RoboChef

MSS2K

COOKING ROBOT

Full of wok hei, with a consistent flavor.

Full Of Wok Hei
Coating-free advanced alloy cookware
- **High Temperature Resistant**
- **Non-stick**
- **Long Lifespan**

Intelligent Cooking
360° full coverage for stir-frying
- **Precise Temperature Control**
- **Real-Time Control**
- **Self-Adaptive**

Intelligent Feeding
1:1 dishes
- **Precision Feeding**
- **Customised**

Interface Features
10-inch touch screen
- **Intelligent**
- **Efficient**
- **Easy To Understand**

Worldwide Recipes
Over 300 worldwide dishes supported with customisable menus
- **Master Cooking**
- **Chinese Cuisine**
- **Customisation**

Cloud Management Backend
Dynamic adjustments for restaurant ops
- **Mobile Remote Control**
- **Data Synchronisation**
- **Recipe Management**

Automatic Clean
Residue collection tanks
- **Pot cleaning**
- **Automatic Pipe Cleaning**
- **Maintenance**

QUALITY CUSTOMER EXPERIENCE

FREE EQUIPMENT DEMONSTRATION
——
SEEING IS BELIEVING

FREE IN-STORE TRIAL
——
EXPERIENCE IT FOR YOURSELF

FREE RETURNS
——
ZERO-RISK COMMITMENT

FEDERAL HOSPITALITY EQUIPMENT

FHE After-sales service and support
AUS Phone : 1300 659 409   email: service@fedservices.com.au
NZ Phone :   0800 081 847   email: service@fedproducts.co.nz

RoboChef

LIQUID FEEDING PORT

| **10** Sauce Nozzles
| **10 Roads** Liquid Seasoning

Salt water | Flavored water | Balsamic Vinegar | Oil | Fish Sauce

Red Wine Vinegar | White Wine Vinegar | Lemon Juice | ...

INGREDIENT FEEDER BOXES

| **4 types** Solid Tray

FOOD MIXER

| **3 Speed**
Cleaning Mode

POT-HEATING

| **Within 26s**
Heating above 300°C

Capacity (kg)	Weight (kg)
2	206
Dimensions (WxDxH mm)	Voltage (V)
804x900x1572	415

Power (kW)	Temperature (°C)
8.7	Max 300ºC
Pot Size (mm)	Power Point
400x400	20amp/3~N

STANDARDIZED OUTPUT
Dishes are 100% restored to the same flavor

SUPPORT FOR QUICK LANDING
Professional service step-by-step support for quick use

SAFE ENERGY EFFICIENT
Gas 1/2 cost fire safety inspections low cost

ADDRESSING LABOR DIFFICULTIES
7*24 hours all year round

LOW LABOR REQUIREMENTS
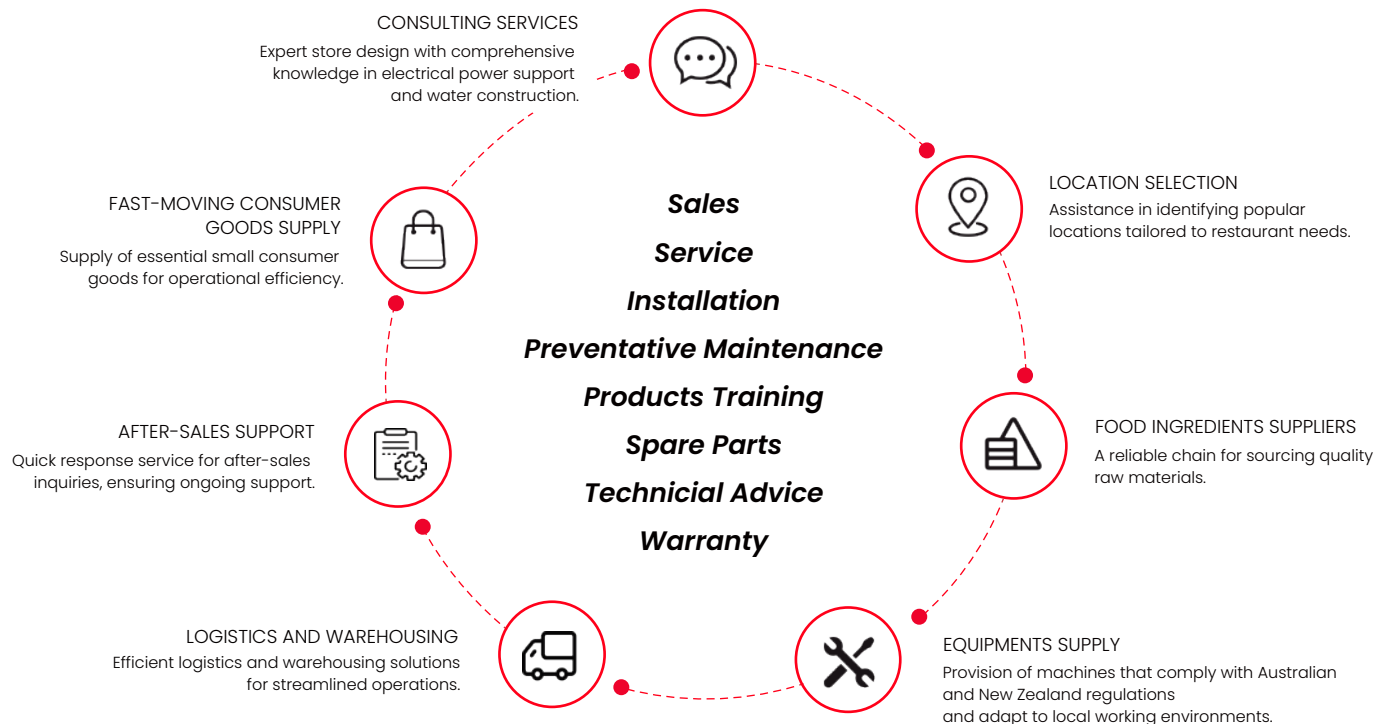No age or occupation restrictions; training provided and ready to start work.

