burger-Bot, all of which are already under development.

- | Manpower & Space savings
- | Consistency
- | Greater Output
- | Open for Longer Hours
- | Global Source of Profits

egg (scrambled/sunny side up)

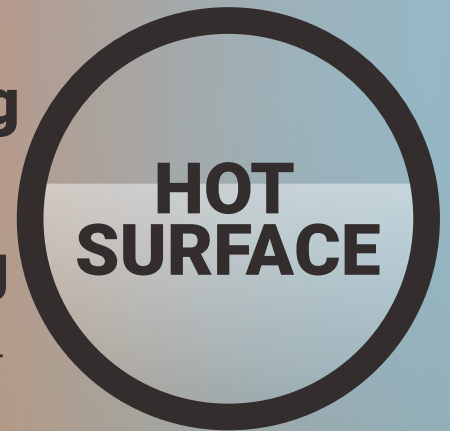
| **Sautéing**

| **Broiling / Grilling**

fish

| **Pan Frying**

burger



pho

| **Pan Frying**

mee siam

pasta

| **Stewing**

| **Braising**

steak

| **Flambéing**

bratwurst



ramen

| **Simmering**

french fries

| **Deep Frying**

laksa

| **Boiling**

| **Steaming**

fried chicken

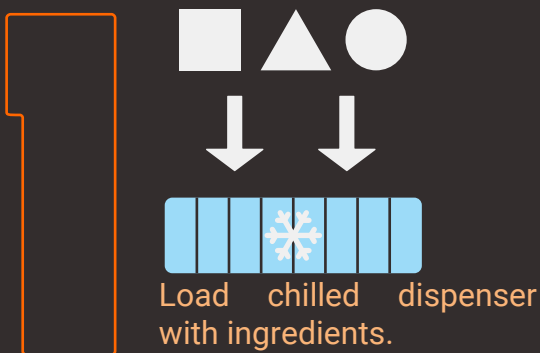
tom yum

How to use it

Maintenance and Preparation

1. Switch on the fryer and set it to the suitable temperature.
2. To maintain the effectiveness of the kiosk, please ensure that the main components such as the fryer, chilled dispensers and robot arm are cleaned daily.
3. Restaurant's Head chef is able to create recipe and configure temperature, cooking duration and post cooking steps.
4. Raw food should be pre-battered as the machine does not do battering.

Steps



FAQ

Q: Will machine be the same throughput as my human kitchen hand?

A: It is about 75% throughput.

Q: Will the cooking kiosk be in the way when cleaning kitchen floors?

A: No, it will not be, the machines are all 235mm from floor height.

Q: Can I clean the machine with water?

A: Yes, the machine can be wiped down with cleaning agent and water, but not with splashing water.

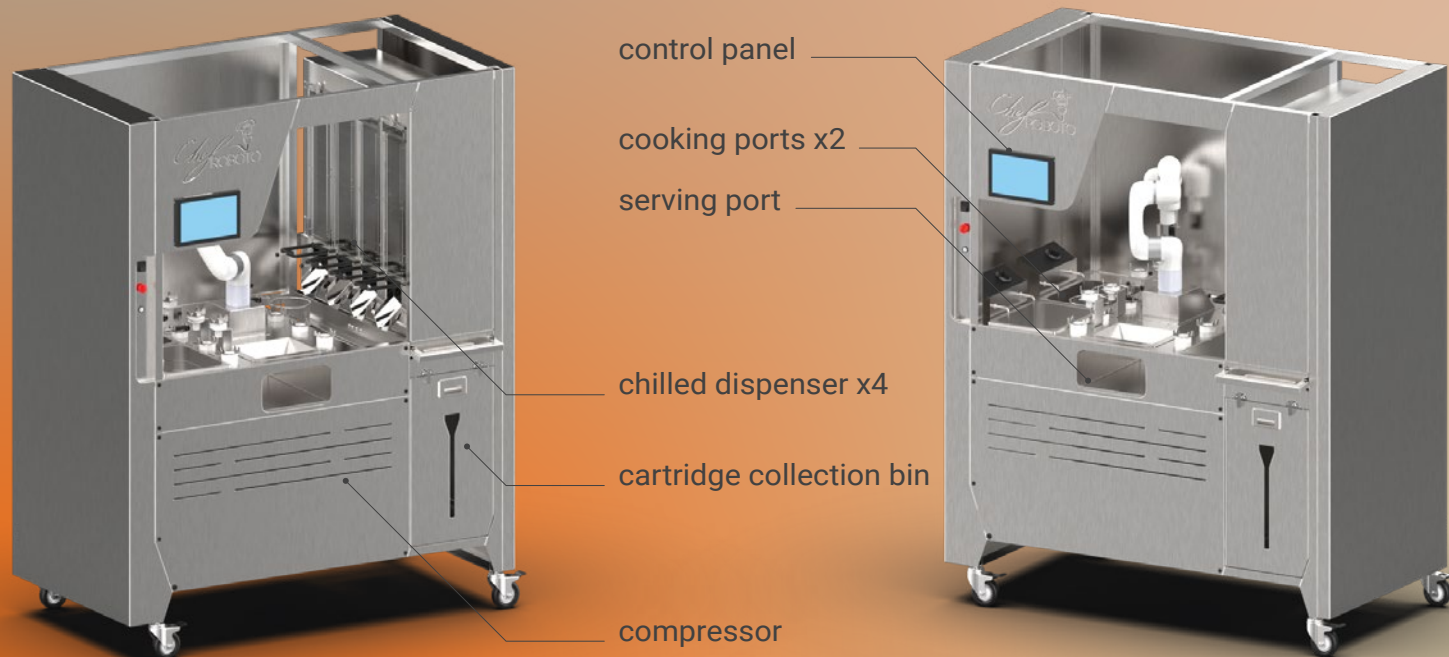
Q: Is the machine suitable for long-term usage?

A: Yes, we will look after and maintain the machine for you.

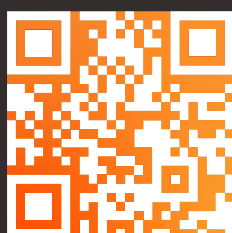
Q: How do I ensure that the food is cooked correctly?

A: The food is cooked according to the settings that the user has set. To ensure food safety, it is the user's responsibility to check before serving.

Technical Specification



Dimension	1900 (h) x 1500 (w) x 860 (d) mm
Weight	250 kg, suitable for general floor loading of 5 kN/m ²
Suitable food	Nuggets, Fries, Chicken drumlets, Wings, Fillet, Fish fillet, Onion rings, Calamari
Number of food types allowed	4 types with 8 capacity each
Ingredient storage	Chiller (1.2 kW cooling capacity) Capacity per cartridge: 200 g or 550 ml Total capacity: 6.4 kg or 17.6 l (32 servings)
Cooking capacity	4 cooking sessions simultaneously
Cooker	Electric 6 l deep fryer (max 1.5 kW) x2
Power	5 kVA (4.7 kW) [requires either 3-phase 16A, 1-phase 32A, or 3 x 13A socket (separate circuits)]
Exhaust	Optional overhead exhaust hood
Safety	a. The system (robot) will stop upon contact with human b. Human can press e-stop to halt the robot arm c. System is certified electrically safe d. Fire alarm not provided, to depend on kitchen's fire alarm



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