

AI Frying Robot **ROBERT-E**

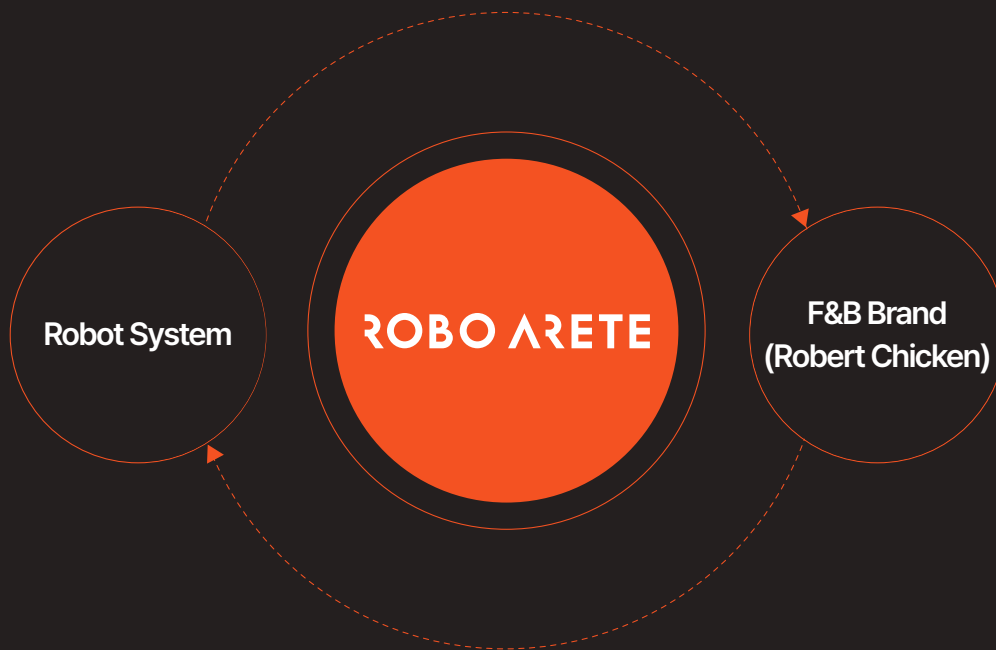


roboarete.com

ROBO ARETE

ROBO ARETE

Robo Arete is a global food tech company that revolutionizes human culinary culture and F&B business through the development of cooking robot systems that understand people.



It's Eatnovation

Who Is Robo Arete?

Robo Arete is a pioneer of kitchen automation, leveraging unique robotics technologies developed in-house.

What We Do?

Robo Arete has developed a frying robot system that automates the entire frying process. This system drastically reduces costs for restaurant owners while improving efficiency, safety, and taste through our unique expertise.

Our goal is to provide a comprehensive kitchen automation solution.

Why We Do?

We are continuously innovating the cooking process using robotics, aiming to lead the future of culinary robotics globally by providing a safe and efficient environment where robots and humans collaborate in cooking.

2018

09 : Establishment of Robo Arete

2019

03 : Venture company certification
09 : Startup Package (Yonsei University)

2020

02 : Opened Robert Chicken #1 in Korea
07 : Selected for the service robot demonstration project, organized by the Korea Institute for Robot Industry Advancement
08 : Seed: Korea Venture Investment Corp
12 : Opened Robert Chicken #2 in Korea

2021

07 : service robot demonstration project
06 : Pre-Series A
09 : TIPS: Blue Point Partners
12 : Award from Minister of SMEs and Startups

2022

02 : MOU with GS Retail
04 : Installation and Operation of GS25 Dongrae Flagship Store's Frying Robot
05 : Series A-1
06 : GS Supermarket Robot Rental
10 : Started Franchise Business 1st Franchise Store – Seongsu
12 : Minister's Award from the Ministry of Agriculture, Food and Rural Affairs

