

Robot in kitchen

BOTINKIT

OMNI: AI-driven Auto Wok

Empower Foodservice
Transformation through
AI and Robotics





Empower Foodservice
Transformation through
AI and Robotics

OMNIPOTENT



Chinese Yangzhou Fried Rice



Chinese Mapo Tofu



Sweet and Sour Chicken



Pad Thai



Penang Char Kway Teow



Italian Butter Garlic Pasta



Spanish Seafood Risotto



Mexican Tortilla Soup

Anyone

Everyone can whip up gourmet cuisine.

Anything

Stir-fry, pan-frying, sautéing, boiling, braising, stewing, mixing... Mastery in every method.

Anywhere

Consistently delicious dishes from any kitchen.

BOTINKIT OMNI



Auto Cooking



Auto Seasoning



Auto Temperature Control



Auto Voice Guide



Auto Dishing-up



Auto Cleaning



OMNI Function Introduction

Cloud Recipe

1000+ global recipes, develop new dishes

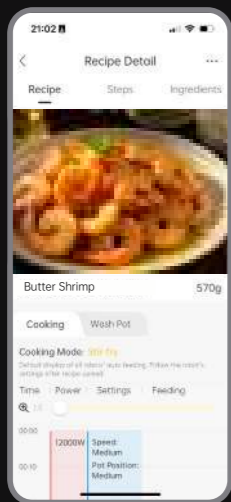
One-Click Recipe Sharing

With just one click, recipes can be shared worldwide.



Edit as You Go

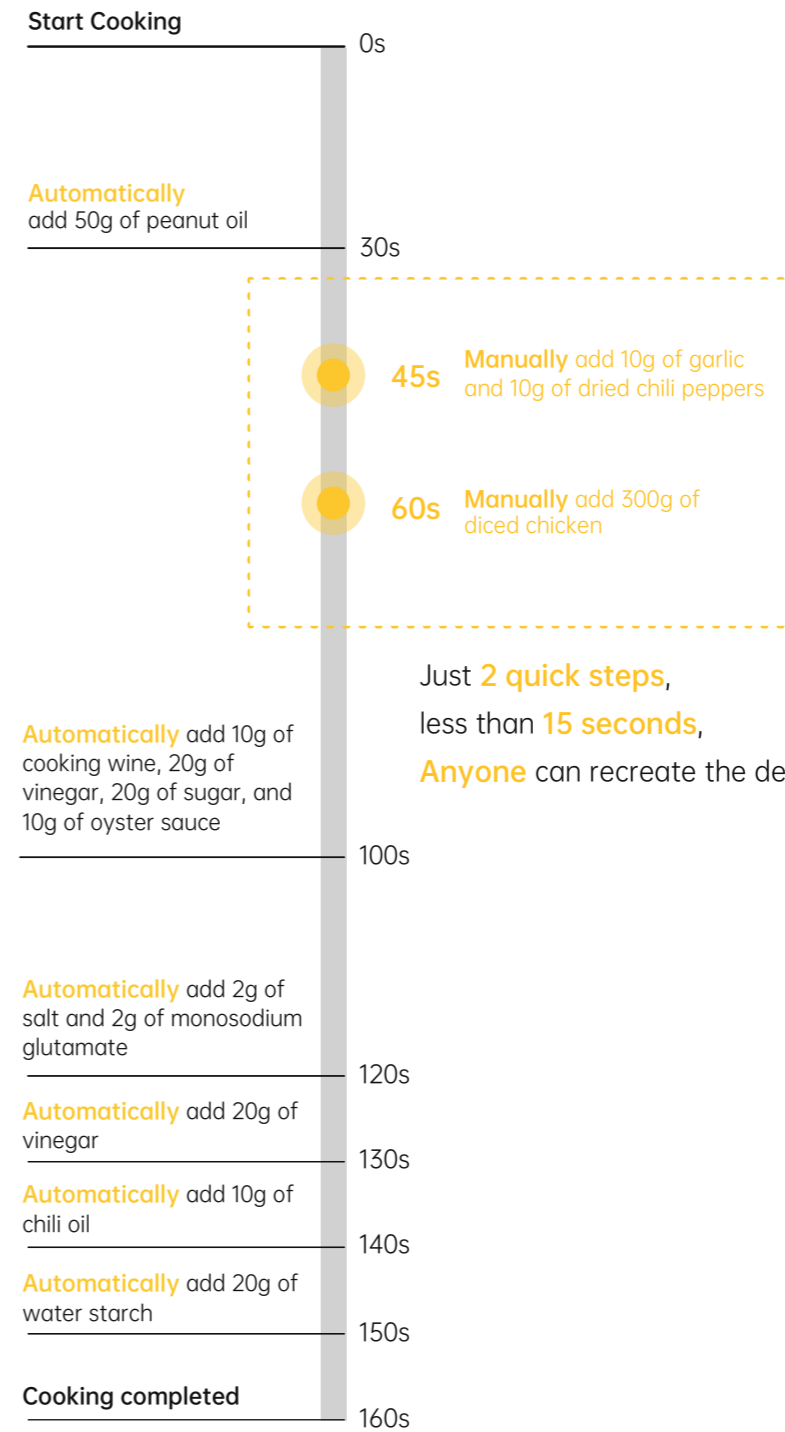
Recipes can be easily edited and modified on the app or desktop



