



The Innovative Self-Cooker,
Artificial intelligence Cooker with bar code recognition



BEST QUALITY BEST SATISFACTION

Top quality that comes with **best** customer satisfaction!

Our company performs all processes from the beginning to the end including development, production, inspection, distribution, service, and sales.



Efficient use and maintenance for user and operators through **automated cooking system** and **network system!**



1

Fully automated cooking system

By simply scanning the bar code, the amount, of water, cooking time, and heating temperatures are automatically set and the system starts the automated cooking. This way the user does not have to read the cooking instructions.



2

System that prevents reuse of bar codes

Sales and maintenance are possible because this system have been developed to prevent bar codes from being scanned more than once.



3

Induction cooking system

It decreases the amount of accidents that arise when cooking alone including burns from fire accidents, and saves energy by decreasing the amount of cooking time.



4

Integrated Network Management System

It provides efficient sales and maintenance with centralized control system because each cooker can be connected to vendors and the headquarter.



5

Advertisement system

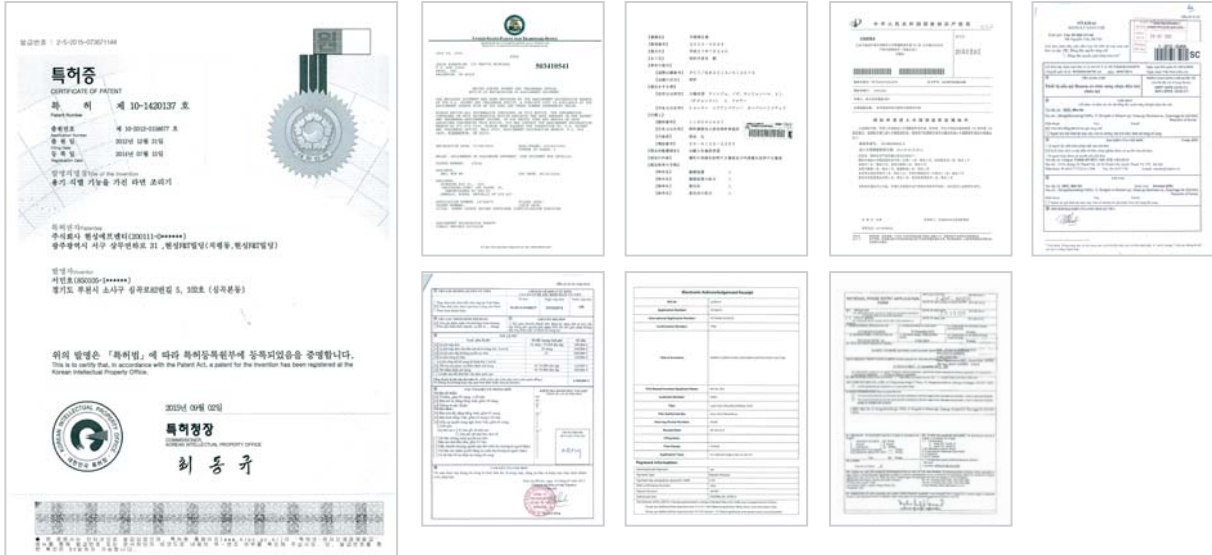
Additional profits can be expected from attracting advertisements from local companies and large corporations because this product has a video player that can display advertisements.



