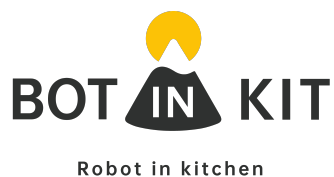


BOTINKIT

Product Factsheet



Stir-fry Robot MAX5.0



Product Description

BOTINKIT Robot is the commercial automatic cooking robot launched by our company.

It can automatically cook at 0-290°C according to different recipes in the smart central control system, and can accurately add 5 kinds of powder seasonings and 9 kinds of liquid seasonings. Through automatic stir-frying, various cooking skills such as stir-frying, quick-frying, dry-frying, stewing, frying, boiling, steaming, cold dressing, and marinating can be realized.

Users can easily complete the cooking of thousands of different dishes with voice guidance so that restaurants can quickly achieve the reproduction of dishes, achieve a stable number of scientific and technological functions from one store to multiple stores, and provide users with an unprecedented cooking experience.

Basic Information

Product Model	BT MAX5.0
Rated Power / Voltage / Current	12KW / 380-415V, 3N / 24A 12KW / 220V, 3N / 42A
Rated Frequency	50 / 60Hz
Allowed Water Pressure	0.2 to 0.35 MPa
Water Resistance	IPX4
Screen	8-inch capacitive touchscreen
Outer Diameter of Liner	356mm
Rated Capacity	6L
Pot Material	SUS409 + AL1050
Coating Material	Teflon
Supporting Seasoning Types	Light soy sauce, dark soy sauce, cooking wine, spicy fresh dew, pepper oil, chili oil, vinegar, oyster sauce, sugar, salt, chicken powder, pepper, MSG, cooking oil, water, etc.
Seasoning Box Capacity	Powders Seasoning Box: 650ml
	Liquids Seasoning Box: 1550 ml or 750 ml
	Starch Water Box: 950ml
Machine Size (mm)	827 x 650 x 981 (length × width x height)
Overall Size (mm)	827 x 758 x 1721 (length × width x height)
Unit Net Weight	159kg

