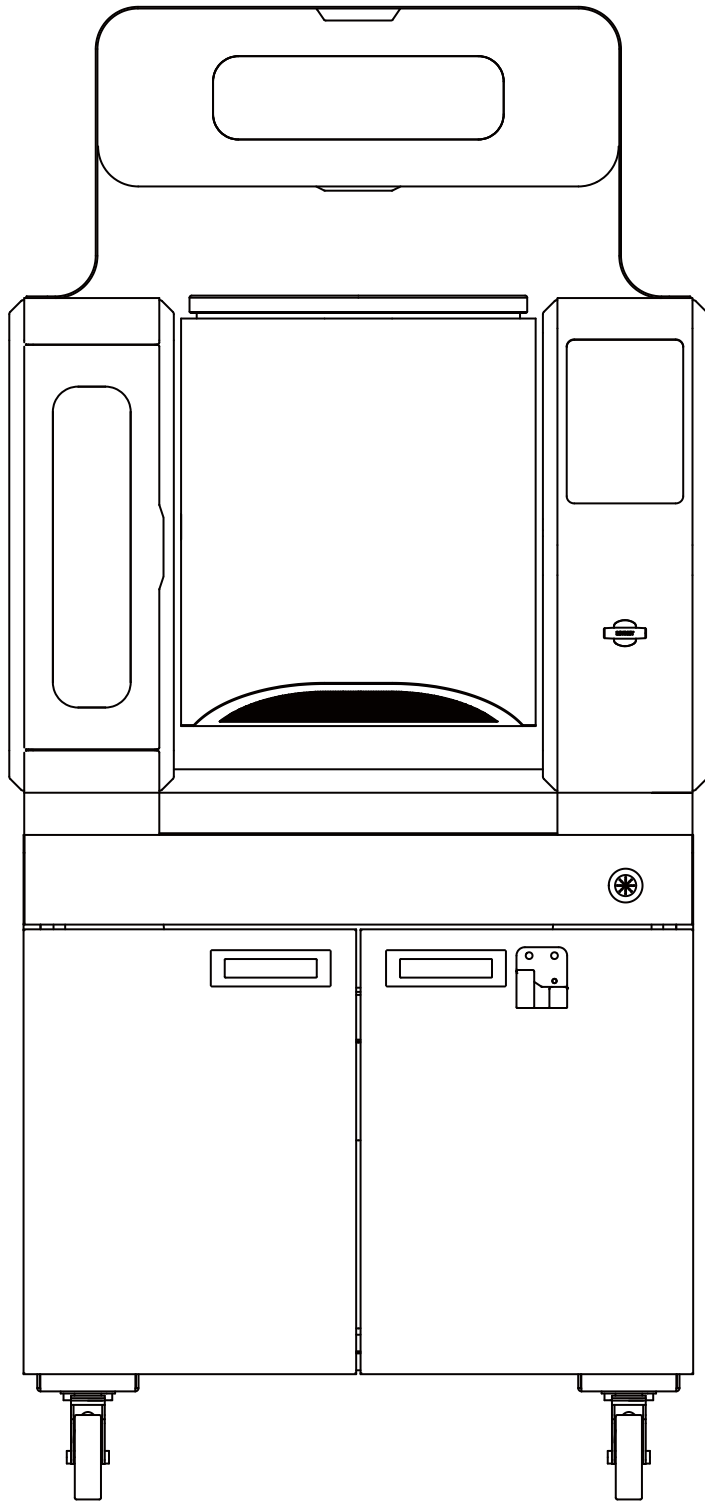


BOTINKIT

Cooking Robot Manual

CAUTION: Read the instructions before using the machine.





IMPORTANT INFORMATION

FOR YOUR SAFETY: DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

WARNING: IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE OR INJURY. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

PLEASE READ ALL SECTIONS OF THIS MANUAL AND RETAIN FOR FUTURE REFERENCE. THIS PRODUCT HAS BEEN CERTIFIED AS COMMERCIAL COOKING EQUIPMENT AND MUST BE INSTALLED BY PROFESSIONAL PERSONNEL AS SPECIFIED.

INSTALLATION AND ELECTRICAL CONNECTION MUST COMPLY WITH CURRENT CODES:

Users are cautioned that installation and repairs must be performed by a BOTINKIT authorized service agent using genuine BOTINKIT replacement parts. BOTINKIT will have no obligation with respect to any product that has been improperly installed, adjusted, operated or not maintained in accordance with national and local codes or instructions provided with the product, or which has been modified or repaired using unauthorized parts or by unauthorized service agents.

For a list of authorized service agents, please contact our team contact@botinkit.com

The information in this manual (including product design, software features, software UI design, and component specifications) may change with product updates.

Notes: This product should NOT be used by the following:










- Children, untrained personnel, and individuals deemed unfit to operate the product.

⚠ WARNING




To ensure safe use and avoid injury and property loss to you and others, please observe the following safety precautions. Failure to observe safety warnings and wrong use may lead to accidents.

1. Metallic objects such as kitchen utensils, cutlery etc. shall not be placed on the hob surface within the cooking zones since they could get hot;
2. Take care when operating the appliance, as rings, watches and similar objects worn by the user could get hot when in close proximity to the hob surface;
3. Users with heart pacemakers should consult with the manufacturer;
4. These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, etc., but not for continuous mass production of food;
5. This appliance is to be connected with flexible connections for equipotential bonding and connection to services such as electricity supply, water supply, gas supply and steam supply such that the appliance can be moved in the direction required for cleaning a distance not less than the dimension of the appliance in the direction of movement plus 500 mm without the flexible connections becoming taut or being subject to strain;
6. This appliance cannot be used by children and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge.
7. Means for disconnection must be incorporated in the fixed wiring in accordance with the wiring rules.
8. On airborne noise emissions, the A-weighted sound pressure level is below 70 dB(A).
9. **WARNING:** Appliances must be disconnected from their power supply during cleaning or maintenance and when replacing parts.
10. This appliance contains non-rechargeable batteries, these batteries are not to be recharged.
11. Different types of batteries or new and used batteries are not to be mixed.
12. Batteries are to be inserted with the correct polarity.
13. Exhausted batteries are to be removed from the appliance and safely disposed of.
14. If the appliance is to be stored unused for a long period, the batteries should be removed.
15. The supply terminals are not to be short-circuited.
16. Do not expose the appliance or battery to excessive temperatures.







17. Be aware of the risk of terminals of the battery-operated appliance or battery being short-circuited by metal objects.
18. This appliance contains batteries that are only replaceable by skilled persons.
19. Please avoid disposing of multiple CR2032 batteries at the same time.
20. Please avoid placing other metals next to your CR2032 batteries.
21. **CAUTION:** RISK OF EXPLOSION IF BATTERY IS REPLACED BY AN INCORRECT TYPE.
22. DISPOSE OF USED BATTERIES ACCORDING TO THE INSTRUCTIONS.
23. An all-pole disconnecting device must be incorporated during installation.
24. When walking, please pay attention to the water pipes, oil pipes and power lines on the ground.
25. Don't lean on the machine.
26. Disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.






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30.  WARNING: ELECTRICITY	31.  WEAR A FACE SHIELD	32.  WEAR PROTECTIVE GLOVES
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






Certifications

Practices used in this manual

-  Hint: useful hints or shortcuts.
-  Comment: important information to explain a concept or complete a task.
-  Compulsory: matters for users to follow to ensure the normal use of the product.
-  Prohibition: the operation that is prohibited.
-  Warning: precautions.
-  Note: warnings that remind users of specific steps to be followed to avoid personal injury, catastrophic data loss, or major damage to the product.

	The machine must be installed in accordance with the standards and regulations for commercial cooking equipment in different countries.
	The air inlet and outlet of the product must be unobstructed. Do not cover or block the air inlet and outlet.
	This product is equipped with a rotating pot. Do not disassemble it and replace it with other pots without training.
	Non-professionals are not allowed to disassemble the electric box and start the stop switch.
	Non-professionals are not allowed to operate the product with the left and right side panels of the product disassembled

	This product is for indoor use only.
	If you do not use the product for more than three days, please empty and clean the containers of dry, sauce and liquid seasonings, and then clean the pipeline.
	If the seasonings have not been used up for more than three days, please check whether the seasonings inside the container are deteriorated. If there is deterioration, it must be cleaned before it can be used again.
	Do not use any spraying device to directly spray onto any parts of the machine.
	When the product fails, abnormal information will appear on the display. Please refer to the maintenance manual or contact the after-sales staff or local service providers for online or offline troubleshooting.
	When cooking with the robot, please keep a proper distance to avoid scalding caused by the splashing of hot oil due to impurities.
	When a warning or accident occurs, the power and water supply should be cut off as soon as possible and the after sales personnel should be contacted.
	Pay attention to all kinds of seasonings added, which must not be mixed with other impurities.
	The solid seasonings of salt, sugar, pepper, MSG etc. applicable to this product must meet the specification
	Note that after taking out the liquid seasonings, check whether the magnetic suction connector is sucked in place when putting it back.
	Before cooking, ensure all covers and doors on the equipment are closed.
	Note that only when the machine is powered on, the starch water that is mixed evenly and not precipitated is placed inside the machine in time can it be stirred effectively all the time.
	Note that when the machine is turned off and turned on again, it is necessary to open and check the starch water and manually assist in stirring to make it mix evenly.
	Regularly clean all seasoning containers and liquid seasoning tubes according to product maintenance cycle requirements.
	Clean seasoning nozzle every day before and after daily operations.
	The installation and maintenance of this product involve disassembly and assembly, which should be operated by our after-sales personnel or personnel trained by our company. Product installation and maintenance require obtaining a service training certificate from our company.
	If the power cord is damaged, it must be replaced by professionals from the manufacturer, its maintenance department, and similar departments to avoid danger.
	This manual is not applicable to people (including children) with physical, sensory, or intellectual defects, or a lack of experience and knowledge.
	All the illustrations shown in this manual are used to illustrate the purpose and schematic, and the actual appearance is subject to the product.
	Disconnection incorporated in the fixed wiring is in accordance with AS/NZS 3000.
	This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
	The instructions shall include the substance of the following: These appliances are intended to be used for commercial applications, for example in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.

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Chapter 1: Overview

1.1 Introduction

OMNI is our company's intelligent cooking station, integrating the most advanced technologies of Botinkit. It adapts to 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, and intelligent calibration to ensure a intelligent experience that allows you to focus solely on cooking.

