



BOTINKIT OMNI

The automated wok that cooks to spec

- THE SAME SPEC PLATE, EVERY SHIFT
- 10,000+ RECIPES, 30+ CUISINES
- UP TO 10 KG PER COOK
- ABOUT 1 M² FOOTPRINT

WHERE BOTINKIT OMNI WORKS:

Restaurant groups • Hotels • Supermarkets • Staff canteens
• Universities • Hospitals • Stadiums • Food courts



10,000+ Recipes, Cooked to Spec



Pasta



Seafood Risotto



Char Kway Teow

Maintenance Efficiency

Auto-clean wok and tubes.
One tap to cook, one tap to clean.

Cooking Modes

Professional induction wok:
stir-fry, pan-fry, boil, braise,
simmer, soup and stew.

Online Management System

Cloud recipe platform, one-click
recipe sharing, auto seasoning
and remote recipe deployment
across sites.

Repeatable Recipes

Every dish follows a stored
recipe, so the same spec plate
leaves the pass every shift.

Production Efficiency

1 portion to 10 kg per cook,
up to 30 people per batch.

Space Requirements

About 1 m² footprint. Fits an
existing kitchen line. Extraction
and a 34A supply may be needed;
install quoted per site.



PRODUCT SPECIFICATIONS

Dimensions (WxDxH)

827 x 920 x 1,769mm

Cooking Engine

Induction heating wok

Footprint

About 1 m²

Weight

180kg

Power

200–230V / 34A single-phase
(OMNI-01) · 380–440V / 24A
three-phase (OMNI-02)

Maximum Draw

10–12 kW

Recipe Library

10,000+ cloud recipes across
30+ cuisines

Seasoning

13 types dispensed
simultaneously

Liquid Reservoirs

Up to 1,500ml

Proven in Kitchens Worldwide



Countries & regions



Units ordered



Dishes cooked

Cooking for brands including Walmart, REWE, Carrefour, Jollibee, Shangri-La, Emirates, LSG Sky Chefs and Sodexo.

CASE STUDY 01 • AUSTRALIA • 50+ RESTAURANTS

OKAMI: One operator, nearly double the output



+91%

Sunday output, 647 to 1,235 dishes

A\$72K

Annualised labour saving per store

2 days

New-dish development, down from 2 weeks

Two chefs on four stoves became one operator on two Omnis. OKAMI also reports 10% lower ingredient cost, a 30% uplift in evening takeaway revenue and new recipes rolled out across the group in about 15 minutes.

CASE STUDY 02 • UK • 22 RESTAURANTS

COSMO: A wok station any team member can run



3 → 8

People able to cover wok production

6–8 mo

Conventional training for a new wok cook

2 dishes

Run in parallel by one team member

Buffet replenishment relied on scarce skilled cooks, and 3–5 kg wok batches varied from shift to shift.

Programmed recipes and portion settings now let regular staff cover the station, with more consistent flavour, faster peak replenishment and less portion waste.

New World + PAK'nSAVE: Hot food as a growth category



>2×

Weekly hot-food sales, NZD2K to NZD4K

<5 min

6 kg fried rice, versus 20–30 min by hand

60 → 20

Minutes for a 9 kg beef-sauce batch

New World now produces six of its seven daily hot-food dishes with Omni. At PAK'nSAVE, the hot-food team reports prep time down 80% across dishes, freeing people to focus on customers and quality.

KAIMUG × REWE: A restaurant menu inside a supermarket



<24h

To launch, with no site remodelling

1 hour

Staff training reported by operator

200

Peak meals sold per day

Omni pairs with ventilation and fits an existing retail concession. KAIMUG keeps ownership of its recipes and cooking processes, while REWE gains rent, a 10% turnover share and a new reason for shoppers to visit.

“I always felt like I was working like a machine, until this machine arrived and made me feel human again.”

HOT FOOD MANAGER, PAK'nSAVE

CERTIFIED FOR UK & EUROPE

UKCA

CE

RoHS

REACH

EU FCM

Manufactured in a 10,000+ m² self-owned facility with 100% automated output inspection and component-level traceability. ISO 9001, ISO 45001 and ISO 14001 certified.

Operating and commercial figures are customer-reported in BotInKit case study materials and reflect the cited sites, configuration and period. Store counts reflect the time of filming. Results are not a guarantee of performance.