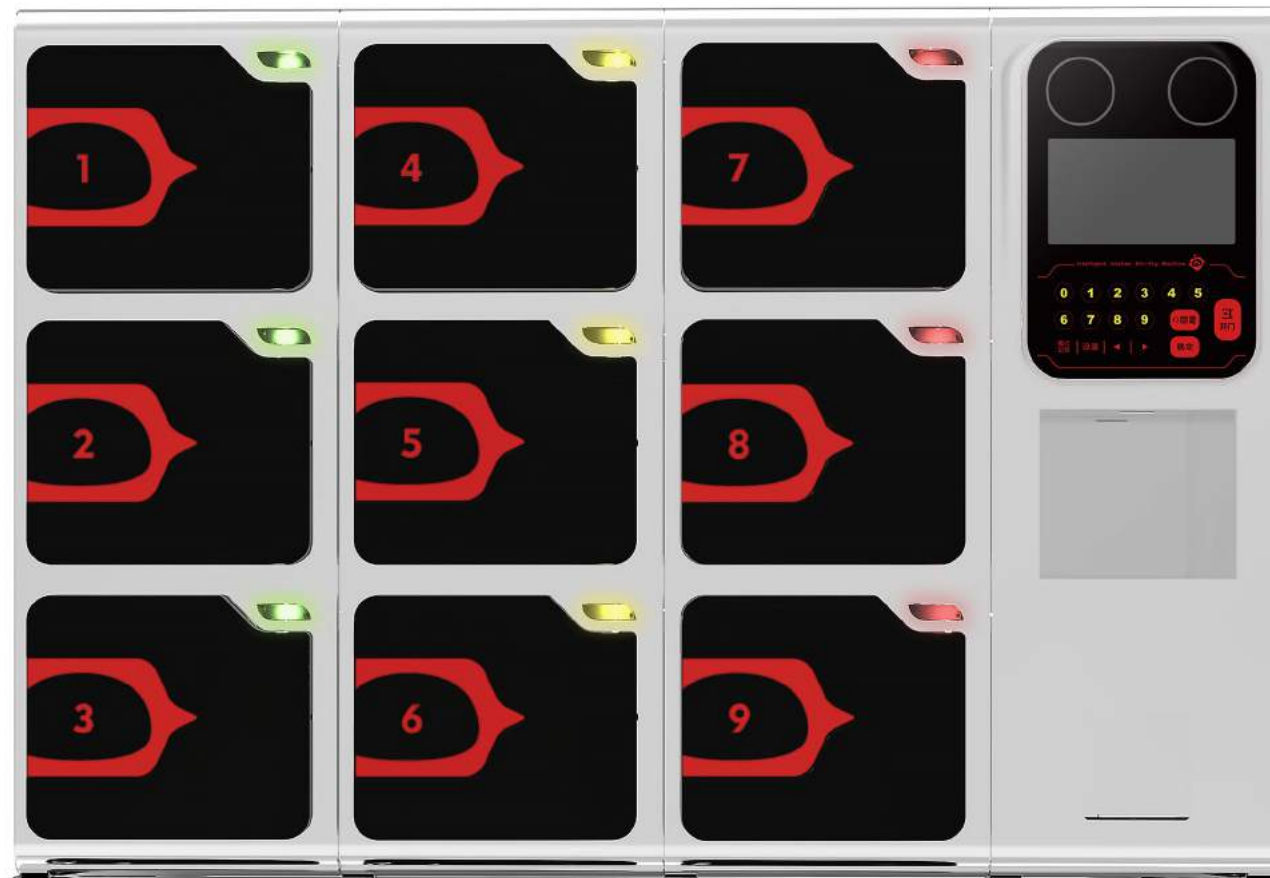




# Catering Industry Solution Expert

In the form of black tech of intelligent micro kitchen,  
it infiltrates the infinite scene of dining, and is infinitely close to users,  
so as to make health-Nutrition are available,  
and actively promote the intelligent process of the catering industry.