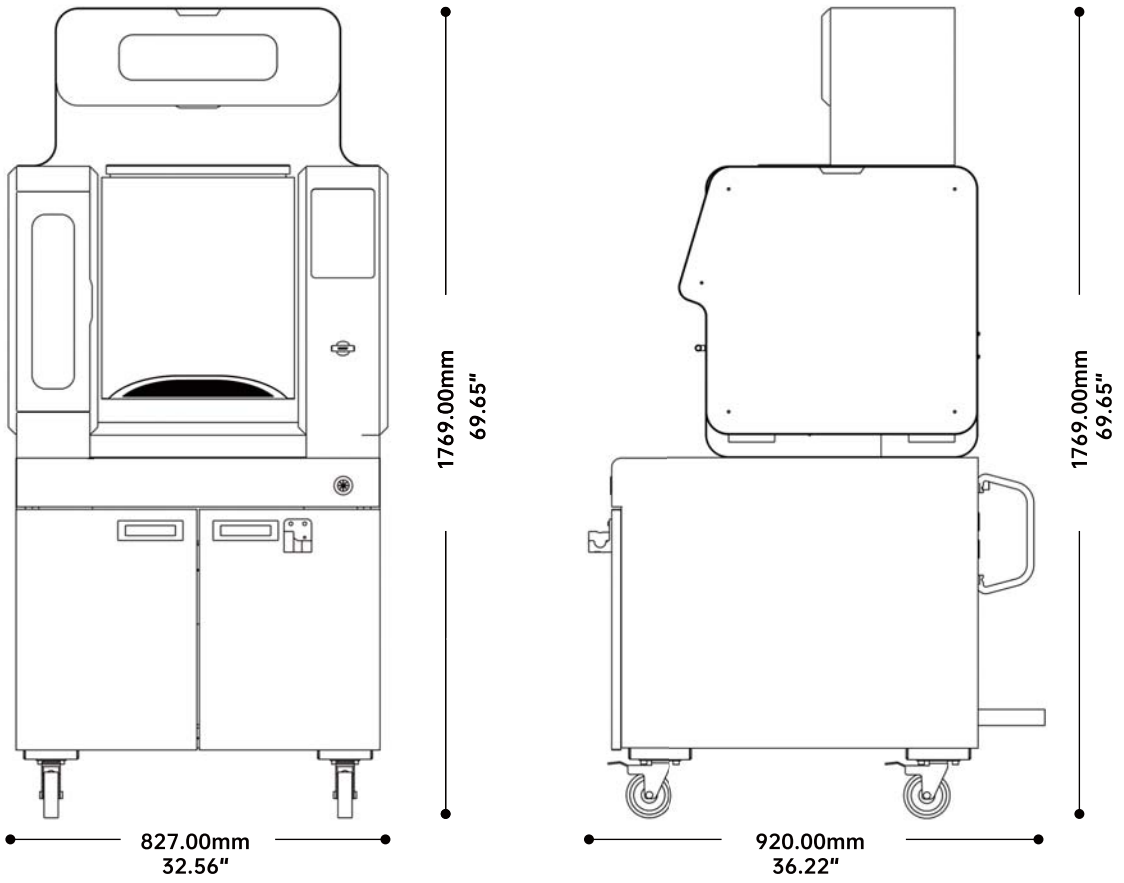
1.2 Application Field and Applicable Targets

This intelligent cooking station is suitable for commercial indoor settings such as restaurant chains, supermarkets, fast food delivery, hotels, hospitals, corporate entities, and school cafeterias.

1.3 Basic Product Information-OMNI

Product models	OMNI 01	MAX02
Input	AC 200-220 V ~ , 3 ~ , 3 wire, 50/60 HZ	AC 380-415 V ~ , 3 N ~ , 4 wire, 50/60 HZ
Power Rating	10 KW	12 KW
Waterproof Level	IPX4	
Capacity	6 L (1.58 gal)	
Pot Capacity	30 L (7.93gal)	
Water Pressure Range	200-350 KPa	
Screen	8-inch touch-sensitive screen	
Outer Diameter of Liner	Φ 356 mm (14.02")	
Pot Material	Nitrided Iron	
Maximum Temperature Tolerance	350°C (662°F)	
Coating Material	PTFE (Non-stick Pot)	
Supporting Seasoning Types	Powder、Sauce、Liquid	
Seasoning Box Material	Tritan™	
Dry / Sauce Seasoning Box Capacity	650 ml (21.97 fl oz)	
Liquid Seasoning Box Capacity	700 ml (23.67 fl oz) (Small Liquid Seasoning Box)/ 1500 ml (50.72 fl oz) (Big Liquid Seasoning Box)	
Starch Water Box Capacity	900ml (30.43 fl oz)	
Overall Dimensions	827mm × 920mm × 1769mm (32.56" × 36.22" × 69.65") (Width × Depth × Height)	
Main Unit Dimensions	827mm × 650mm × 981mm (32.26" × 25.59" × 38.62') (Width × Depth × Height)	
Base Dimensions	794 mm × 920 mm × 787 mm (31.26" × 36.22" × 30.98") (Width × Depth × Height, with anti-collision handle)	
Weight	Main unit weight: 120 kg (264.55 lbs)	Base weight:52kg (114.64 lbs)
Wi-Fi	802.11 a/b/g/n/ac	

1.4 Product View and Size



1.5 Precautions

> Installation

- Compliance with specific national and regional standards and regulations for commercial cooking robot installation and operation is required. Incorrect installation, maintenance, cleaning, or modification of the robot may result in damage, injury, or death.
- It is strictly prohibited to place the robot directly near stovetops and oil pans without thermal insulation protection.
- Ensure proper grounding of the robot to prevent electrical shocks.

> Cleaning

- DO NOT use a spraying device to directly rinse the robot's body.
- DO NOT use corrosive cleaning products, such as oven and grill cleaners, for the robot's cleaning.
- Wear cut-resistant gloves on both hands before cleaning the body of the robot.
- The liquid tube in the left liquid boxes cannot be removed and manually cleaned. The robot's automatic cleaning function is sufficient to clean the tube, so there is no need for manual cleaning. DO NOT attempt to remove the liquid tube.
- When cleaning the range hood, please protect the robot to avoid damage from oil and cleaning agents.

> Operation

- During the process of pot seasoning, heating the oil, and first-time ingredient addition, stand on the side of the pot and maintain a distance of 50 cm (19.68") to prevent scalding from splashes.
- DO NOT open the liquid nozzle module when the pot is in the feed position.
- Ensure the pot is properly installed immediately after unpacking.
- Prohibition of operation of this product by untrained individuals, those unfit for physical reasons, or minors.
- DO NOT attempt to access the seasoning boxes during rotation to avoid getting.
- Wear heat-resistant gloves with both hands before manually assisting during cooking, serving, and pot washing.
- DO NOT place your hands above the pot to prevent pinching.
- DO NOT touch the moving pot body to prevent injury.
- DO NOT put your hands inside the pot body to prevent burns.
- DO NOT tilt the pot during stewing mode to prevent burns.
- The software update will provide customers with a document detailing the contents. Customers can choose whether or not to update based on this information.
- DO NOT get closer than 30 cm (11.81") to the machine (except for the screen) with any part of your body during operation.

> Seasoning System Usage

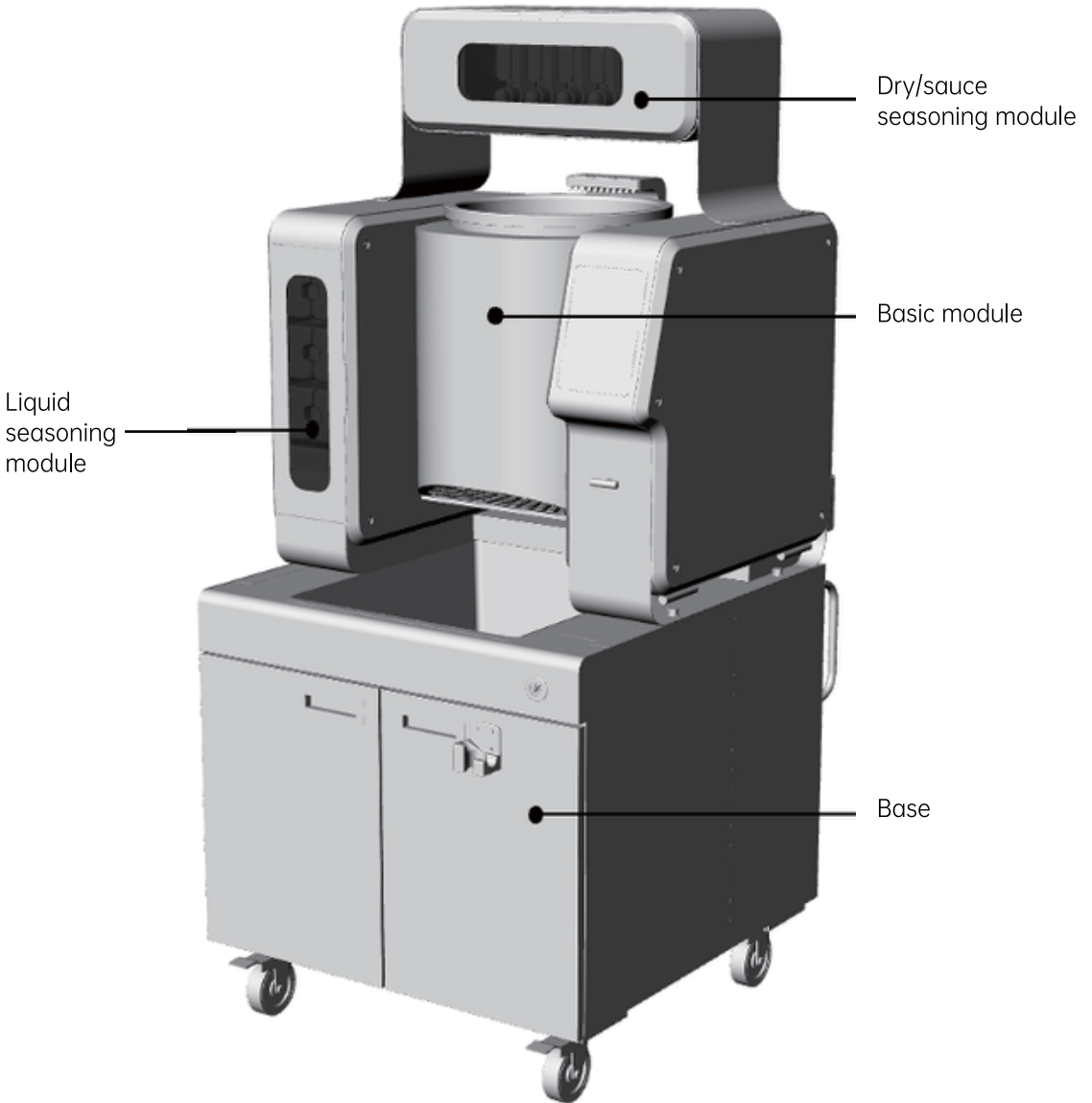
- Calibration is recommended weekly or as needed.
- Routinely check the seasoning liquid levels to ensure there is a sufficient amount of seasoning. It is advised to perform these checks pre- and post-meal service daily.
- Only liquid ingredients can be used in the left liquid boxes; ingredients with any particles (such as pepper powder, chili flakes, etc.) are not allowed and must be purely liquid to prevent internal blockage and damage to the internal seal.
- Ensure the water starch box is emptied and the water starch tubes and box are cleaned daily before powering off.
- Ensure the water starch is thoroughly mixed and uniform before adding it to the box.
- Ensure all granular and powdered seasonings added are completely dry to prevent clumping and clogging.
- If the robot is not used for over three days, please empty all seasonings and clean the pipes.
- The sauce boxes must be placed according to the dispensing position set during calibration. If misplaced, correct the position and recalibrate immediately.
- Ensure sufficient seasoning before each cooking session.

