



Chef Rock[®]

Smart Cooking Robot



Company Profile

Wuhan Rock Intelligent Chef Technology Co., Ltd. (founded in Wuhan Jiangnan Economic and Technological Development Zone) was launched in 2017. After four years R&D and market operations, iterative optimization of 4th generation hardware products, has entered the mass production stage of the whole machine.



Rock n Roll® AI Smart Hardware

Smart hardware: Provide unmanned, efficient and standardized solutions for merchants.



Faraway Planet® Supply Chain System Brand

Service platform: Create a sustainable revenue system for partners. Create a platform ecology of co-construction, sharing and win-win.



Based on AI Internet of Things technology, the company creates unmanned kitchen solutions and a profitable service platform .

Iterative Accumulation of Technology



2018

1st
Generation

Compact But Large Capacity

Subvert the traditional design, a number of independent national patents. In comparison to similar products in the market: the efficiency of single frying and delivery remains the same, but the size of the equipment is reduced by 70%. The stability of the ingenious mechanical operation structure is greatly improved, and the failure rate is low. The cloud platform, mobile APP and machine interconnection, the capability is unlimited

The product design language combines in-depth the painpoints of the catering industry



2019

2nd
Generation

Fully Automated is Real Intelligence

The ingredients and seasonings are delivered automatically according to the time and sequence. The cloud recipes are interconnected with the terminal, and a large number of recipes are pushed to the cloud. The introduction of IH electromagnetic heating technology is safe, efficient and energy-saving. Temperature sensing, dynamic fire control system, through AI algorithm analysis, fire control becomes more accurate.



2020

3rd
Generation

Powerful Productivity

The support of the intelligent operating system interacts in-depth with the cloud platform, which greatly enhances intelligence. Based on the team's years of B2B market management and analysis, full optimization of the product's language is made possible. The volume of the pot body is enlarged in order to increase meal delivery capacity by 3 times. Optimized IH electromagnetic heating algorithm, speed up the frying time by 30%