2023

01 : B2B Sales: Noori Chicken(Columbus, Ohio)
04 : B2B Sales: Sinbihan Brothers Food Truck
05 : B2B Sales: Hangry Joe's Hot Chicken
06 : Series A-2
06 : Opened the 1st overseas franchise store (Singapore)
06 : 10 Robert Chicken franchise stores in Korea
07 : ROBERT-E achieved NSF certification
11 : Robert Chicken&Hungry Dao /TFG Joint Venture Company signs master franchise agreement in Philippines

2024

01 : B2B Sales : SABA ROBOTECH(London, UK)
02 : B2B Sales : 2 Frying Robots Deployed in Texas, USA
07 : Robert Chicken franchise store opening in Mexico City, MEXICO



AI FRYING ROBOT

ROBERT-E

2

One of only two companies
that have received the NSF
certification for a whole robot
system in the world

1.62

Our system only
requires 1.62m²
for installation

50

Capable of
Cooking 50 Baskets per hour
(based on fried chicken)

257,501

Data-driven high reliability.
Out of 257,501 frying times
(by Apr 2024),
the error rate is 0.049%(125 times)



01 Know-how through chicken franchise - Robert Chicken

There are companies that make chicken robots but most of them are just manufacturers making diverse robots such as serving robots, coffee robots, and ice cream robots, etc.

Instead, Robo Arete has been focusing on chicken and fried food by establishing our own chicken franchise called 'Robert Chicken'.

Our clients who purchase our machine not only can experience the essence of automated robot but also can absorb the know-how for K-chicken restaurants.

02 No outsourcing - SW development & Aftercare Service

Because robot manufacturers develop a variety of robots, they often outsource the SI/SW part.

In this case, the biggest problems are

✓ High quote prices ✓ Delays in A/S service ✓ Difficult to immediate customization

On the other hand, software company Robo Arete

✓ Provides A/S service for FREE in case of a software issue, which constitutes 95% of errors, regardless of the warranty.

✓ Has our own A/S team all over the country through maintenance partners and exclusive distributors.

✓ Conducts all work, from assembly, programming, testing and system upgrade in-house
with experienced engineers who literally committed on ROBERT-E only.

Even if an outsourcing company is very professional,

there could never be better than an engineer who builds a robot from the very start.

03 Standalone type - Compact(1.62 m²) & Easy installation

✓ Compact Size : Our system requires only 1.62 m² for installation including two fryers.

✓ Easy Installation: We do not require additional construction for installation. Just push our system to your existing fryer.

The only thing that you need to let us know is the specification of your fryer. That's it.

04 Certification (NSF, CE and UL)

NSF(National Sanitation Foundation certificate) is one of the most authoritative certifications related to health protection. Many other robot manufacturers have only received NSF certification for fryers or robots.

However, we received the NSF certification for a whole system which is one of only two companies in the world.

Our machine is literally the most legal and regulation free machine in all over the world.



Obtained Hygiene and Safety Certification for the Entire Robot System

1. NSF Food Safety Certification

- ✓ Obtained certification for the safety of food processing equipment and related components (NSF/ANSI 169)
- ✓ NSF product production facility qualification

