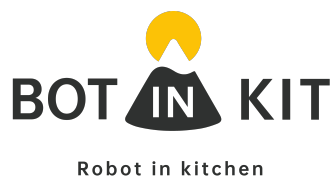


BOTINKIT

Product Factsheet



Intelligent Cooking Station OMNI



Product Description

OMNI is our company's intelligent cooking station, integrating the most advanced technologies of Botinkit.

It adapts to precise dosing of various dry, sauce, and liquid ingredients, achieving a variety of cuisines including stir-frying, stewing, boiling, simmering, and cold mixing.

It ensures the perfect replication of cooking processes and consistency in seasoning, making every dish reach its deserved level of deliciousness.

The machine provides intelligent reminders throughout its use, precision smart calibration, and a seamless smart experience that allows you to focus solely on cooking.

Basic Information

Product Model	OMNI
Rated Power Supply	380VAC (Five-wire Three-phase) /220VAC (Four-wire Three-phase) / 230VAC (Four-wire Three-phase)
Frequency	50 / 60Hz
Allowed Water Pressure	0.2 to 0.35 MPa
Screen	8-inch capacitive touchscreen
Outer Diameter of Liner	356mm
Pot Capacity	30L
Pot Options	Nitrided Iron Wok/Non-stick Wok
Pot Material	Q235B(Nitrided Iron Wok)/SUS409+AL1050(Non-stick wok)
Coating Material	PTFE(Non-stick Wok)
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.
Maximum Number of Ingredients Fed Simultaneously	14
Seasoning Box Material	Tritan™
Seasoning Box Capacity	Dry/Sauce Seasoning Box: 800ml
	Liquids Seasoning Box: 700ml(Small) or 1500ml(Large)
	Starch Water Box: 900ml
Main Unit Dimensions (mm)	827 x 699 x 981 (length x width x height)
Base Dimensions (mm)	794 x 920 x 787 (length x width x height)
Overall Dimensions (mm)	827 x 920 x 1769 (length x width x height)
Unit Net Weight	170kg