Auto Cooking

Everyone now can be a chef with
AI cooking of delicious food

Kung Pao Chicken Auto Cooking Process

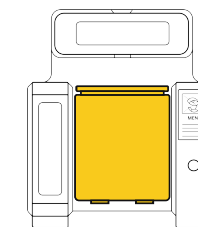




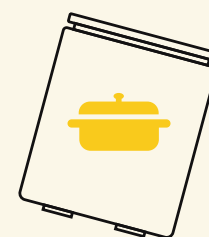
Auto Cooking! 2 OMNI require only 1 operator!

3D Cooking

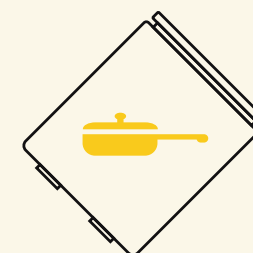
Capable of replicating the pot flipping movements of human chefs, ensuring even and simultaneous heating



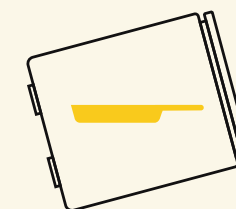
1D: Adjustable Pot Angle, Multiple Cooking Techniques



Stew, Boil, Braise, Soup

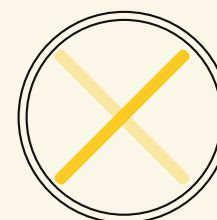


Stir-fry, Mix

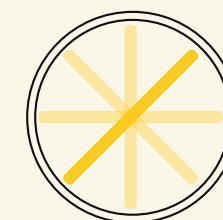


Sauté

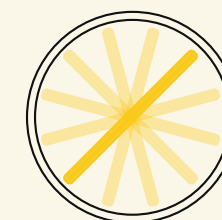
2D: Adjustable Pot Rotation Speed



Slow speed
Recipe: Mapo Tofu

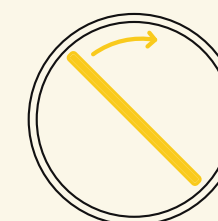
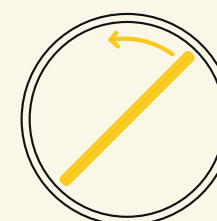


