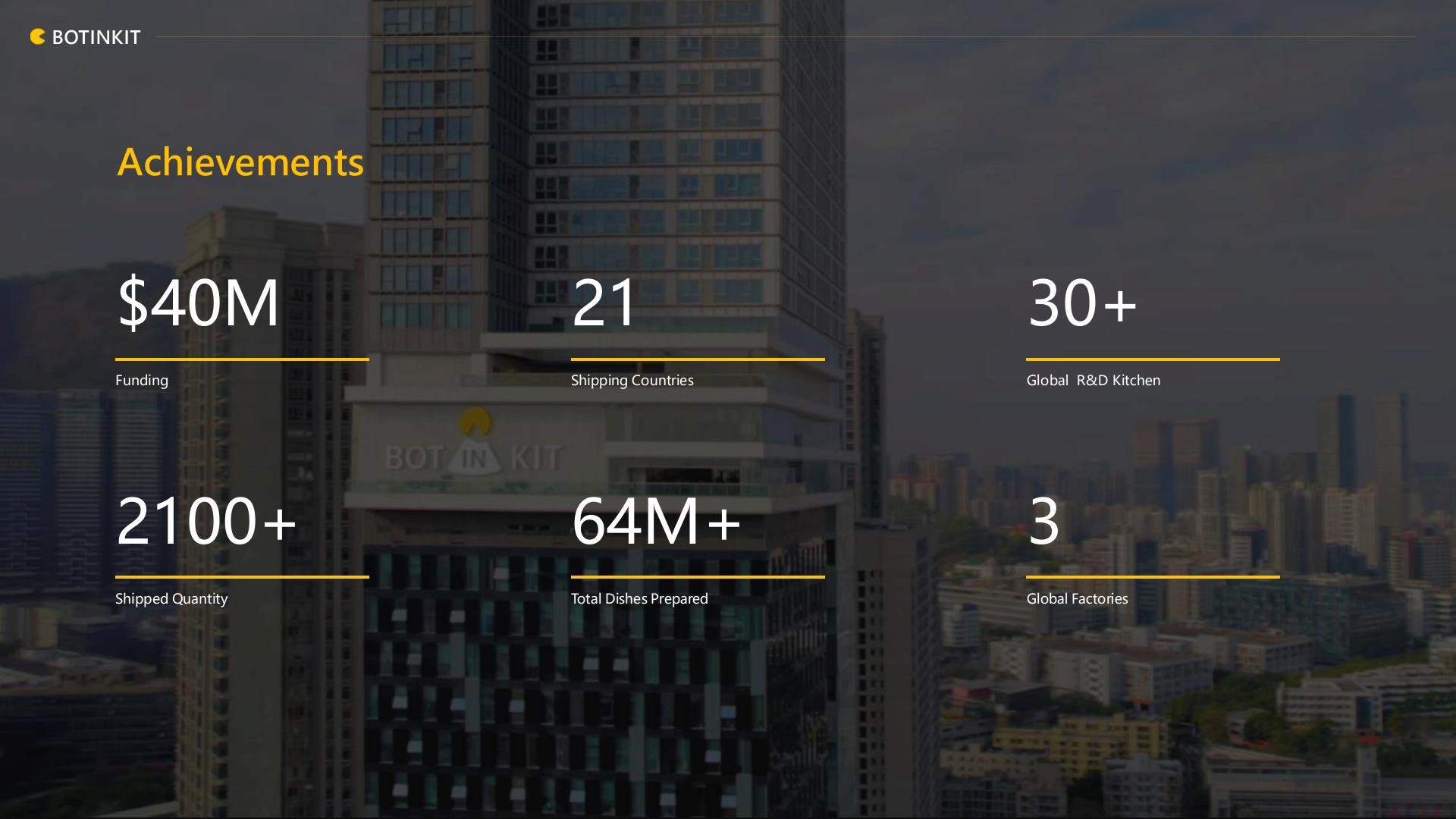