Product and Modules View

> Product View

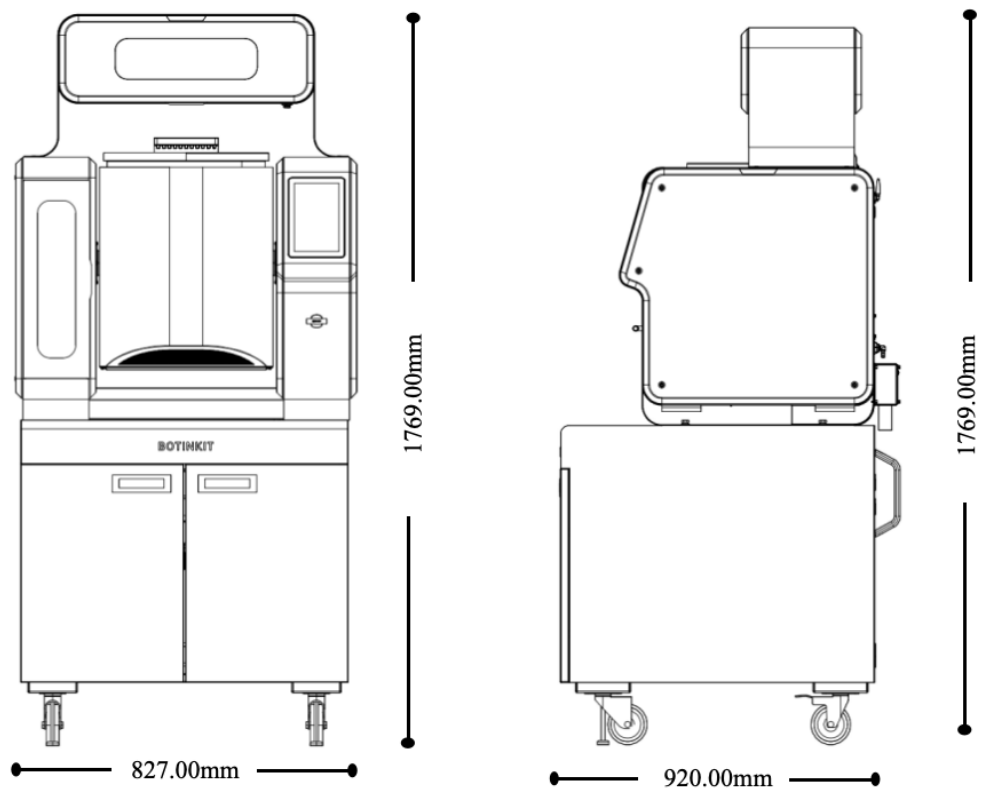


Figure 1 OMNI

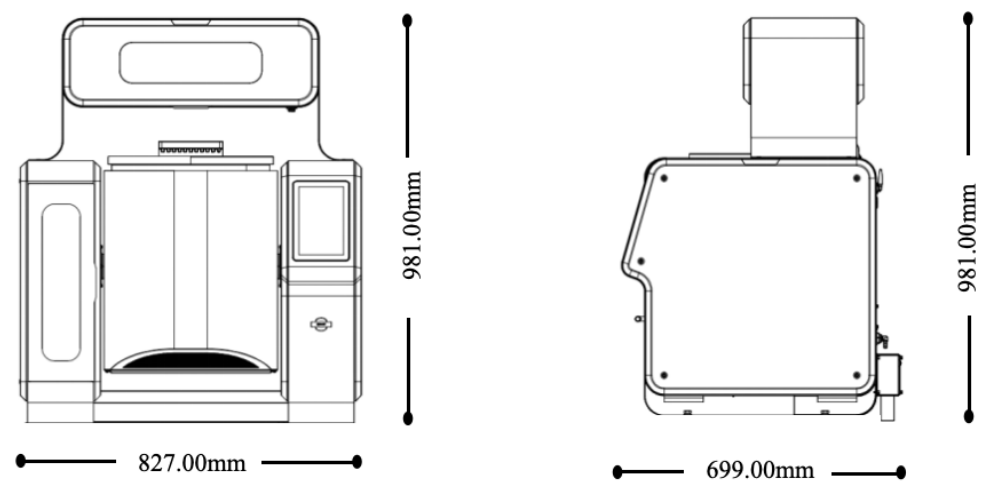
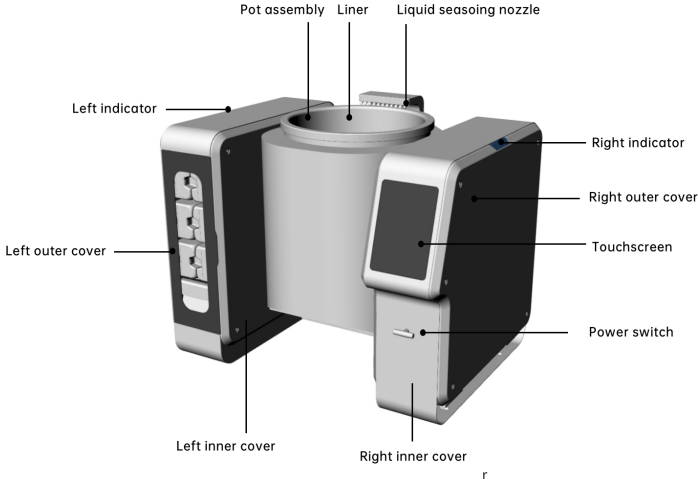
