

**ROBOTECH**

# COOKBOT CHEF.

**Food-Tech Revolution**

More accurate, faster, and safer  
Smart robot cook service-COOKBOT CHEF



# 2022 Introduction of ROBOTECH COOKBOT CHEF

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# Innovation of food tech

Lead if you can't oppose

As 'untact' services increasingly become the norm, digital technology is fast expanding its presence in the dining industry from POS, kiosks, and tablets to quarantine robots and cook robots.

The domestic food robot market is estimated to grow by ₩28.3 trillion, while the global food tech market by ₩7,000 trillion between 2025 and 2027. And at the center of the growth is 'COOKBOT CHEF'



POS



KIOSK



HYGIENE



SERVE



COOK



The Korea Institute for Robot Industry Advancement projects that, based on market survey results, the food robot market will expand anywhere between \$3.1 billion (₩3.7 trillion) and \$23.4 billion (₩28.3 trillion) between 2025 and 2027.





FRIED | NOODLE | SOUP |

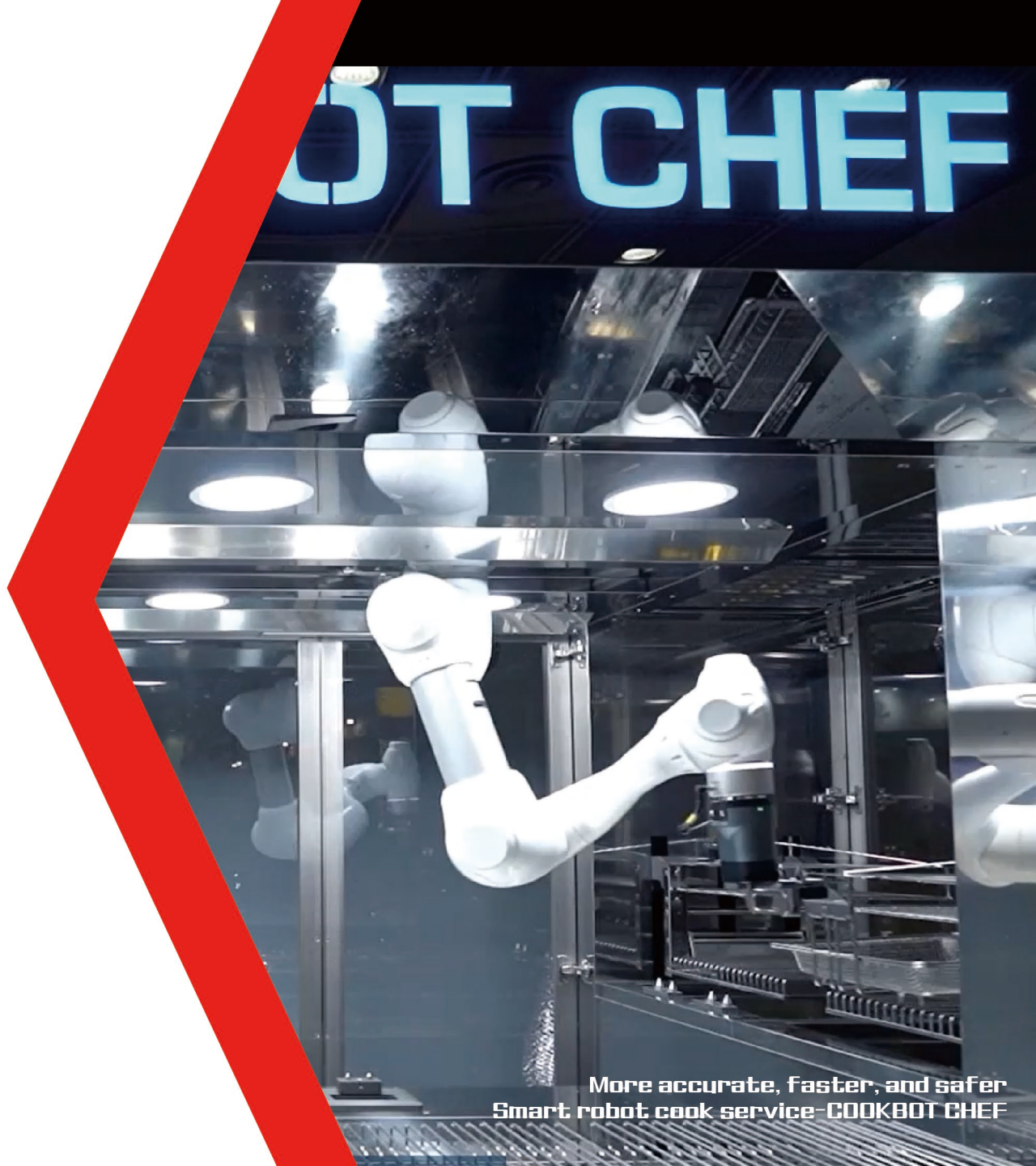
Dining trend

**This is the era of robots for managers and customers**

# Smart management key to success

Dining industry growing ever more competitive  
amid industry convergence

- Prolonged economic slowdown due to the pandemic.
- Growing competition as large discount store chains intensively invest in HMR.
- Popularity of social commerce apps and competitiveness of quick food delivery service.
- Consistency in taste / prompt reflection of consumer's demand for service.
- Prepare a large volume of food within a limited time (group meal service).
- Surge in food streets and food courts in large shopping malls.
- Increase in collaboration products with famous dining companies.
- Rising labor and ingredient costs.
- Persistent labor shortage.



More accurate, faster, and safer  
Smart robot cook service-COOKBOT CHEF



**FRIED COOKBOT CHEF**

**Future of the cooking system with  
COOKBOT CHEF**

**A new dining culture for humans and robots**

Developed by Robotech Inc., the COOKBOT CHEF series are smart cooking robots that feature around 100 automatic cooking functions such as fried foods, Korean, Chinese, Japanese, and Western cuisine.





FRIED | NOODLE | SOUP |  
COOKBOT CHEF Expected benefits

# Delivering the best recipe with an ultra-precision cooking technology

Smart robot cook service- **COOKBOT CHEF**



