

BOTINKIT

Robot in Kitchen

Empower Foodservice Transformation
through AI and Robotics



Available in Canada Exclusively at

COGNITRON
ROBOTICS

OMNI - Smart Cooking Robot

From Kitchen Tech to Business Success



Auto Seasoning



Auto Stir



Auto Temperature Control



Auto Voice Guide

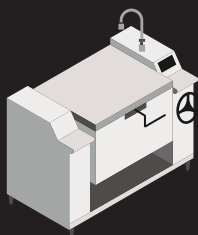


Auto Dishing Up



Auto Cleaning

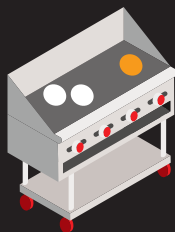
**A Cooking Robot Replaces
Numerous Conventional Kitchen Appliances.**



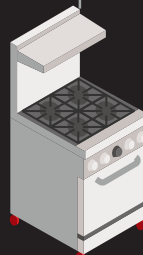
Tilting Braising Pan



Induction
Wok Stove



Flat Top Griddle



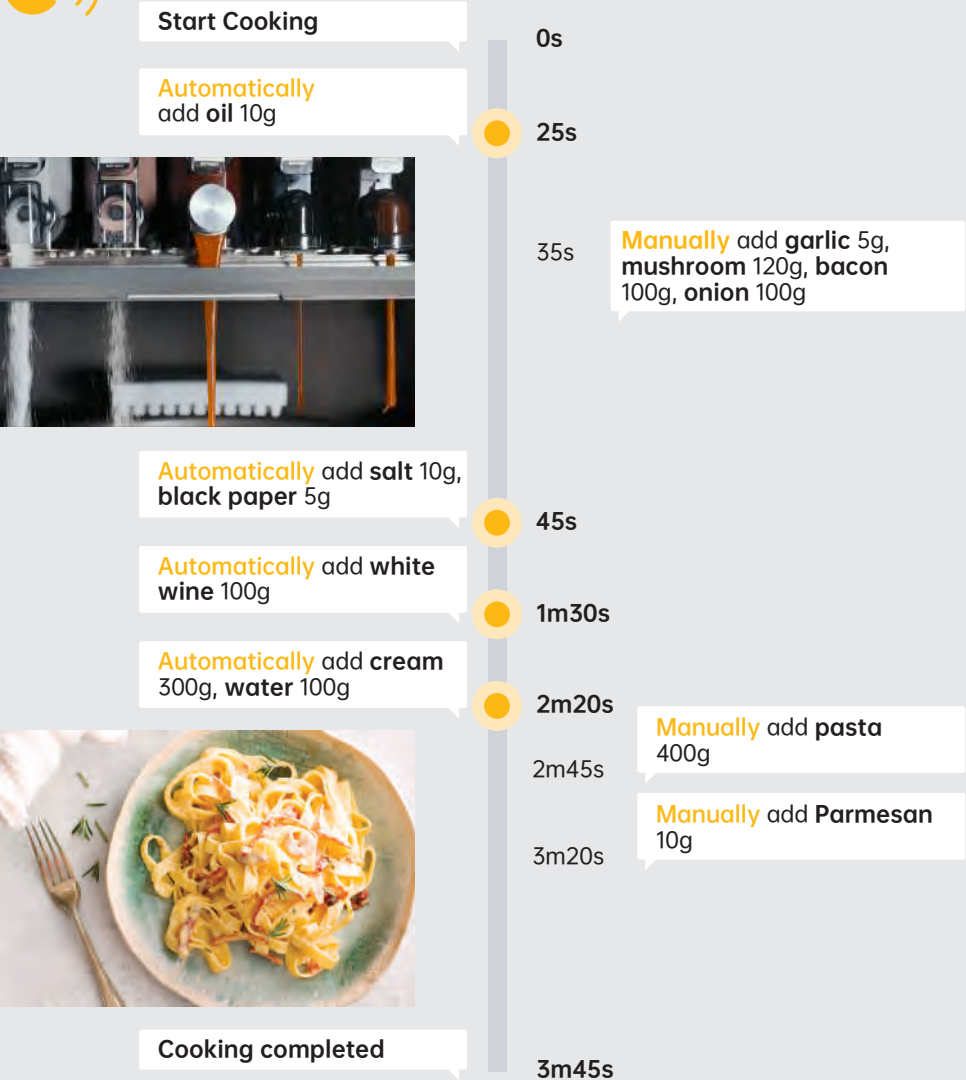
Gas Range



Introduction Video

Everyone can be a chef with AI cooking of delicious food

Carbonara (1200g 3m45s)
Auto Cooking Process:



OMNIPOTENT

Omni delivers mastery in almost every culinary style, from single servings to 30 portions at once.

Italian



Carbonara



Aglio e Olio



Pasta Primavera



Croppino

Mediterranean



Spanakorizo



Chorizo al vino



Gambas al Ajillo



chicken tagine

Tex-Mex



Beef Taco Meat



Chili Con Carne



Fajitia



Sautéed Mexican
Street Corn

Asian



Chinese: Sweet and Sour
Chicken



Thailand: Pad Thai



Korean: Tteok-bokki



Indian: Butter chicken

Cooking Capacity

Example: Carbonara (400g per portion)

8 Kg, 20 portions, 8 minutes

4 Kg, 10 portions, 6 minutes

400g, 1 portion, 3 minutes

**Omni delivers
consistent results!**

OMNI SPECS



Basic Specs

- Supported Seasoning Types: Dry, Sauce, Liquid, Oil
- Maximum Simultaneous Seasoning Types: 13 Types
- Wok Capacity: 30L
- Maximum Cooking Temperature: 350°C
- Pot Material: Cast Iron Pot
- Seasoning Container Material: Tritan™ material (BPA-free, dishwasher-safe)

Certification



Electricity Requirements

Local Voltage	Recommended electrical box configuration	MAX Electrical Power	Recommended Current Reserve
220V	3 Phase 5 Wires	12kW	24A
		15kW	30A

*This product supports the electrical requirements of different countries and regions. Specific specifications may vary by sales area.