Small batch pilot production in 2021, mass production in 2022



2021

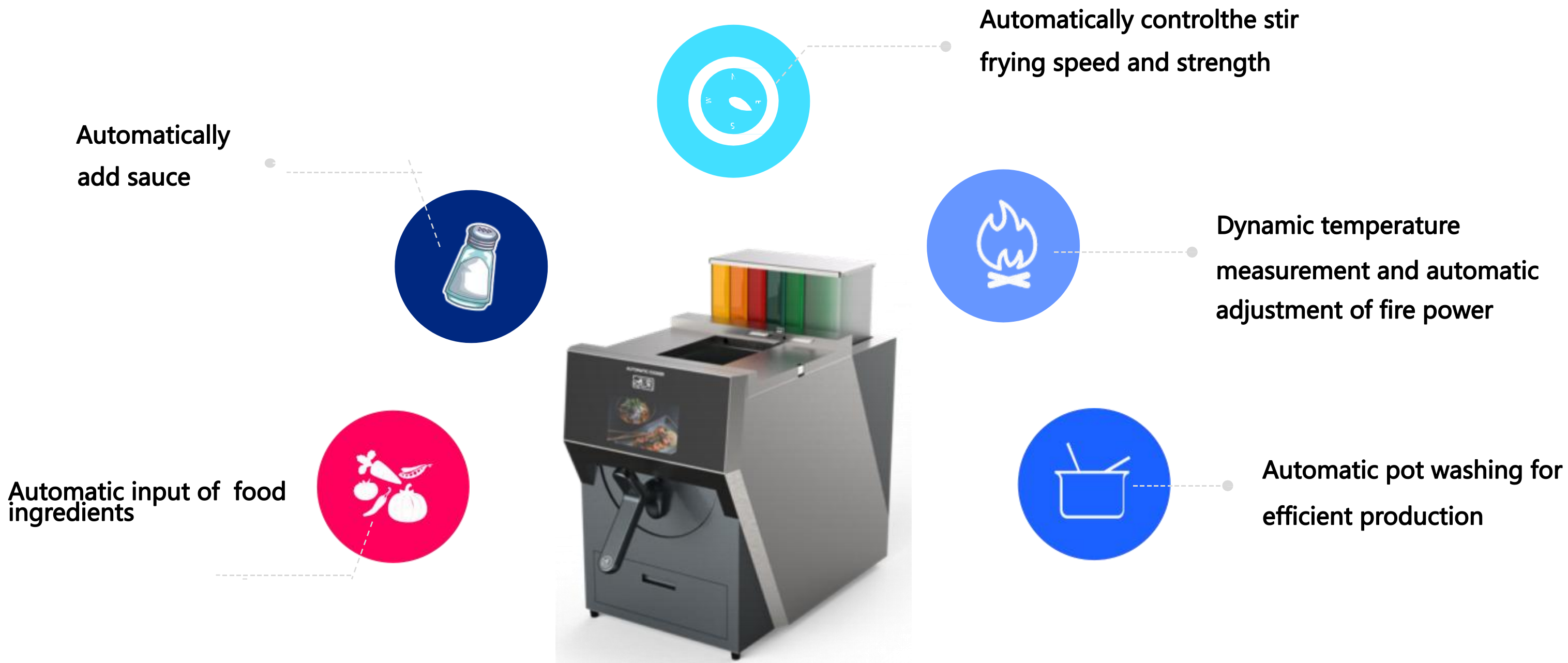
4th
Generation

Commercialisation results in leading cost effectiveness

The extremely simple design creates three total cost leaders. Leading cost-effective hardware – 3 times ahead of similar products. Leading operating costs – cloud R&D, cloud push, cloud big data analysis, efficient operation. Leading operation and maintenance cost – Multiple patented designs ensure stable mechanical operation and low failure rate.

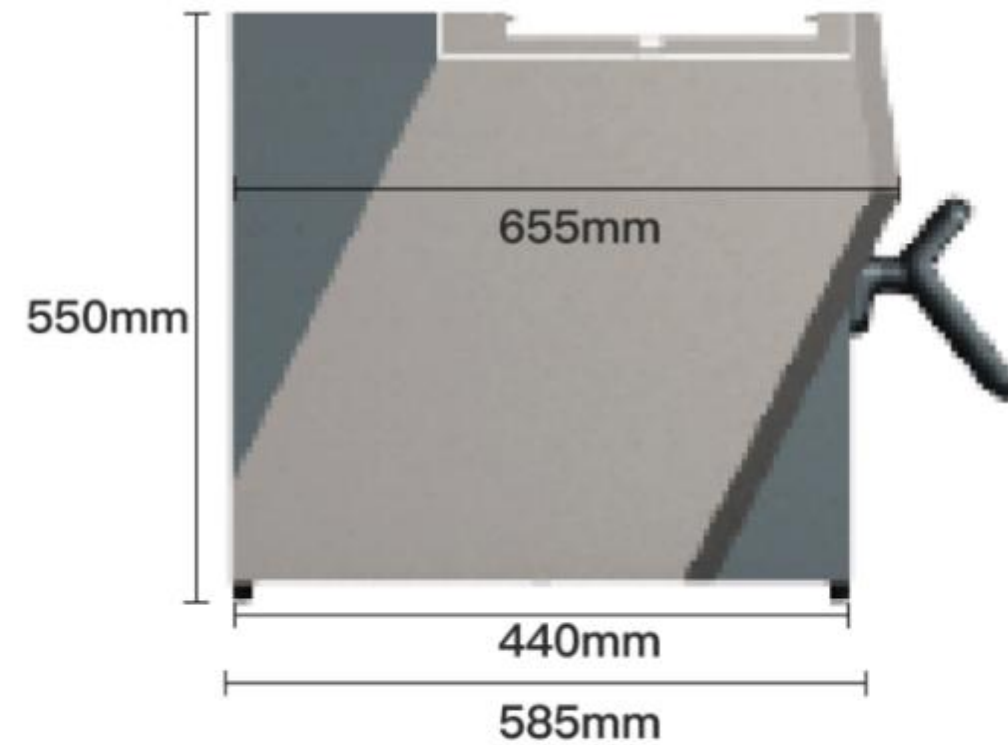
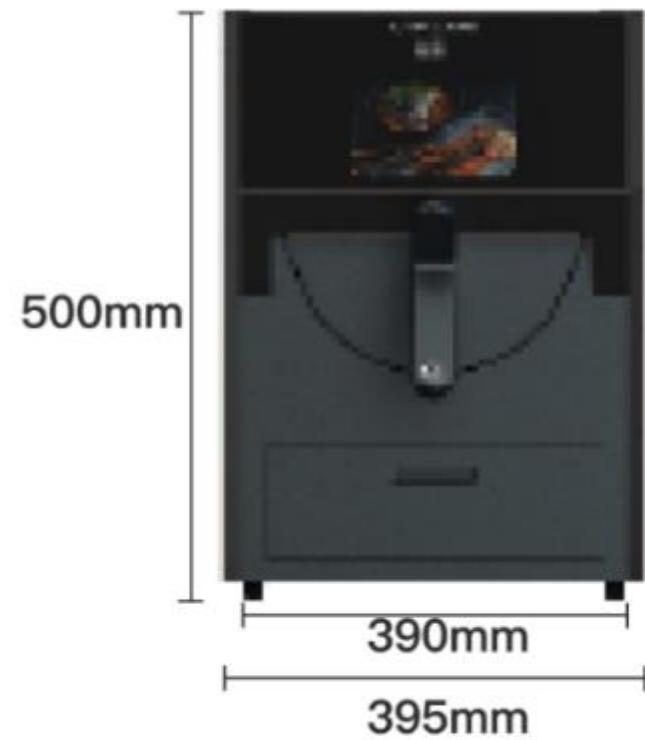
Our Team: 10 years of experience in Internet of Things technology research and development, 4 years of product iterative polishing, combined in-depth with industry pain points