Patents and Certifications

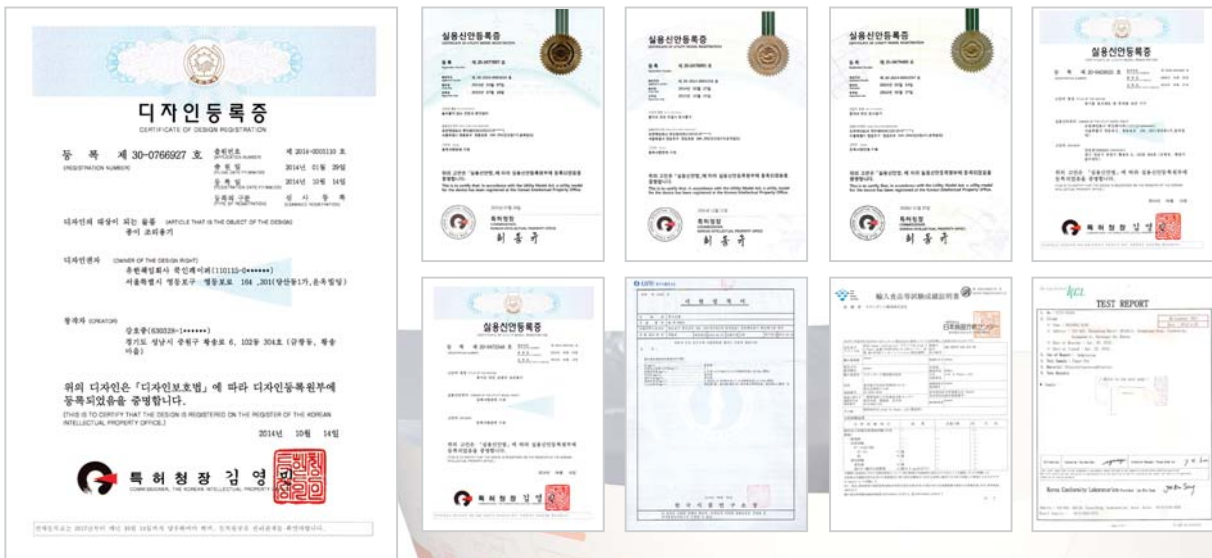


Application and registration of national and international patents
 Patent: No. 10-1420137 Name of invention: Ramen cooking device with a function to identify containers



Food cooking container certification

Design and utility model rights of the cooking container has been registered and this cooking container has passed the safety test of Korea Food Research Institute



Main Feature of Oh-chef



01 LCD video advertisement platform

Advertisement effects are expected because companies are advertised through the video screen while the food is being cooked for about 3~4 minutes.

02 Bar code recognition system

When the serial number of the product is scanned, it sends the standard cooking instruction of the product to the central processing system. (amount of water, heating time, and heating temperature)

03 Panel of cooker

It displays the operation summary of the machine including cooking time for each product, cooking start button, add water/cooking time button, and total number of cooked items.

04 Water supplying system

It is an automated water supplying system that makes an accurate supply of water (about 82°C) specified in the standard cooking instructions from the pre-heated container.

05 Induction hot plate

Energy consumption is decreased, accidents are prevented, cooking time is reduced, and A/S rate is significantly decreased through the induction heating method.

06 Heating and hot water tank

Cooking can be done continuously because 82°C preheated water is always reserved.

07 Drainage Line

This is an outlet to drain the stored water when inspecting or moving the device.

Oh-chef Specifications

Size	445mm(W) X 395mm(D) X 665mm(H)	
Monitor Size	15.6 inch	
Induction	Same rate voltage (1,100W)	
Power	Side power switch / 2,800W	
Weight	15.3kg	
Maximum Power	3,000kW	
Backup Power	9.2W	
Water TankCapacity	8L	
Hot Water Temperature	82°C	
Components	Cooling Fan Water Container Glass Solenoid V/V	Fan bearing type Unification with hot water tank Heat-resistant glass Blocking valve vertical type

Oh-chef Instructions



Preparation

After purchasing the ramen and the exclusive container, place the content in the container.

※ As shown in the figure, insert the spice powder after inserting the ramen.

The egg must be inserted after the water boils.



Bar code recognition

Scan the bar code on the device scanner.

※ Bar code must be scanned 3~5 cm away from the scanner.

When cooking time is remaining, wait until the cooking time is over before placing a new container in the device.



Cooking selection

Press the "Start cooking" button that turns by the cooking time.

※ Amount of water and time can be added twice. 30ml of water or 30 seconds of cooking time is added when the button is pressed once.



Start cooking

Water is supplied and cooking starts automatically.

The water being supplied is extremely hot. Do not place your hands near the water.



Mixing

Stir the noodle from time to time so that the noodle does not stick to the container.

※ Be careful not to stir the bottom when stirring as the container may break from excessive impact.



Cooking complete

When cooking is complete, carefully grab the handle on both side because the container is hot.

