

Recommended Business Types

① Chinese Restaurant

There is a lot of stir-fry, addressing chef shortages. Compatible with pot dishes.

② Central Kitchen

Uniform quality and mass production are required.

③ Employee Cafeteria • School Lunch • Hospital • Nursing Care Facility

(Note: Specific recommendations for these types are available upon request)

Ideal for uniform quality, mass cooking, and addressing labor shortages.

④ Bento Manufacturing • Delivery Bento

Mass cooking, cost management, and quality maintenance are important.

⑤ Delivery-Only Restaurant (Ghost Kitchen)

Operational even with small kitchen space.

⑥ Ramen Chain

Ideal for cooking fried rice, stir-fried vegetables, and ankake (thickened sauce).

⑦ Set Meal (Teishoku) Chain

Automation of classic menu items such as stir-fried vegetables, meat and vegetables, and twice-cooked pork (Hui Guo Rou).

⑧ Hotel • Buffet (Biking)

Mass cooking, peak time response, and quality maintenance.

⑨ Izakaya (Japanese-style Pub) Chain

Standardization of stir-fries and a la carte dishes.

⑩ Food Manufacturing Plant (Pre-prepared Foods)

Suitable for automation of the heating process.