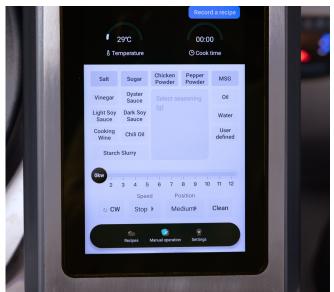




Robotic Precision & Chef-Led Creativity

Presented by Pete Schellenbach











No, the Robot Isn't Taking Your Job.



You're Still the Creator

The robot doesn't make recipes-you do.



You're Still in Charge

It doesn't run the kitchen—you do.



The

Most Flexible

Robotic

Cooking

Platform Yet.





Designed for High-Volume, High-Turnover Environments.



Reduces Labor Pressure

Perfect for Short-staffed teams.



Cooks to exact spec—every time.

No overcooking, no guessing.



Train Staff in Hours

No chef? No problem.



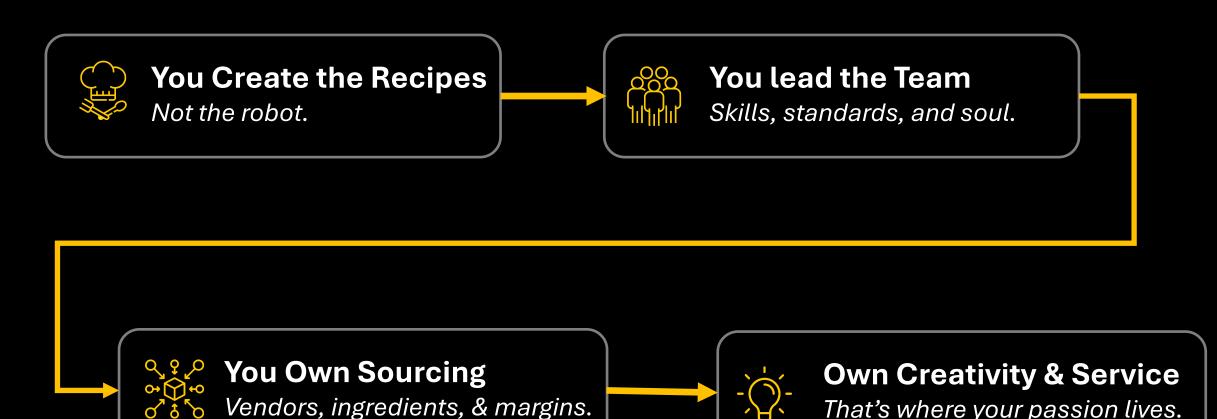
Scale Your Best Dishes

Quality Stays Consistent, even at volume.



That's where your passion lives.

You're Still the Chef, Chef.





Labor Optimization, Not Labor Elimination



Automates Repetitive Tasks
Focus human energy where it counts.



Free Skilled Cooks for Critical Moments



Protects Quality During Staff Turnover Continuity, even when teams change.



Minimizes Errors

Precision = less waste, more consistency.



Control Labor Costs

Efficiency without Burnout

Labor

Challenges

Aren't Going

Away—Let

Us Help.



Labor Costs are Rising



Turnover is Expensive (approx. \$6,000/pp)



Training Takes Time



Omni Ensures Consistency Even during labor shortages



Omni

is a Tool

Built for

Chefs





Your Operation Needs, Your Focus



You're Able to Put Out Fires (Even The Real Ones)



Your Diners Deserve Consistency



Your team deserves support

What to

Expect from

the

BOTINKIT

Omni:

- Initial Site Inspection
- Dedicated Installation Team
- U.S. Based Culinary Support
- Day 1: We Help Build Your Recipes
- Day 2: Staff Training (1-2 Days)
- Immediate Impact on Product Consistency
- Remote Updates
- 24/7 Remote Technical Support

Come See Us in Action.





Recipe Creation and Integration Walkthrough



Ask me about taking home One of our demo units.



Scan to Book Your Free Demo!

Email Address contact@botinkit.com

Website www.botinkit.com



Thank You from Team BOTINKIT