Medium speed
Recipe: Kung Pao Chicken



High speed
Recipe: Fried Rice/
Chowmein

3D: Adjustable Pot Rotation Direction



Clockwise/anticlockwise rotation of the wok can be adjusted

Auto Seasoning

Elevate flavors with multilayer seasoning
Freeing you from complex sauces



Support a Full Range of Seasonings

Sauce

Western Tomato Sauce / Light Cream

Asian Korean Spicy Sauce / Teriyaki Sauce



Powder

Western Cinnamon Powder / Parsley Powder

Asian Chili Powder / Five Spice Powder

Granule

Western Chia Seeds / Crushed Black Pepper

Asian MSG / Chicken Powder / Sesame Seeds

Oil

Western Grape Seed Oil / Olive Oil / Corn Oil

Asian Sesame Oil / Tea Seed Oil

Liquid

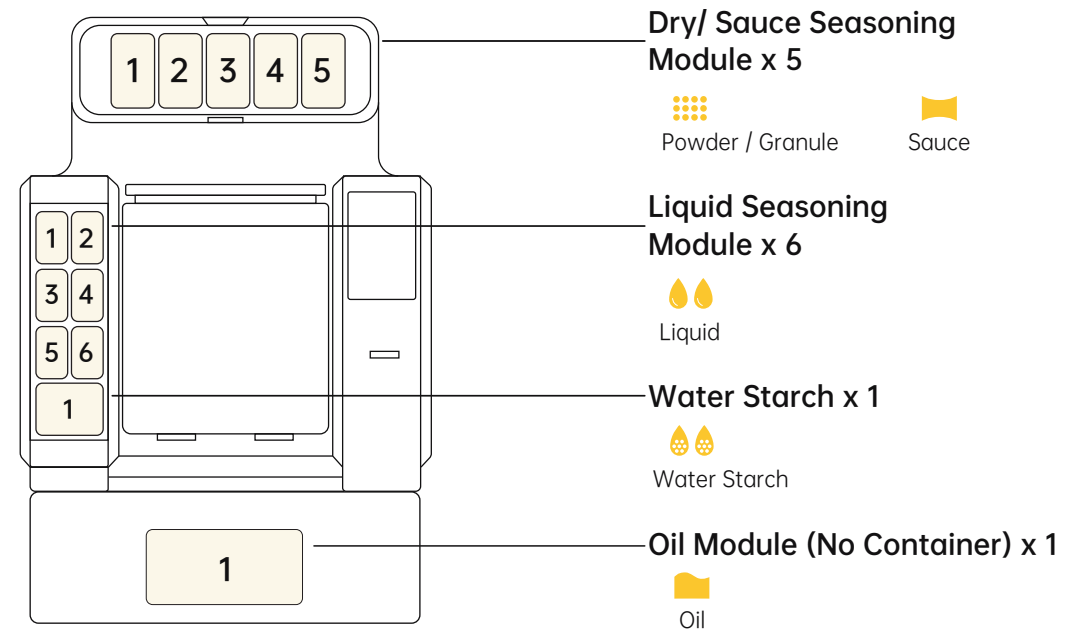
Western Lemon Juice / Fresh Cream

Asian Rice Wine / Soy Sauce / Water Starch

*There is a wide variety of sauces, and if special seasonings or common seasonings within boundary conditions cannot be dispensed or there are accuracy discrepancies, please contact us.