> Pot Use

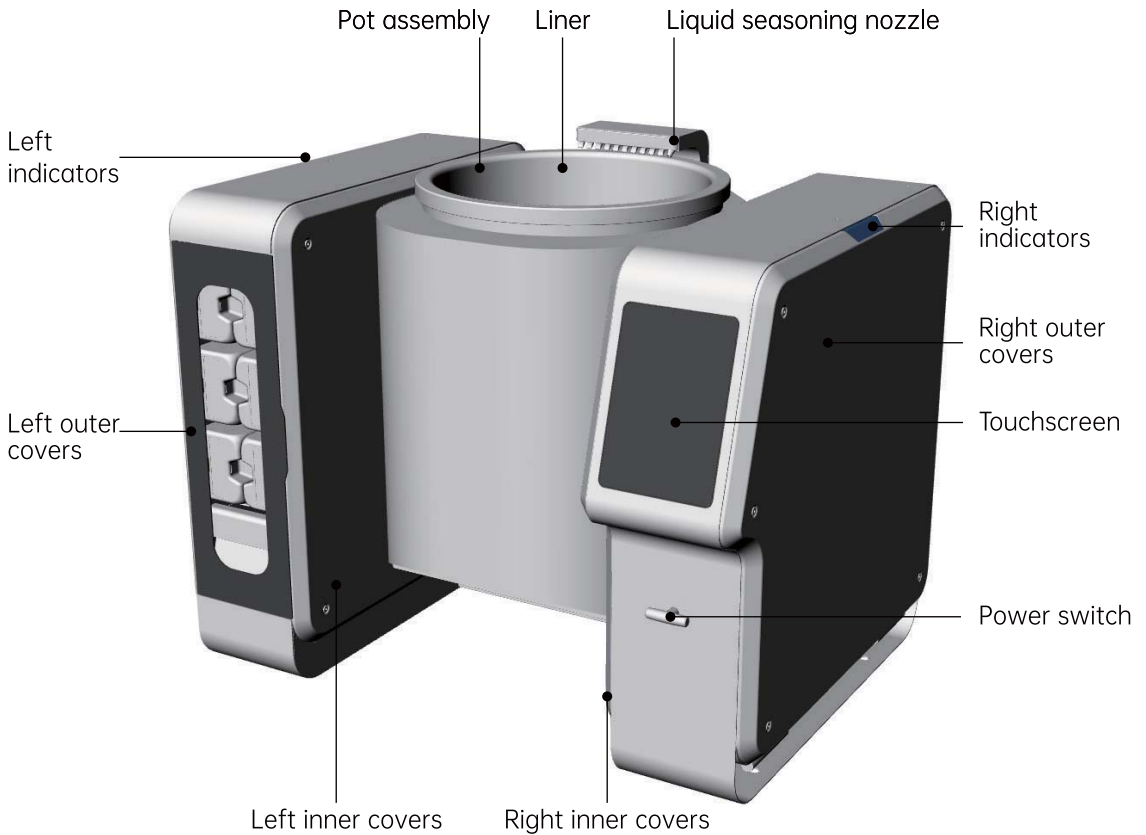
- DO NOT heat the empty pot for a prolonged duration of time.
- DO NOT put in unthawed ingredients.

Chapter 2: Main Structure

2.1 Main Structure



2.2 Body Module



- **Left and right outer covers:** Detachable parts fastened with hexagonal socket screws;
- **Left and right indicators:** Indicator light group for synchronously displaying signals;
- **Pot assembly:** Pot liner, liquid seasoning nozzle, spring lock structure, etc. The pot liner can be quickly disassembled and replaced;
- **Liquid seasoning nozzle:** The outlet of liquid seasoning, the dispensing end of which is connected with food-grade silicone tube of the corresponding specification;
- **Touchscreen:** 8-inch touch-sensitive screen;
- **Power switch:** Rotary switch, when the knob is horizontal, it is off, and when it is rotated 90° to the vertical position, it is on;
- **Left and right inner covers:** Nonremovable structure.

2.3 Liquid seasoning module

Type A

Type B

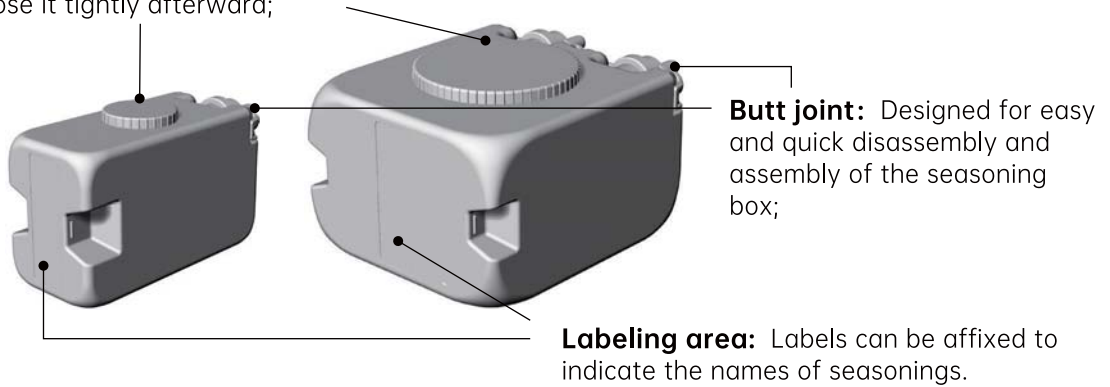
Type A: six small liquid seasoning boxes + one starch water box

Type B: four large liquid seasoning boxes.



Small / Large liquid seasoning box

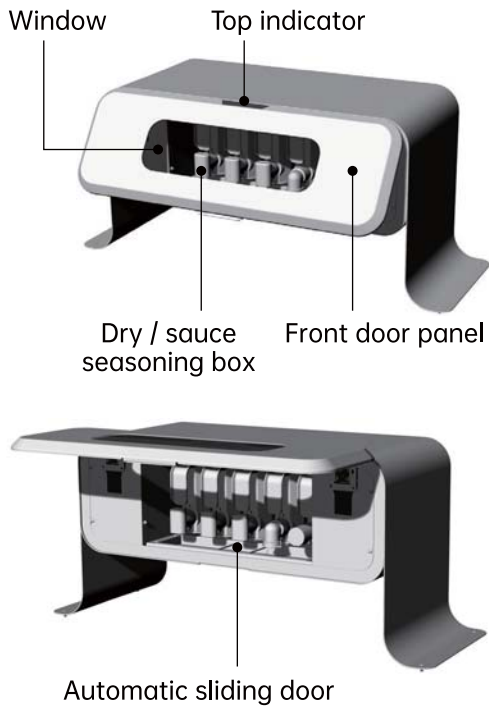
Liquid seasoning cover: Open the cover to refill the liquid seasoning, and close it tightly afterward;



Starch water box



2.4 Dry / Sauce Seasoning Module




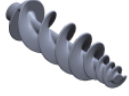





- **Dry / sauce seasoning box:** There are 5 boxes with quick detachable structures;
- **Automatic sliding door:** Automatically opens when feeding powder seasonings, and is normally closed when not feeding, which can be taken out for cleaning;
- **Top indicator:** is consistent with the content displayed by the indicators on both sides of the basic module;
- **Window:** Users can observe the internal situation of the internal powder seasoning box through the transparent window;
- **Front door panel:** When replenishing powder seasonings, manually open it to the designated position and release it. After replenishing, manually press it down to the normally closed state.

- **Dry/sauce seasoning cover:** Open the cover when replenishing powder, and cover it tightly afterward to prevent it from being affected by moisture;
- **Dry/sauce seasoning container:** It can hold granular seasonings for BOTINKIT robots;
- **Butt joint:** Connects with the screw used for feeding seasoning to ensure proper dispensing of the seasoning;
- **Seasoning outlet:** The channel for the dry/sauce seasoning to be put in the pot (Nozzles are replaceable to dispense different types of seasonings.)
- **Handle:** Convenient to take and refill powder seasonings and maintain the powder box.



Removable Nozzle and Screw Combinations

 <p style="text-align: center;">Dry seasoning nozzle</p>		 <p style="text-align: center;">Silicone nozzle</p>	 <p style="text-align: center;">Universal nozzle</p>
 <p style="text-align: center;">Dry seasoning nozzle screw</p>	 <p style="text-align: center;">Universal nozzle screw</p>	 <p style="text-align: center;">Silicone nozzle screw</p>	 <p style="text-align: center;">Universal nozzle screw</p>
Combination A	Combination B	Combination C	Combination D

Removable Nozzle and Screw Combinations is as shown in the left diagram:

There are a total of four different combinations, each suitable for different dispensing scenarios.

