

Fully Automatic Cooking Experience

Ai CHEF

MEGCOOK - AI Cooking Robot



New Era of Modern Cuisine Open Intelligent Life

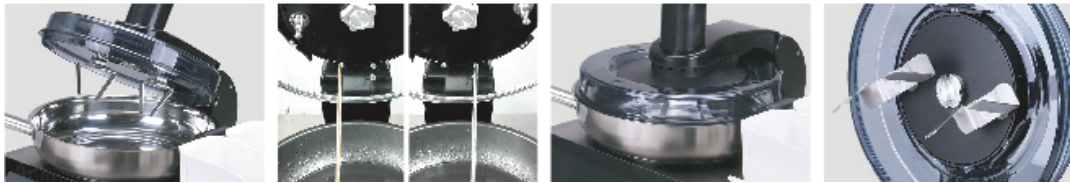
A New Modern Era Starts with you

MEGCOOK AI CHEF

Fully Auto Controlled

Recipes are available to download into AI CHEF application and send to machine to starts your cooking adventures.

Without any extra caring and just LEAVE THE WORK to the machine to be WAIT FOR SERVES.



Open & Close the Lid Pour measured volume of Oil & Water Accurate Temperature for Heating Stir Up & Turn Over



Reading Recipe Pour in Ingredients Seasoning / Condiment Done Cooking Alarm

Ease of Manipulate:

Only need 1 worker for cooking with more efficient and low cost.

Shorter Time Spend:

Duration for finishing within 5 minutes, rising consumer' satisfaction.

Standard Flavor:

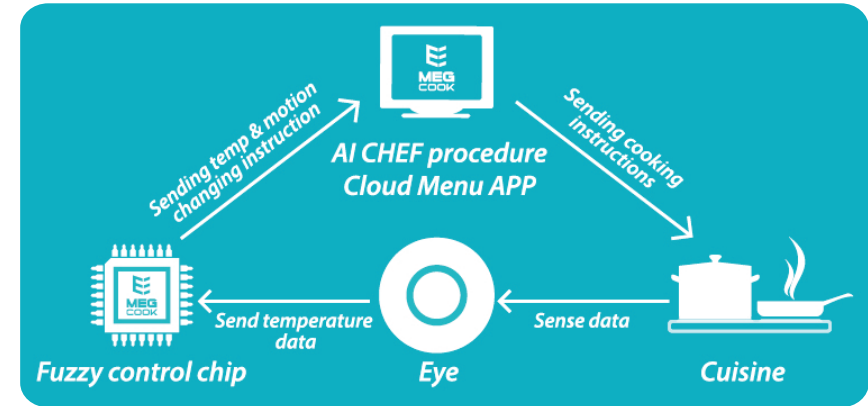
Instructions guide to achieving anti-differences in flavor of dishes.

Private / Special Recipe:

Creates unique and different recipe for your own menu creation.

Diverse:

Four types of Speed - Contain Quick to Slow, from Frying to Stew.



Without Smoke or Paste Pot by Control Temperature of Dish to Provide a Better Usage Experience.



SUPER POWER FOR FLAVOR

Advanced electrothermal effect technology to spread heat evenly for better taste which in short time & eco-friendly.



AI CLOUD MENU APP

Download Cloud Menu App & getting over 1k of recipes, Connect with MEGCOOK AI CHEF, to having Chef's recipe.



UPDATED AI RECIPE

AI CHEF can get all the recipe in your App, Grande LCD Ai touchscreen.



GRANDE AI SENSE

Smart touchscreen with 7 inches LCD, 4D crystallite which longer lifetime.

Product Introduction

MEGCOOK Intelligent Cooking Machine

**MEG
COOK**

- 304 Stainless Steel build more Durable
- Longer Lasting & High Performance Motor
- Can be Connected with Stock Pot Components
- Modular Design make Easy to Clean and Maintain
- Microcrystalline Panel which more Robust, Stylish
- Upgraded High Pot Lid let cooking more Convenient
- 3520 W Super Heating Temperature to Speed Up Cooking
- Ai Cloud Recipes to make famous chefs' level dishes Cook Easily
- Manually add in vegetables or Condiments with fully Automatic Stir Fry
- Without Open Flame with Multiple Intelligent Protection and Safer to Use



Suitable for Restaurant, Hotel, Indoor or Open Air Cooking Area
For Fried Rice , Fried Noodles , Stir - Fry Vegetables and ETC.



**Brushless High Speed
DC Spatula Motor**

- Stable Torque Output
- High Energy & Low Consumption
- Low Noise Operation & Long-lasting



**SUS 304 Stainless Steel
Microcrystalline Panel**

- Anti-Rust, Crack &
- Corrosion, more Durable



**Grande LCD Screen
with Smart Touch &
Anti-Interference**

- Multi-Mode Recipe Entry with LCD Touch Screen & Anti-Interference for cooking process



**Cooking Machine Pot Lid build
by PPSU Cover (Milk Bottle
Grade material)**

- Super safe & most Ideal with Ease
- Super High Heat Resistance
Strong Anti-Acid & Alkali



**Large Capacity Volume
for Food & Ingredient**

- Food Grade PP Material Box
- 3 - 4 Material Boxes match as needed



Silicone Spatula

- Stable Chemical Properties &
- High Temperature Resistant
- Not Easy to Stick & Eco-Friendly without Toxic