## COOKBOT CHEF Expected benefits

- 01. Create a cultural space with COOKBOT CHEF**  
Future of cooking and dining space where advanced robots and people coexist.
- 02. Serve world-class foods and the menus of star chefs**  
Prepare food according to the set recipe for Korean, Chinese, Japanese, Italian, and French.
- 03. Consistent tastes and food quality across different menus**  
Automatic setting for the new menu, temperature, humidity, and cooking time.
- 04. Capable of cooking dangerous or challenging menus with in a short time**  
Ensures consistent taste for menus requiring repetitive and tough work.
- 05. Replace two cooks' work with one robot**  
Single-person operated robot cook system to reduce labor cost on cooking and serving.
- 06. Customizable for large or small restaurants, dining businesses, and group meal services**  
Occupies the small space and optimized for group meal service.
- 07. Save maintenance costs with the automatic management system**  
Comes with inventory management and production management software.
- 08. High asset value with a low depreciation rate**  
The excellent economic value resulting from permanent use once installed.

Kitchen revolution  
**COOKBOT CHEF**





FRIED | NOODLE | SOUP |  
COOKBOT CHEF Expected benefits

Capable of cooking up to 60 servings per hour with a consistent taste

# From single-person restaurants to group meal service

The optimal **COOKBOT CHEF** system design according to menus and restaurant type



## Small restaurants

- Single-person start-ups
- 3.3~50m<sup>2</sup>
- Food courts in department stores or shopping malls



## Large restaurants

- 83~300m<sup>2</sup>
- Franchises, affiliated stores



## Group meal service

- Hospitals, public offices, company cafeterias
- Hotels, banquet halls, wedding hall restaurants
- Schools, training & education centers
- Military bases



**Any menu:** Capable of cooking up to 60 servings per hour with a consistent taste  
**from Korean Chinese, Japanese, Italian, and French**

## COOKBOT CHEF Product Lineup



### FRIED COOKBOT CHEF

48 chickens per hour

#### Supported menus:

##### **Fried meat**

Chicken, port cutlet, sweet and sour pork, Chinese fried chili chicken, stir-fried chicken with hot sauce, stir-fried pork in hot sauce