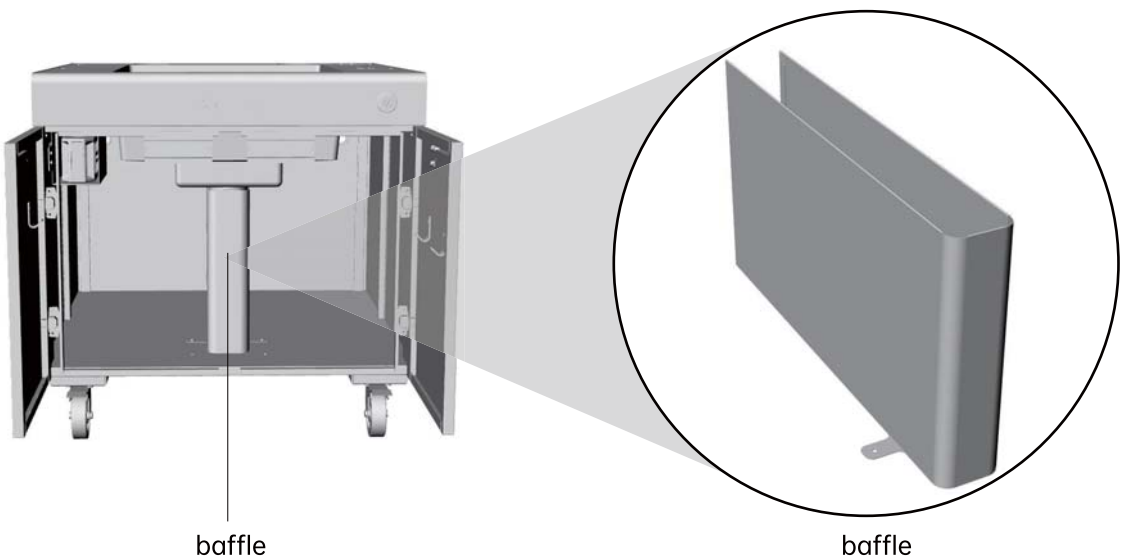
- **Combination A:** is suitable for dispensing ultra-fine dry particles,
- **Combination B:** for fine to medium dry particles,
- **Combination C:** for sauces with high viscosity,
- **Combination D:** for sauces with medium viscosity.

*For the range of seasonings that can be dispensed and their appropriate combinations, please refer to the 'Seasoning Feeding Specification Tables'.

2.5 Base



- **Universal caster:** All four brake plates of the brake casters should be lifted up to loosen the brakes before moving. After moving in place, press the brake plate down to lock it to prevent the equipment from moving;
- **Door:** Normally closed when working. You can manually grab the upper handle to pull it open;
- **Sink:** Used for holding dishes and collecting dirty water;
- **Piping passage:** There are four piping passages on the back for running hoses through, used to extract oil or liquid materials from the base and dispense them above the machine.



The base contains a baffle used to cover the pipes inside the base. After removing the baffle you can install the drain pipe. Please remember to reinstall the baffle after installing the drain pipe. Be cautious of the sharp edges of the baffle to avoid getting cut.

Chapter 3: Installation Guide

3.1 Precautions for Installation

Before starting the installation of robot hardware, it is essential to strictly follow the safety precautions below:

1. Ensure the workspace is safe, preventing the robot hardware installation from being interfered with by unrelated objects.
2. Use appropriate personal protective equipment, such as insulated gloves, to prevent possible accidents.
3. Be sure to turn off the robot power and disconnect the power cord before making any electrical connections or connecting to power.
4. Avoid placing fingers or other objects near pot to prevent pinching injuries.
5. Ensure the correct operation and adjustment of the robot's center of gravity to prevent tipping or instability.

Please read the following carefully before installation:

- This product is for indoor use only;

- **Kitchen planning:**

Please reserve space for piping, wiring, maintenance, and repair of the product. For details, please contact our pre-sales staff. The kitchen environment should be installed with ventilation equipment such as exhaust fans to keep the air flowing and properly ventilated;

- **Power supply:**

Ensure that the power supply used for this product meets the specific requirements of the local country and can handle the product's rated load.

- For input power cables, the diameter of a single wire should be $\geq 6\text{mm}^2(0.0093\text{in}^2)$;
- When installing, make sure the robot is placed securely to avoid sliding;
- This product should be connected to the municipal water supply system using a 1/2" screw with external thread as an inlet pipe connector;
- The installation and electrical connection of this product must be carried out by experienced professionals. Non-professionals are not allowed to install, disassemble, or maintain the product;

For detailed installation requirements and precautions, please refer to the "BOTINKIT Installation Guide"

3.2 Installation Steps

Please follow the professional installation instructions.

3.2.1 Engineering requirements (preparation before installation)

Water Supply Requirements:

This product needs to be connected to municipal tap water.

The water inlet is equipped with a 1/2 inch external thread connector. A 1.2m 1/2inch double-headed flexible hose and 1.8M 1/2inch double-headed flexible hose is included in accessory box.

There must be a water supply port within the installation area, and the water supply port must have an independent water valve. The water pressure needs to be within the usage requirements (200kPa to 350 kPa). Please ensure there is a drainage outlet near the installation area. If the drainage pipe is on the ground, its height needs to be below 10 centimeters(3.93 inches).

Power Requirements:

1. For machines with a power supply of 220 volts and a rated power of 10 kilowatts, a 4-wire 3-phase electrical box should be installed on-site in advance. Furthermore, a 4-wire 3-phase power cable of the required length should be provided. (It is recommended to use 3 pieces of

6 square millimeters phase wires and 1 piece of 2.5 square millimeters (0.0039 in²) ground wire.)

2. For machines with a power supply of 380 volts and a rated power of 12 kilowatts, a 5-wire 3-phase electrical box should be installed on-site in advance. Additionally, a 5-wire 3-phase power cable of the required length should be provided. (It is recommended to use 3 pieces of 6 square millimeters(0.0093 in²) phase wires, 1 piece of 6 square millimeters (0.0093 in²) neutral wire, and 1 piece of 2.5 square millimeters (0.00155 in²)ground wire.)

Exhaust System Requirements:

An exhaust system must be provided on-site and installed directly above the cooking machine.

1. It is recommended that each robot must have an exhaust power of no less than 7650 CFM (Cubic Feet per Minute) or 217 Cubic Meters per Minute, with the exhaust system's width not less than 130 cm(51.18") and power not less than 4KW, and the height above the ground should not be less than 190 cm(74.80").
2. It is suggested that the exhaust fan be positioned no more than 20-30 cm(7.87 "to 11.81") above the robot, with a depth of no less than 130 cm(51.18").

Network Requirements:

The installation site must have a reliable WIFI wireless network available for logging in to accounts for recipe loading and system upgrades.

Environmental Requirements:

The robot must be installed indoors, where the indoor temperature should not be lower than 0° C (32°F) ;

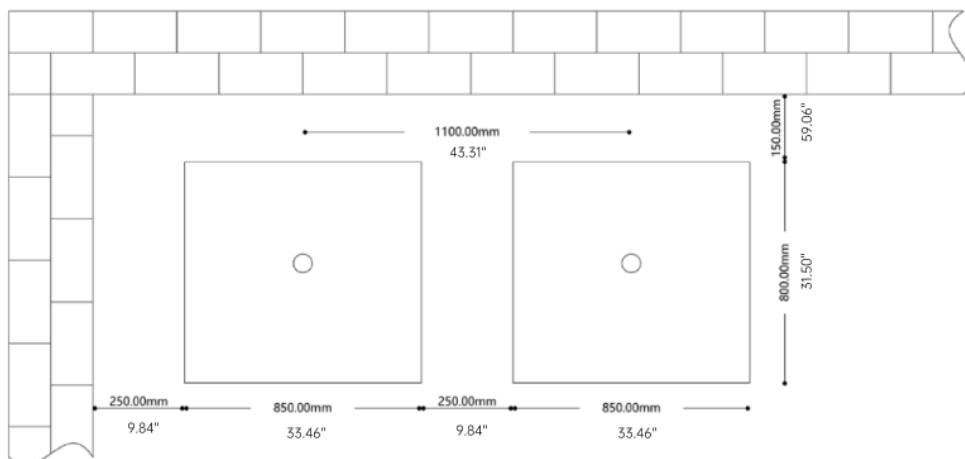
Ensure there are no factors nearby that could affect the machine's functionality, such as staying away from equipment that generates a lot of steam (steam can cause solid components to solidify and clog the discharge port) and equipment that produces a lot of open flames (the distance between open flame stoves/other high-temperature heat sources and the robot must not be less than 150cm(59.05"));

No strong acids or strong alkaline substances should be within 150cm(59.05")of the robot ;

If gas, water supply, or drainage pipelines pass through the installation area, their height must not exceed 10 centimeters(3.93");

Base:

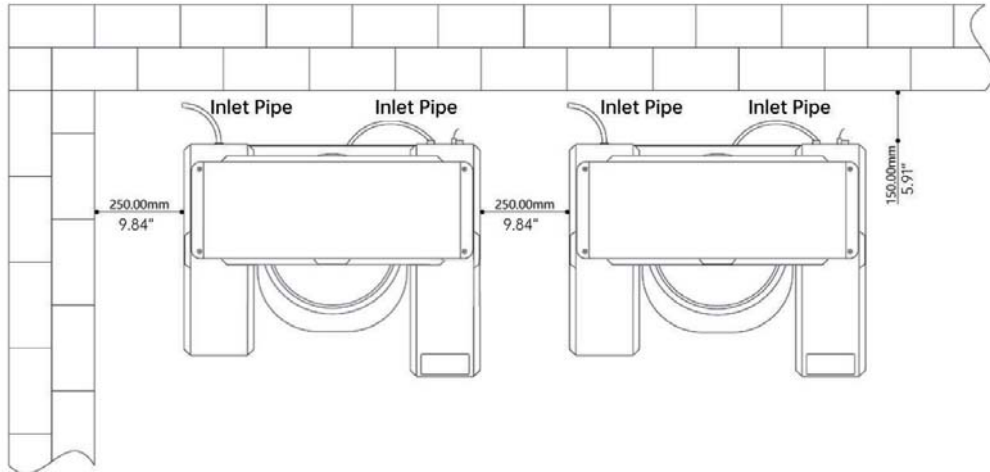
If you have not chosen to purchase the matching base from our company, you will need to hire a contractor to design a corresponding base with a tabletop height of 700mm(27.56"), which must include a corresponding drainage sink. The tabletop's strength must be able to support the



3.2.2 Installation Requirements

Installation dimensions

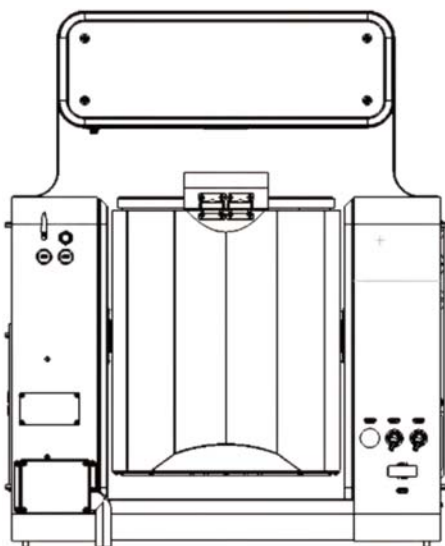
Position the pot opening above the base sink. Keep a clearance of 150mm(5.91") between the back of the robot and the wall to provide sufficient space for the movement of the liquid tubes during pot tilting. Reserve a clearance of 250mm(9.84") on both sides of the robot for maintenance.