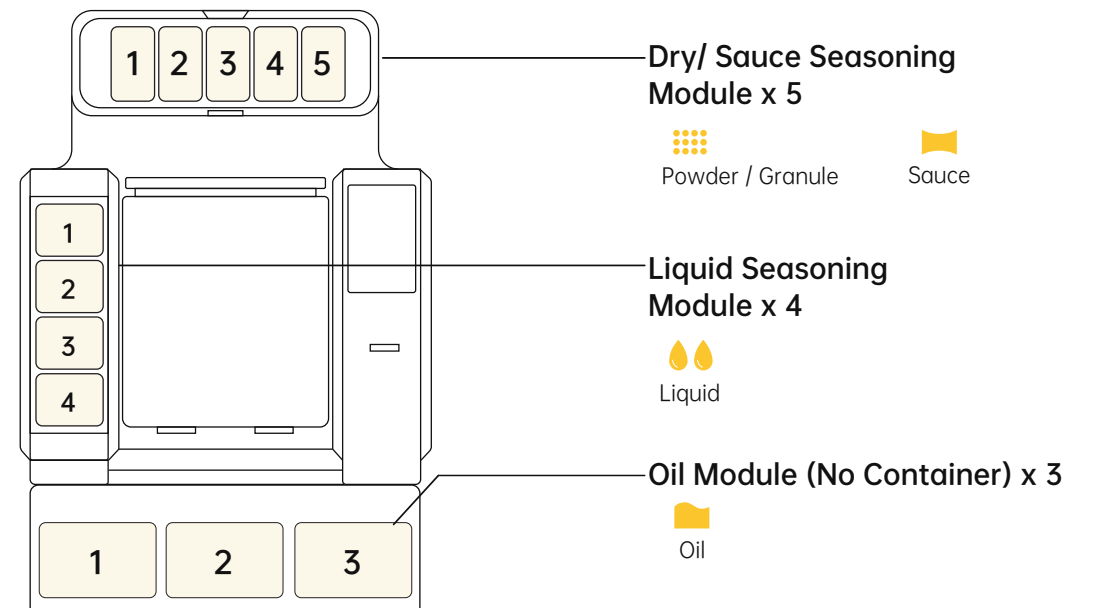
Option A

Multi-channel digital seasoning system: supporting four types and 13 varieties of seasonings, enabling a broader range of dishes to be prepared.



Option B

Large capacity digital seasoning system: enhanced single-box capacity reduces the need for frequent seasoning refills and boosts cooking efficiency.



Precise Seasoning and Consistent Taste

AI-driven Precise Seasoning

The feeding system adopts MAD (Multi-sensor Auto-learning Dispensive) intelligent algorithm to ensure accurate feeding in multiple scenarios; the more you feed, the more accurate it becomes.



Not affected by differences in the origin of seasonings



Not affected by wok movement



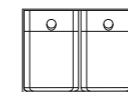
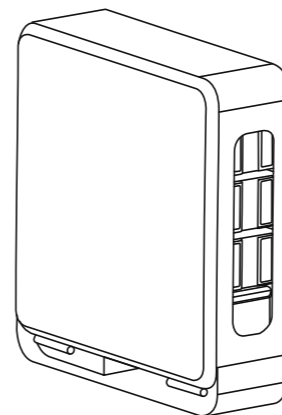
Not affected by moisture in seasonings

One-click Calibration

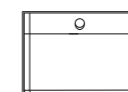
With high-precision weighing sensors and natural regression algorithms, no complex operations are needed—just one-click automatic calibration.



Different sizes of liquid containers are available



Small liquid container
700ml / 23.66us fl oz



Large liquid container
1500ml / 50.72us fl oz

High-end material Dishwasher-safe

All ingredient containers are made from Tritan™ material, ensuring food safety with no BPA content.



