

## A capable chef with high productivity and standards



### Dish quality guaranteed

Standardized production  
Consistent quality, uniform across all outlets  
Perfectly imitate the chef's culinary operation



### Decrease Costs

Decrease investment in chefs  
Enable kitchen staff to cook like chefs  
Lower recruitment costs and alleviate labour shortages



### Increase Efficiency

Easy to operate, quick to master  
High efficiency with a single operator for multiple units  
High-power cooking for rapid serving



## Product specification



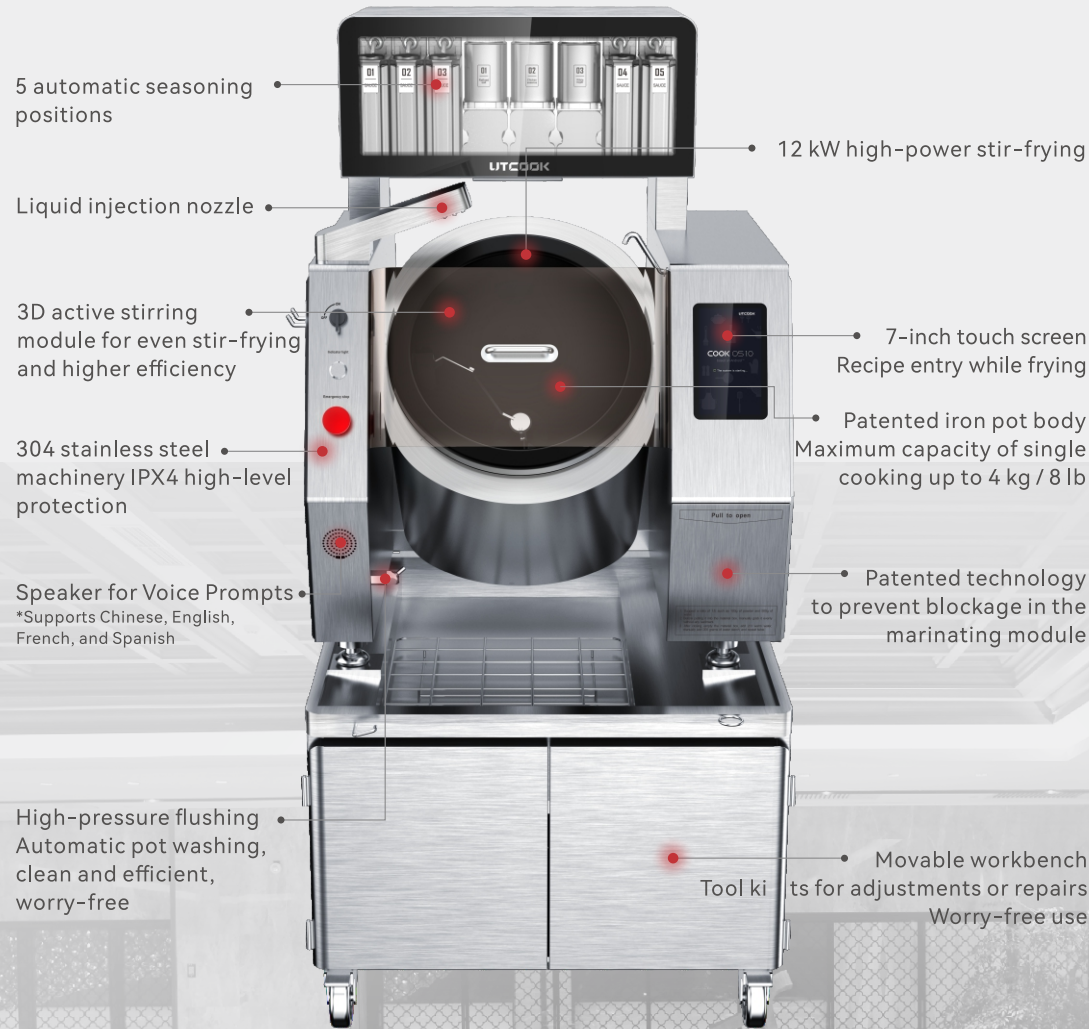
Rated voltage :	208V 3N ~
Rated frequency :	60Hz
Rated power :	12kW
Water pressure range :	30~100PSI
Screen size :	7-inch touch screen
Pot diameter :	Φ350 mm / Φ14 inch
Cooking capacity :	The maximum cooking capacity is 4 kg / 8 lb
Pot material :	Non-coated iron
Overall dimensions :	W780×L990×H1620 mm / W2.56×L3.25×H5.28 ft
Waterproof grade :	IPX4
Food ingredient feeding module :	Optional

\* The maximum cooking data above is the average measurement data. In actual cooking, the cooking amount may vary depending on the looseness or compactness of the ingredients

Robotic Cooking Machine

**Chef G3U**

## Product features



5 automatic seasoning positions

Liquid injection nozzle

3D active stirring module for even stir-frying and higher efficiency

304 stainless steel machinery IPX4 high-level protection

Speaker for Voice Prompts  
\*Supports Chinese, English, French, and Spanish

High-pressure flushing Automatic pot washing, clean and efficient, worry-free

12 kW high-power stir-frying

7-inch touch screen Recipe entry while frying

Patented iron pot body Maximum capacity of single cooking up to 4 kg / 8 lb

Patented technology to prevent blockage in the marinating module

Movable workbench Tool kits for adjustments or repairs Worry-free use

## Application scenarios



Fast food



Chain restaurant



Community canteens



Takeaways



Main course

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### Non-coated iron



- > Resistant to temperatures above 300°C / 572°F, eliminating harmful substances.
- > High-temperature stir-frying, creates authentic, traditional dishes.
- > Nitrate hardened iron technology, sturdy rust prevention, longer lifespan.

### 12 kW of high-power stir-frying



- > 12 kW of high-power stir-frying.
- > Self-developed core, rapid heating, making food in a big pot as delicious as stir-fry dishes.
- > Intelligent temperature control algorithm, patented heating coil, making cooking worry-free.

### Active stirring technology



- > Simulation and emulation, stir fry evenly.
- > Greater thermal efficiency, make food fully be heated.
- > Iron pot advantage, tastes better.

### Various seasonings to meet cooking needs



- > 3 channels of 1L / 33.8 OZ solid seasonings, with a patented moisture-proof design that effectively prevents caking.
- > 5 channels of 1.2L / 40.6 OZ liquid seasonings, equipped with brand-new liquid pumps that are precise and free from dripping.
- > 3 channels of large-capacity edible oil, and it supports the heating and delivery of solidified oil through 1 channel.
- > 1 channel of starch slurry, featuring a patented stirring technology that enables continuous stirring without sedimentation.

### Intelligent recipes, synchronization with one click via the internet

- > Automatic "process control, heat control, seasoning control", standardizing production.
- > Supports multi-size recipes with different portions, making recipe selection more convenient.
- > Recipes can be recorded and managed anytime, anywhere on equipment, PCs, and mobile phones.



Process control



Seasoning control



Heat control

### PC+mobile phones, supporting chain enterprise development

- > Comprehensive merchant backend system, supporting centralized management of all equipment by headquarters.
- > Multi-level organizational structure and permission management, meeting the requirements of large-scale chain catering enterprises.
- > Detailed operation log recording, data analysis reports, and digital screen dashboards.



Recipe management



Data reports



Permission management

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