Install power cables

You should engage a qualified electrician to connect one end of the power cable to the input power terminal of the robot and the other end to the output terminal of the air switch of the main power supply. Make sure the air switch and the robot switch are off before connecting them.

If the power cable is required to be extended, it should be performed by a qualified electrician by using a 5-core cable with a single-wire diameter of at least 6mm² (0.0093in²). The grounding wire must be reliably grounded and waterproof.



Install water hose:

Connect the water hose to the 1/2" connector at the rear end of the robot and open the water valve to check whether it leaks.

Install the oil tube:

1. Clean the outer wall of the oil tube;
2. Insert the oil tube through the hole at the rear end of the base or directly into the oil container. The tube nozzle must touch the container bottom with a length of the tube coiled.
3. The oil tube must not be against the wall. The oil tube must be properly fastened.

Chapter 4: Operating Instructions

Before operating the machine, please read the operating instructions section carefully to fully understand how to operate the equipment. The information about software provided here is for reference only. Please rely on the latest version of the software for accurate details.

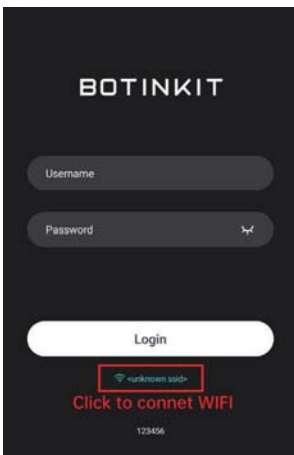
4.1 Power on and Power off

After checking that the water and electrical connections are properly installed, ensure that both the main switch and the machine's air switch are in the ON position. Press the leakage test button to ensure there is electricity. If pressing the test button does not produce a response, please check the circuit. Turn on the device only after checking that all installations are properly installed.

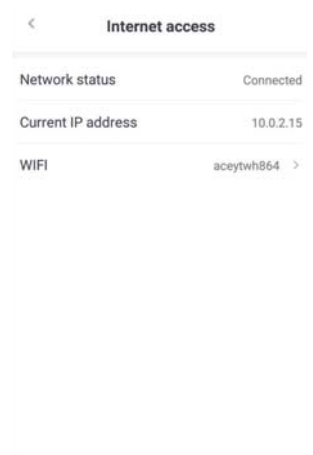
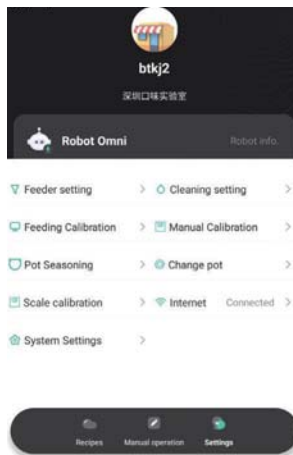
Power switch: Turn the switch clockwise by 90° to ON. When the machine is powered on, it will initiate the startup; Turn the switch counterclockwise by 90° to turn off. When the machine is powered off, it will shutdown.

Indicator: When the light is constantly green, this indicates that the machine is operating normally.

4.2 Internet Settings



Upon the initial startup, you should click on the Wi-Fi icon below the login button to set up a network connection.



Subsequently, from the home page, click on "Settings" followed by "Internet access" to select a Wi-Fi network.

4.3 Mobile APP Download

Before the first use of the machine, you need to register an account on the mobile app to log in to the machine.



Apple Store



Android-Google Play



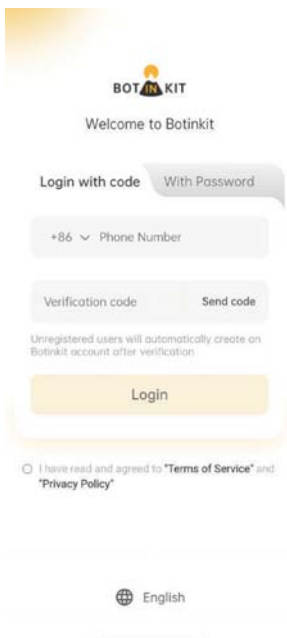
General Download

Please scan the QR code for the corresponding platform to download:

- For iOS, search for "Botinkit" in the App Store to download.
- For Android, search for "Botinkit" in the Google Play Store to download.
- Regardless of iOS or Android, you can directly scan the QR code to download the general version.

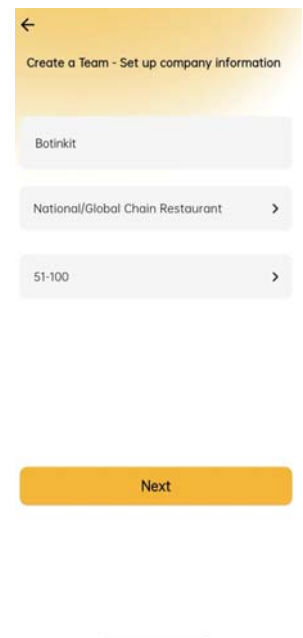
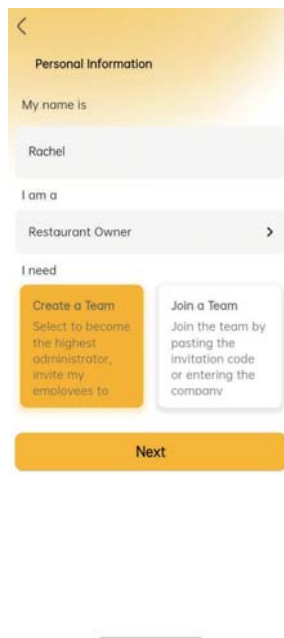
4.4 Account Registration and Login

4.4.1 Account Registration



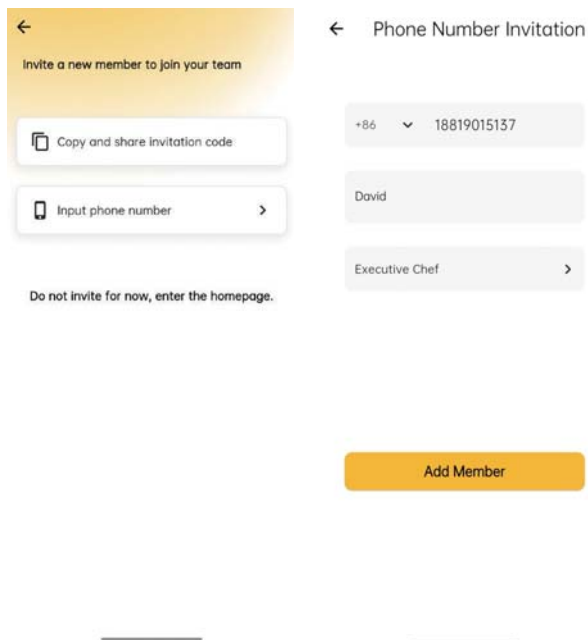
Use mobile phone verification code to login. Unregistered users will have their accounts automatically created upon verification.

4.4.2 Register Personal and Corporate Information



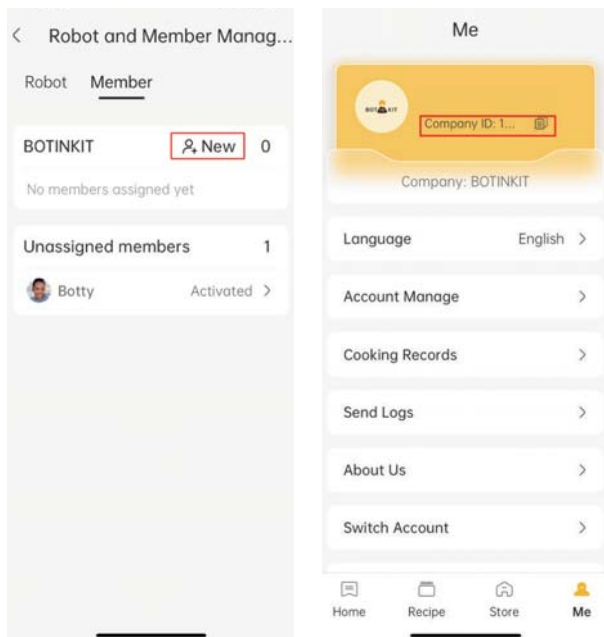
If your company has not created a team before, you need to click on "Create a Team" after registering.

4.4.3 Inviting Members to Join



After creating a team, you can start inviting employees in 2 ways:

1. (Recommend) Invite individually by entering their mobile phone number. This phone number will receive an invitation code via SMS, and the receipt time depends on the local telecommunications provider, please be patient.
2. Share the invitation code to them.

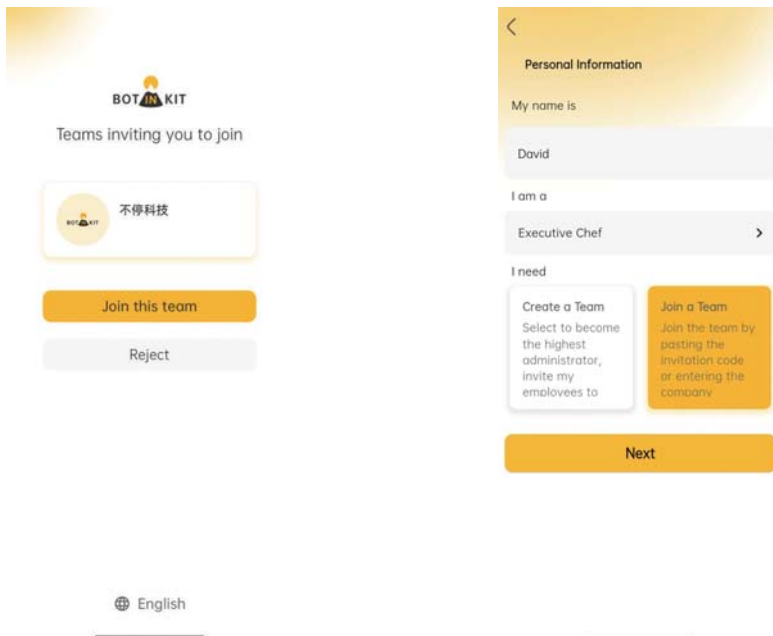


This step can be skipped and invitations can be sent later.