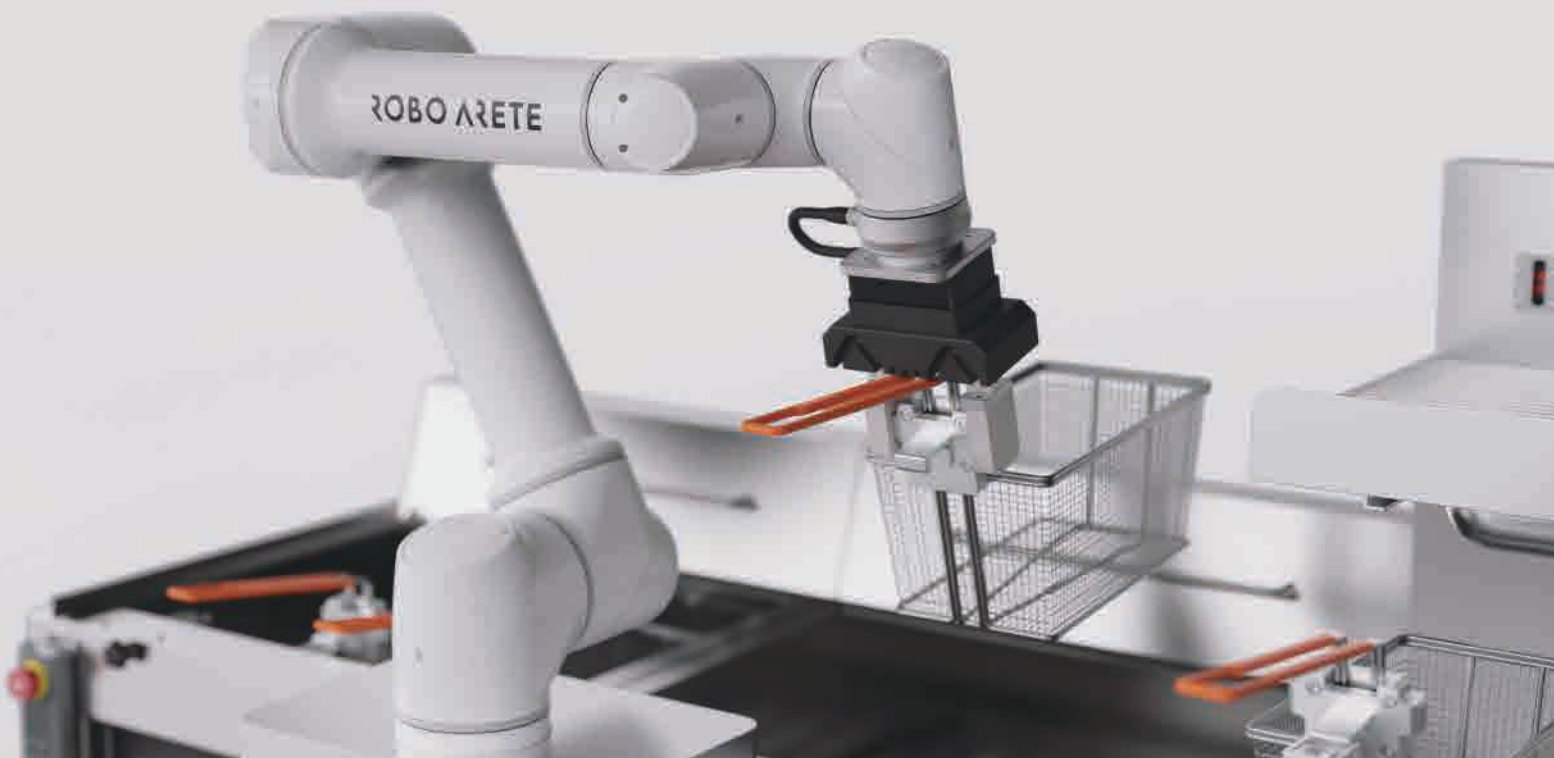
2. Human-Safe Frying Cooking System

- ✓ Using FDA-compliant materials with no harmful substances released in contact or proximity to food
- ✓ It is safe even when food comes into contact with the system

3. Utilizing High-Durability Components

- ✓ Non-corrosive SUS components and fasteners
- ✓ Hygienically validated components even under high temperatures

As the first in Korea to secure **NSF Food Safety** Certification for the entire equipment involved in the robot system, we can offer food that consumers can trust and enjoy, making it convenient for global use as well.