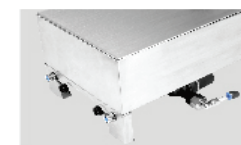
**PA66 Enhance Nylon
Material, Durable**



Ingredient Boxes



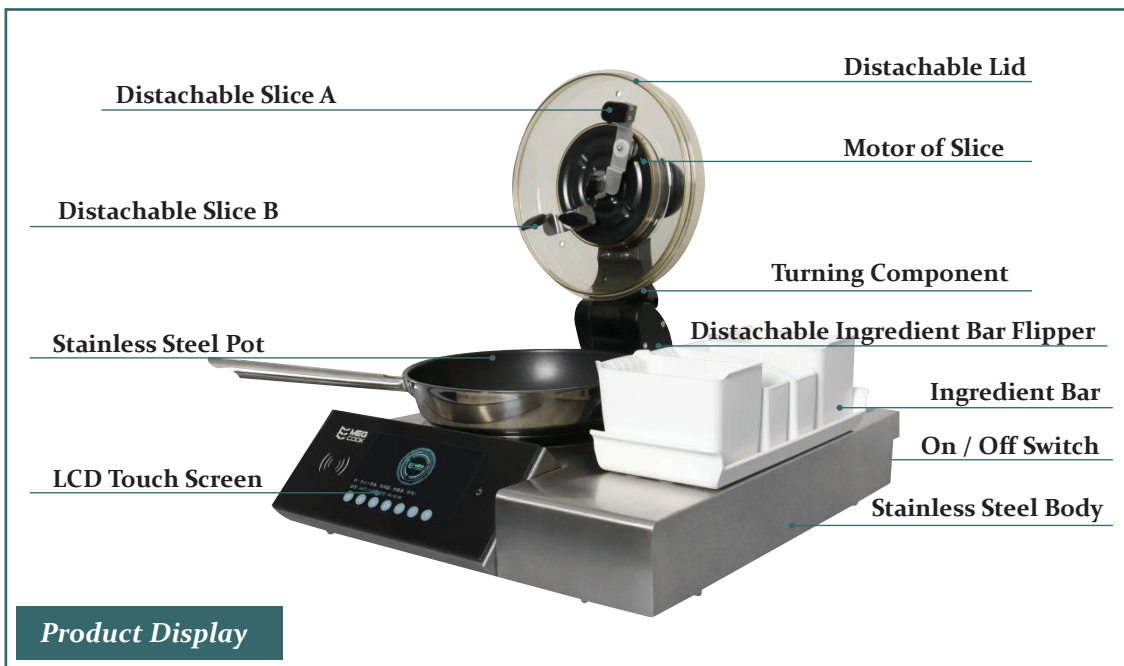
Electromagnetic Grabs



**Attachable Automatic
Liquid Filling System**

Product Introduction

MEGCOOK Intelligent Cooking Machine



MEGCOOK COMMERCIAL COOKING SERIES _ TABLE STYLE Full - Automatic Intelligent Cooking Machine

Product Model	C35PB01-C04
Rated Power	3520 W
Operating Voltage	220 V ~
Frequency	50 Hz
Product Size	500 x 545 x 325 mm (H) [Close Lid] 500 x 545 x 525 mm (H) [Open Lid]
Product Materials	Glass - Ceramics + SUS304
Control Mode	Fuzzy Control
AALFS* Attachable Automatic Liquid Filling System	✓
Weight	22 Kg

F&B Industry Market Analysis

MEGCOOK Intelligent Cooking Machine



Strong Competitive in Food & Beverage Industry

Consumers have higher brand awareness, and the competition among the business has become increasing.



Traditional Cooking Machines Facing Plenty Issues

Dishes taste Harsh & Poor, Machine Maintenance Costs are High, The integration of Semi-Automatic Pretense to Save Manpower Costs.



Industry Costs Keep Rising in Rate

Manpower, Shop Rental, Tax, Raw Materials, Ingredients, Machinery, Sales Marketing, etc. All Costs are all Rising Rapidly.



Difficulties to Replicate Chain Stores

Plenty Types of Catering in Food & Beverages causing Difficult to Standardize and Replicate the Menu for Restaurants.

Advantages of MEGCOOK Intelligent Cooking Machine



Applicable Places :

Commercial Kitchen, Fast-Food or Take Away, Dining Hall, Open Area, Restaurant, Hotel, Indoor or Open Air Cooking Area

For Fried Rice , Fried Noodles , Stir - Fry Vegetables and ETC.



Reduce Cost of Manpower & Sources



Cooking In-Outdoor without Oil & Smoke



Intergrated Functions for Higher Efficiency



Quick Serving to Rise Satisfation of Customers



Commercial Smart Stove with High-Power Stir Fry



Saving Space Occupied for Narrow / Mobile Kitchen



Fully Automatic Cooking Technology Control by App



Easy to be Clean & Maintenance by Plug-In Installation



Nice Finishing with Cooking by Tightly Heat Temperature



Prepared for Working Anytime with Stable & Safe Control



Prevent Difficulty Dirts, Non - Sticky and Saving Time for Cleaning