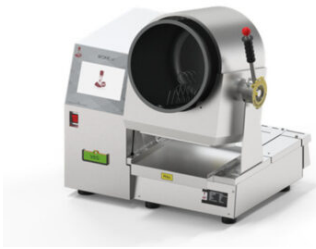




# robo-WOK

Model CP6500



## OVERVIEW

An automated cooking station can handle recipes made with any WOK, e.g., Noodles, Fried rice, Indian curries, Starters, Soup, Sauté.

This machine's heat control speed of tossing/ stirring is automated based on programmed recipes. One can make up to 5 portions at one go.

AIC with Automated Cooking Technology is the best solution for food consistency at the least possible labour cost and instrumental in easy scaleup.

### Features & Benefits:

- Automated heat, speed control: No need for a skilled chef for making Chinese, leading to lesser staffing costs at the outlet level
- Assisted cooking technology: Guidance on when to input what amount of ingredients so that any operator can cook excellent food as per SOP leading to consistency and reputability intern increasing brand NPS score
- Buzzer notification at every interval: One person can multitask and operate multiple machines at a time
- IoT connected machines: Change, introduce new menu/ Brand at all the locations at one go by updating recipes over the internet; Access reports for all locations
- Manual mode of operation: Can run machine manually for experimenting with menu/ recipes Cost Savings

Labour Cost: Save up to 60% of labour cost at outlet level as one operator can work on multiple machines and manage operations with lower-skilled people

Energy consumption: Reduce up to 50% cost on energy consumption as induction is 96% more efficient than gas

Training time: Reduce training time significantly with the help of assisted cooking. Future Scope of implementation

Login ID for users and integration with supply chain systems a. Introduce Login ID & Password for an individual operator to understand operator performance

Integrate AIC with Automated Cooking Technology with the delivery system to link customer rating and operator performance/ SOP adherence

Integrate AIC with Automated Cooking Technology with supply chain systems and POS systems to automatically allocate orders

Make data-based decisions on new changes in the team/ SOPs

Build and save recipes with the help of an android platform a. Easy android-based platform to build and modify brand recipes

Reports for enabling decision making a. Get a variety of reports based on data collected from all the machines connected to the Kitchen OS platform

Warranty: twelve-month parts and online technical support available during business hours (where the customer specifies Teflon in the bowl, it is not covered by warranty)

## SPECIFICATIONS

Power supply:	Single phase
Power requirement:	5kW
Nominal amp:	16A
Heating type:	Induction
Temperature variation:	Room temperature to 280 °C
Drum Capacity:	2 Kg (up to 5 portions)
Food items:	Chinese (Starters, soups, curries, rice, noodles), Thai, Indian curries, Italian pasta
Machine type:	Table top model
Dimensions	69*49*55cm
Weight:	50 Kg
Body:	Stainless Steel
Display Unit:	7inch Touch Screen Panel
Automation:	Temperature & rotation control as per SOP

## CONTACT INFORMATION

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