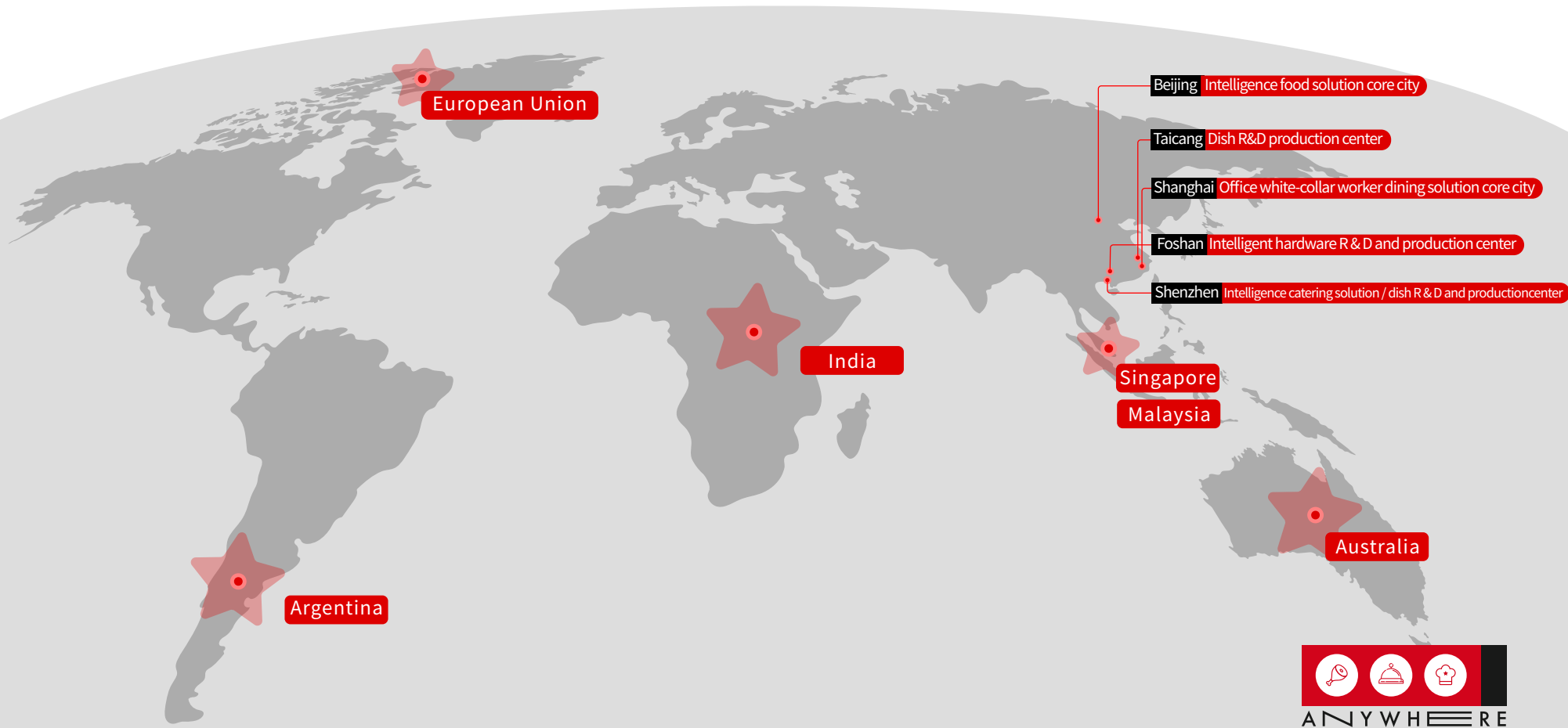


库食 COOK  
HERE

→ Founded in 2017, Cook Here is a platform brand integrating smoke-free and cleaning-free intelligent cooking machine technology, clean vegetable supply chain, frying pan and meal box integrated food box, self-service ordering system, and is committed to providing the best overall solution for the catering industry. At present, the company has invested nearly RMB 400million and has 220 domestic patents, including 82 public patents.

**The company has its own intelligent hardware R & D center and production center; Food R & D center and central kitchen; It has built Intelligence catering for hundreds of catering enterprises and provided a new generation catering solutions for dozens of office buildings.**

# Business Distribution Map of Cook Here



Cook Here has established its own sales, R & D and production centers in Shanghai, Shenzhen, Beijing, Foshan, Taicang and etc. The products have been sold to Singapore, Australia, the United States, the European Union and other countries.

# Patent & Honor

- Since its inception, the company has applied for 220 domestic patents, including 82 public patents: 4 invention authorizations, 21 invention applications, 47 utility model authorizations and 9 appearance designs with a total of 15 PCT patents applied.