Product and Modules View

> Product View

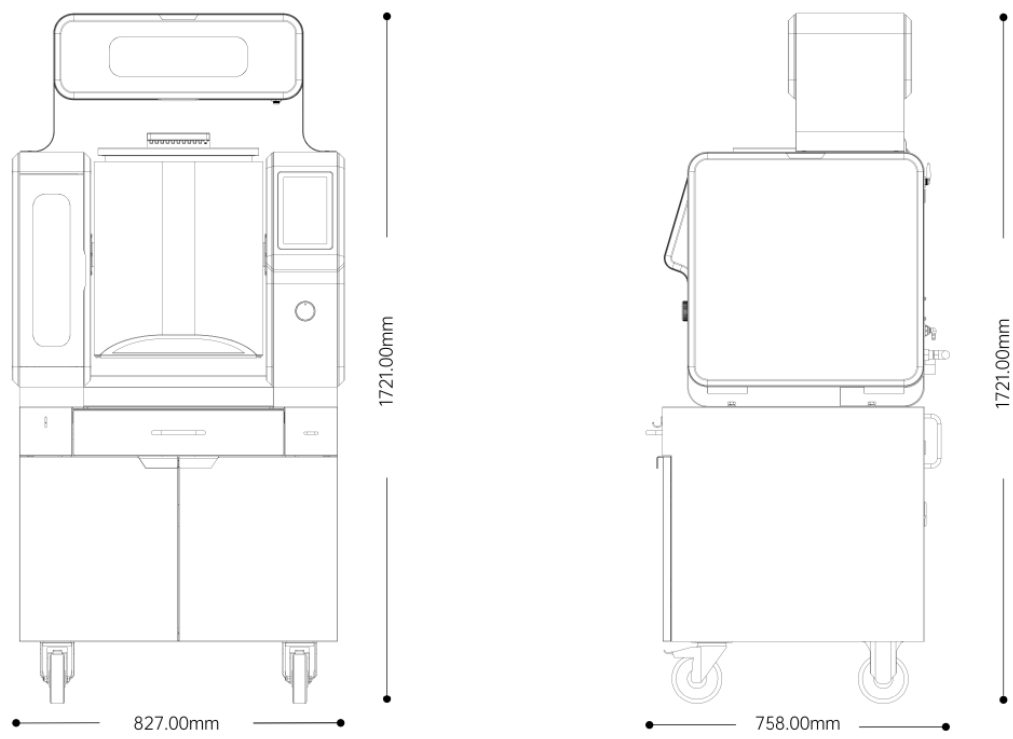


Figure 1-1 Model BT MAX 01

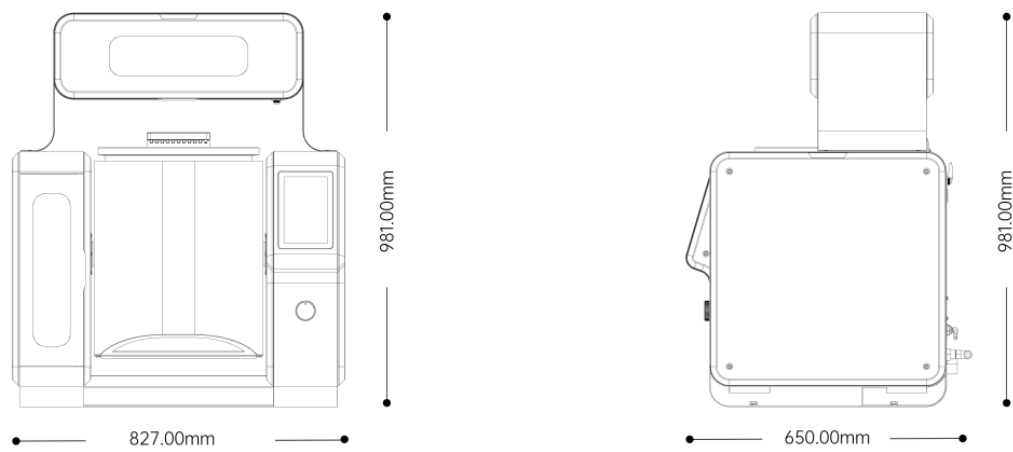
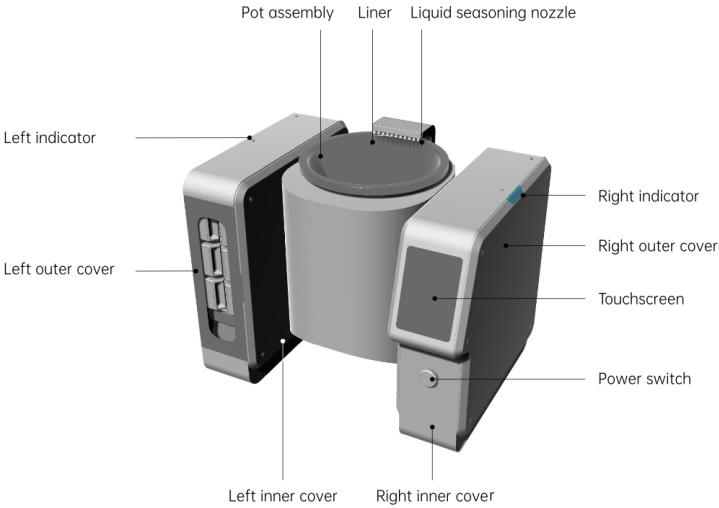
