



❑ **OMNI (MAX 1.0)**

- A variety of cooking methods at your fingertips: stir-fry, pan-fry, sauté, boil, braise, mix, stew, simmer, and more.
- Multi-purpose automated processes available to everyone: auto-cooking, auto-seasoning, auto-temperature control, auto-serving, and auto-cleaning
- AI-enabled multilingual voice guide to ensure production is recipe-accurate
- Smartphone and tablet real-time connectivity using the BOTINKIT app
- Multiple Tritan™ customizable seasoning dispenser types: Dry, Liquid, & Oil that are BPA-free and dishwasher safe
- Dual-option configurations including either:
 - ❑ 6x liquid seasoning (medium) + 1x self-agitation (large) + 1x Oil
 - ❑ 4x liquid seasoning (large) + 3x Oil
- Cooking Capacity:
 - 40 portions (3.5 oz each) in 12 mins Stir-fry (Lo Mein)
 - 40 portions (3.5 oz each) in 6 mins Braise (Beef Biryani)
 - 40 portions (3.5 oz each) in 10 mins
- MAD (multi-sensor auto-learning dispenser) spice delivery system ensures accurate, consistent, recipe-exact production during every meal period.
- One-click calibration: precision scale and sensors eliminate the need for complex processes with a single calibration click option.
- On-The-Fly recipe recording function using either the 8" HD LCD touchscreen display or any smart-enabled device
- Intelligent Temp. Control: flexible power adjustments for precise temperature control up to 662°F
- Multi-speed production motors, multi-level pot height adjustment, clockwise and counter-clockwise operation options

Supported Seasoning Types	Dry, Sauce, Liquid, Oil
Maximum Simultaneous Seasoning Types	13 Types
Wok Capacity	1014us fl oz
Maximum Cooking Temperature	Nitrided Iron Pot 662°F
Heating Rate	14.4°F per second

- ☐ SLD01 Small Tritan™ Liquid Dispenser: 23.67 fluid oz. (700ml)
- ☐ LLD01 Large Tritan™ Liquid Dispenser: 47.34 fluid oz. (1400ml)
- ☐ DHB01 1.5" drain hub

	Dimensions: Width × Depth × Height *Includes onti-collision handle and water gun hook	Weight
Overall /Weight	32.76in × 36.22in × 69.65in 832mm × 970mm × 1768mm	396.83lb 180kg
Main Body /Weight	32.76in × 27.52in × 38.66in 832mm × 699mm × 981mm	264.55lb 120kg
Base /Weight	31.26in × 38.19in × 31.00in 794mm × 970mm × 787mm	132.28lb 60kg