##### **Fried vegetable**

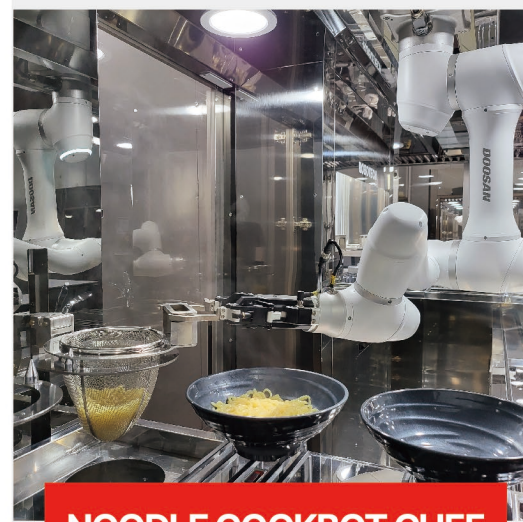
Potatoes, sweet potatoes, onion, pepper, green onion, perilla leaf

##### **Frozen fries**

perilla leaf, shrimp, pork belly

##### **Fried bread**

Donuts, croquettes, flower bread, hotdog, twisted bread stick, cheese ball, jimago



### NOODLE COOKBOT CHEF

60 bowls per hour

#### Supported menus:

##### **Korean**

Banquet noodle, garak udon, Naengmyeon, Milmyeon, Jjolmyeon

##### **Chinese**

Jjajangmyeon, jjajangmyeon

##### **Japanese**

Ramen, udon, soba

##### **Western**

Cream pasta, tomato pasta



### SOUP COOKBOT CHEF

48 bowls per hour

#### Supported menus:

##### **Soup**

Spicy fish roe soup, Seolleongtang, spicy seafood stew

##### **Stew**

Kimchi stew, doenjang stew, soft tofu stew

##### **Rice soup**

Spicy beef soup, beef and rice soup, bean sprout and rice soup

##### **Hot pot**

Dumpling hot pot, Kimchi hot pot, Octopus hot pot



# 01 FRIED COOKBOT CHEF



## COOKBOT CHEF Product 1

Cooking fried foods in high-temperature oil can be dangerous because of potential fire or burn injury.

Frying robots can cook crispy and tasty fried foods quickly and safely.







# 01 FRIED COOKBOT CHEF

## FRIED COOKBOT CHEF Information

Cooking fried foods in high-temperature oil is sometimes dangerous because of potential fire or burn injury. Frying robots can cook crispy and tasty fried foods safely and rapidly.



### Design

- Single body, one hour to install.
- Sleek design. No need for additional decoration.
- Special jig for different fried menus.
- Attached Cover for complete deeping.
- Attached mesh to block oil scattering.
- Ease disposal of waste oil with slide unit.



### Product strengths

- Ensures consistent taste and food quality with accurate timing and recipe.
- Hygienic cooking by robot
- Specialized jig to deliver ingredient's unique taste and texture.
- Rich recipe database for the best taste for the menu.



### Benefits

- Reduces labor cost (single-person business).
- Maximize competitiveness by serving different menus.
- Inventory management and production management software.
- Recommended for different types of restaurants (small or complex).



### Supported menus

**Fried meat** - Chicken, port cutlet, sweet and sour pork, Chinese fried chili chicken, stir-fried chicken with hot sauce, stir-fried pork in hot sauce

**Fried vegetable** - Potatoes, sweet potatoes, onion, pepper, green onion, perilla leaf

**Frozen fries** - perilla leaf, shrimp, pork belly

**Fried bread** - Donuts, croquettes, flower bread, hotdog, twisted bread stick, cheese ball, jimago





# 01 FRIED COOKBOT CHEF

## FRIED COOKBOT CHEF Specifications & functions

Cooking fried foods in high-temperature oil is sometimes dangerous because of potential fire or burn injury. Frying robots can cook crispy and tasty fried foods safely and rapidly.

## COOKBOT CHEF FRIED

<b>Model information</b>	<b>Common functions</b>	Collaborative robot (Six axis)	Variable payload 5kg, maximum radius 900mm
		Frying system	Auto oil mist block (Up/Down)
			Auto Deeping (Up/Down)
			Auto temperature setting
			Temperature overload prevention
			Easy waste oil disposal
		Automatic operation	Touch screen menu
			Real-time flow display
		Door lock	Lock switchable depending on the installing condition

### Premium Model

MODEL	CBC-FR-A01	CBC-FR-A02	CBC-FR-A03
Power supply	AC220V 3P 60Hz 26Kw(kvm)		
Size	3600(L)*1620(W)*2200(H)mm		
Moving velocity	1800mm(St)-800m/sec		
Special jig	basket		
Auto Deeping	X	X	Up/Down Device(servo)
Auto oil mist block	X	Up/Down Device(servo)	Up/Down Device(servo)
Frying tray	4 Zone		
Touch screen	1 Zone		





# 01 FRIED ROBO CHEF

## FRIED ROBO CHEF Specifications & functions

Cooking fried foods in high-temperature oil is sometimes dangerous because of potential fire or burn injury.