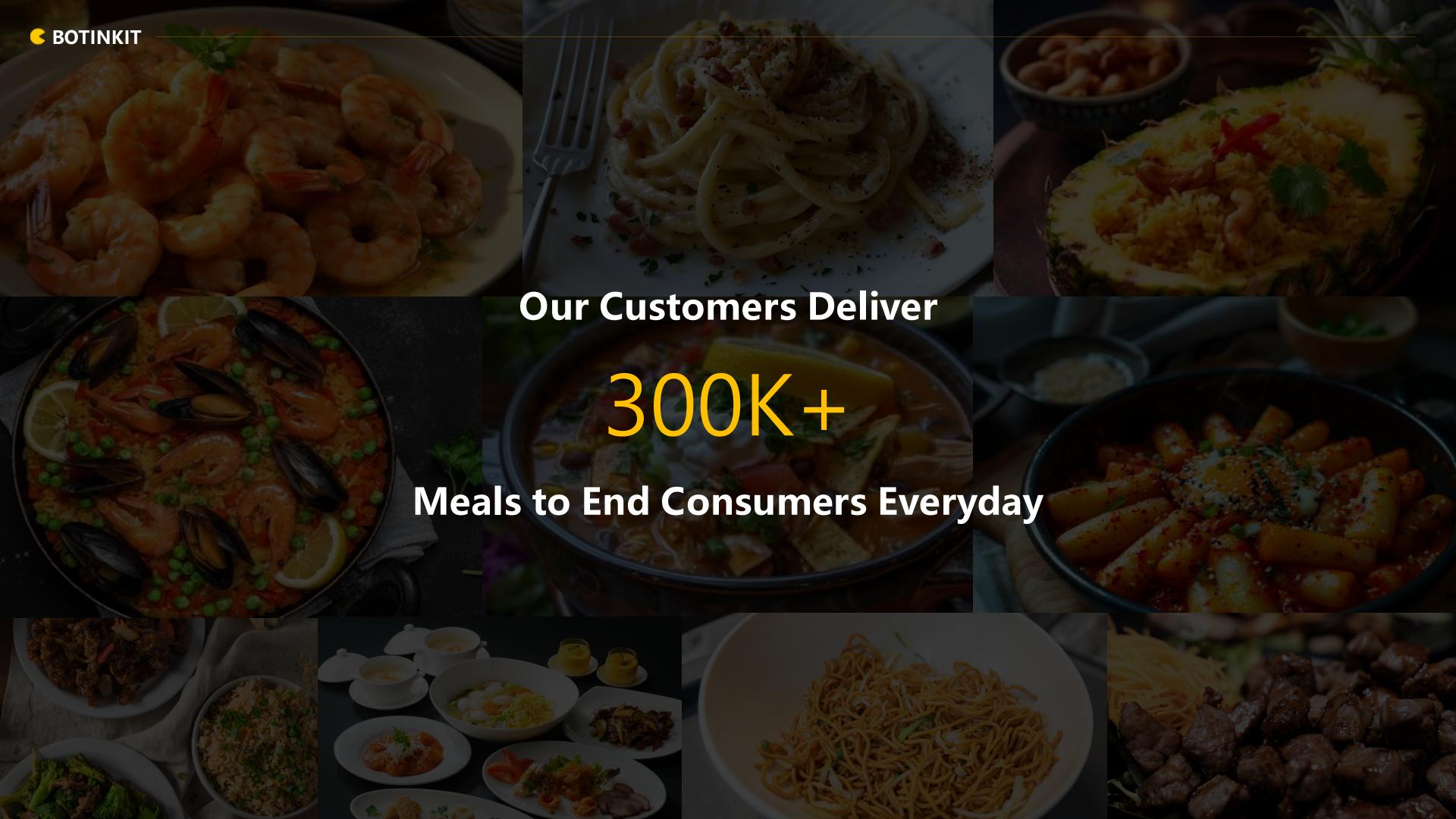