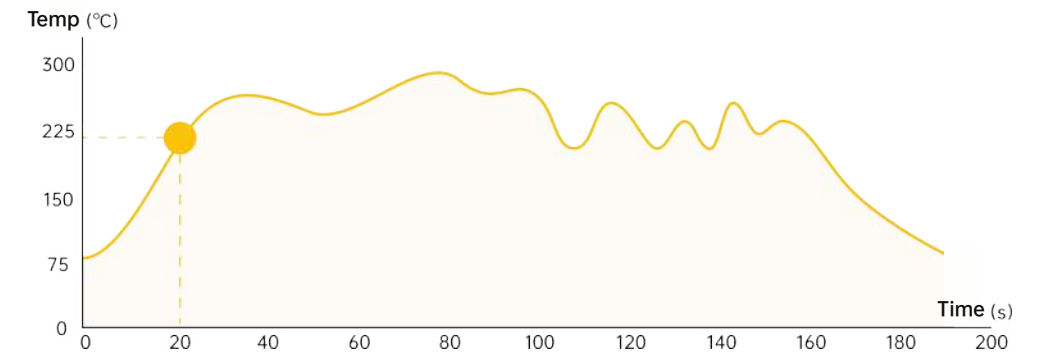
Auto Temperature Control

Intelligent temperature adjustment for perfect cooking



Intelligent Full-Course Precise Temperature Control

Cooking dishes with enhanced texture and flavor



Self-developed Induction Heating (IH) Heater



High Precision

Flexible power adjustment for precise temperature control

100W Power Accuracy

High Protection

Prevents over-temperature, over-current, over-voltage, and dry burning

High Compatibility

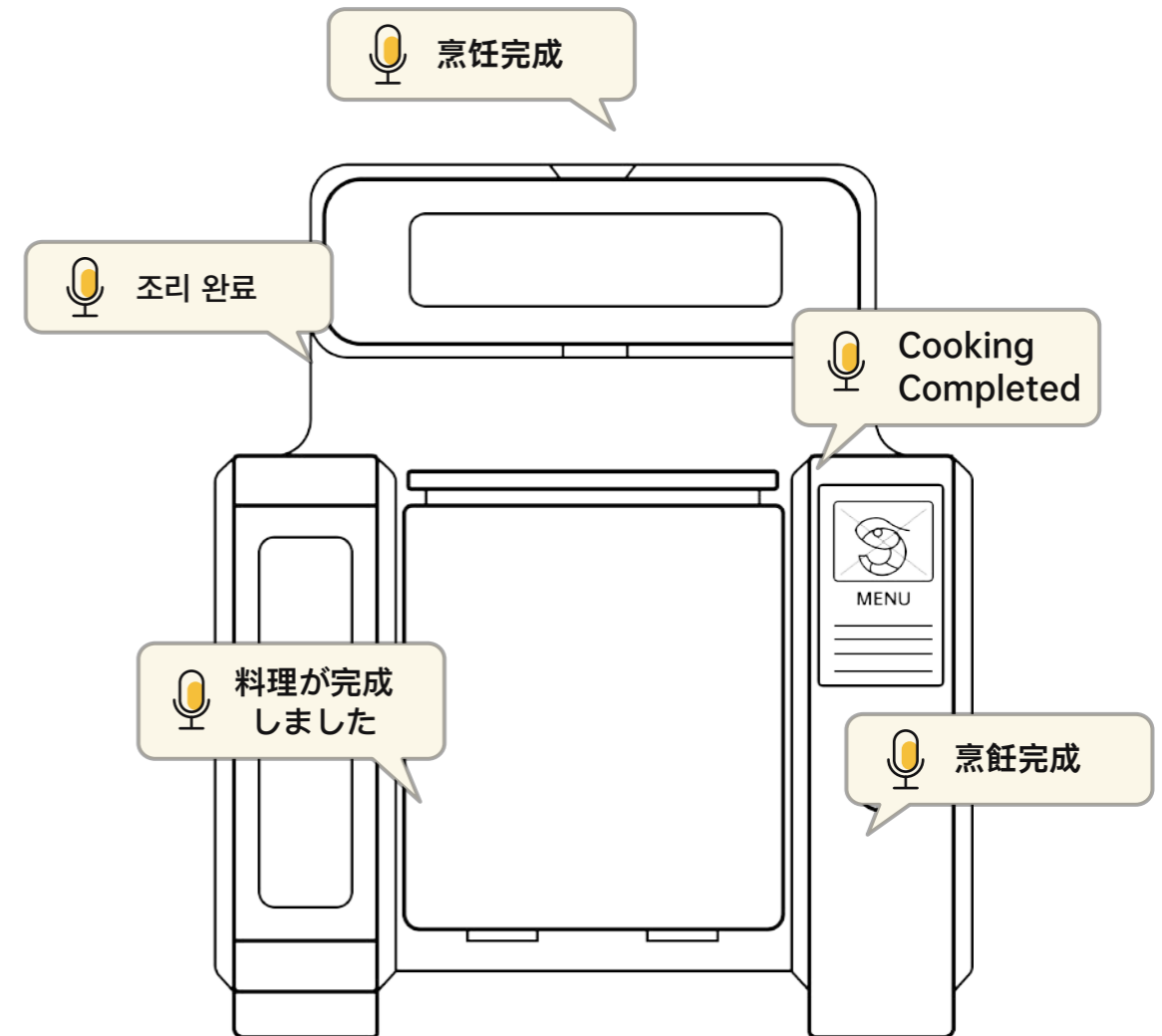
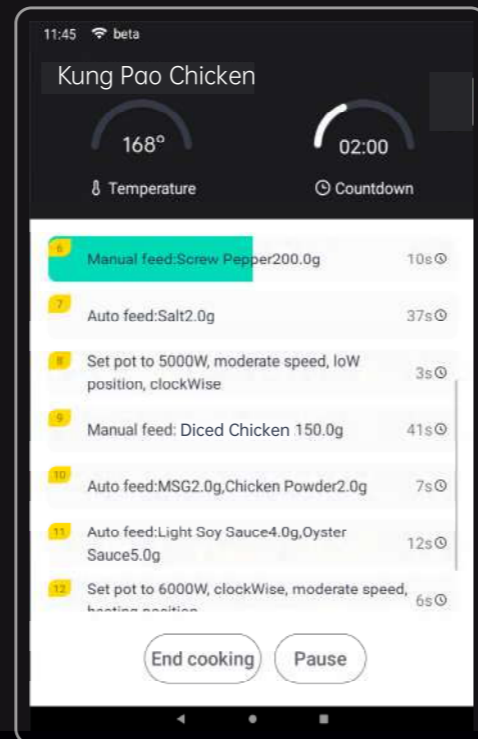
Adaptable to various cookware materials