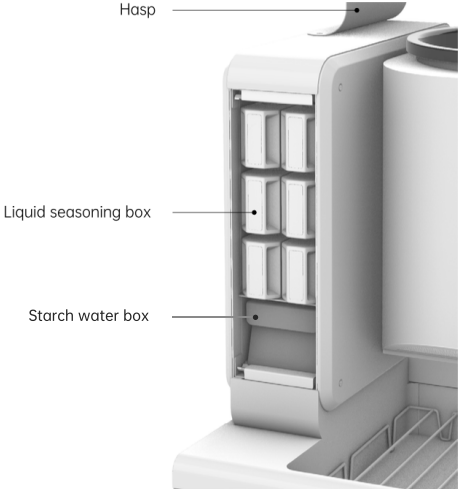
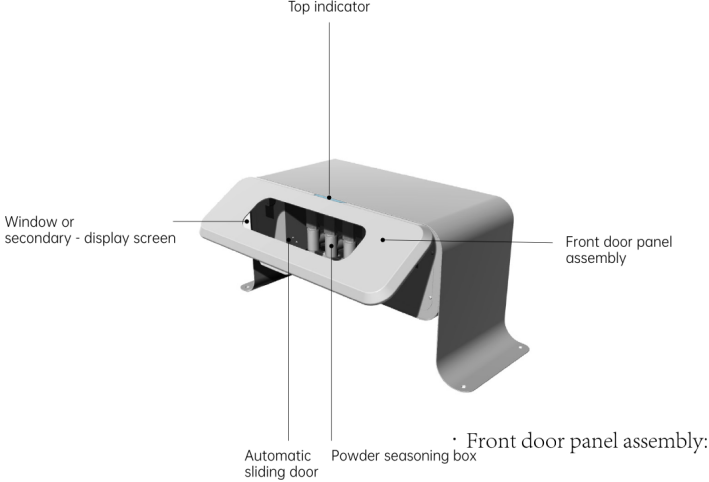
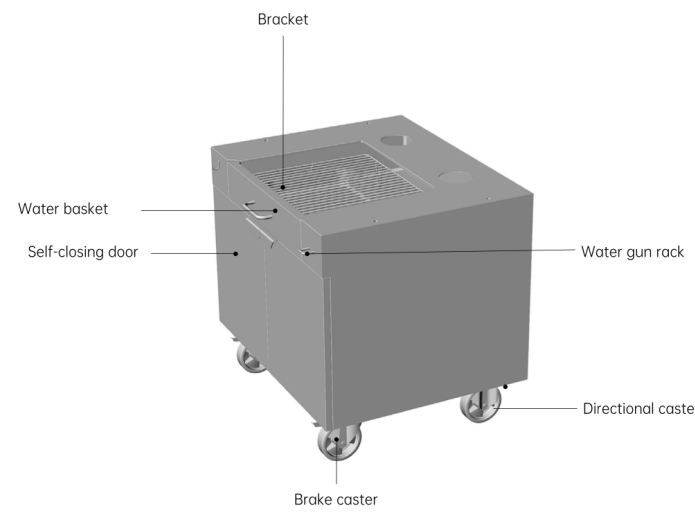
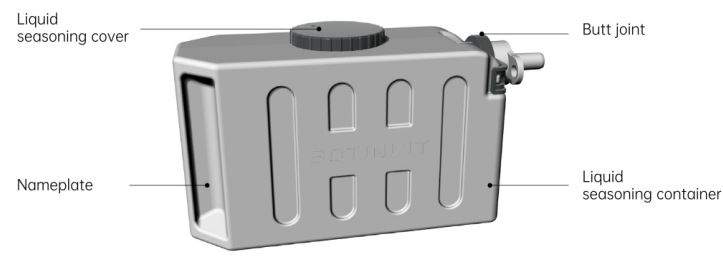
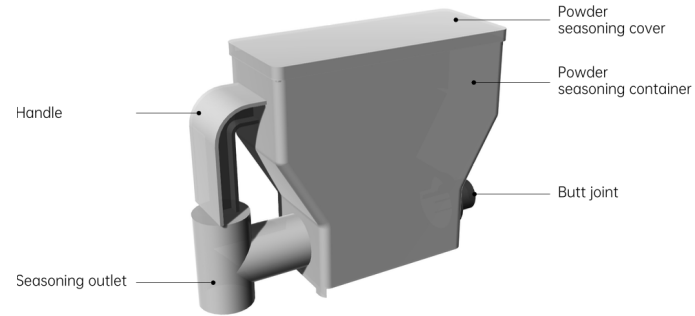


