芯厨师
XINCHUSHI



# XINCHUSHI
# AI STIR-FRY ROBOT

Simplifying Chain Operations for Wok-Fresh Chinese Restaurant Businesses

National Standard Drafting Unit for Commercial Intelligent Stir-Fry Machine

Contents

Simplifying Chain Operations for Freshly Wok-Tossed Chinese Restaurant Businesses

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# CORPORATE **PROFILE**

Founded In

**2016**

Accumulated Honors

**400+**

Self-Developed Pats.
& Software Copyrights

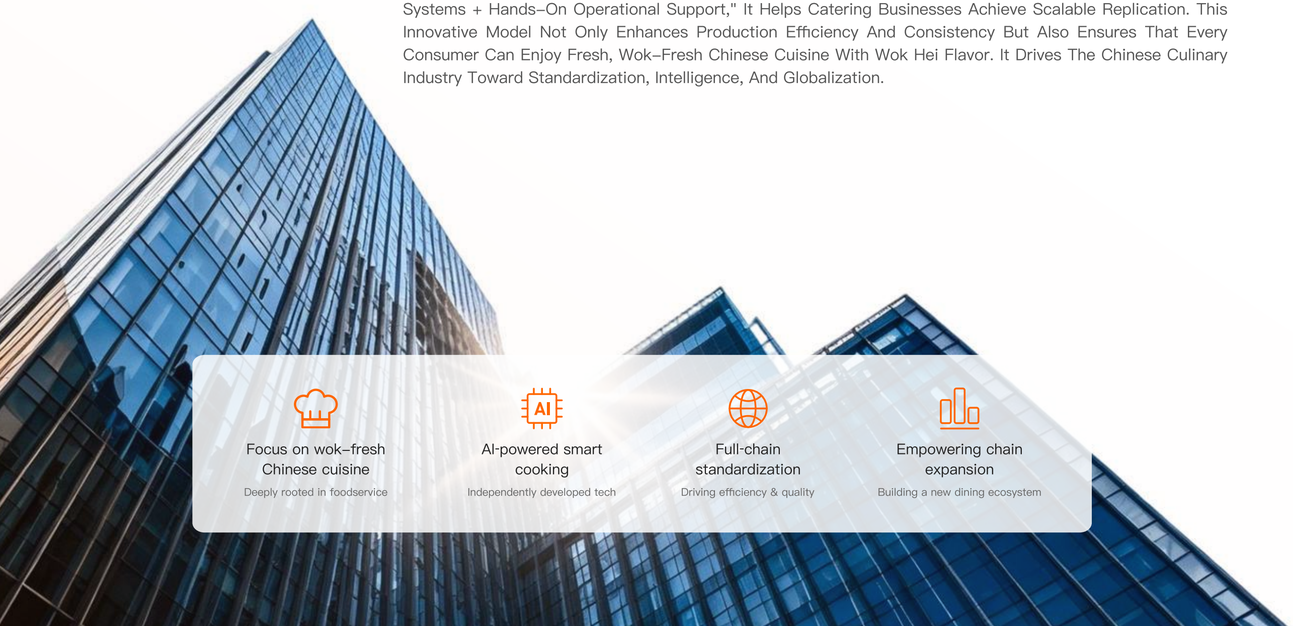
**51**

## Standardized Solutions Provider for Wok-Fresh Chinese Cuisine Operations

**Changsha Zhangkonghuohou Technology Co.,Ltd Is A High-Tech Corporate Dedicated To Providing Cooking Standardization Solutions For Wok-Fresh Chinese Cuisine Restaurants And Chain Brands.** Guided By The Mission Of "Simplifying Chain Operations For Wok-Fresh Chinese Restaurant Businesses," The Corporate Deeply Integrates Artificial Intelligence With Culinary Arts Through Its Independently Developed XINCHUSHI AI Stir-Fry Robot, Creating A Service Robot With "Embodied Intelligence" Capabilities. It Is Committed To Delivering Full-Chain Standardized And Intelligent Solutions For The Catering Industry.

The Corporate's Core R&D Team, Led By Experts In The Field Of Robotics Of The Former Institute Of Automation Of The Chinese Academy Of Sciences, Brings Together AI Large Model, Image Algorithm, High Concurrency Architecture, Structural Design, Intelligent Control And Other Technical Research And Development Forces, And Gathers Industry Experts In Multiple Fields Such As Catering Operation And Management, Eight Major Cuisine Cooking Masters, Etc. All Core Technologies Of The XINCHUSHI AI Stir-Fry Robot Are Independently Developed, Achieving A Complete Closed Loop From Perception And Decision-Making To Execution. Since Its Launch, The Product Has Been Deployed Across China And Overseas, Operating Reliably In Diverse Scenarios Such As Restaurants, Hotels, And Communities.