Who We Are

BOTINKIT help clients to tackle the biggest challenges faced by chain restaurants worldwide. Our Al digital kitchen solutions eliminate the reliance on skilled labor, ensure consistent food quality across locations, and significantly reduce kitchen labor costs. By streamlining operations, we speed up service to minimize waiting times and optimize ingredient usage to cut down on food waste.





Leader Team



Shirley Chen

Founder & CEO

KPMG Global Strategic Senior Consultant

HKUST Master Degree

PolyU Bachelor Degree



Chenyu Guan

Co-Founder
Rensselaer Polytechnic Institute Ph.D (Dropout)
Rensselaer Polytechnic Institute Master Degree



Yunzhi Shi

Vice President of Industrialization Center

Narwal NPI Center Director

DJI NPI Senior Manager



Huibo Liu

Vice President of Sales

Huawei Country Enterprise Business General Manager Dahua Global Enterprise Business General Manager



Dan Chen

Vice President of Operations Center

Xiaopeng Motors Group HR Director Huawei Software HRBP Head



Hao Wang

Product Director

Harbin Institute of Technology Master's Degree

DJI Product Manager



Jian Tang

Senior Director of Software Development

Tencent Server Technical Director Shanghai Jiao Tong University Bachelor Degree



Qi Zhang

Senior System Engineer

HKUST Doctoral Degree

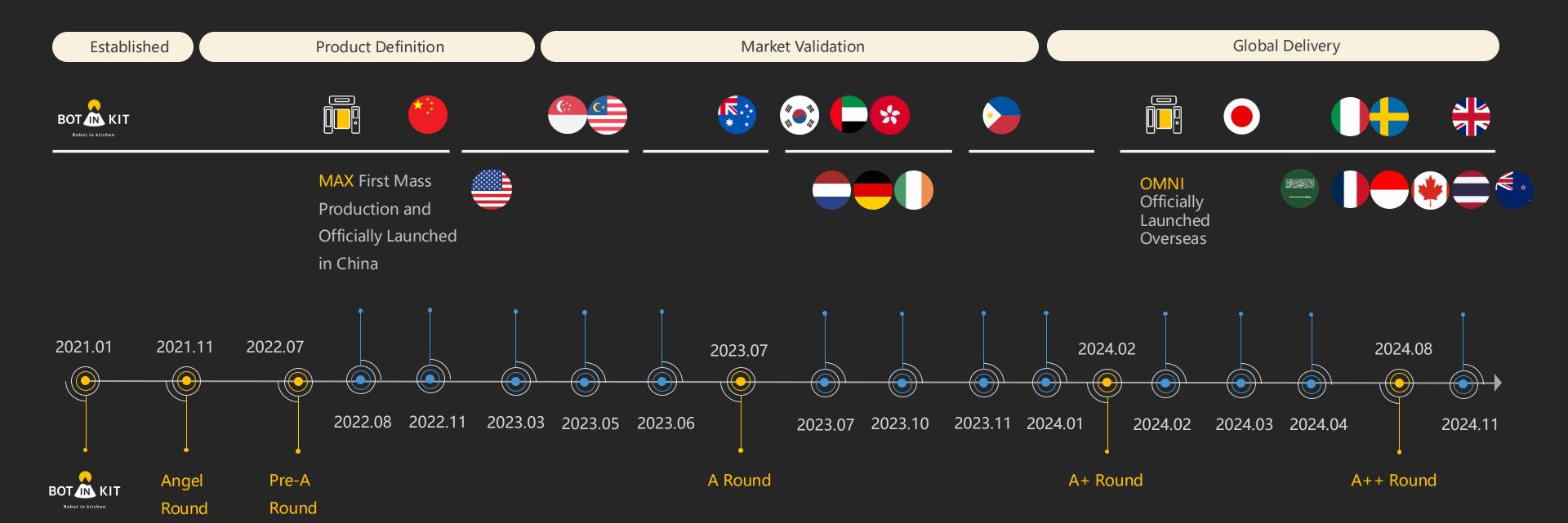
Wuhan University Bachelor's Degree

BOTINKIT is the global leader in Al-driven digital kitchen



Milestone

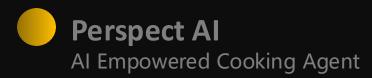
Backed by DJI investors and multiple leading USD VCs, global reach across 21 countries