Fully Automated is Real intelligence



Rock Chef Robot— realize "standardized" production and "scale" expansion

Product Parameters



Category	Parameters/Description	Category	Parameters/Description
Rated voltage	220V	Pot volume:	8L
Maximum power	5000W	Effective volume of the pot:	19L
Rated power	3500W	Pot material:	DC04
Product quality	30kg	Pot coating:	Edible grade non stick coating
Equipment material	304 stainless steel	Number of recipes:	Cloud Update+Current Storage
Seasoning box	Edible grade PP	Operating system:	Android Deep Development

Save personnel costs

Only a real fully automated cooking robot can eliminate manual labor to achieve the purpose of reducing staff and increasing efficiency

Stable production around the clock

Machine cooking is stable and high-level, avoiding the phenomenon of unstable performance of manual frying and uneven skills of personnel

Reduce management costs

Machine production: No break or rest needed in-between! No emotional tantrums or running away from work! Avoid a series of headache costs for managing traditional labour

Demonstration of powerful productivity

The high-power IH electromagnetic heating control technology is formidable powerful, and the large-capacity energy-storage iron pot can fry 10 pax share of food orders at a time. Quickly serve meals at one go without delay.

● ● ● Value embodiment of
store operation angle

Reduce costs and increase efficiency, improve the profit margin of catering enterprises



Hardware Design Language



High cost performance for business end users

- Compared with one chef, the production efficiency of one set of Rock n Roll smart chef equipment is increased by **20%**.
- Fully automatic feeding of ingredients and condiments, intelligent fire control is accurate and reliable, reducing waste compared with traditional ones by **15-30%**
- The monthly use cost of a set of food rolling equipment is **1/6-1/10** of that of a chef.
- Interesting soul-massive cloud recipes, cloud research and development, cloud push, co-construction and sharing of copyright benefits. The Internet of Things is online in real time, and intelligent operation and maintenance ensure stability and reliability.

Easy to clean in harsh environments

The shell and liner are made of all 304 stainless steel materials, which are durable, easy to clean and comply with global hygienic food standards.

Subject to human factor?

The next chef – why should he be a human?

Part of the Terminal Operation Interface Explanation

Cloud Recipes 2021-04-24 15:18

Lu cuisine Sichuan cuisine Cantonese cuisine Suzhou Cuisine Hokkien Cuisine Zhejiang Cuisine Hunan Cuisine Anhui Cuisine

Cuisine
Ingredients

HOME REFRESH

Cloud Recipes
 Massive recipes, cloud research and development, cloud management, cloud push. Scientific Category Quick Lookup

Frying Mode Interface
 Stir-fry interface display: introduction of research and development masters, introduction of nutritional value of dishes, current action.