The highest cooking temperature can reach **350°C/662°F**

Auto Voice Guide

Stay on track with step-by-step voice guidance at every stage

- Please feed screw pepper.
- Please feed diced chicken.
- Cooking completed.



Multilingual Supported

English, Mandarin Chinese, Japanese, Korean, Cantonese, and more...



Male and Female Voices

The instructions emitted by different machines can be easily distinguished by male and female voices.



User-friendly Interface

8-inch HD touchscreen with simple and intuitive user interface.

Boost Efficiency with Auto Dishing-up.



Effortlessly dishing-up and serve delightful dishes with ease.

Auto Cleaning, Freeing up Your Hands.



1

Automatic pot cleaning

Time savings, ensures hygiene, and enhances kitchen efficiency.

2

One-click seasoning tubes cleaning

Regularly maintains clean tubes, with just one-click to operate.

3

Containers are dishwasher safe

Our containers can be placed in the dishwasher for cleaning.

Safe and Reliable with International Certification

Obtained complete electrical safety and food safety certifications from the United States, Europe, Japan, South Korea, and Australia.

USA & Canada



FCC



NA



CE

FCM

Australia

RCM

Japan



MIC



PSE

UK



UKCA

South Korea



KC

Data Security, Keeping Your Information Confidential



BOTINKIT adopt AWS as global service provider



Account Isolation

encryption capabilities up to AES-256



Industry-Standard Protocols

TLS and IPsec protocols for secure data transmission



Daily data Backups to AWS



0 High Risk Vulnerabilities

Quarterly PENTest ensures no high-risk vulnerabilities remain undetected

Total Solutions

- 01 Joint R&D
- 02 Menu Design
- 03 Site Visit and Kitchen Design
- 04 Equipment Consultation
- 05 Installation and Commission
- 06 Training and Certifying
- 07 Worry-free After-sales Service

After-sales Service

- ✔ Local Warehouse
- ✔ Local Parts
- ✔ Local Technician
- ✔ Preventative Inspection and Maintenance: Twice/year



For more after-sales information,
please contact: service@botinkit.com

OMNI Cooking Specs

Metric

Basic Specs

Supported Seasoning Types	Dry, Sauce, Liquid, Oil
Maximum Simultaneous Seasoning Types	13 Types
Seasoning Container Capacity	Dry Seasoning Container: 650ml Sauce Seasoning Container: 650ml Liquid Seasoning Container: 700ml (Small Liquid Seasoning Container) / 1500ml (Large Liquid Seasoning Container) Water Starch Container: 900ml
Wok Capacity	30L (For actual cooking, please refer to the cooking portion recommendation table)
Maximum Cooking Temperature	Iron Pot 350°C
Heating Rate	8°C per second

Cooking Portion Recommendation

Mode	Mode Explanation	Minimum Portion	Max Portion	Serving Size
Fry	Ingredients stir-fried at high temperature	0.2kg	3kg	1-15 people
Stir-fry	Ingredients quickly stir-fried at very high temperature	0.2kg	2kg	1-6 people
Boil	Ingredients submerged in boiling liquid	2kg	8kg	6-30 people
Simmer	Ingredients lightly seared then simmered in liquid	2kg	8kg	6-30 people
Braise	Ingredients first seared then slow-cooked in broth	2kg	8kg	6-30 people
Soup	Maintained at simmer below boiling point	2kg	8kg	6-30 people
Stew	Meat or vegetables slow-cooked in liquid	2kg	8kg	6-30 people
Mix	Mix and evenly coat the seasoning liquid with the ingredients	0.3kg	5kg	1-15 people