※ Additional cooking is not possible after the cooking is completed and the bar code that have been scanned once cannot be scanned again.

Bar codes types according to ramen types



The bar code attached to the side of the container has different time, temperature, and amount of water depending on each type.

Type	Regular Noodles	Thick Noodles	Fried Noodles
Bar Code			
Cooking Time	3 min 30 sec	4 min 50 sec	4 min 50 sec
Ramen Type	Including Shin Ramen, Jin Ramen, Samyang Ramen, Ansung Tangmen, Yeol Ramen, and Chamgae Ramen	Including Nuguri, Jinjamppong, Ohdongtongmen, Matjamppong, and Nagasaki Jjamppong	Including Jjapa-gaeti noodle types, hot spicy stir-fry chicken noodles, and Ganjamppong

※ Bar codes on the packages of the products.




Oh-chef's Quick Fix

쿵딱 시리즈

Enjoy the convenience of cooking at home~



※These images are cooked samples.

Oh-chef Exclusive Food (4 Types)

Hyunsung F&B develops various types of instant food that are suitable with the Oh-chef, an A.I. Cooker. We have developed products which can be stored in room temperature, refrigerator, freezer so that the special taste and characteristics of the food can be preserved. We are planning to develop and distribute about 60 types of products including Stir-fried Rice Cake with spicy sauce (gungmul-tteok-bokki), Stir-fried Rice Cake with ramen (ra-tteok-bokki), Sanuki Udon, Fish Cake Soup (eomuk tang).



Oh-chef's Quick Fix
Stir-fried Rice Cake with sauce (gungmul-tteok-bokki)
 Spicy sauce + chewy rick cake!

Total weight 263g / store in room temperature
 (rice cake 180g/sauce 80g/solid ingredients 3g)



Oh-chef's Quick Fix
Sanuki Udon
 Soft and round noodles

Total weight 281g / store in freezer
 (Udon noodle 250g/sauce 25g/ solid ingredients 6g)



Oh-chef's Quick Fix
Stir-fried Rice Cake with ramen (ra-tteok-bokki)
 Spicy and chewy rice cake with ramen

Total weight 293g / store in room temperature
 (Rice cake 110g/ramen 110g/sauce 80g/solid ingredients 3g)



Oh-chef's Quick Fix
Fish Cake Soup (eomuk tang)
 Fresh and chewy fish cake from Busan & light soup

Total weight 168g / store in freezer
 (fish cake 140g/sauce 25g/solid ingredients 3g)

Oh-chef's Second Production Line-up

Rice/Soup Type



[Hot spicy meat stew (yukgaejang) / Ox bone soup (seolleongtang) / Dumpling soup (mandugguk) / Scorched rice soup with seafood (haemul nurungil tang)]

Noodle types



[Stir-fried Seafood Noodle Soup / Spaghetti / Black bean sauce noodle (Ujjangmyeon)]

Side dishes



[Stir-fried webfoot octopus (Jjuggumibbokeum) / Stir-fried chicken feet (ddakbalbbokeum) / Stir-fried cartilage (ohdollbeol)]

Bowl of rice with toppings (dupbab)



[Steak bulgogi / Stir-fried pork]