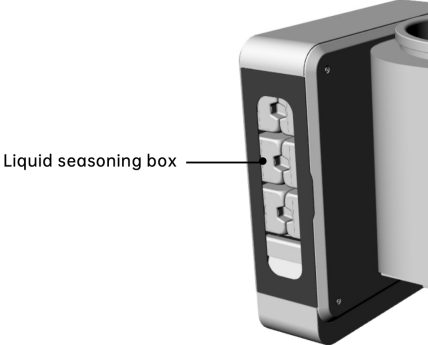
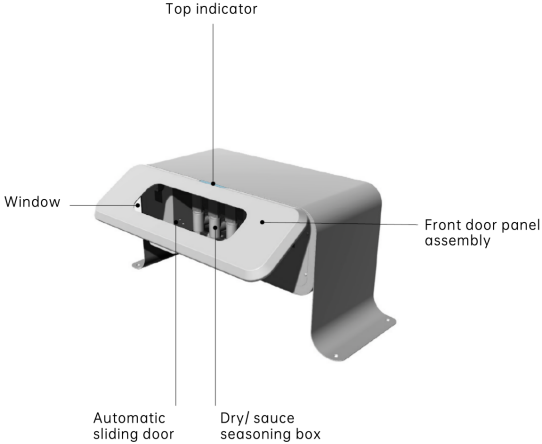
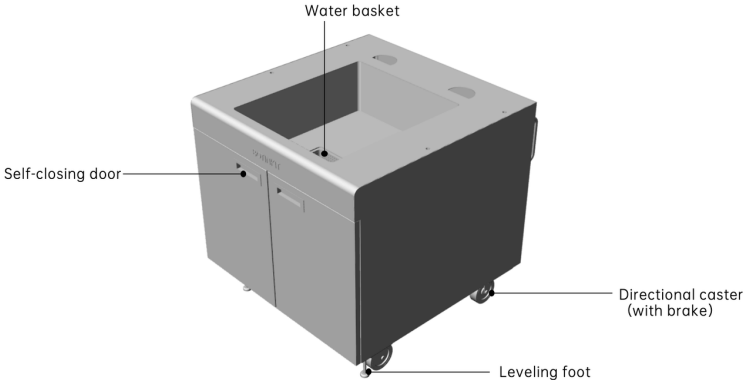
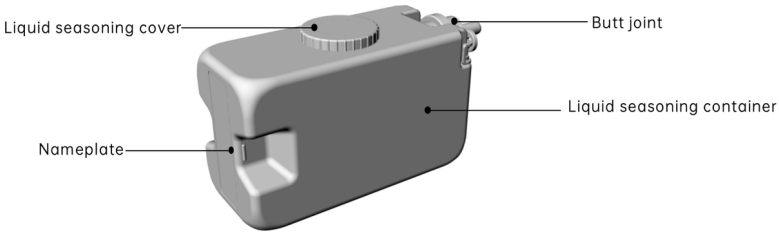
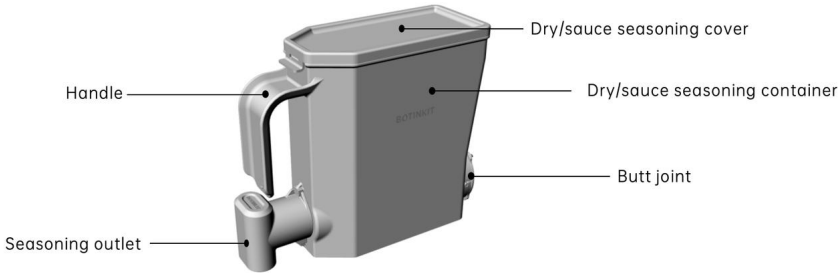