**Won**

Executive Member  
Awarded by the takeout Professional  
Committee of Guangdong Catering Service  
Industry Association

**Won**

2021 China Golden Flame Prize  
Gold Supplier  
Awarded by CCH International Franchise  
Exhibition Organizing Committee

**Won**

2021 gold medal service provider  
Awarded by CCH International Franchise  
Exhibition Organizing Committee

# Black tech automatic cooking machine

## Efficient machine Chef

### ▶ Before

The taste and quality of dish depend on the control of different chefs on the frying process. In the peak period, the meal delivery speed may fail to keep up, resulting in poor customers experience. If adding the quantity of chefs, the manpower cost will be increased significantly, creating great pressure on catering operators.

### ▶ Now

A k1S black tech automatic cooking machine, an intelligent cooking equipment without oil fume and cleaning. It can simulate the cooking methods of Chinese food, such as stir-frying, frying, steaming and boiling, 360°flip to restore the chef's cooking skills, and fry 9 dishes in 3 minutes, so that each dish can be delicious with high efficiency.

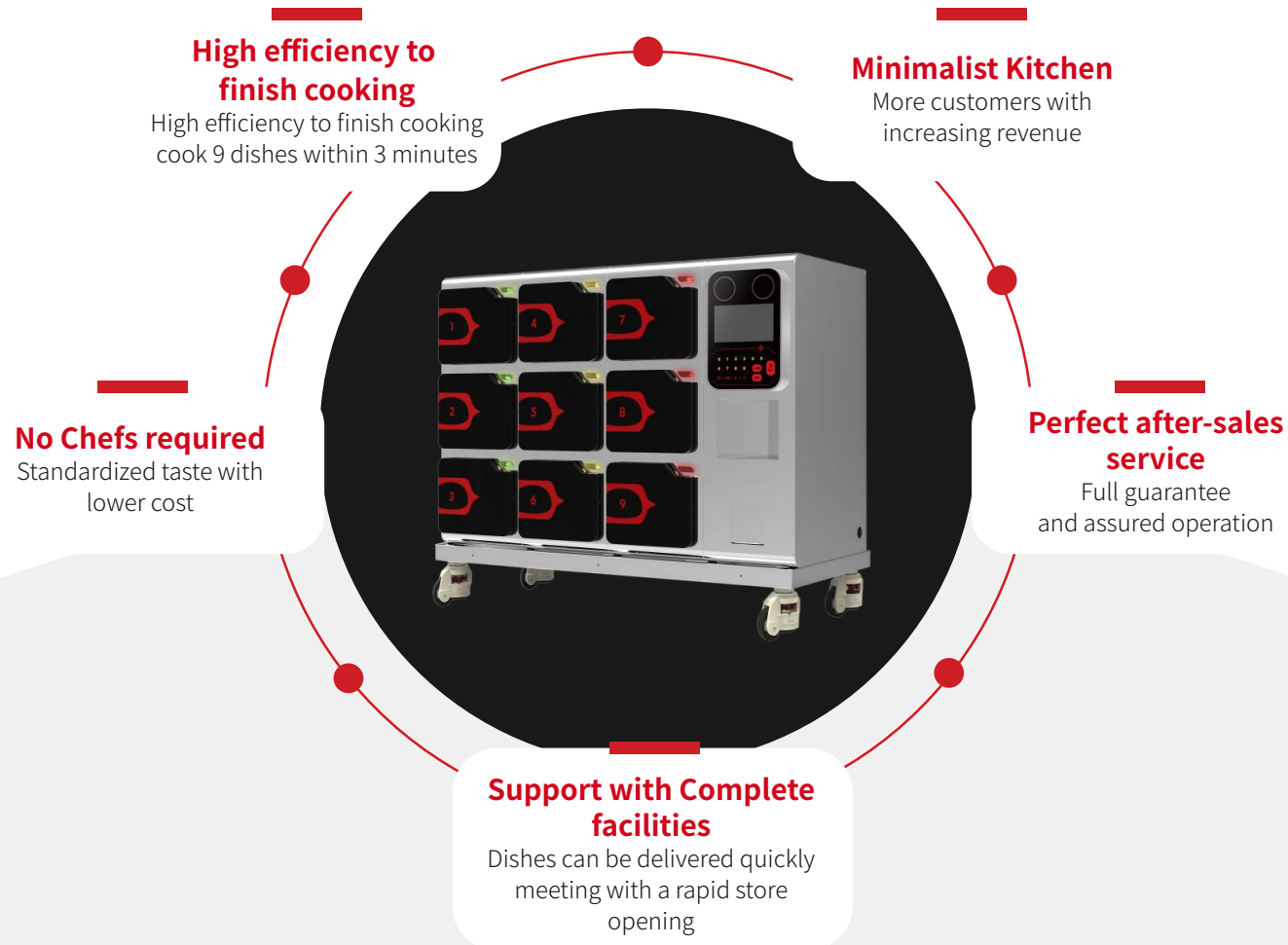
