



BOTINKIT Stir-fry Robot is a state-of-the-art automatic cooking machine for commercial kitchens. It can automatically cook at 0-350°C according to different recipes saved in its built-in control unit. Accurate amount of dry and wet ingredients can be added automatically to the dish during the cooking process. Its robust stir-fry motion performs various cooking functions such as stir-frying, quick-frying, dry-frying, stewing, frying, and boiling with ease, prowess and consistency, dramatically improving the efficiency of the kitchens.

The chef's recipes can be uploaded to BOTINKIT Stir-fry Robot and the assistant cooks, using the auto voice guidance function, can prepare the dishes as per the executive chef standard with the voice guidance function. Therefore, restaurants can reproduce their signature dishes in multiple stores with the same great standard and taste.



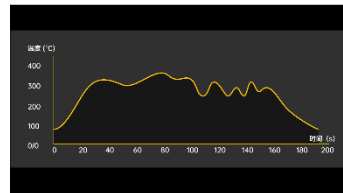
Auto Stir-fry



The wok flipping movement ensures thoroughly mixing and heating of ingredients.



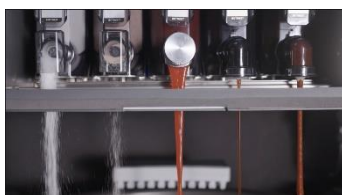
Auto Temp. Control



Precise temperature control for different recipes to achieve the perfect dish.



Auto Seasoning



Accurate amount of ingredients can be added to the dishes automatically.



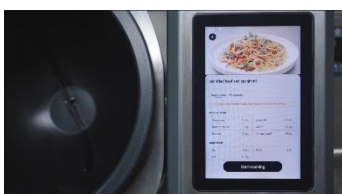
Auto Dishing Up



The cooking pot can be easily tilted down for dishing up.



Auto Voice Guidance



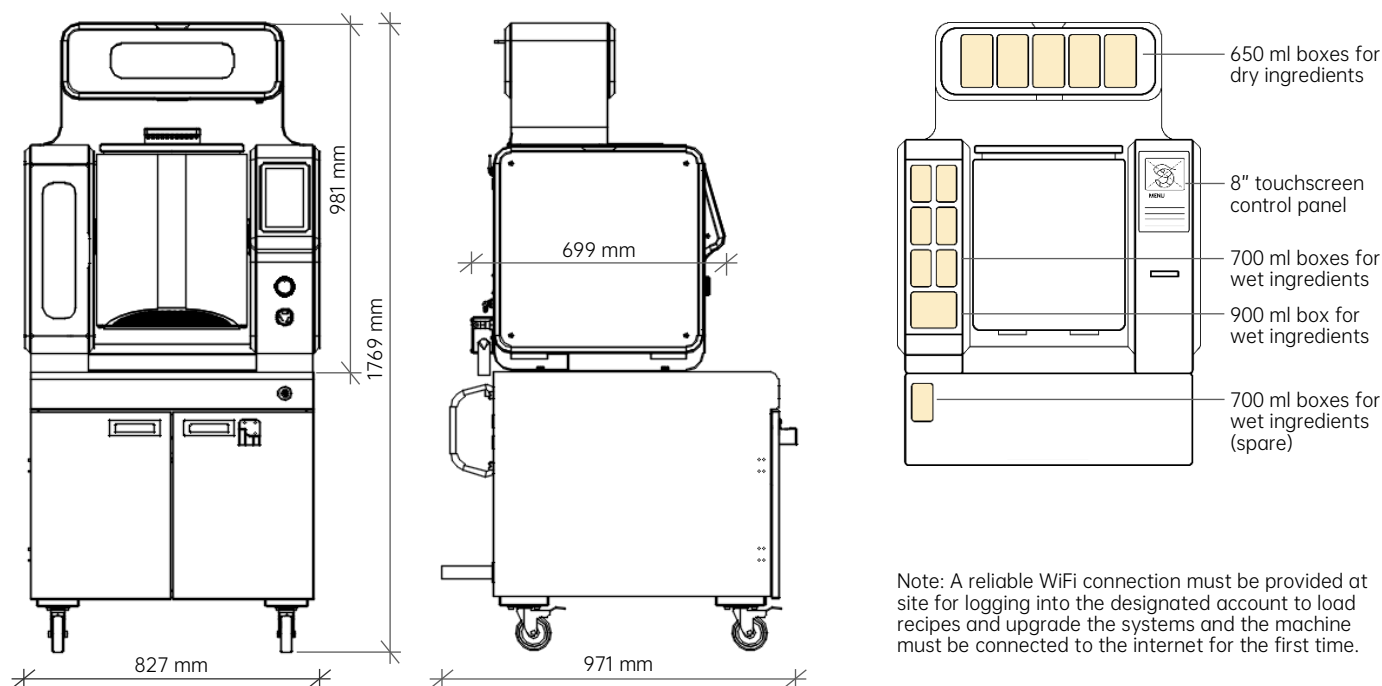
Built-in control unit with voice guidance supports multiple languages.



Auto Pot Washing



After finishing each dish, the pot can be cleaned automatically.



| Specifications | |
|------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Model | MAX-C01 - HK Version w/ Emergency Switch |
| Control panel | 8" capacitive touchscreen |
| Cooking temp. range | Induction heating, 0-350 °C (increase 8°C/sec) |
| Water resistance | IPX4 |
| Water inlet & drainage | Ø12mm inlet / Ø50mm drainage |
| Water pressure | 0.2-0.35 Mpa |
| Exhaust requirement | 0.4 m³/s (1500 m³/h) |
| Unit comes with | Frying pot x 1 (30L in SUS409+AL1050 material w/ safety cover) 13 nos. of seasoning box (tritan box material, 5 nos. of 650ml box for dry ingredients, 7 nos. of 700ml box for wet ingredients, 1 no. of 900ml box for wet ingredients) |
| Net weight | 180 kg |
| Electric loading | 380-440V/50-60Hz/3ph+N 24A, 12kW |
| Dimensions | 827 x 699 x 981 (H) mm – machine only 827 x 971 x 1769 (H) mm – on workbench mounted on 4 castors w/ brakes |

Certifications



FCC Federal Communications Commission



UL Underwriters Laboratories



MIC Ministry of Internal Affairs & Communications



CE CB-LVD, CE-EMC, RED, CB-EMC



NSF National Sanitation Foundation



KCC Korea Communications Commission



Product Safety Elect. Appliance & Material



Regulatory Compliance Mark