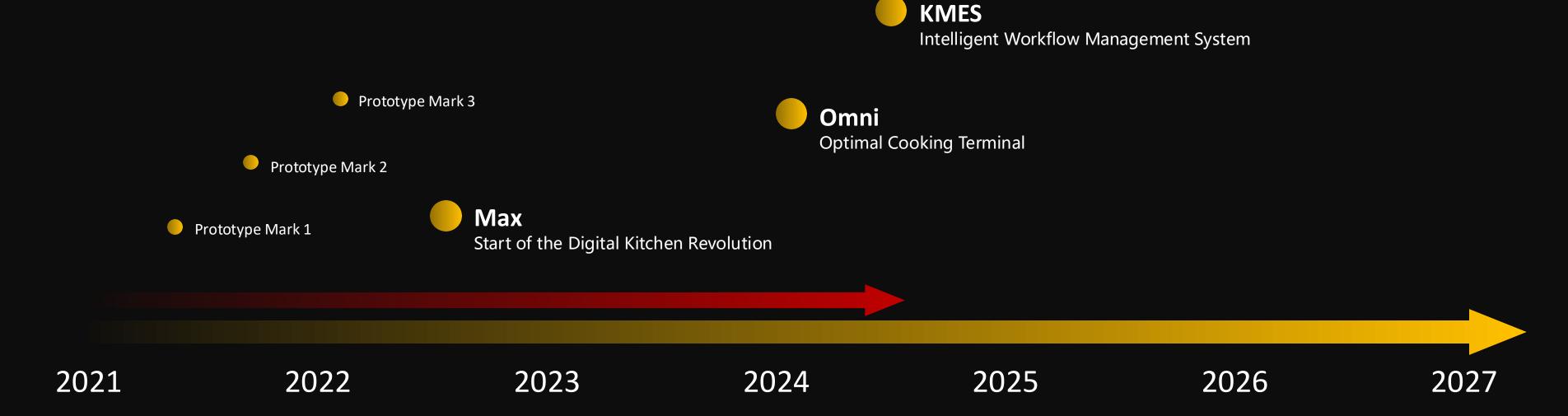


BOTINKIT – The Pioneer Never Settle

We are committed to bringing the digital world into every kitchen globally, constructing a smart kitchen where everything is interconnected.







Hardware - OMNI AI Cooking Robot

BOTINKIT OMNI was born as the latest version of Robotic Kitchen Equipment with advanced features.