To continue inviting, please click on "Store", then click on "Robot and Member Management" and then click on "Member". On the "Member" page, you can invite new members by click 'New' and inviting them via their phone number.

You can also copy the corporate code on the "Me" page to share with the people you want to invite.

4.4.4 Employee Accepts Invitation



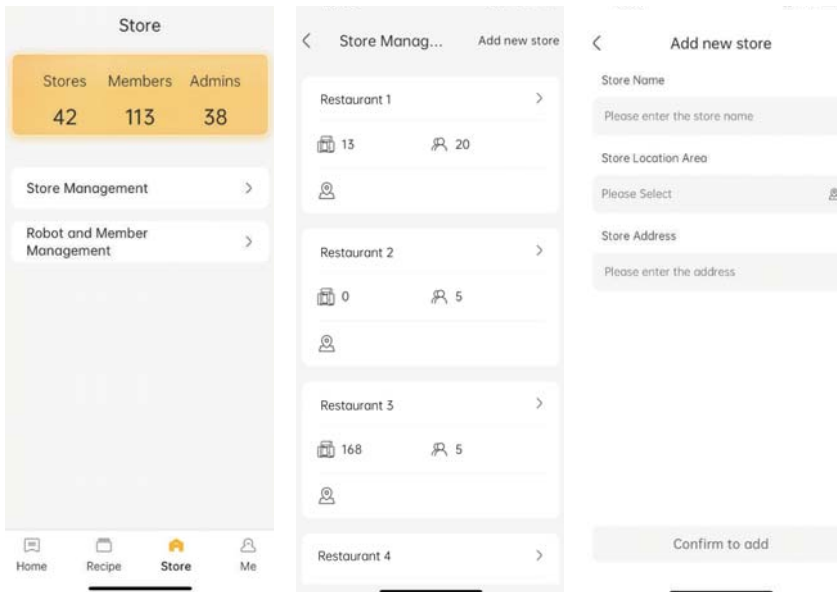
1. If an employee's mobile number has already been invited by a team before registration, a joinable team will be automatically generated after registration. The employee can simply select "Join this Team" to join.
2. If an employee's mobile number was not invited by the company before registration, after registering, please click "Join a Team" and then copy the SMS invitation code. Reopen the Buntin Cloud Kitchen app after copying the code. Wait for the team invitation to pop up automatically, then click "Join this Team".

4.4.5 Account Permissions

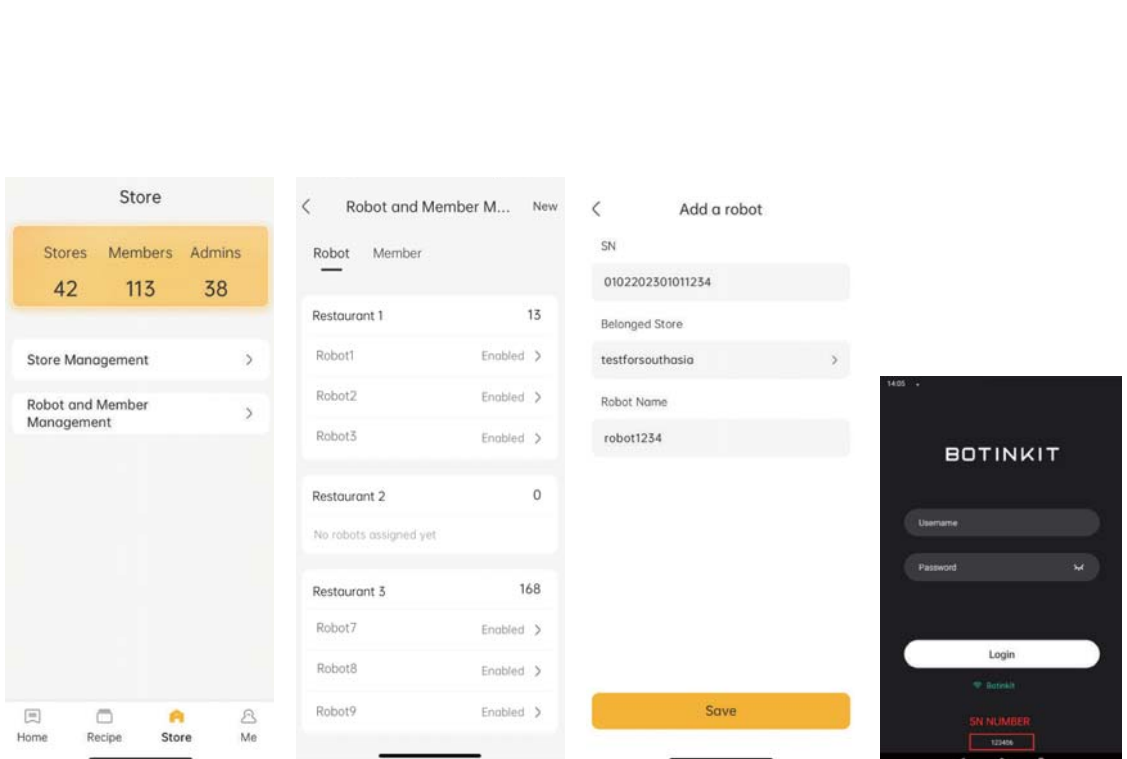
For your team, you can have three kinds of account with different permissions.

- 1. Super Administrator:** There can only be one Super Administrator, whose permissions can be transferred but not deleted. The account that first creates the company team will automatically become the Super Administrator. The super administrator has all permissions, including operating all functions, viewing and editing all recipe data within the company, adding operations administrator, and transferring the super administrator.
- 2. Operations Administrator:** Up to three Operational Administrators can exist at the same time. Their permissions can be removed by the Super Administrator, after which they will lose access to administrator-related functions. Operational Administrators have four key permissions: 1. Store management, 2. Robot management, 3. Member management, 4. Viewing, editing, and sharing all recipes within the company. Administrators can delete member accounts at any time, which will prevent those members from logging into the mobile app or robots, and they will lose access to the system.
- 3. Regular Member:** Can only view and cook recipes assigned to their specific store(s) on the robot. They cannot edit or share recipes. If the recording permission is disabled by an administrator, they will also be unable to record recipes or use the heating function.

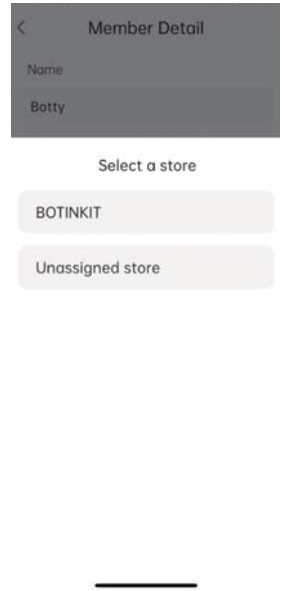
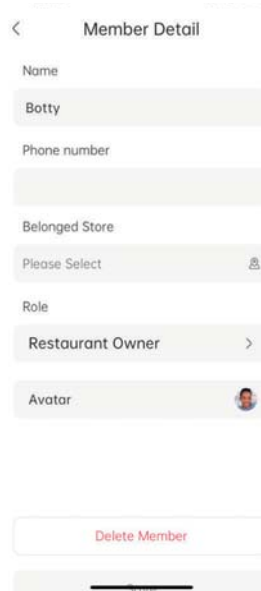
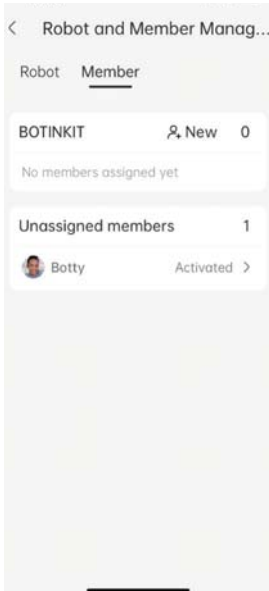
4.4.6 Add stores, robots, and assign members



First click on "Store", then click on "Store Management" and then click on "Add new store" to add a new store. (Only administrators can add new stores)



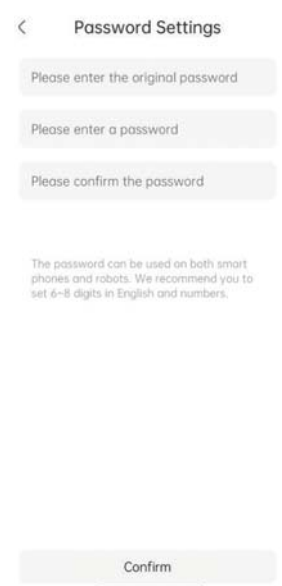
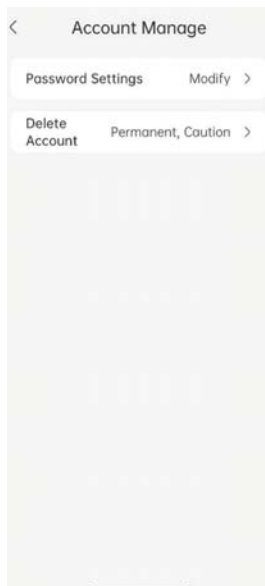
Click on "Store", then click on "Robot and Member Management" and then click on "Robot". To add a new robot, click "New". The SN number can be found at the bottom of the robot's startup login screen.



Remember to assign members to your store, so that this member can log into the robot of this store.

Click on "Store", then click on "Robot and Member Management", followed by "Member". To assign a team member to a specific store, click on a member in "Unassigned Members", then click "Belonged Store" to assign the member. You can also invite members by clicking "New" of a specific store. Invited members who accept will directly join the team and the store. (Members already within the company do not need to accept the invitation and are automatically assigned to the store). A member can be assigned to multiple stores simultaneously.