Frying robots can cook crispy and tasty fried foods safely and rapidly.



## ROBO CHEF FRIED

Model information	Common functions	Collaborative robot (Six axis)	Variable payload 5kg, maximum radius 900mm
		Frying system	Auto temperature setting
			Temperature overload prevention
			Easy waste oil disposal
Automatic operation	Touch screen menu		
	Real-time flow display		
Door lock	Lock switchable depending on the installing condition		

### Standard Model

MODEL	RBC-FR-A01	RBC-FR-A02	RBC-FR-A03	RBC-FR-A04
Power supply	AC220V 3P 60Hz 23Kw(kvm)			
Size	2480(L)*1200(W)*2080(H)mm			
Moving velocity	1200mm(St) - 500m/sec			
Special jig	Six-zone basket			
Auto Deeping	X	O	X	O
Auto oil mist block	O	O	X	X
Frying tray	3 Zone			
Touch screen	1 Zone			
External structure	Closed top		Open top	
Robot structure	Top-mounted		Bottom-mounted	



# NOODLE COOKBOT CHEF

## 02 NOODLE COOKBOT CHEF



### COOKBOT CHEF Product 2

The turnover rate for noodles is high. It is critical to boil noodles fast with consistent cooking.

Noodle robot delivers noodle's best taste in large volume according to the exact recipe.





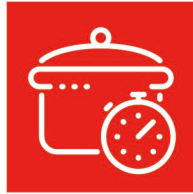


# 02 NOODLE COOKBOT CHEF

## NOODLE COOKBOT CHEF Information

The turnover rate for noodles is high. It is critical to boil noodles fast with consistent cooking. Noodle Robot delivers noodle's best taste in large volume according to the exact recipe.

## NOODLE COOKBOT CHEF



### Design

- Single body, one hour to install.
- Sleek design. No need for additional decoration.
- Special jig for different noodles.
- Noodle defroster/water cooler with auto water dispense
- Auto meat broth dispensing and cleaning.
- Auto bowl dispenser.
- Real-time flow display.



### Product strengths

- Ensures consistent taste and food quality with accurate timing and recipe.
- Hygienic cooking by robot.
- Specialized jig to deliver ingredient's unique taste and texture.
- Rich recipe database for the best taste for the menu.



### Benefits

- Reduces labor cost (single-person business).
- Maximize competitiveness by serving different menus.
- Inventory management and production management software.
- Recommended for different types of restaurants (small or complex).



### Supported menus

- Korean** - Banquet noodle, garak udon, Naengmyeon, Milmyeon, Jjolmyeon
- Chinese** - Jjajangmyeon, jjajangmyeon
- Japanese** - Ramen, udon, soba
- Western** - Cream pasta, tomato pasta





# 02 NOODLE COOKBOT CHEF

## NOODLE COOKBOT CHEF Specifications & functions

The turnover rate for noodles is high. It is critical to boil noodles fast with consistent cooking. Noodle Robot delivers noodle's best taste in large volume according to the exact recipe.

# COOKBOT CHEF NOODLE

Model information	Common functions	Collaborative robot (Six axis)	Variable payload 5kg, maximum radius 900mm
		Frying system	Auto Deeping (Up/Down)
			Auto temperature setting
			Auto water volume detection
			Temperature overload prevention
			Auto water drain
		Automatic operation	Touch screen menu
			Real-time flow display
		Door lock	Lock switchable depending on the installation condition

### Premium Model

MODEL	CBC-NO-A01	CBC-NO-A02	CBC-NO-A03
Power supply	AC220V 3P 60Hz 14Kw(kvm)		
Size	3600(L)*1620(W)*2200(H)mm		
Moving velocity	1800mm(St)-800m/sec		
Meat broth supply system	X	X	2 Zone
Hot water system	2 Zone	2 Zone	2 Zone
Cold water system	X	2 Zone	2 Zone
Touch screen	1 Zone	1 Zone	1 Zone







# 02 NOODLE ROBO CHEF

## NOODLE ROBO CHEF Specifications & functions

The turnover rate for noodles is high. It is critical to boil noodles fast with consistent cooking. Noodle Robot delivers noodle's best taste in large volume according to the exact recipe.