Before



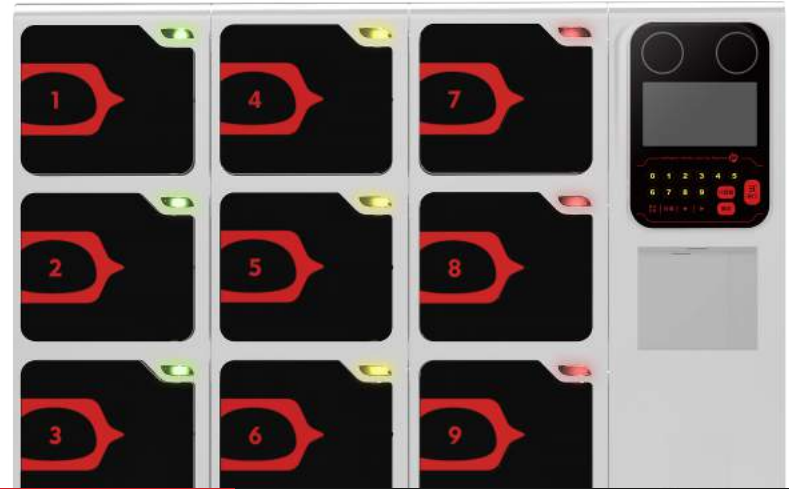
Now 9 dishes in 3 minutes



# Personalized customization intelligence catering service

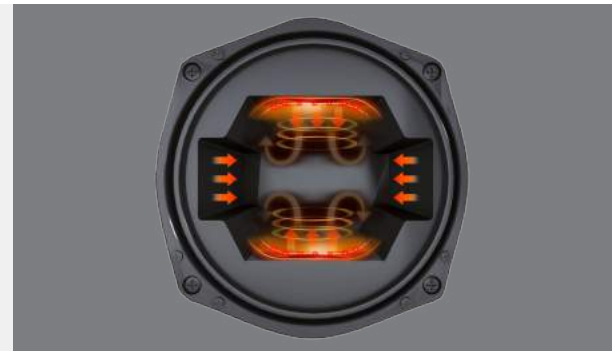


# Quick meal cooking Highly simulate the chef's skill

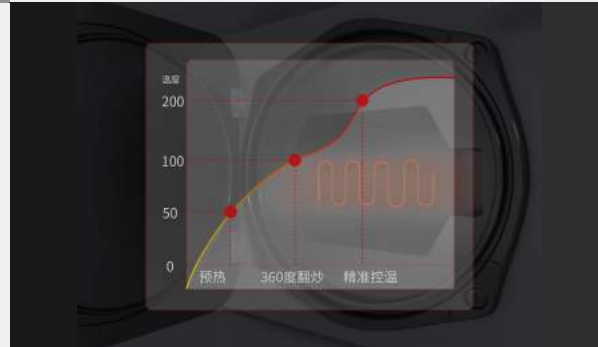


The 360 degree full angle stir frying operation to simulates the chef's stirring and frying, so that the ingredients and seasonings can be fully mixed, heated evenly and be tasted outstanding.

The high-power pure copper heating tube realizes rapid heating, and the thickened aluminum alloy heat conduction plate makes the dishes heated more evenly. The frying temperature can be reached up to 240 degrees. The frying time is getting shorter, and the delicious food will be enjoyed quickly.



Built in two temperature sensors to control the temperatures accurately, and the heating power can be adjusted according to different dishes and time.



# The patented technology and standardized process make the taste stable and obtain the greatest delicacy.



## Water supply and drainage free

It can be placed separately / in combination, which is convenient for cleaning and can be set as an open layout.