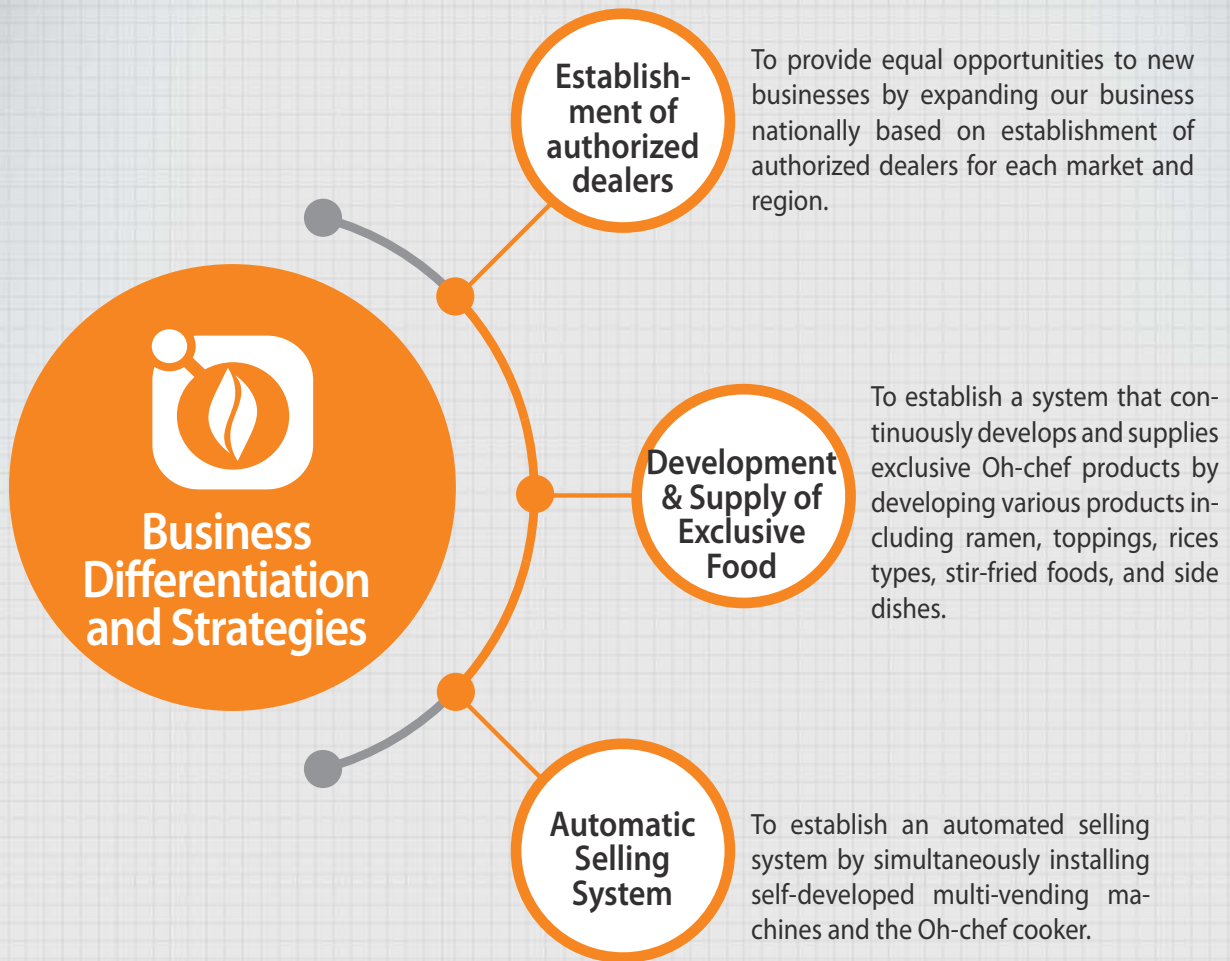
● This is subject to change depending on the production plans

Whenever Anywhere Anybody

Easy and convenient AI cooker for
Anytime, Anywhere, and Anyone.



[This AI cooker, "Oh-chef" can be used in various places including internet cafes, hotels, convenient stores, camping areas, Korean dry saunas, pool halls, dorms, military facilities, libraries, parks, lounges, playgrounds, schools, churches, and welfare facilities.]



Snack Substitutions

To develop a sale paradigm by creating exclusive food suitable with Oh-chef to substitute food that consumers feel unsatisfied with such as instant cup ramen and existing instant foods.

Patent Equipment Market

- Prevent oligopoly through product recognition device
- Oligopoly of ramen manufacturing
- Register patents to prevent patent application of similar equipment
- Patent application for Patent Cooperation Treaty (PCT) and application of national patents

Oh-chef grows together with many other business partners.



Equipment and Product Inquiries **1644-3380**



www.4s-ohchef.com

Safety We provide safe food.	Self It thinks and cooks on its own.
Simple Food can be cooked conveniently.	Show We provide amusement.

The innovative cooker "Oh-chef" lead the innovation of automated cookers.