

Automated cooking and washing
driving up to 12%
operating margin growth.



*Former Winner

I-Robo2



Automated stir-frying
that preserves your culinary
expertise dish after dish.



Automated pan cleaning
in under 20 seconds.

Impact of Installation

Based on existing client case study

Operating Profit
Rate

+12.0%

Revenue

+13.0%

COGS
Rate

-3.5%

Labor Cost
Rate

-8.5%



Stir-fry Cooking Robot

I-Robo2

Scope of automation:
stir-fry/washing



Revolutionize your kitchen with the I-Robo2, the world's leading automated cooking machine. Tackle repetitive tasks and tiresome cleanups effortlessly, while improving the consistency and margins of your kitchen. Easy to install. Easy to use. Easy to maintain.

Cuisine Compatibility



Easy Installation-electrical, water, drainage, and internet

Size	W2.3ft. × D2.3ft. × 4.3ft.	IH output	5kW~
Power source	Three-phase 230 V, power consumption: 8.5 kW	Reference cooking time	Average cooking & washing time of under 4 minutes.

Advantages of I-Robo2

*Consistency of Taste:
Increase*

*Interchangeability of cooking staff:
Increase*

*Meal Production Volume:
Increase*

*Shift Management Complexity:
Reduction*

*Cost of labor:
Reduction*

*Prep Time for Store Openings:
Reduction*

Streamlined cooking automation from the union of cutting-edge hardware and software.

Reduce OpEx



Improve Consistency



Reduce Risk



Website



LinkedIn



Waitlist
Registration



Contact us

<https://techmagic.co.jp/en/contact/>