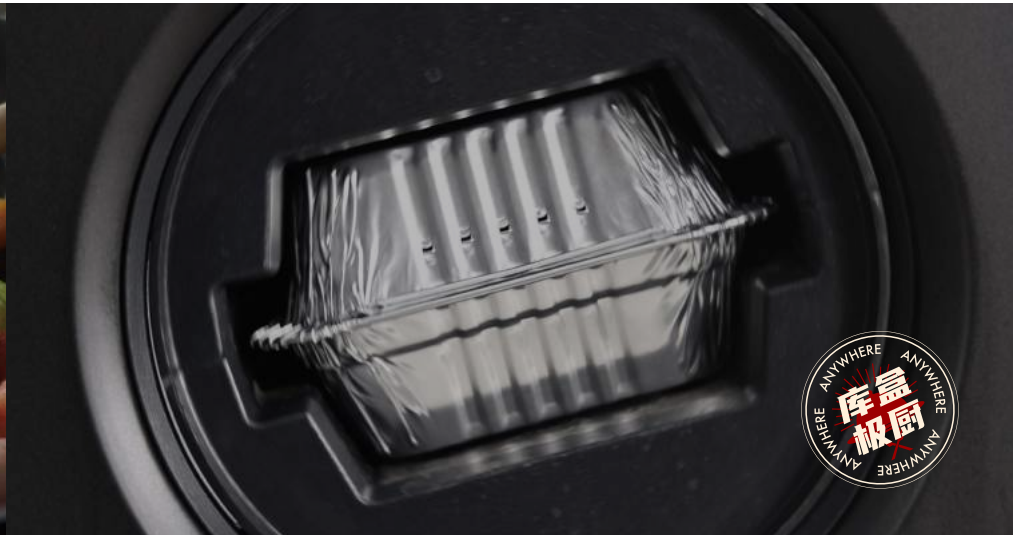
## Oil and fume free

Special lampblack filter no lampblack smell during frying.



## Multiple cooking modes

Be capable of slow stir-frying, fast stir-frying, frying and roasting, stewing, frying and stewing and other cooking modes. Built in hundreds of recipes, covering ten major cuisines, which can be coded and fried quickly.





# Get started quickly Suitable for catering enterprises of different scales

Supporting self made dish and central kitchen dish supply Adapt to a variety of business models



## Multiple machine types

Multiple machines, 3 heating chambers model / 6 heating chambers model / 12 heating chambers model, Meet the needs of catering enterprises with different sizes and layouts.

**01**



## Easy to operate and quick to use

Complete the frying and taking out the dish box in three steps. It only takes ten minutes to learn the operation.  
Fast cleaning: slightly cleaning once a day  
complete cleaning for each 3 days.

**02**



## 24-hour continuous operation

The nano waterproof technology of the main control board could resist the changes of environment with longer life time to ensure the stable operation of the equipment for 7x24 hours.

**03**

**08**

# A variety of cooperation modes

- Reusable meal box + self prepared dishes, personalized taste, create exclusive competitiveness
- Disposable meal box + central kitchen dish supply, supporting fast opening of stores, and adapt to a variety of business models



## → Reusable meal box

Catering enterprises can independently develop meals and add them to the meal box for frying. Lower cost operation and more personalized taste provide the greatest possibility for diversified operation.

\*The supporting products of intelligent cooking machine carry the function of frying pan and can be used repeatedly for about 2000 times like ordinary frying pan. Put dishes and sauces into the reusable meal box together and then place the meal box into the cooking machine. You could enjoy efficient meals in 3 minutes. Catering enterprises can independently develop meals and add them to the meal box for frying. Lower cost operation and more personalized taste provide the greatest possibility for diversified operation.



## → disposable meal box

The Cook Here has a food R & D base + central kitchen, which provides standardized and low-cost semi-finished dishes for catering enterprises, and helps catering enterprises open stores quickly and intensively.



# Self service reusable dish box packing standard process (SOP)



1 Cutting and matching of raw materials



2 Meat pretreatment



3 Add seasoning



4 Putting all the raw materials and seasoning into the box



5 Putting the box in the refrigerator for storage and ready for use



6 Code scanning / one key cooking

# Demonstration of cooking process of disposable meal box



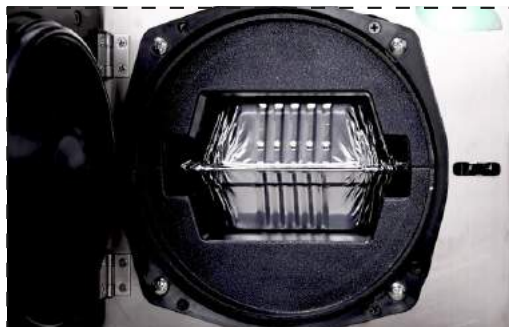
1 Central kitchen direct cold chain delivery



2 Refrigerator Storage in Stores



3 Take out and Scan the dish code, put the dish box into the cooking machine



4 Finish cooking and the chamber door will open automatically



5 Take out the dish box and enjoy it

# COOK HERE

## Introduction to exclusive central kitchen

Cook Here has a food production and R & D center in Longgang District, Shenzhen and Taicang, Jiangsu. It has strong self-research and production capacity. The factory covers an area of 2000+ square meters, and the self-developed dishes cover ten major cuisines. It has professional star chef R & D team, food engineer team, food safety risk assessment team, etc.