Figure 1-2 Model BT MAX01

> Module View

Name	Modeling Diagram
Basic Module	 <p>Pot assembly Liner Liquid seasoning nozzle</p> <p>Left indicator</p> <p>Left outer cover</p> <p>Right indicator</p> <p>Right outer cover</p> <p>Touchscreen</p> <p>Power switch</p> <p>Left inner cover</p> <p>Right inner cover</p>
Liquid Seasoning Module	 <p>Hasp</p> <p>Liquid seasoning box</p> <p>Starch water box</p>
Powder Seasoning Module	 <p>Top indicator</p> <p>Window or secondary - display screen</p> <p>Automatic sliding door</p> <p>Powder seasoning box</p> <p>Front door panel assembly</p> <p>Front door panel assembly:</p>

Name	Modeling Diagram
Workbench	 <p>A 3D perspective rendering of a rectangular workbench on casters. The workbench has a flat top surface with a grid pattern. A bracket is mounted on the top surface. A water basket is attached to the side. A self-closing door is on the front. A water gun rack is on the side. The workbench is supported by four casters: two directional casters and two brake casters.</p>
Liquid Seasoning Box	 <p>A 3D perspective rendering of a rectangular liquid seasoning box. It has a liquid seasoning cover on top. A nameplate is on the front. A butt joint is on the side. The box is a liquid seasoning container.</p>
Powder Seasoning Box	 <p>A 3D perspective rendering of a rectangular powder seasoning box. It has a powder seasoning cover on top. A powder seasoning container is inside. A handle is on the side. A butt joint is on the side. A seasoning outlet is at the bottom.</p>

Working Principle

- The machine must be connected to the Internet for the first use. Subsequent operations are only available when logging into your account.
- The recipes are stored in the cloud. Users can select the required recipes to download and update. The robot can cook according to the recipes downloaded locally.
- The downloaded recipes can be used offline, but they are bound to the account.
- Users can cook or generate custom recipes by recording without using the existing recipes of the machine. Please refer to Section 3.3 of this manual for the specific operation.
- The control system automatically adds seasonings, water, oil, etc. according to the time axis based on the steps defined in the recipe. The user will be prompted to add ingredients through voice and text. According to the steps defined in the recipe, the system automatically adjusts the speed, direction, tilting position, and heating temperature of the frying pot until the cooking is finished, and prompts the user to serve the dishes.
- The BOTINKIT robot is equipped with a temperature protection mechanism. When the pot temperature exceeds the limit, it will automatically control the heating from exceeding its upper limit.

Functional Features

> Versatile Culinary Features

- **Multiple cooking methods:** Quick-frying, Stir-frying, Boiling, Steaming, Cold Dressing, Marinating, etc.
- **Multiple Speed Modes:** Low Speed, Medium Speed, High Speed, Ultra-High Speed.
- **Multiple Pot Positions:**
 - Low Level: Suitable for small-sized dishes (1kg)
 - Middle Level: Suitable for middle-sized stir-fried dishes such as fried rice (3kg).
 - High Level: Suitable for large-sized stir-fried (6kg) and braising dishes (10kg).
 - Ultra-High Level: Suitable for simmering and boiling dishes such as toppings for saucy noodles (16.5kg).
- Pot-washing Level: Used for cleaning the pot.

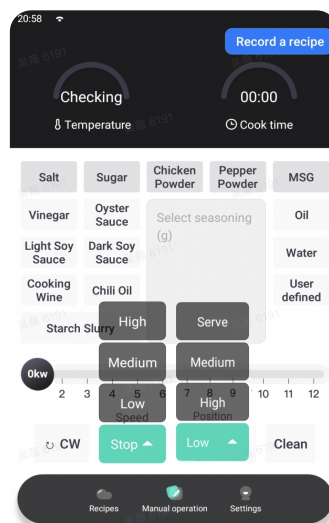


Figure 4-1 Machine Operation Interface

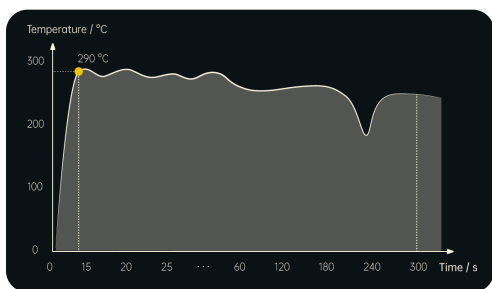


Figure 4-2 Cooking Temperature Curve

> Automatic Hardware Features

- **Auto Temperature Control:** The TCS system monitors and automatically adjusts the pot temperature based on the unique cooking profile of each recipe. (Maximum Instantaneous Temperature: 290°C)
- **Auto Seasoning:** Up to 14 seasonings can be added : including 5 powder seasonings (or 3 sauces), 6 liquid seasonings, cornstarch slurry, water and oil, with an accuracy of 0.5g.
- **Auto Stir-frying:** Able to recreate wok flipping movements of human chefs, ensures even and simultaneous heating.