*Data sourced from BOTINKIT Taste Lab, for reference only

Imperial

Basic Specs

Supported Seasoning Types	Dry, Sauce, Liquid, Oil
Maximum Simultaneous Seasoning Types	13 Types
Seasoning Container Capacity	Dry Seasoning Container: 21.97us fl oz Sauce Seasoning Container: 21.97us fl oz Liquid Seasoning Container: 23.67us fl oz (Small Liquid Seasoning Container) / 50.72us fl oz (Large Liquid Seasoning Container) Water Starch Container: 30.43us fl oz
Wok Capacity	1014us fl oz (For actual cooking, please refer to the cooking portion recommendation table)
Maximum Cooking Temperature	Iron Pot 662°F
Heating Rate	14.4°F per second

Cooking Portion Recommendation

Mode	Mode Explanation	Minimum Portion	Max Portion	Serving Size
Fry	Ingredients stir-fried at high temperature	7.05oz	7lb	1-15 people
Stir-fry	Ingredients quickly stir-fried at very high temperature	7.05oz	4lb	1-6 people
Boil	Ingredients submerged in boiling liquid	4lb	17lb	6-30 people
Simmer	Ingredients lightly seared then simmered in liquid	4lb	17lb	6-30 people
Braise	Ingredients first seared then slow-cooked in broth	4lb	17lb	6-30 people
Soup	Maintained at simmer below boiling point	4lb	17lb	6-30 people
Stew	Meat or vegetables slow-cooked in liquid	4lb	17lb	6-30 people
Mix	Mix and evenly coat the seasoning liquid with the ingredients	10.58oz	11lb	1-15 people

*Data sourced from BOTINKIT Taste Lab, for reference only

OMNI Technical Specs

Metric

Electricity Requirements

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended Current Reserve
220V	3 Phase 4 Wires	10kW	34A
		12kW	40A
380V	3 Phase 5 Wires	12kW	24A
		15kW	30A

*This product supports the electrical requirements of different countries and regions. Specific specifications may vary by sales area.

Water and Hood Requirements

Water Pressure Requirement	200-350 KPa
Hood Requirement	Exhaust air volume > 3000m ³ /h (1 OMNI) Electrical Power: 2kW (1 OMNI)

Material Composition

Pot Material	Iron Pot
Seasoning Container Material	Tritan™ material (BPA-free, dishwasher-safe)

Product Dimensions/Net Weight (Unit: mm / kg)

Overall Dimensions/Weight	827×920×1769 (Width × Depth × Height) / 180
Main Body Dimensions/Weight	827×699×981 (Width × Depth × Height) / 120
Base Dimensions/Weight	794×920×787 (Width × Depth × Height) / 60 *Includes anti-collision handle and water gun hook

Imperial

Electricity Requirements

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended Current Reserve
220V	3 Phase 4 Wires	10kW	34A
		12kW	40A
380V	3 Phase 5 Wires	12kW	24A
		15kW	30A

*This product supports the electrical requirements of different countries and regions. Specific specifications may vary by sales area.

Water and Hood Requirements

Water Pressure Requirement	200-350 KPa
Hood Requirement	Exhaust air volume > 3000m ³ /h, (1 OMNI) Electrical Power: 2kW (1 OMNI)

Material Composition

Pot Material	Iron Pot
Seasoning Container Material	Tritan™ material (BPA-free, dishwasher-safe)

Product Dimensions/Net Weight (Unit: in / lb)

Overall Dimensions/Weight	32.56 x 36.22 x 69.65 (Width × Depth × Height) / 396.83
Main Body Dimensions/Weight	32.56 x 27.52 x 38.62 (Width × Depth × Height) / 264.55
Base Dimensions/Weight	31.26 x 36.22 x 30.98 (Width × Depth × Height) / 132.28 *Includes anti-collision handle and water gun hook

Contact Us



Email Address:
contact@botinkit.com



BOTINKIT Website:
www.botinkit.ai

To Experience Innovation?
Book Your Demo Today!



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