Business Scenario

• Bento / Takeout • Facility Cafeteria • Corporate Cafeteria • Salad Bar • Food Court / Kitchen Car

Large-scale cooking for multiple people, peak orders, and buffet-style operations are streamlined and standardized with AI-powered automated cooking, addressing labor shortages, consistteny, and loss issues.
(The issues listed are typical examples based on our assumptions and are not exhaustive.)

Challenges in the Bento / Takeout Business

- Lunch and dinner peaks strain staff and increase food waste
- Hard to maintain taste with many stores and menu variations
- High risk of quality drop in prep and manual tasks
- Short prep times increase staff burden
- Fluctuating headcount complicates cost control
- Frequent menu changes increase decision workload

Effects of Introducing Fully Automated Cooking Robots

- Cook to match peak times
- Small-lot, multi-item cooking by AI recipes
- Consistent quality across stores regardless of staff
- Stable speed and flavor
- High-precision cooking supports high-speed turnover
- Easy for anyone to operate
- Supports takeout and delivery business expansion

Challenges in Facility Cafeterias

- Hard to serve delicious, varied, and healthy meals daily
- Shortage of skilled staff
- Need for high-volume, timely meal preparation
- Limited budgets for staff and ingredients
- Need to meet quality standards in schools, hospitals, and public institutions

Effects of Introducing Fully Automated Cooking Robots

- Standardized recipes across all sites
- Portion, nutrition, and allergen control via programs
- More side dishes with less labor
- HACCP compliance with traceability
- Safe for kitchens with limited ventilation
- Reliable for schools, hospitals, and government facilities

Challenges in Corporate Cafeterias

- Hard to run kitchens with few cooks
- Limited budgets for diverse menus
- Demand for healthy, balanced meals
- Need to reduce costs amid inflation
- Hard to secure quality staff
- Require reliability for busy hours and rush times

Effects of Introducing Fully Automated Cooking Robots

- AI-optimized large-batch cooking
- Timely, stable delivery to the cafeteria
- Support for set meals and custom menus
- Centralized data management across multiple sites
- Anyone can operate with simple training
- Overseas export products can be cooked locally as full kits

Challenges in Salad Bars

- Hard to ensure consistent quality across many items
- Prep and washing of vegetables take time
- Painful manual cutting and sorting
- Hard to maintain freshness
- Difficult to manage shelf life inventory
- Need for new menu ideas
- Hard to streamline production lines

Effects of Introducing Fully Automated Cooking Robots

- AI-optimizes many recipes
- Date-based production and volume control
- Automatic washing, cutting, and sorting of vegetables
- SISKU packing automation
- Real-time inventory management
- Easy for anyone to operate
- Also supports PB and OEM production

Challenges in Food Courts / Kitchen Cars

- Limited kitchen space
- Need to serve many customers quickly and simplify operations
- Hard to handle large crowds at events
- Important to serve outdoors
- Need to minimize staff per shift
- Need for fast service on busy days

Effects of Introducing Fully Automated Cooking Robots

- Fewer staff needed despite high volume
- AI engine switches menus by event
- Standardized menu with consistent taste across stores
- Explore new styles and cuisines
- Popular at festivals, stadiums, and events
- Strengthens brand differentiation

Contact Us

业务场景

• 便当/外卖 • 设施食堂 • 企业食堂 • 沙拉吧 • 美食广场/餐车

通过AI自动烹饪实现大规模多人烹饪、高峰订单和自助餐式运营的平准化、标准化、补充劳动力不足，解决口味一致性和损耗等问题。
（以下问题为典型示例，基于我们的假设，并非详尽无遗。）

便当/外卖业务面临的问题

- 午餐和晚餐高峰导致人手紧张，增加食材浪费
- 多门店、菜单多样时口味难以统一
- 备餐和手工作业时品质下降风险高
- 准备时间短，人员负担大
- 人员数量波动影响成本管理
- 频繁更换菜单，增加决策负担

导入全自动烹饪机器人的效果

- 根据高峰时段烹饪
- AI食谱实现小批量、多品类烹饪
- 无论人员如何，门店间保持一致品质
- 稳定的速度和口感
- 高精度烹饪，支持高速周转
- 任何人都能轻松操作
- 支持外卖与配送业务扩展

设施食堂面临的问题

- 每天提供美味、多样且健康的餐食困难
- 熟练人员不足
- 大量、及时的备餐需求
- 人员和食材预算有限
- 需要满足学校、医院及公共机构的品质标准

导入全自动烹饪机器人的效果

- 各场所统一食谱配送
- 份量、营养、过敏原通过程序控制
- 减少人力，提供更多配菜
- HACCP对应可追溯
- 适用于通风条件有限的厨房
- 安心适用于学校、医院、公共机构

企业食堂面临的问题

- 厨房人员少，供餐困难
- 多样化菜单预算有限
- 对健康、均衡膳食需求高
- 物价上涨背景下需要降低成本
- 优质人员招聘困难
- 高峰与忙时段的供餐稳定性要求高

导入全自动烹饪机器人的效果

- AI优化的大量烹饪
- 配送时间准时，供餐稳定
- 支持定食与自选菜单
- 多个现场的数据集中管理
- 简单培训即可由任何人操作
- 海外输出的半成品/全品可在当地烹饪

沙拉吧面临的问题

- 菜品多，品质难以统一
- 蔬菜清洗、切割耗时
- 手工切配与挑拣辛苦
- 保持新鲜度困难
- 保质期与库存管理困难
- 需要新菜单创意
- 生产线标准化困难

导入全自动烹饪机器人的效果

- 多种配方由AI优化
- 按日期、计划进行生产控制
- 蔬菜自动清洗、切割、分拣
- SISKU包装自动化
- 实时库存管理
- 任何人都能轻松操作
- 也支持PB产品与OEM生产

美食广场/餐车面临的问题

- 厨房空间有限
- 需要快速服务大量顾客，简化运营
- 活动期间人流集中应对困难
- 需要适应户外环境
- 每个班次所需人员尽量少
- 高峰日需要快速供餐

导入全自动烹饪机器人的效果

- 人员少也能应对大量接单
- 根据活动AI引擎切换菜单
- 门店菜单统一，口味一致
- 探索新菜式与各类料理
- 受欢迎于节日、体育馆、活动现场
- 强化品牌差异化

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