Water and Hood Requirements

Water Pressure Requirement	200-350 KPa
Hood Requirement	Exhaust air volume > 3000m³/h (1 OMNI) Electrical Power: 2kW (1 OMNI)

BOTINKIT AI-DRIVEN DIGITAL KITCHEN SOLUTION

KMES + OMNI

Revolutionizing Your Kitchens
with Order and Efficiency

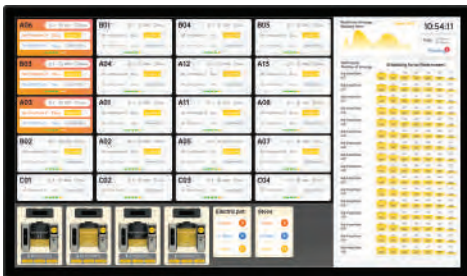
BEFORE



- Sorting Tickets: Decided by humans, prone to misfires
- Production: Skill-based, inconsistent



AFTER



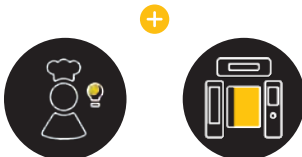
- BOTINKIT replaces guesswork with intelligent coordination -

KMES

(Kitchen Manufacturing Execution System)

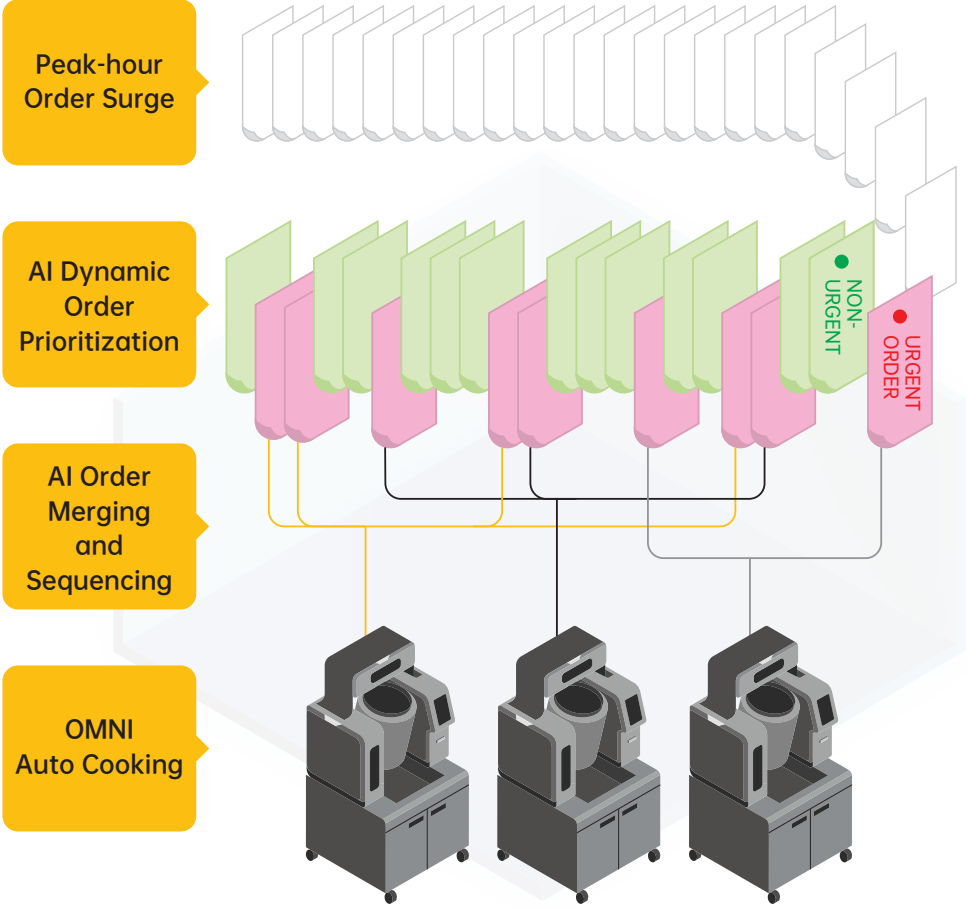
- Real-time orchestration + robotic execution =

Omni Cooking Robot



KMES: Double the Peak-Hour Table Turnover

An AI-powered Kitchen Manufacturing Execution System designed to maximize your table turnover.



	BEFORE	AFTER	
	Traditional Kitchen (6 traditional wok stoves)	AI Digital Kitchen (4 cooking robots + KMES)	
Daily Table Turnover Rate	5	10	+100%
Monthly Revenue	\$230,000	\$283,500	+23%
Labor Costs	\$58,106	\$44,199	-24%

Why BOTINKIT?

BOTINKIT help clients to tackle the biggest challenges faced by chain restaurants worldwide. Our AI 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.

Achievements

6000+

Shipped quantity

30

Global R&D Kitchens

70 M+

Total dish prepared

24

Shipping Countries and Regions



Email: info@cbots.ca



What's App: +1 403 321 9824

www.cognitronrobotics.com

Sales & Service Centres
Vancouver, Calgary &
Toronto

Opening soon:
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Halifax