Auto Cooking

1000+ global recipes at your fingertips

Auto Temperature Control

Ensures everything is cooked with the right amount of heat

Auto Dishing Up

Optimize service efficiency while keeping dishes fresh and clean

Auto Seasoning

Consistent flavor ensured with machine precision

Auto Voice Guide

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

Auto Cleaning

Minimize the necessity for manual cleaning



* Auto Cleaning – Minimal user action needed for certain wet dishes

Software - KMES

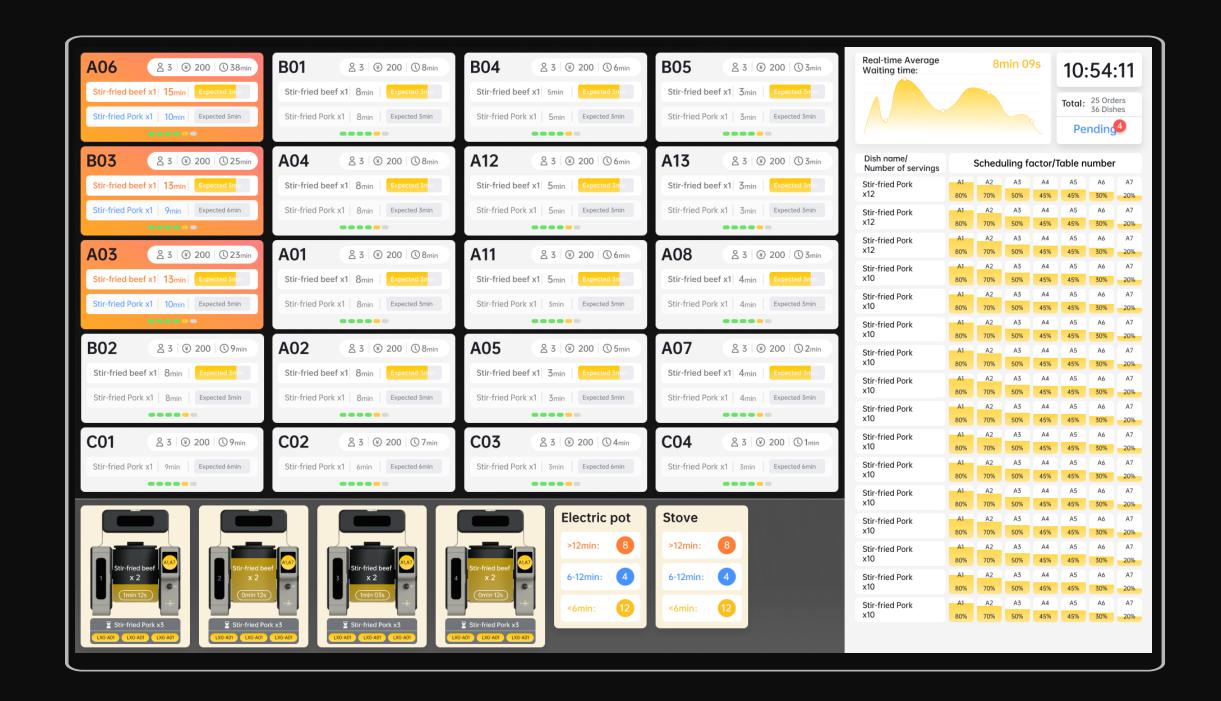
Kitchen Manufacturing Execution System

Al Intelligent Sorting

Al Intelligent Merging

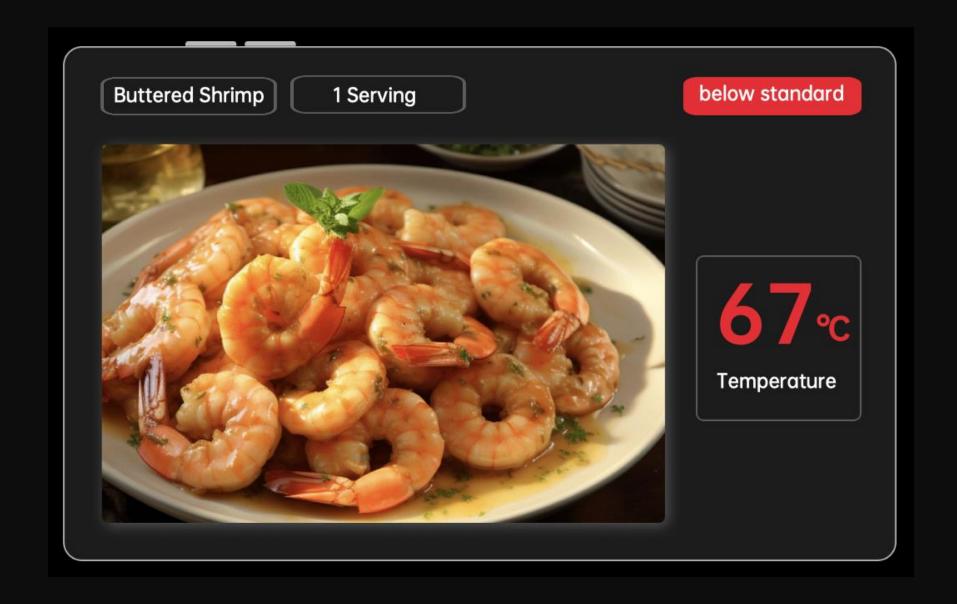
Al Intelligent Delegation

Al Intelligent Prediction



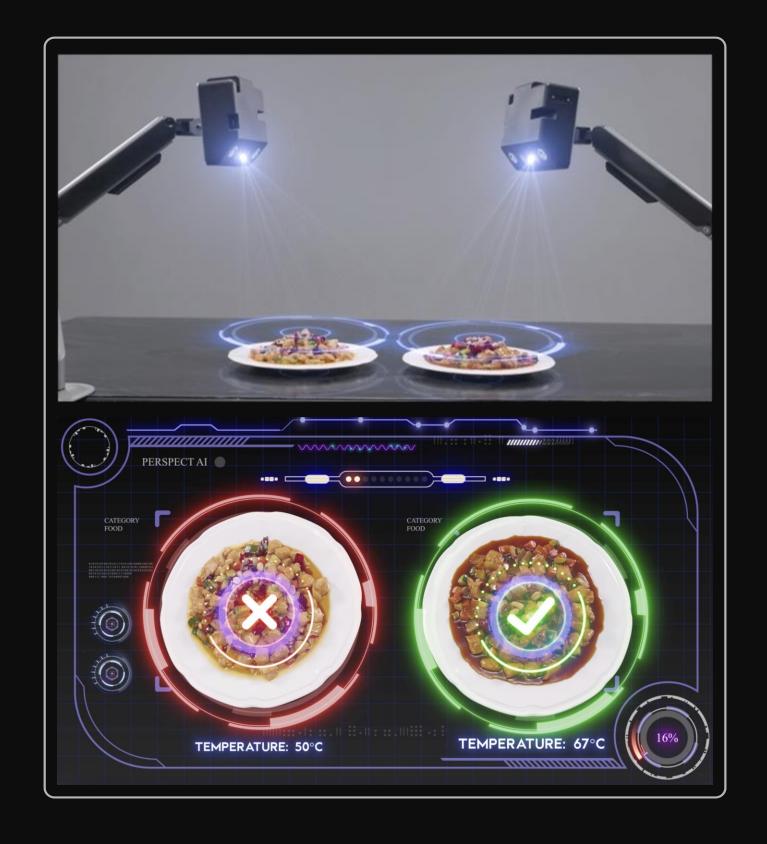
Software - Perspect Al

Al Cuisine Quality Control System



Ensures dishes meet temperature standards

Boosts customer satisfaction by 80%



We Care About You

Food Safety

Fire & Electrical Safety