## ROBO CHEF NOODLE

<b>Model information</b>	<b>Common functions</b>	Collaborative robot (Six axis)	Variable payload 5kg, maximum radius 900mm
		Cooking system	Auto temperature setting
			Auto water volume detection
			Temperature overload prevention
			Auto water drain
		Automatic operation	Touch screen menu
			Real-time flow display
Door lock	Lock switchable depending on the installing condition		

### Standard Model

MODEL	RBC-NO-A01	RBC-NO-A02	RBC-NO-A03	RBC-NO-A04
Power supply	AC220V 3P 60Hz 6Kw(kvm)			
Size	2480(L)*1200(W)*2080(H)mm			
Moving velocity	1200mm(St) - 500m/sec			
Hot water system	1 Zone			
Cold water system	2 Zone			
Auto Deeping	X	O	X	X
Touch screen	1 Zone			
External structure	Closed top		Open top	
Robot structure	Top-mounted		Bottom-mounted	



# 03 SOUP COOKBOT CHEF



## COOKBOT CHEF Product 3

It is important to keep the taste unchanged when cooking soups that are made with different ingredients and spices.

Whether one or ten of bowls of soup, Soup robot delivers the same taste according to the best-preset recipe.







# 03 SOUP COOKBOT CHEF

## SOUP COOKBOT CHEF Information

It is important to keep the taste unchanged when cooking soups that are made with different ingredients and spices. Whether one or ten of bowls of soup, Soup robot delivers the same taste according to the best-preset recipe.



### Design

- Single body, one hour to install.
- Sleek design. No need for additional decoration.
- Special jig for different soups.
- Six-burner induction for large volume cooking.
- Auto meat broth dispensing and cleaning.
- Auto bowl dispenser.
- Real-time flow display.



### Product strengths

- Ensures consistent taste and food quality with accurate timing and recipe.
- Hygienic cooking by robot.
- Specialized jig to deliver ingredient's unique taste and texture.
- Rich recipe database for the best taste for the menu.



### Benefits

- Reduce labor cost (single-person business)
- Maximize competitiveness by serving different menus.
- Inventory management and production management software.
- Recommended for different types of restaurants (small or complex).



### Supported menus

**Soup** - Spicy fish roe soup, Seolleongtang, spicy seafood stew

**Stew** - Kimchi stew, doenjang stew, soft tofu stew

**Rice soup** - Spicy beef soup, beef and rice soup, bean sprout and rice soup

**Hot pot** - Dumpling hot pot, Kimchi hot pot, Octopus hot pot





SOUP & COOKING

# 03 SOUP COOKBOT CHEF

SOUP COOKBOT CHEF Specifications & functions

It is important to keep the taste unchanged when cooking soups that are made with different ingredients and spices. Whether one or ten of bowls of soup, Soup robot delivers the same taste according to the best-preset recipe.



## COOKBOT CHEF SOUP

<b>Model information</b>	<b>Common functions</b>	Collaborative robot (Six axis)	Variable payload 5kg, maximum radius 900mm
		Frying system	Auto temperature setting
			Temperature overload prevention
			Automatic induction On / Off
		Automatic operation	Set cooking time per menu
			Touch screen menu
Door lock	Real-time flow display		
		Lock switchable depending on the installation condition	

### Premium Model

MODEL	CBC-KO-A01
Power supply	AC220V 3P 12/24KW(kvm)
Size	3600(L)*1780(W)*2200(H)mm
Moving velocity	1800mm(St)-800m/sec
Hot pot dispensing system	Auto dispensing (40 pots)
Induction	3 zones (left and right)
Touch screen	1 Zone





# FRIED COOKBOT CHEF

ROBOTECH

**The Very  
BEST ROBOTECH**

**Committed to the very best**

Robotech Inc. promises to rise into the  
No. 1 global robot manufacturer  
and remain committed to the founding philosophy of 1993.

**Believe** Trust and belief

**Extra fine quality** Top quality

**Service** Customer satisfaction

**Technique** Deliver top technology



 **ROBOTECH**

**Thank you.** 

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