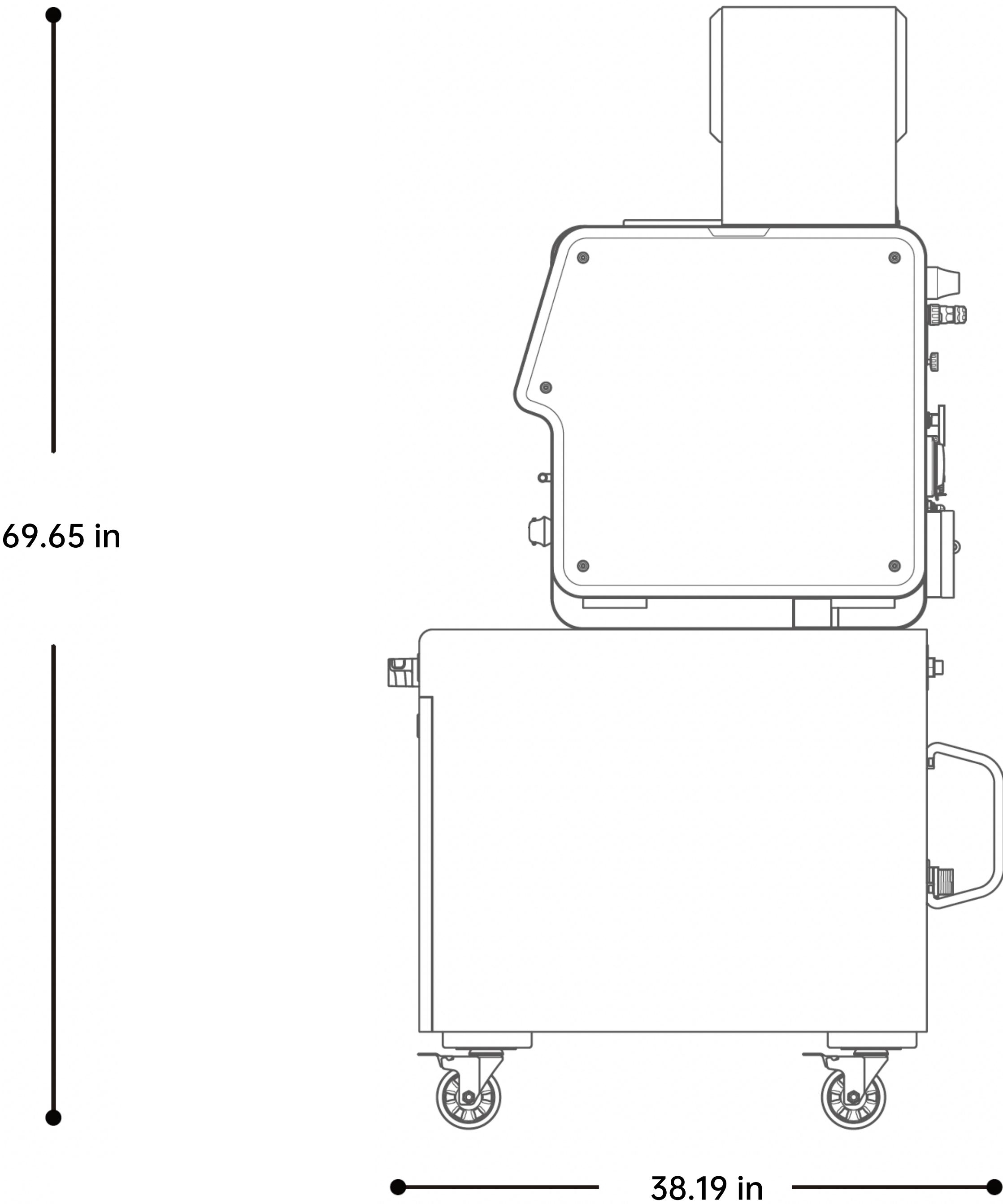
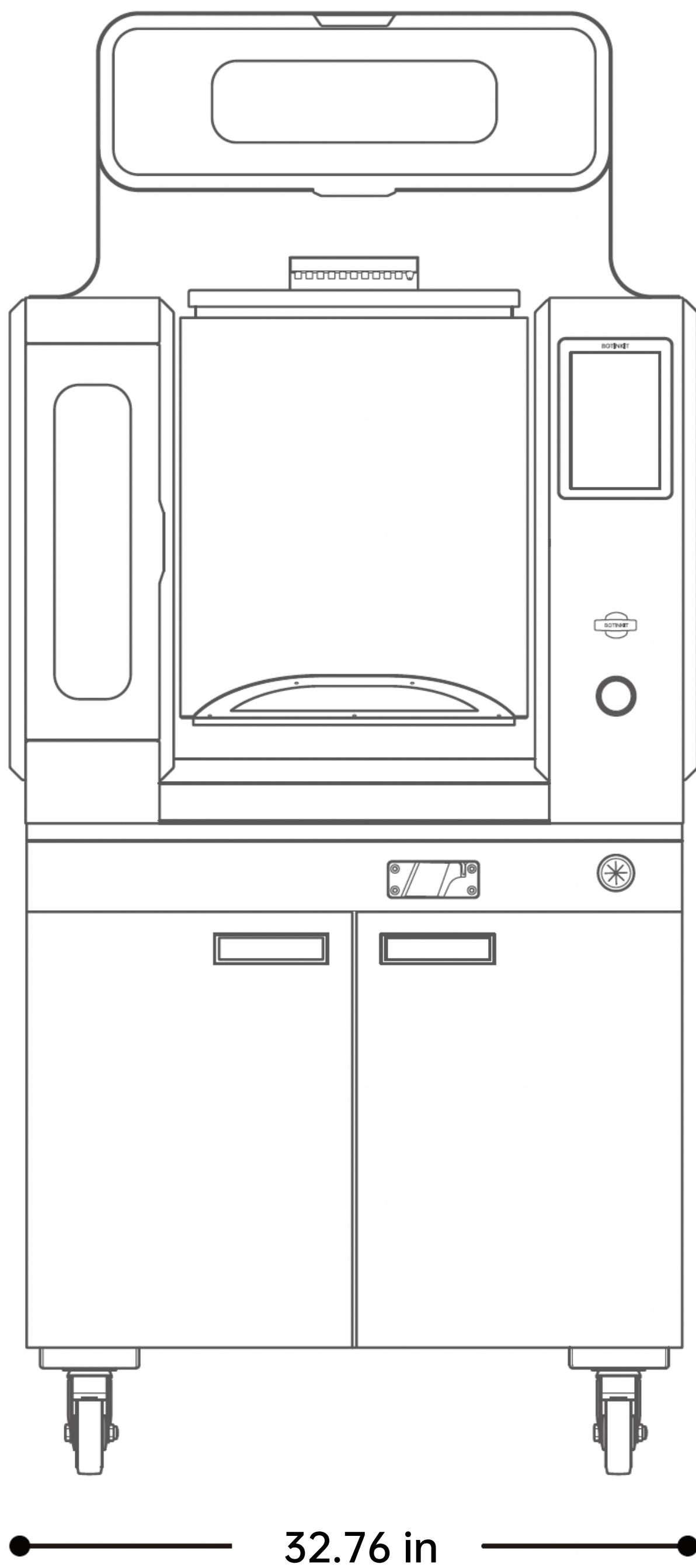
INCOMING UTILITY REQUIREMENTS

