

## DN-300G Heavy Duty Gas Intelligent Cooking Robot



### Efficiently & Quickly

5-10 mins output to achieve peak hour requirement

### Highly intelligent

Application of the most advanced artificial intelligence technology; Stir fry, add oil, add water, add Liquid seasoning, cooking, etc. Automatically complete without human intervention

### Productivities

A large amount of stir-fry is produced in a cycle. One person can operate 3-4 units, with low labor and high efficiency.

### stability & accurately

Semi-enclosed surround heating technology, more uniform temperature, higher thermal efficiency, more pot taste; precise control of cooking temperature, technology, compatibility, etc. Uniform and stable operation

### User Friendly

Intuitive touch screen operation, voice and light operation prompts, new staff able to operate the machine after half an hour training.

### Hygiene & Food safety

The whole machine is made of international food-grade materials, hygiene & Safe

### Main Functions & Technical Specification

- Various cooking techniques such as stir frying, roasting, braising, cooking can be realized
- Touch screen development program-dozens of typical dishes templates, easy to learn and use
- Manual / Automatic cooking mode-can be selected according to cooking needs
- Automatic fine control of the climate-restore core skills, pure taste
- Automatic fueling and watering-precise, easy and efficient
- Multi-angle cooking-heat and season evenly and quickly, with consistent maturity and taste
- Automatic Speed Stirring-Restores the cooking process and improves the reduction of the process
- Automatic Dishes-One-click automatic dishes, quick and easy, save time and effort
- Built-in water gun-convenient and efficient cleaning
- Pot temperature monitoring-real-time monitoring of pot temperature to prevent continuous high temperature hurts to pots
- Gas Leak Safety Protection-Compliant with Gas Appliance Safety Regulations
- Self-diagnostic Tips for Faults-Quickly Lock the Causes for Easy and Timely Resolution
- Human-Machine Voice Interaction-Upgraded operating experience to reduce difficulty
- Multiple operation tips-voice + light + text to ensure correct and timely operation
- 10-inch color touch screen-large screen display, convenient operation and good interactive experience
- Logging-Easy cooking or equipment data, backed by operation and maintenance
- Large-capacity storage-1000+ recipes can be stored, various dishes can be called at any time
- Optional trolley for easy transfer of dishes

|                   |                                     |                  |                      |
|-------------------|-------------------------------------|------------------|----------------------|
| Model             | DN-300G                             | Power Supply     | 1kW (Eve. 0.5 kW)    |
| Dimension         | W1350 x D1250 x H1450 (mm)          | Voltage Input    | 220VAC±10%, 50-60 Hz |
| Type of Gas       | Town Gas / Natural Gas 1000-1400 pa | Water Pressure   | 0.1~0.6 MPa          |
|                   | LP Gas 9Y/20Y/22Y 2800±500 pa       | Cooking Capacity | 5-30 Kg              |
| Gas Consumption   | BTU: 221,823 (Eve. 152,615)         | Cooking Time     | 5-10 mins / time     |
|                   | LP Gas: 4.8 Kg (Eve. 3.3 Kg)        | Heat Load        | 65 kW, Eve. 45kW     |
| Gas Inlet         | DN25                                | Water Inlet      | DN25                 |
| Packing Dimension | W1550 x D1450 x H1650 (mm)          | Drain Outlet     | DN40                 |
| Weight            | 360 Kg                              | Packing Volume   | 3.7 m <sup>3</sup>   |