Personal Safety

Data Security



International Certification: Food safety certifications from the US, Europe, Japan, South Korea, and



Non-Gas Digital Kitchen with IoT Connectivity for Monitoring.



Award-Winning Design for Safety Appearance

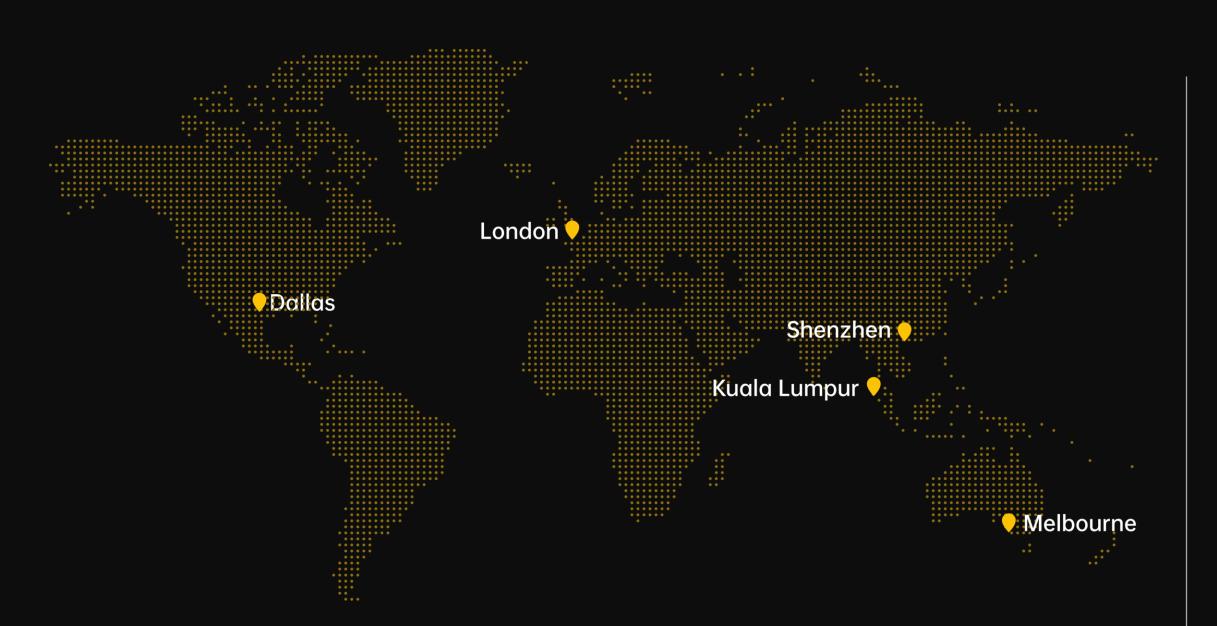


Amazon Web Services

Australia.

The world's most comprehensive and broadly adopted cloud.

After-sale Service



*SLA based on local service provider availability

- Global Warehouse
- Global Technical Service center
- Auto reminders for consumables and maintenance
- Dedicated WhatsApp Service Groups for Each Store
 - Prompt Real-Time After-Sales Response
- Preventative Inspection and Maintenance: Twice/year
 - Whole-machine inspection
 - Hidden risk identification and assessment
 - Performance evaluation of key components

Manufacturing Facility

Top 20 Global Manufacturing Factories

Hong Kong-listed company

Over 100,000 square meters

Production Workshop Area