Incoming Water: 3/4" male NSHT (30-50 PSI required)
Drain: 1.5" diameter drain hub (provided with purchase)
Electrical: Terminal block available for professional field installation. Please refer to the NEC, state and local codes prior to install.
Screen: 8-inch capacitive touchscreen

Hood: Type 1 hood required with sustained 1000 CFM minimum draw

Seasoning Box Capacity:
Dry/Sauce Seasoning Box: 21.97 fl oz (650ml)
Small Liquid Seasoning Box: 23.67 fl oz (700ml)
Large Liquid Seasoning Box: 47.34 fl oz (1400ml),
Starch Water Box: 47.34 fl oz (1400ml)

Voltage	Phase	KW	Amperage
240V	3	10.0/12.0/15.0	34A



MACHINE WEIGHT: 397lbs SHIPPING WEIGHT: 667lbs

INSTALLATION AND MAINTENANCE SAFETY

The BOTINKIT Omni must be installed, cleaned, and maintained in accordance with the guidelines provided in the Installation and Operations Manuals furnished with the unit. It is the responsibility of the owner and installer to ensure compliance with all applicable local codes and regulations.

Please note that while a water supply may be classified as potable, this does not guarantee that it is properly treated for use. As with all commercial equipment using domestic water, the BotInKit Omni is vulnerable to damage and performance issues caused by chemical and mineral content present in water. To protect your investment, it is strongly recommended to use an appropriate water treatment system, perform routine filter replacements, and regularly de-lime the unit.

Damage resulting from poor water quality or from a lack of required owner/operator maintenance is solely the responsibility of the owner/operator and is not covered under warranty.