01 Every Fried Food All types of fried food can be fried!



02 Labor Cost Reduction BEP can be achieved within 1 year.



Personnel Expense

\$65,700

\$15 × 12(hours) × 365(days)

*Every Year



Robot System

Robot Arm + System + Others

03 Safe Working Environment

You can improve the risk of burns, carpal tunnel syndrome, and respiratory illnesses caused by inhaling fumes.



Cooking Fume

WHO classified cooking fume as a carcinogen.

→ Since Robert-E handles all frying tasks, there is no need for anyone to stand in front of the fryer.



Risk of Burns

The high temperature of frying oil can cause serious burns.

→ Robert-E protects people from the risk of burns by directly inserting food into the fryer.



Overuse of joint

Repetitive heavy lifting can cause Carpal Tunnel Syndrome.

→ Robert-E can protect wrist joints by replacing human lifting tasks.

01 Robert Chicken



Long Island City, USA

I had been searching for lots of chicken franchises in the US for about 2 years and finally I decided to go with Robert Chicken. There were many reasons for choosing it but two crucial points. One is devoted support from the NY flagship store situated on 5th Avenue. And the other is 24/7 aftercare service from Korea HQ and US branch. Thanks to devoted support from NY stores, I can get sourced food material easily whenever I want. 24/7 aftercare service makes my Robot friend work 24/7. Starting with the 1st branch, I hope to continue working with Robert Chicken for the 2nd and 3rd branches. I'm sure Robert Chicken is going to succeed in the American market.



Mexico City, Mexico

Mexico's annual consumption of chicken is truly enormous thanks to Mexican great love for chicken. And the K-Wave in Mexico is increasingly permeating for sure. I realized that it is the perfect time to start an F&B business. As soon as we decided to start it, everything went so fast. All support and know-how for site search, interior guidance, drawing review, franchise law, and clearance are provided seamlessly. Spanish? No problem at all since the Robo Arete system follows the Window basis and utilizing the existing fryer makes me comfortable. I'm convinced that if you have a frying menu in restaurant, you can watch ROBERT-E anywhere in the very near future.

02 No Brand Chicken – California, USA



I believe that saving costs is the ultimate key in business. We purchased the ROBERT-E only to save money on California's high wages. But when tested, we realized that it has more value than that. It wasn't just about replacing people. The consistent quality of food is a source of trust with customers. Attracting people without spending a penny on marketing is also the beauty of ROBERT-E. I'm willing to proceed with an additional order for my second branch. I'm really satisfied.



03 Noori Chicken – Ohio, USA



From my experience by running multiple restaurants for a long time, the key to success is definitely the taste of food. It's very basic but hard to maintain. If you're not building up the taste first and just try to add creativity, diversity or marketing something, it is the same as building a house upon the sand.

ROBERT-E has shown 24/7 consistent frying quality and even made all my side menu settings.

I not only can maintain the quality of chicken but also can set up multiple side menus as well.

If you're experiencing difficulty in the very basics, I recommend you try out ROBERT-E.



04 SABA Convenience Store - London (Kensington), UK



Many Koreans say they open a Korean restaurant to let people know about Korean culture and food. But that's not for me.

I wanted a business and wanted it to be successful.

So I thought I couldn't succeed in the obvious way.

As a result, I came up with a Korean-style convenience store that has never existed in London. And furthermore, I thought it could be great if the store is operated in a fully automated way. That's when ROBERT-E became the symbol of SABA's convenience store.

Now people come from not only Kensington but all over London.

Currently, SABA's second branch is being prepared in Shoreditch, and once it is stabilized,

I will definitely consider a third branch as well. Please come and visit London to watch the A-mazing ROBERT-E!



05 Food Truck – Rabo

The food truck Rabo is a prime example demonstrating that ROBERT-E can be installed even in tight spaces. With ROBERT-E, installation can be done quickly within a half day in narrow spaces like small-sized stores and food trucks, as long as there is space for a fryer.