The central kitchen has a complete raw material access system and 12 rigorous processes to control the quality from the source. The whole process of low-temperature workshop production, the whole process of production control and strict factory inspection ensure production safety. Sealed aluminum foil box and hot-melt plastic packaging can isolate all external pollution and ensure the safe delivery of dish to customers

COOK  
BETTER FOOD  
RIGHT HERE



inventory and Store



Aseptic Processing



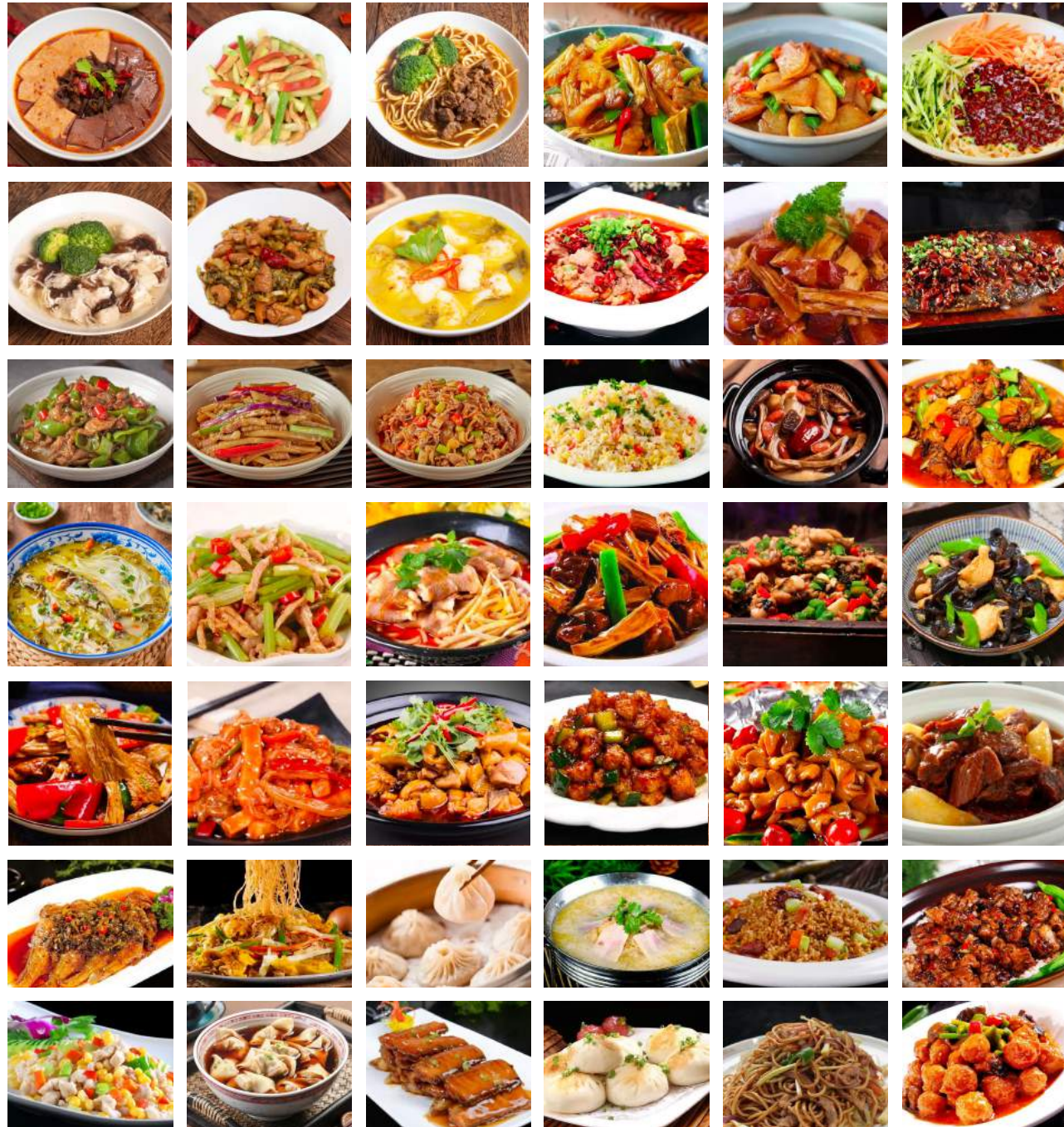
Direct Cold Chain Distribution



Scan dish code and Fry

# Massive dish library Covering ten major cuisines

- Carefully developed by star chefs
- Covering top ten cuisines and 500 + dishes
- Freshly cooked and enjoy delicious food quickly



# OPERATIONAL PROCESS

## Operation process

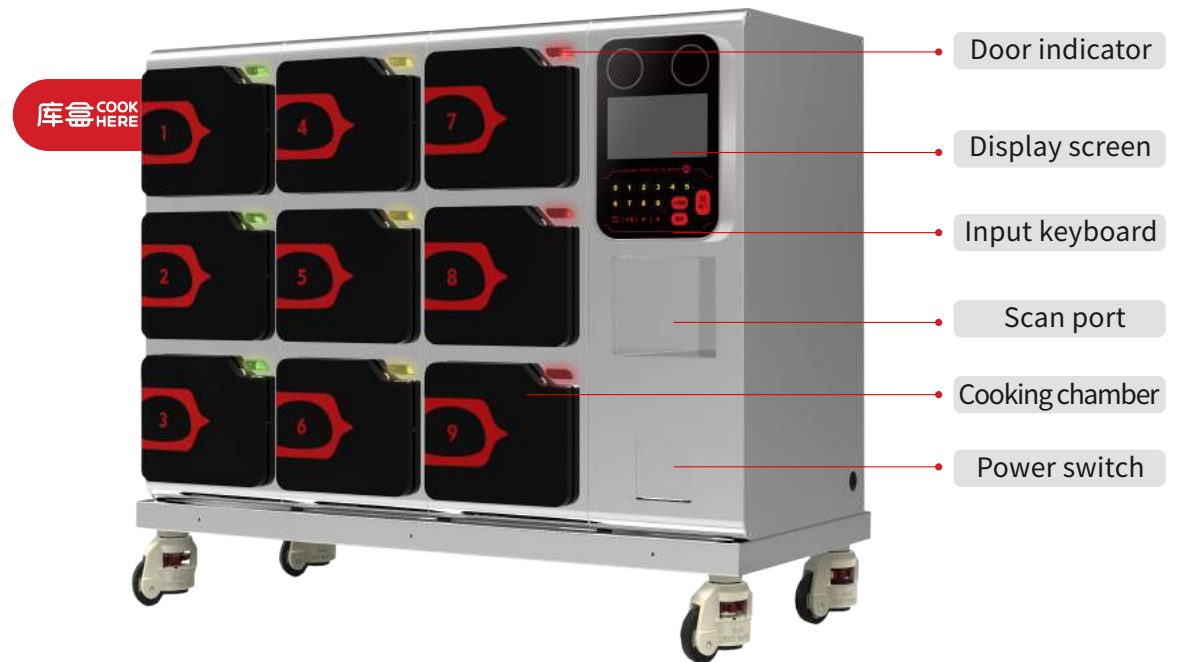
01. Switch on the machine and input the numbers of heating chambers

02. Finish preheating, scan dish code/input dish code and start frying

03. Finish frying and the chamber door will open automatically

04. Take out the dish box and enjoy the meal

**Easy to use and it only takes  
10 minutes to learn the operation**



# Complete **AFTER-SALE** supporting services without worries



Whole process  
installation  
guidance

**Machine installation**



One year warranty  
with Free on-site  
maintenance

**After-sales maintenance**



Exclusive service docking,  
Solve doubts in time  
Regular return visit,  
Optimize by iteration

**Customer services**

**COOK HERE**  
A N Y W H E R E

# KEY CUSTOMERS



FANJIE



Fang Bian Cai



DA SHU



FU NAN REN



JINYUANWEI



BAI LING CHU FANG



DING DONG



MIUSHICHUANCAI



HEMA FRESH



HONGLICUN



HUANGWAN



BAIWEI DAKA

More brands are cooperating in succession



## Cook Here@Takeout Brand

How to improve the delivery efficiency during the peak meal period is the most concerned problem for takeout brands. The automatic cooking machine in Cook Here can deliver meals efficiently with its advantage of oil-free and smoke-free. It can directly replace the chef with a machine. The machine could be operated by 1-2 ordinary workers without handling the spatula by chef. The customized service of Cook Here supply chain can help the takeout brands to continuously add new dishes, break the local regional operation with high efficiency, and help to create a new model of Chinese food standardization and intelligence catering.