- **Auto Dishing Up:** Ensures optimal output quality with minimized human intervention.
- **Auto Cleaning:** Effortlessly cleans the wok after each use automatically, preventing manual scrubbing and flavor mixing.
- **Auto Voice Notification:** The machine will provide an audible prompt when manual input of

> AI-driven Software Features

- **Cloud Recipe:** 1000+ global recipes including Chinese, Japanese, Korean, Malaysian, Australian, etc. at your fingertips.
- **Recipe R&D Center:** Creating and Sharing Recipes easily, escape geographical limitations and seamlessly distribute the latest dishes to BOTINKIT MAX worldwide.
- **Business Intelligence Dashboard:** Analytic insights that help you visualize business operations and customer preferences.
- **Smart Portioning:** Botin AI automatically generates large-quantity recipes for you without the need for repetitive data entry.
- **Digital Recipe:** With temperature profiles, five-dimensional taste analysis, and nutrient element analysis, we care about more than just taste.
- **IoT (Internet of Things):** Remote upgrades and configurations, free from time and geographical constraints, easy to get the best experience.

ingredients required.

- **Intelligent Operation Assistant:** Built-in smart assistant voice guidance to ensure the confidence in every step. Also, male or female voice can be selected to distinguish, avoiding confusion when one person operates multiple machines.

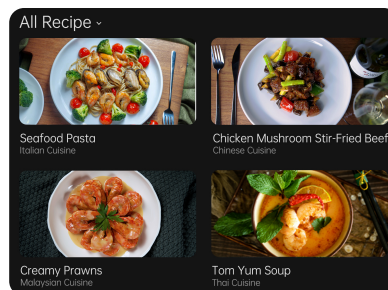


Figure 4-3 Multi-country Recipes

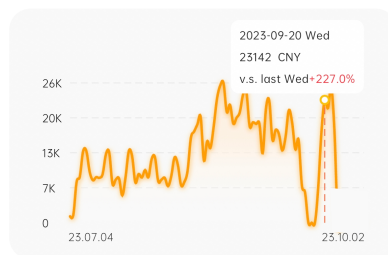


Figure 4-4 Business Intelligence Dashboard

Operation Instruction

- Before cooking, confirm whether the required seasonings are sufficient, and prepare other required ingredients and auxiliary materials according to the recipe;
- Select the corresponding recipe to start cooking. During the cooking process, the machine

automatically adds the corresponding seasonings according to the recipe and reminds the user to put in the corresponding auxiliary materials and ingredients based on the cooking time and order of the recipe. Please put in the corresponding auxiliary materials and ingredients in time when hearing the prompt, and wait for the end prompt;

- After hearing the voice prompt at the end of cooking, the screen will display "Cooking complete" and the buttons "Serve now" and "Continue cooking". The prepared dishes will be placed on the drain bracket to be served. Tap "Serve now" on the screen, and the pot will rotate 3 circles and then turn down to finish serving;
- After the dishes are served, the screen will display "Wash" and "Go back". Tap "Wash" to go to the automatic cleaning interface, and tap "Go back" to go to the Recipe cloud library interface.

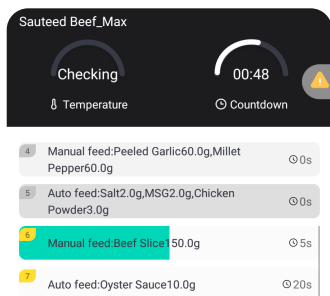


Figure 5-1 Machine control panel-Cooking Process

Installation and Maintenance

> Installation

- **Water:** This product should be connected to the municipal water supply system using 1/2" external screws with external thread as an inlet pipe connector; A 2m 1/2" double connector metal hose is included in the product package.
- **Electricity:** A 380V 3-phase 5-wire power supply is required. It is recommended to use a leakage protection switch. The current should be 40A, the diameter of a single wire 6mm², and the power supply reliably grounded.
- **Network:** A reliable WIFI connection should be provided at the installation site for logging into your account to load recipes and upgrade the system.
- **Workbench:** If you choose not to use our workbench, you can have one built, which should be 700mm in height and with a corresponding sink. The workbench should be able to bear the weight of the robot with a bearing capacity of not less than 155 kg. Its dimensions are as shown in Figure 5-1:

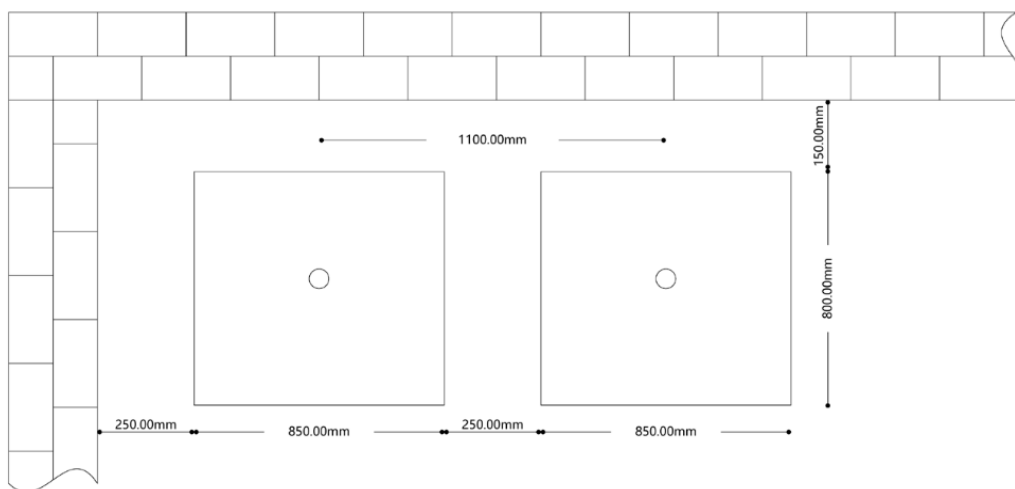


Figure 5-1 Schematic Diagram of Dimensions

Maintenance

> Maintenance Cycle

Serial No.	Item	Requirements
01	Solid Seasoning	Add manually every day
02	Solid Seasoning Box Cleaning	Once a week based on the actual situation
03	Liquid Seasoning	Empty the remaining seasoning based on the actual situation
04	Liquid Seasoning Box Cleaning	Once every two weeks based on the actual situation
05	Starch Water	Empty the remaining starch water at the end of a day
06	Starch Water Box	Clean the starch water box at the end of a day
07	Tube Cleaning	Once every two weeks based on the actual situation
08	Feeding Calibration	Once every week. If any abnormal feeding is found, recalibration is required

> BOTINKIT provides the following services:

- Warranty comes with a one-year default warranty for BOTINKIT robot products.
- Maintenance Agreement and value-added services

* For detailed service content, please refer to "BOTINKIT robot after-sales Service Standard Specification"

Certifications

United States



Federal
Communications
Commission



National *
Sanitation
Foundation

Underwriters*
Laboratories

South Korea



Korea
Communication
Commission



Global Product
Certification

Japan



Ministry of Internal Affairs
and Communications



Product Safety Electrical
Appliance and Material

European Union



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

Australia



Regulatory
Compliance Mark

Accessories

Serial No.	Item	Application
01	Cleaning brush	Solves the problem of blockages in the dry material inlet caused by dampness
02	Cleaning Cloth	Used for the daily cleaning and maintenance of the robot
03	Pot Cleaning Cloth	Used for the daily cleaning and maintenance of the pot
04	Heating Dish Collection Basin	Used for temporarily holding large dishes to facilitate subsequent portioning
05	Long-Handled Silicone Spatula	Allows operators to easily handle tasks while maintaining a distance from the high-temperature area of the pot
06	Spatula Rack	Easy to grasp and retrieve, keeping things clean and sanitary
07	Hex Wrench	Used for disassembling and assembling the machine
08	Mesh Residue Filter Basket	Filters out residues when washing the pot, leaving nothing behind, not even a chili seed



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