Liudong's Fish Pot Hot Rice 2021-04-24 15:18

R&D Master: ****
Di San Xian
 ** Master chef recorded Hubei-style Di San Xian

Hunan Spicy

Nutrition Value Table

Energy	755KJ	Fat	10.4g
Protein	1.2g	Carbohydrates	20.6g
Sodium	80mg		

Production Time: 3:50
 Stirring Speed: 0:50
 Fire Gear: [Progress indicator]
 Seasoning Input: Flavored water, Beef sauce
 Feeding Box Input: [Progress indicator]

Start

HOME REFRESH



Device Management
 Network configuration, lease expiration reminder, machine operation statistics. Submit application for training operation and maintenance requirements

My Device 2021-04-24 15:18

WIFI configuration: Select WIFI network, Please enter password link

Length of lease expiry: 1 Day Due on 07/05/2021

Today's working hours: 18 Hours 26 Mins 40 Secs

Production Times: 56 Times

Service Application: Training Application, R & D Application

Machine Status: Normal
 Sauce Setting

HOME REFRESH

Hot recommendation
 Master Catering, Hot Dishes, Trending Taste, accurate recommendation, big screen display

Popular Recommendation 2021-04-24 15:18

Master Recommendation

Master Hu Master Zhong Master Chua

Popular Recipes

Di San Xian Chinese Cabbage Tiger Skin Green Pepper

Sauce Ranking

Stry-Fry Sauce	156
Lobster Sauce	135
Fragrant Spicy Sauce	120
Beef Sauce	116
Sweet & Sour Sauce	98
Mala Spicy Sauce	54
Sukiyaki Stir-Fry Sauce	36

HOME REFRESH

Master Plan — Building a community of interests



Catering master's unique skills: property rights protection, value realization



Digital protection:

Digitally encapsulate the recipes of masters, upload them to the cloud, and encrypt them for management to avoid leakage and loss.



IoT Propagation:

The digital recipe program is stored in the cloud, and according to the user's download request or order, the cloud pushes it to the user's Rock n Roll device to upgrade the machine recipe.



Co-construction and sharing benefits:

Catering Master digitalizes the recipes and uploads them to the cloud. The free version of the recipes hits traffic, and the paid version of the recipes enjoys the copyright fee sales.

AI Healthy Catering Diet Data Analysis is -- Visible Healthy & Delicious Meal Record



Healthy food ingredients database:

Digitized and attribute-based database management is realized for different food ingredients according to: type, attribute, nutrient composition, calorie value, etc., and a basic database of food ingredients and condiments is established.



Recommended nutritional recipes:

Based on parameters such as nutritional value and caloric value of food materials and seasonings, calculate the final nutritional content and calories of dishes to meet customers' personalized recipe needs



HEALTH

DIET

LIFESTYLE

Patent

After years of research and development, our company team has owned a number of patented technologies including invention patents, appearance designs, and utility models. The products are novel, creative, and practical, and have been high appraised by experts in the field of intelligence.



A Total of 15 National Patents Acquisition:

5 Invention Patents

13 Utility Models

2 Appearance Patents

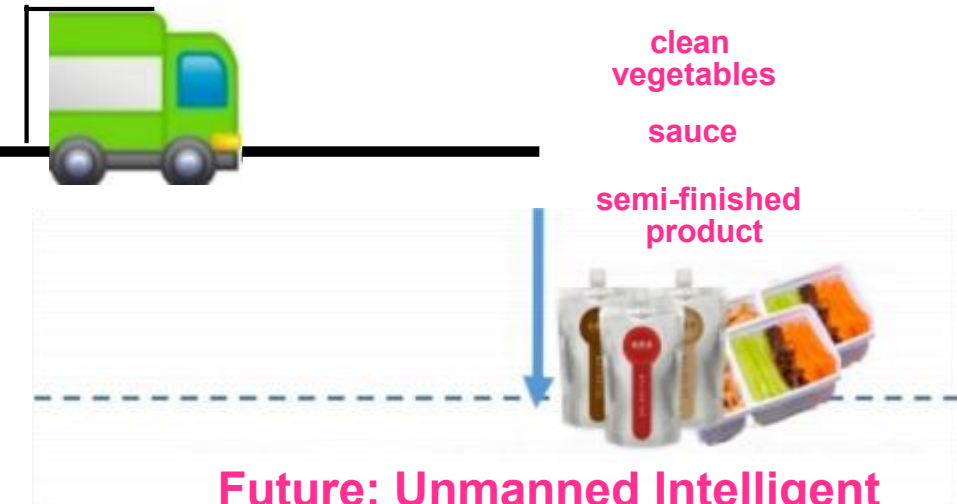
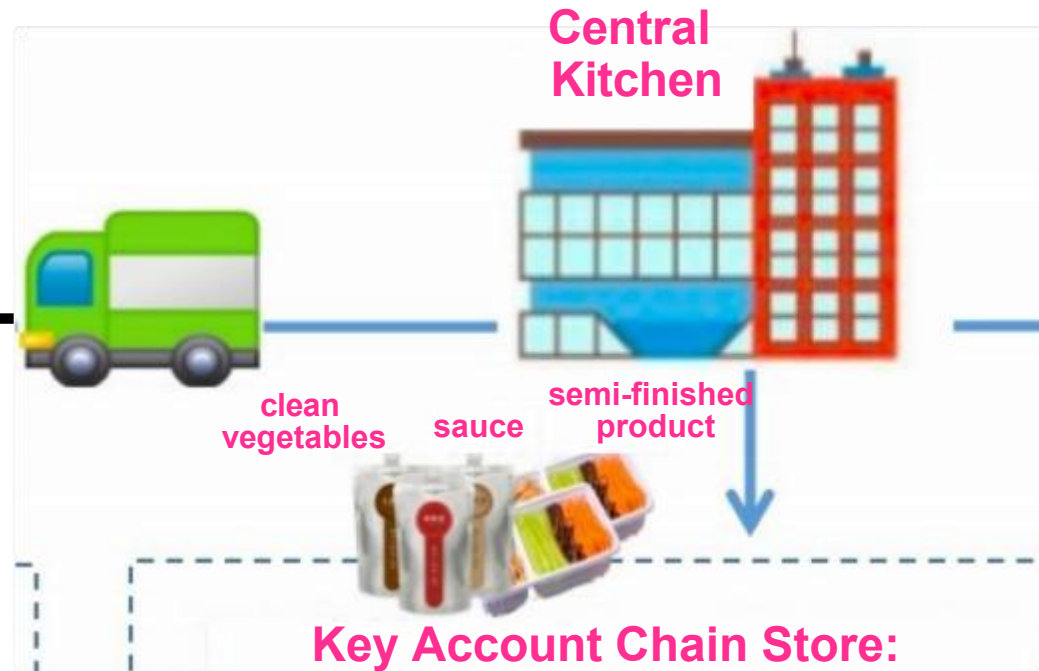
More than 10 patents pending