Figure 2 OMNI (Main Unit)

> Module View

Name	Modeling Diagram
Basic Module	 3D modeling diagram of the Basic Module. The diagram shows a central pot assembly with a liner and a liquid seasoning nozzle. The pot is flanked by left and right outer covers and inner covers. The left side features a left indicator and a left outer cover. The right side features a right indicator, a right outer cover, a touchscreen, a power switch, and a right inner cover.
Liquid Seasoning Module	 3D modeling diagram of the Liquid Seasoning Module. The diagram shows a liquid seasoning box.
Dry/Sauce Seasoning Module	 3D modeling diagram of the Dry/Sauce Seasoning Module. The diagram shows a front door panel assembly with a window, a top indicator, an automatic sliding door, and a dry/sauce seasoning box.

Name	Modeling Diagram
Workbench	 A 3D perspective rendering of a rectangular workbench. The top surface is a light gray, and the sides are a darker gray. A large rectangular opening in the top surface is labeled 'Water basket'. On the left side, there is a vertical panel with a handle and a lock, labeled 'Self-closing door'. The base of the workbench is equipped with four casters: two are labeled 'Directional caster (with brake)' and two are labeled 'Leveling foot'.
Liquid Seasoning Box	 A 3D perspective rendering of a rectangular liquid seasoning box. The top surface is a light gray, and the sides are a darker gray. A circular lid on the top surface is labeled 'Liquid seasoning cover'. On the front-left side, there is a small rectangular label labeled 'Nameplate'. On the right side, there is a circular opening labeled 'Butt joint'. The main body of the box is labeled 'Liquid seasoning container'.
Dry/Sauce Seasoning Box	 A 3D perspective rendering of a rectangular dry/sauce seasoning box. The top surface is a light gray, and the sides are a darker gray. A circular lid on the top surface is labeled 'Dry/sauce seasoning cover'. On the left side, there is a handle labeled 'Handle'. On the front-left side, there is a circular opening labeled 'Seasoning outlet'. On the right side, there is a circular opening labeled 'Butt joint'. The main body of the box is labeled 'Dry/sauce seasoning container'.

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.
- **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 170 kg. Its dimensions are as shown in Figure 3:

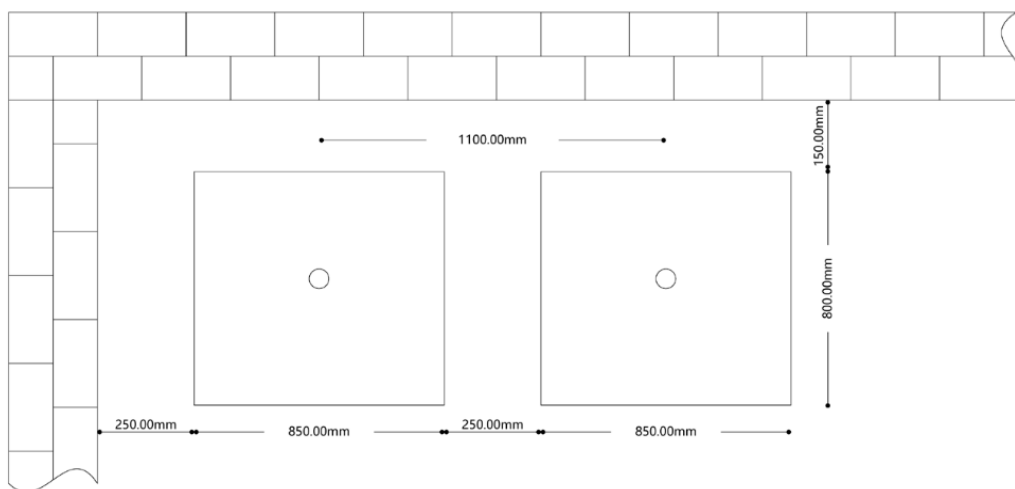


Figure 3 Schematic Diagram of Dimensions

Maintenance

> Maintenance Cycle

Serial No.	Item	Requirements
01	Dry/Sauce Seasoning	Add manually every day
02	Dry/Sauce 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 Cleaning	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	Serial No.	Item
01	Silicone Spatula	12	Drain Basket
02	Soldering gun	13	Hex Key
03	Spray Hose (for soldering gun)	14	Screwdriver (+/-)
04	Inlet Hose (for machine)	15	Machine Setting Screw
05	Oil Hose	16	Dry Material Jet Cable, Wifi Antenna
06	Pot Brush	17	Mixing Rule
07	Swivel Tee	18	Cleaning Liquid Cartridge
08	Pot-lid Screw	19	Dry/Sauce Seasoning Box
09	Notice Poster	20	Liquid Seasoning Box
10	Drain Basket Support	21	Starch Water Box
11	Calibrator		



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