4.4.7 Set password

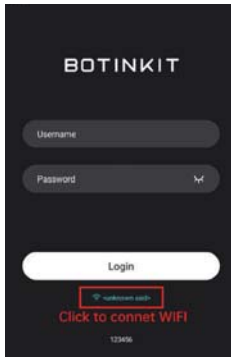


To set or change your password, click on "Me", then click on "Account Manage" and then click on "Password Settings".

Only after setting a password can the account log into the robot.

Note: For more information about the app, please refer to "BOTINKIT App User Guide".

4.5 Log in and Log out



After powering on, please log in to your account. If you have not registered an account, please follow 4.1 to 4.2 to register an account on a mobile device.



To log out of your account, please click on "Settings", then click on "System Settings". In the System settings menu, scroll down to the bottom and click on "Log Out".

4.6 Seasoning Adding



- 1. Dry seasoning:** Open the door of the dry seasoning box, take out the box, open the cover, add the proper amount of seasonings in turn, do not exceed the upper edge of the handle and then cover it;
- 2. Liquid seasoning:** Open the glass door of the liquid seasoning box, take out the boxes in turn, Unscrew the lid, add the proper amount of seasonings respectively, then put them in place respectively, and check whether the magnetic suction joint is in place;
- 3. Water starch:** Mix the water and starch evenly externally, with the maximum concentration of water to starch not exceeding 2:1. Then promptly pour it into the water starch box to start automatically stirring. It is recommended to fill up to 850g(1.874lbs) at a time.

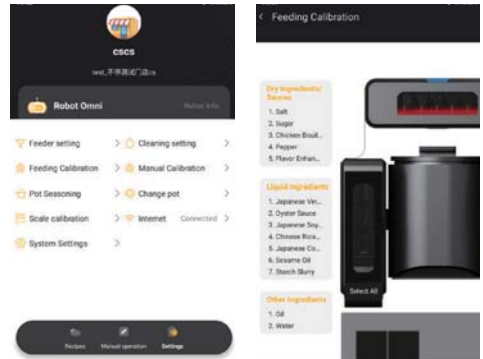
Notes:

- Before adding starch water into the starch water box, please turn on the switch to power on the machine;
- When pouring the starch water into the starch water box, make sure it is evenly mixed with no precipitation;
- When adding liquid seasonings, it is recommended to use the funnel to add it to the box.

After clicking "Settings" on the home page, followed by "Feeder Setting," you can check and edit your Feeder.

4.7 Feeding Calibration

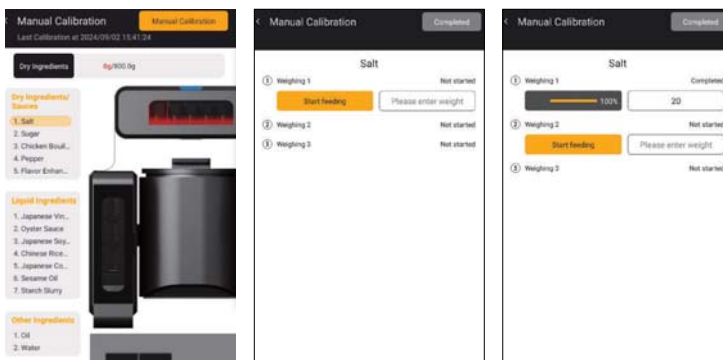
After clicking on "Settings" from the home page, click on "Feeding Calibration" to enter the feeding calibration interface. In the feeding calibration interface, you can click on the corresponding seasoning to perform feeding calibration.



4.7.1 Manual Calibration (Both Dry/Sauce Seasoning and Liquid Seasoning)

In the 'settings' interface, click on 'Manual Calibration' to access this function.

If the seasoning is calibrated automatically, the system will use the weighing algorithm for dispensing. If manual calibration is used, the manual dispensing algorithm will be applied. If sauces are being used, it is recommended to use automatic calibration for more accurate results.

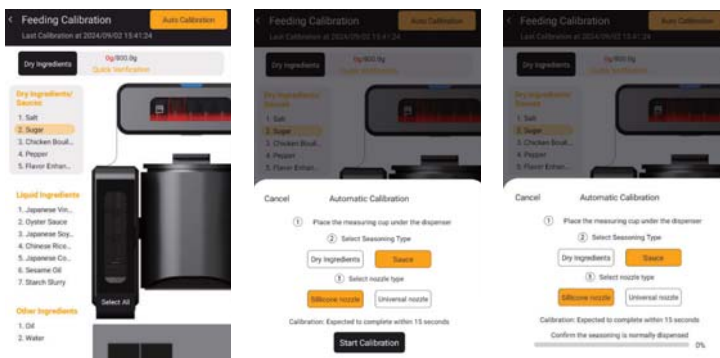


1. Please prepare a cup to catch the seasoning and a precise scale (remember to tare the weight of the cup on the scale).
2. Click the seasoning you want to calibrate.
3. Click [manual calibration] and click [Start feeding] to start manual calibration and use the cup to catch the

seasoning. (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.)

4. After catching the seasoning with a cup, please weigh it using a scale.
5. Input the weight on the scale.
6. Repeat the process twice and the calibration is finished.

4.7.2 Dry Ingredients/Sauce Auto Calibration

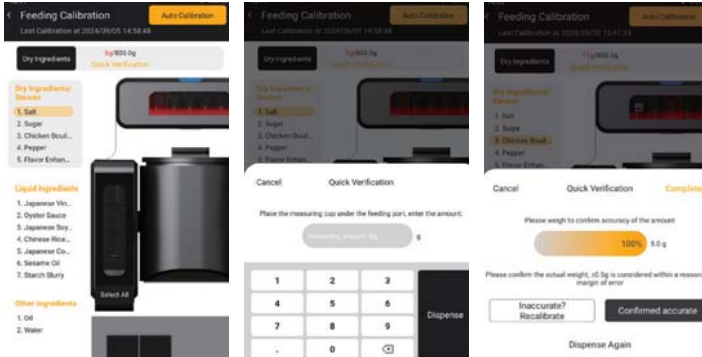


- Click on the dry ingredient / sauce that needs feeding accuracy calibration, then click on "auto-calibration" in the top right corner.
- Follow the screen prompts to place the measuring cup under the dispenser (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.), select whether

your seasoning is a dry ingredient or sauce, and click "Start Calibration".

- If a sauce is selected, the corresponding nozzle must be chosen, and the machine will begin automatic calibration.

4.7.3 Dry Ingredients / Sauce Quick Verification



- Click on the dry ingredient/sauce that needs to be verified, then click "Quick Verification".
- Enter the gram weight you want the machine to dispense, catch the feed from the machine with a measuring cup (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.) , and then weigh it to verify if the feeding is accurate.

4.7.4 Liquid Ingredients Auto Calibration

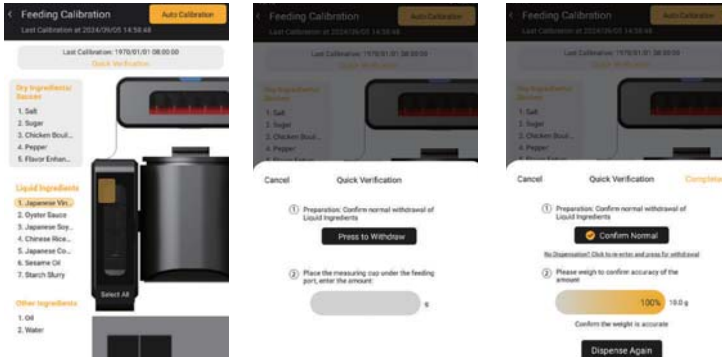


- Click to select the liquid ingredients you need to verify (multiple selections allowed), then click "Automatic Calibration".
- Follow the screen prompts to open the dry ingredient door, hang the calibrator on the dry ingredient box, and position the bucket under the feeding port.
- Once ready, click "Start". The system will first do a quick verification of the liquid ingredients.
- After verification, the automatic calibration will only select the liquid ingredients with inaccurate dispensing for calibration.



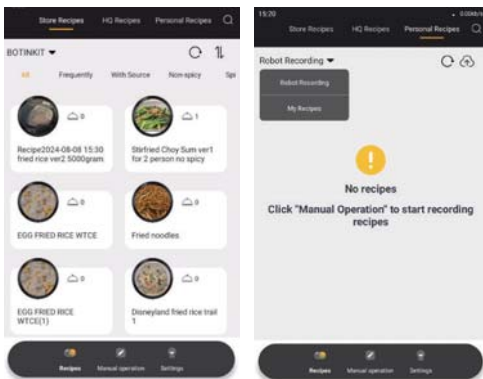
- After starting the automatic calibration, the machine will dispense the liquid ingredient and weigh it, displaying a calibration progress bar on the screen.
- After the calibration is finished, please remove the calibrator accessories and perform necessary cleaning.
- Click the "Complete" button, and the machine will automatically return to standby mode.

4.7.5 Liquid Ingredients Quick Verification



- Click on the liquid ingredient that needs verification, then click "Quick Verification".
- Click and hold the "Keep Press to Extract" button on the screen until the machine starts dispensing the liquid, then release.
- Once you see the dispensing is normal, enter the gram amount you want the machine to dispense, place the measuring cup under the feed (Ensure the pot has reached its highest position before reaching in with your hand to prevent pinching.) to catch the ingredient, and then weigh it to verify if the feeding is accurate.

4.8 Recipes



- Click on "Recipes" on the homepage to enter the recipe library.
- The recipe will be displayed based on the store associated with the machine you log into and your account permissions.
- For detailed information about account permissions, please refer to "4.2.5 Account Permissions."
- Recipes are categorized into "Store Recipes," "HQ Recipes," and "Personal Recipes."
- Store Recipes are recipes shared by company administrators with stores. Headquarters Recipes are recipes transferred by company administrators to

the research and development headquarters. Personal Recipes are further divided into "Robot Recordings" and "My Recipes." "Robot Recordings" are recipes recorded on this machine, while "My Recipes" are recipes saved on your account.