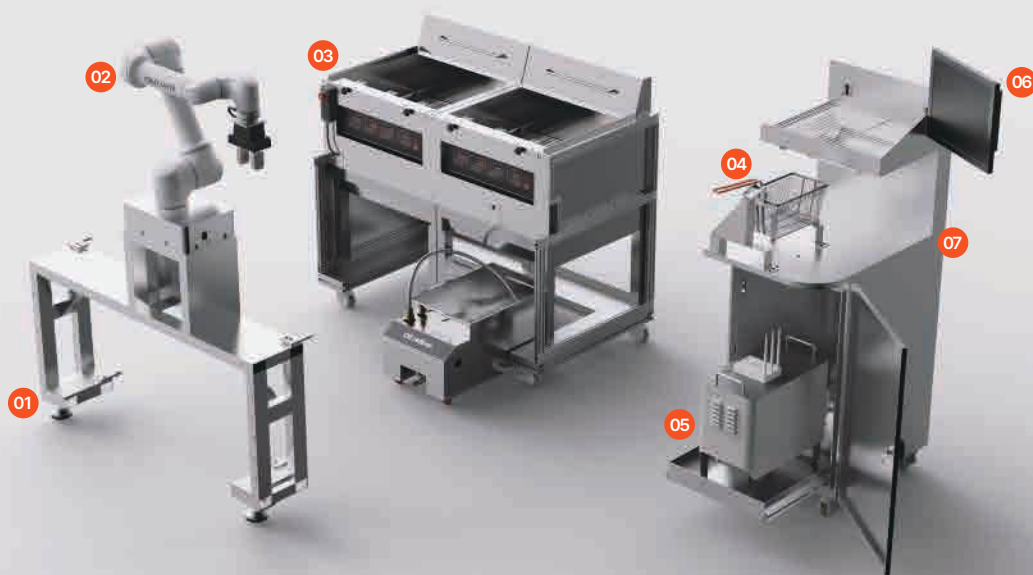
This concept is really popular in Europe where the market is concentrated in the city.



Even with a 1-ton food truck, there is plenty of space for a ROBERT-E, leaving enough room for two people to work inside.



ROBERT-E



01 Robot fixing bracket

02 Cobot

03 Fryer 4/6 burners

04 Basket

05 Control box

06 Operation monitor (all-in-one PC)

07 Fry stand

ROBERT-E-F-4 (Specs)

Productivity 33 Basket / hour

Electric Spec 110V/220V (Single phase, 50/60Hz, 500W)

Size 1500mm(W) x 930mm(D) x 1850mm(H)

Fryer RINNAI : RFA-428G(LNG) / 227E(Electric)

Controller 17 inches All-in-one PC

Co-bot Rainbow Robotics : RB5N Doosan Robotics : A0912

Gripper GIMATIC MPLM3240

ROBERT-E-F-6 (Specs)

Productivity 50 Basket / hour

Electric Spec 110V/220V (Single phase, 50/60Hz, 500W)

Size 1770mm(W) x 930mm(D) x 1850mm(H)

Fryer RINNAI : RFA-328G(LNG) / 327E(Electric)

Controller 17 inches All-in-one PC

Co-bot Rainbow Robotics : RB5N Doosan Robotics : A0912

Gripper GIMATIC MPLM3240

*It may change depending on the site and supply condition.

ROBOARETE

IT'S EATNOVATION

Roboarete Co. Ltd

Headquater

Email contact@robertchicken.com

Phone +82-2-6929-0557

Address 4th floor, 37, Seongsui-ro 22-gil, Seongdong-gu, Seoul, Republic of Korea

ROBOARETE USA INC

Email nyc@robertchicken.com

Address 298 Fifth Ave, New York, NY 10001

Exclusive distributor in US : ROBOCRISP, INC.

Email info@robocrispusa.com

Phone +01-213-605-5727

Address 6929 Airport Boulevard, Suite 176 Austin, Texas 78752



instagram.



linkedin.



Roboarete web.