### Cooperation case model :

1. Supply chain cooperation mode: the main ingredients and sauces will be uniformly distributed by Cook Here, the clean vegetables and some main ingredients may be purchased by themselves, and put them into the box according to SOP after cutting and matching.
2. Staffing of single store: 3 (workers in kitchen) + 1 packing worker

### Advantages of cooperation cases:

1. One click option: all dishes could be completed in 3 minutes. There is a fast-cook mode by one
2. High speed dish preparation: most of the stores will apply the same cuisine ingredients, which shall be cut and stored in advance, it will not only avoid ingredients waste, but also ensure high-speed cooking during the peak period.

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## Cook Here@Large hall food store equipped with small takeout store

Cook Here black tech cooking machine helps traditional hall food catering enterprises to improve store operation efficiency and reduce labor costs. At the same time, it helps to quickly develop new takeout business, help catering expand business model, improve profitability and greatly enhance brand competitiveness.

### Cooperation case model

1. Business operation mode: large hall food stores use machines to do takeout food, and small stores use machines to do Hall Food + takeout food
2. Supply chain cooperation mode: self owned Central kitchen supply, using the convenient box dishes
3. Staffing of single store: 2 (workers in kitchen) + 1 (worker in front) + 1 part-time (worker in busy hours)

### Advantages of cooperation cases:

1. Cost optimization: take out food could be prepared by machines instead of chefs
2. Big store expansion: use products and central kitchen resources to quickly open branded small stores and strengthen brand fission
3. High box packing efficiency: it can complete a box packing in an average of 5 seconds

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## Cook Here@New Retail

Cook Here has established strategic cooperation with new retail partners, boosting forming of intelligence catering services and intelligence stores, improving work efficiency and optimization of customers' dining experience.

### Cooperation case model :

- 1、Business operation mode: Take Shenzhen as the core city and do selling operation online + offline at the same time.
- 2、Meal delivery method: box dish + rice
- 3、Supply chain cooperation mode: standardized box dish supply
- 4、Staffing: meal preparation and packing personnel

### Advantages of cooperation cases:

- 1、Cost optimization: easy to learn; normal workers could operate the machine without chef cooking, which may optimize human efficiency and save cost
- 2、Standardization of products: central-controlled kitchen, and the meals preparation by stores will be standardized which reduces the risk of food safety
- 3、Equipment optimization: in the peak hours, manpower could be released from frying pans but be focused on seafood processing
- 4、Timeliness of meal preparation: fast meal preparation in an average of 3-5 minutes, which reduces the processing time and improves the order fulfillment rate of the store
- 5、Reduce loss: Loss could be avoided since the meal will be prepared and delivered immediately after being ordered.



## Cook Here @ Cooperation with different industry

As a hardware carrier, catering intelligent cooking machine realizes intelligent transformation, accelerates brand upgrading, helps broaden business scenarios and improves profitability.

### Cooperation case model:

#### 1、Business operation mode

- 1) Find cooperation places in schools and education institution, put in equipment and supply nutritious meals
- 2) Through regional self owned resources, it can be used in convenience stores, canteens, service stations and other places to increase store revenue

#### 2、Supply chain cooperation mode: apply self owned Central kitchen supply and the prefabricated box dishes (main ingredients + sauce + side dishes)

### Advantages of cooperation cases:

- 1、Rapid business expansion: the original supply chain of raw and fresh food material, directly purchases the prepared sauce from Cook Here, without the chef's R & D cost, and quickly completes the upgrading and transformation of the supply capacity from clean vegetables to prefabricated dishes.
- 2、Infiltrate new scene: apply the central kitchen which would uniformly distributes prefabricated dishes. Without cooking by chefs, the taste would be stable and can be put into business operation directly
- 3、oil and fume free: it is the most important precondition for multiple scenarios. There is no need to set oil fume equipment, and Cook Here' s equipment is ready for use immediately.

# CONTACT US

## CONTACT US



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**OFFICIAL WEBSITE:** <https://www.cookhere.com>



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