

Business Scenario

- Chinese Restaurants
- Set Meal (Teishoku) Restaurants
- Food Service Chains

(The issues described are typical examples and not exhaustive.)



Challenges Faced by Restaurants

- Difficulty in timing for stir-frying, boiling, and plating, highly dependent on individual staff
- Fluctuations in taste consistency
- Oil deterioration during lunch and dinner peak times affects flavor
- Time-consuming tasks such as chopping, marinating tofu, and preparing vegetables
- High staffing costs during peak times
- Difficulty hiring and high staff turnover
- Inconsistent flavors across multiple locations



Effects of Introducing the Fully Automated Cooking Robot

- Standardizes recipes using AI recipe technology
- Automatically controls heat, cooking time, and plating to reproduce consistent quality
- Maintains continuous cooking during peak hours to increase throughput
- Reduces high-temperature labor and relieves physical burden
- New staff can operate easily on day one
- Enables the same high-quality menu across multiple stores
- Enhances brand asset value and enables scalable expansion

业务场景

- 中餐馆
- 定食餐厅
- 连锁餐饮企业

(以下课题为典型示例，并非覆盖全部情况。)



餐饮门店面临的课题

- 炒菜、煮制、装盘的时机难以把握，依赖个人经验
- 味道稳定性存在波动
- 午晚高峰时段油品劣化影响口味
- 切菜、腌制、豆腐处理、蔬菜预处理等耗时作业多
- 高峰期人力成本大
- 招工难、离职率高
- 多门店口味不统一



全自动烹饪机器人的导入效果

- 通过 AI 菜谱技术实现标准化
- 火力、烹饪时间、出餐顺序自动控制，重现稳定品质
- 高峰期也能连续烹饪，提升出餐效率
- 减少高温作业，降低身体负担
- 新人当天即可轻松上手
- 多门店实现统一菜品与品质
- 提升品牌资产价值，支持规模化扩展