LOW CONSOLIDATED COST
Less than 6 months return on investment vs. manual businesses

ONE-STOP SOLUTION FOR RESTAURANT CHAINS

We Offer a Comprehensive, Efficient, Professional, and Systematic Suite of Services

CONSULTING SERVICES
Expert store design with comprehensive knowledge in electrical power support and water construction.

LOCATION SELECTION
Assistance in identifying popular locations tailored to restaurant needs.

FAST-MOVING CONSUMER GOODS SUPPLY
Supply of essential small consumer goods for operational efficiency.

FOOD INGREDIENTS SUPPLIERS
A reliable chain for sourcing quality raw materials.

AFTER-SALES SUPPORT
Quick response service for after-sales inquiries, ensuring ongoing support.

EQUIPMENTS SUPPLY
Provision of machines that comply with Australian and New Zealand regulations and adapt to local working environments.

LOGISTICS AND WAREHOUSING
Efficient logistics and warehousing solutions for streamlined operations.

Sales
Service
Installation
Preventative Maintenance
Products Training
Spare Parts
Technical Advice
Warranty

The RoboChef Helps Double Efficiency

Enhancing Efficiency Through Cost Optimization

288 %
Increase in Dish Production Efficiency

Hourly Cooking Capacity

Taking stir-fried meat as an example, each serving weighs 700 grams :

A single chef can prepare **18kg** of food per hour.

One operator using four machines can produce **70kg** per hour.

43.03 %
Reduction in Energy Consumption

Comparison of Energy Consumption in Stir-frying

Taking stir-fried meat as an example :

Traditional induction cooker (15kW) : **0.7kWh**

Cooking Robot (8.7kW) : **0.4kWh**

Increased Revenue & Cost Savings

Daily Net Increase: **$800+** *per store* by adding live stir-frying to non-stir-fry restaurants.

Labor Savings: **$160,000+** *per year* by replacing two chefs at $80,000 each.

Annual Electricity Savings: **$3,600+** using an 8.7kW machine at $0.40/kWh.

RoboChef

Japan
Yaki-udon

Korea
Spicy Fried

Thailand
Pad Kra Pow Moo

Vietnam
Sauteed Cabbage

China
Kung Po Chicken

India
Curry Vegetables

Italy
Cicoria Ripassata

Spanish
Paella

OVER 300 RECIPES COVERING THE EIGHT MAJOR CUISINES — SUITABLE FOR VARIOUS SCENARIOS

Dish 1:1 Intelligent Precision Replication Makes Cooking Efficient and Simple

Hotel

Chain Restaurant

Take-away Store

Corporate

Nursing Homes

Hospital

Schools/Training institute

Entertainment Center

THE INDUSTRY BENCHMARK PRODUCT TRUSTED BY OVER 150 CHAIN BRANDS