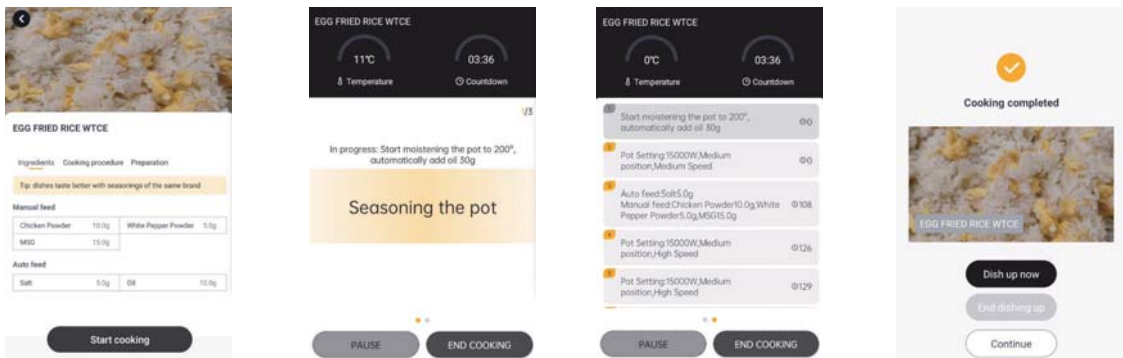
- On the "Robot Recordings" interface, click on the cloud icon in the upper right corner to enter the upload interface. Check the local recordings you want to upload, then click the cloud icon in the upper right corner again to upload the local recordings to "My Recipes."
- Click on the upper left corner to switch between "Robot Recordings" and "My Recipes."
- Recipes uploaded to "My Recipes" will be linked to your account and stored in the cloud. You can access them in the "Personal Recipes" section by logging into your account on different machines.

4.9 Cooking

4.9.1 Recipe Cooking Instructions

Before using this product to cook recipes, you should read all chapters in advance, fully understand the product, and abide by the following instructions.

4.9.2 Recipe Cooking



Click "Recipes" into the recipes interface, select the recipe you want to cook, and click on the recipe name to enter the recipe details.

1. Before cooking, confirm whether the required seasonings are sufficient, and prepare other required ingredients and auxiliary materials according to the recipe;

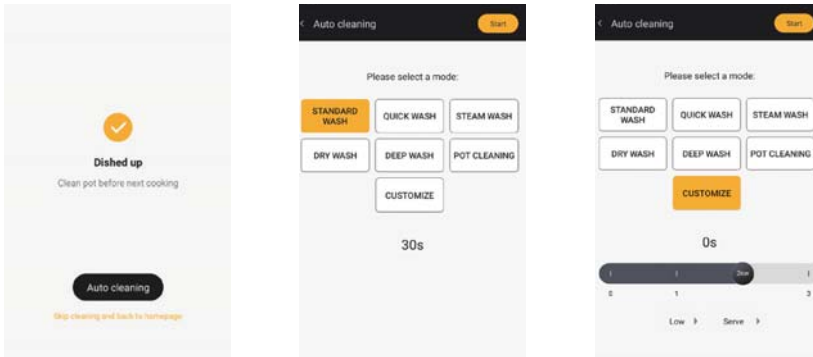
2. Click "Start cooking". During the cooking process, the machine automatically adds the corresponding seasonings according to the recipe and reminds the user to put in the corresponding auxiliary materials and ingredients based on the cooking time and order of the recipe. Please put in the corresponding auxiliary materials and ingredients in time when hearing the voice prompt, and waiting for the end voice "Cooking completed";

3. After hearing the voice prompt "Cooking completed", the screen will display "Cooking complete" and the buttons "Dish up now", "End dishing up", and "Continue". The prepared dishes will be placed on the drain bracket to be served. Tap "Dish up now" on the screen, and the pot will rotate about 3 circles and then turn down to finish serving. If cooking a large portion recipe, you can use the "Pause dishing up" function to prevent splashing.;

4. After the dishes are served, the screen will display "Auto Cleaning" and "Manual Pot Washing." Clicking on "Auto Cleaning" will take you to the auto cleaning options interface. By selecting "Manual Pot Washing," users can manually clean the pot; if no cleaning is needed, click "Skip cleaning and back to home page".

Note: Before cooking each recipe, check whether each seasoning is enough. It is recommended to replenish the liquid seasonings in time when there is about 1/3 left.

4.10 Auto Cleaning

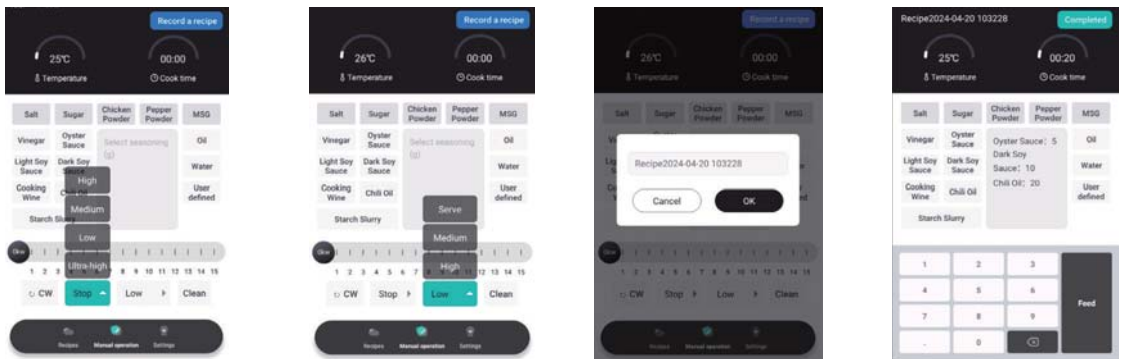


After dished up, you can select the "Auto cleaning" for washing. Choose the corresponding cleaning mode, and the machine will automatically clean according to the selected mode.

- **Standard Wash:** 30 seconds, no heating.
- **Quick Wash:** 10 seconds, no heating. (When the recipe involves the use of water starch, the quick wash option cannot be selected.)
- **Steam Wash:** 30 seconds, with heating.
- **Dry Wash:** 50 seconds, medium speed wash with heating, followed by heated drying.
- **Pot Cleaning:** Only suitable for iron pots, use when manually scrubbing the pot.
- **Custom:** In custom mode, you can adjust the heating power, duration of washing, speed of pot rotation, and pot position during the wash.

4.11 Record Recipes

4.11.1 Recording

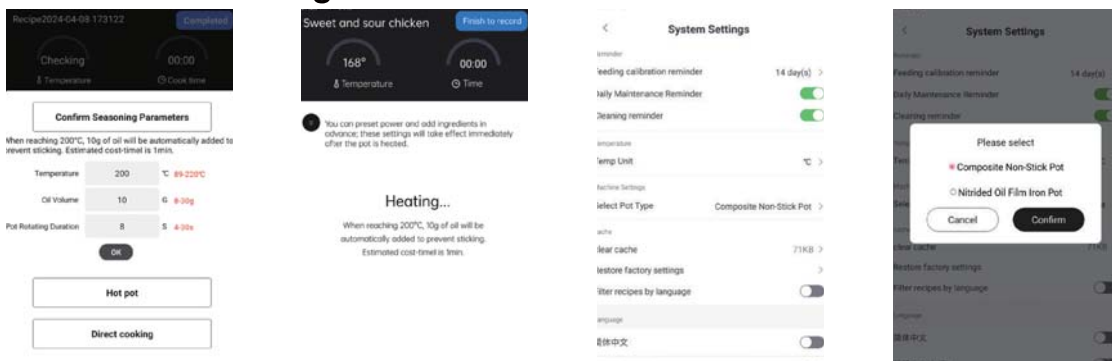


1. On the homepage, click on "Manual Operation" to enter the recipe recording interface.
 2. You can adjust the pot speed, pot position, heating power and the direction of rotation.
 3. Click on "Record a recipe" in the top right corner, and you will be prompted to name the recipe.
 4. During the cooking process, you can click on the seasoning you want to add and enter the corresponding grams (You can also set user defined seasonings, representing manual dispensing).
 5. After filling it out, click on 'Feed', and the machine will automatically dispense the specified seasoning.
 6. Click on 'Completed' in the top right corner to complete the recipe recording.
- Rotation direction of the pot: Clockwise and counterclockwise;
Rotation speed of the pot: Top, low speed, medium speed, high speed and Ultra-high speed;

Pot position:

- **High** — This position is for cooking or recording recipes with ingredients heavier than 3kg (6.61lbs) ;
- **Middle** — This position is for cooking or recording recipes with ingredients of (3.30-6.61lbs) ;
- **Low** — This position is for cooking or recording recipes with ingredients of 0.5-1.5kg (1.10-3.30 lbs) recipes, or cooking a large dish in a hot pot;
- **Serve** — This position is used when the cooking is finished, such as dish serving and pot washing.

4.11.2 Pot Seasoning

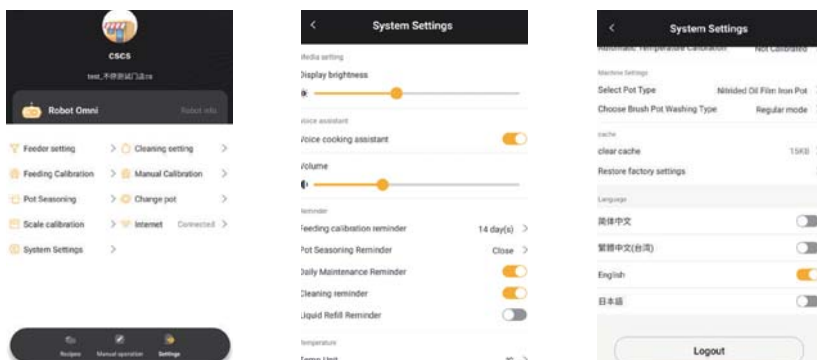


For machines using iron pots, a seasoning step is included during recipe recording. Seasoning the pot can reduce the occurrence of food sticking to the surface of the pot. In the seasoning interface, please set the temperature, oil amount, and rotate duration for rotating the pot.

***For details of use and maintenance, please refer to 'Nitrided Iron Pot Instruction Manual'.**

In the system settings, you can set the type of pot to be used. The seasoning of the pot feature is only activated during recipe recording and cooking when the Iron pot is selected.

4.12 System Settings



From the home page, click "Settings," then click "System Settings" to enter the customization settings interface.

In the settings interface, you can adjust the screen brightness, enable voice announcements, adjust the machine volume, set the feeding calibration reminder time, enable daily maintenance reminder, enable pot seasoning reminder, enable cleaning reminder, switch between Celsius/Fahrenheit temperature units, restore to factory settings, and adjust language settings.