More than 20 utility models

Target Audience Scenario – For B2B market

Supply Chain Services
is optional

Traditional Catering:
Reducing Staff & Increasing Efficiency



Restaurant/Hotel



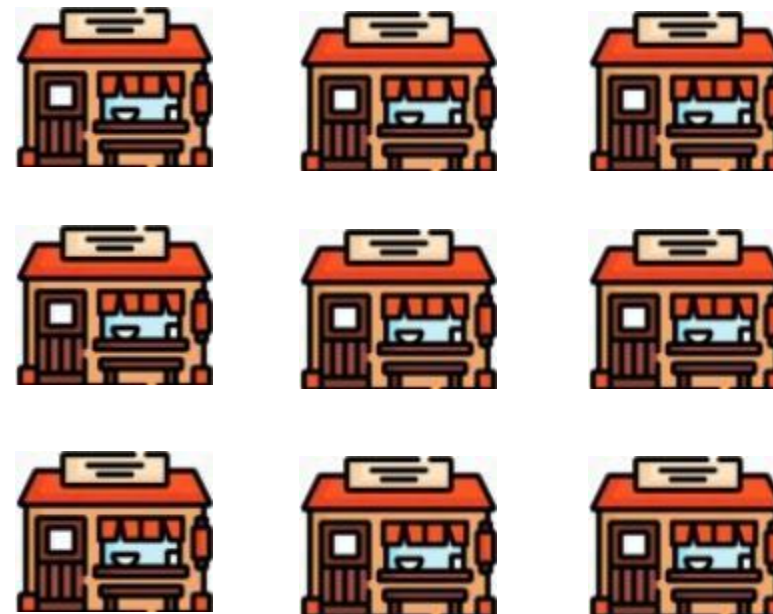
Hospital



Government Offices
Canteen



Old Folks'
Home



Unmanned
Retail Store

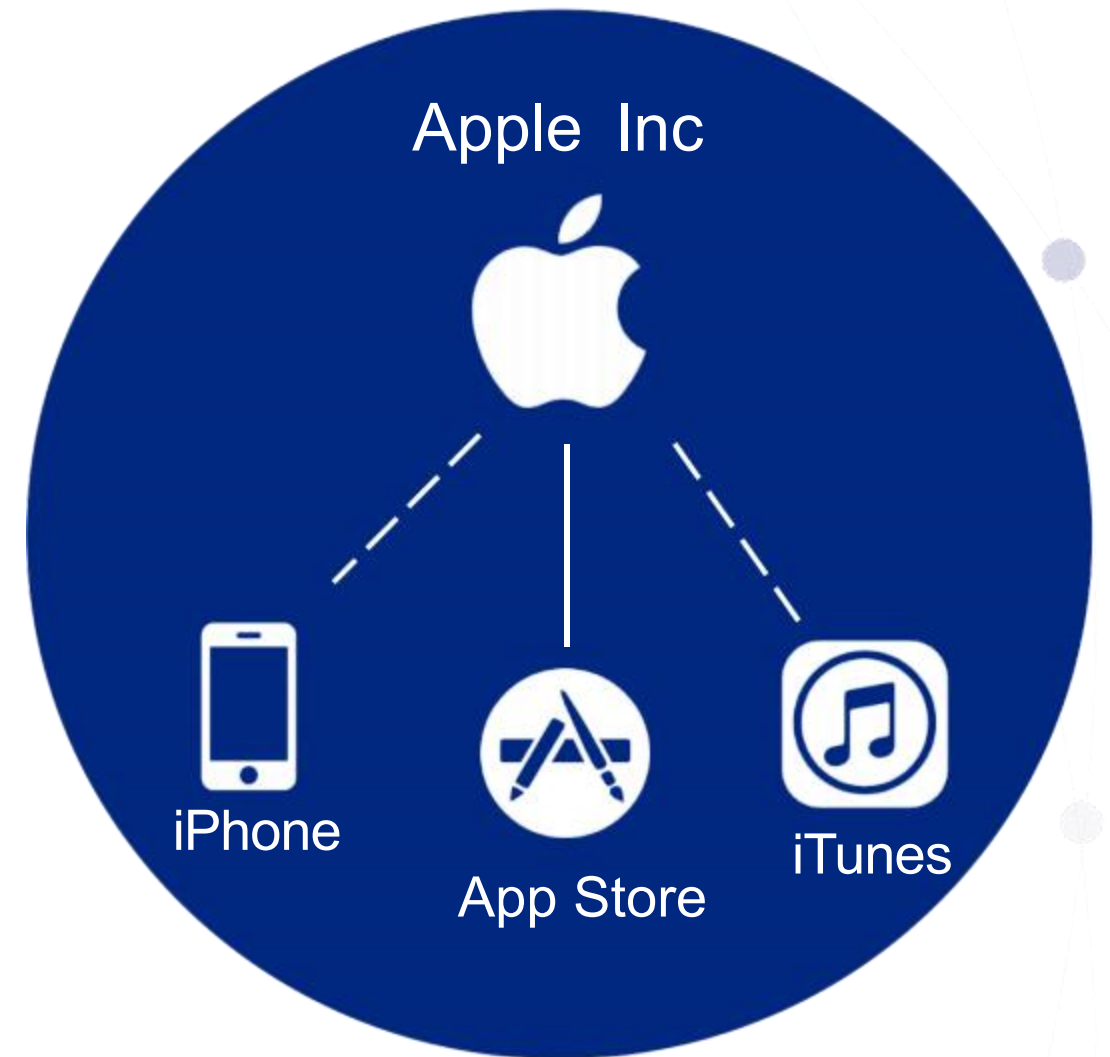
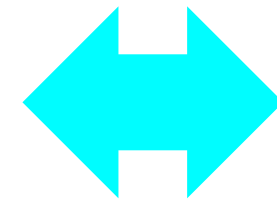
Can be placed in :

- Subway Station
- Youth Apartment
- Convenience Store
- Express Hotel
- etc

Rock n Roll Unit + Robot Arm
= Production without human interference

Similar to Apple's Business Model

Smart Kitchen



Rock n Roll

Global Shared Cuisine Library

Supply Chain

Low-cost Machine + Long-term High Gross Profit Consumption = One-time Income + Long-term Income



Smart Chef Rock



Video ID

Hope to have you in the future