The Corporate Is Dedicated To Advancing "AI+" Applications In Advanced Manufacturing And End-Use Products, Developing Embodied Intelligence To Foster New Quality Productive Forces For The Catering Industry. Through A Complete Solution Encompassing "Robots + Recipe Programs + Store Management Systems + Hands-On Operational Support," It Helps Catering Businesses Achieve Scalable Replication. This Innovative Model Not Only Enhances Production Efficiency And Consistency But Also Ensures That Every Consumer Can Enjoy Fresh, Wok-Fresh Chinese Cuisine With Wok Hei Flavor. It Drives The Chinese Culinary Industry Toward Standardization, Intelligence, And Globalization.



Focus on wok-fresh Chinese cuisine
Deeply rooted in foodservice

AI-powered smart cooking
Independently developed tech

Full-chain standardization
Driving efficiency & quality

Empowering chain expansion
Building a new dining ecosystem




## Factory Introduction

( 2000+㎡ )

**XINCHUSHI Operates A Modern Self-Owned Factory Covering Over 2,000 Square Meters.**

This facility serves as the core base for our integrated "self-research, self-manufacturing, self-distribution" strategy. Backed by an in-house R&D team of more than 100 professionals—including senior AI algorithm experts and structural engineers—XINCHUSHI has independently designed everything from core cooking algorithms and intelligent temperature-control systems to complete machine structures and molds. With over 51 national patents and software copyrights, we have truly mastered the core technologies of intelligent cooking equipment.

## Three Core Advantages

Solving Real Kitchen Pain Points

**Self-Developed Technology:** Full proprietary control from temperature-control algorithms to wok-tossing mechanics. Our four-in-one intelligent controller delivers over 6,000 hours of continuous fault-free operation, ensuring stable and reliable performance.

**Self-Manufactured Production:** Our 2,000+ m² factory produces key components in-house, eliminating intermediary markups and brand premiums to offer exceptional cost-performance.

**Self-Distributed Service:** Direct from our factory to your kitchen, with 24/7 rapid response. No need to worry about equipment failures — we provide lifetime worry-free after-sales support.









**52** steps
Meticulous production steps

**12** Hours
Focused Assembly And Debugging

**56** Checkpoints
Stringent Quality Inspection Checkpoints

**24** Hours
Continuous Aging (Burn-In) Test Before Shipment

# CATERING DILEMMA



Simplifying Chain Operations for Wok-Fresh Chinese Restaurant Businesses

## Seasoned F&B Professionals Know Best Where the Real Pain Points Lie

### High Labor Costs

Now it is a heavy labor model, chefs are paid high, and the problem of "chef shortage" is becoming more and more serious. In addition, chef salaries continue to rise, even if they are hired with high salaries, it is difficult to find good chefs, and the pressure on labor costs continues to increase.

### The Taste of the Dish Is Unstable

Sometimes, depending on the chef's personal experience and skills, the taste of the dishes prepared by different chefs or the same chef at different times will be different. Unstable tastes can lead to customer loss and affect word of mouth.

### Standardization Is Difficult

It is difficult to quantify the cooking standards of traditional store dishes, and it is difficult to achieve large-scale batch replication, which makes it difficult to synchronize good dishes with multiple stores, thus restricting the chain expansion of catering.

### Difficult to Manage

The management of chef teams in the catering industry is complex, such as common master-apprentice relationships and culinary school issues. If mismanagement, it can lead to staff instability, which can hinder the long-term stability and expansion of the restaurant.

### Excessive Ingredient Wastage

Most of the chef's stir-fry dishes are based on experience, and the amount of ingredients is difficult to accurately control and procure. In this way, the accumulation of waste is serious, and the cost is difficult to control, which affects the profit and healthy development of the restaurant.

### Low Meal Output Efficiency

Chefs are prone to fatigue when working for long hours, which can lead to a decrease in work efficiency and affect the speed of meals. This is especially true during peak hours, customers wait a long time for food to be served, and restaurants have low attendance rates, which will slow down operations.

# Data & AI-Driven

## Redefining the Speed and Stability of Chain Expansion

**Dish Standardization**

### From "Experience Replication" to "Data Replication"

Deconstruct master chefs' techniques into precise cooking curves and motion sequences, forming cloud-based digital recipes. With one-click synchronization across global stores, each dish achieves a stable, master-level reproduction, realizing true "all the stores taste the same.."

**Management Digitalization**

### From "Rough Estimation" to "Precise Decision-Making"

Each dish produced automatically generates data feedback. Based on precise sales figures, the system inversely guides ingredient procurement and inventory management, eliminating waste and irregularities. Through a real-time data dashboard, managers can make scientific decisions, shifting operations from ambiguity to precision.

**Training Simplification**

### From "Prolonged Adaptation" to "Rapid Operational Proficiency"

Complex culinary skills are simplified into standardized equipment operations. Without the need for extensive culinary background, staff can consistently produce high-quality dishes after short-term training. This significantly lowers recruitment barriers and training costs, drastically reducing the team formation and adaptation cycle for new stores.



XINCHUSHI

**AI STIR-FRY ROBOT**

Wok-Fresh Chinese Food Chain Expansion Artifact

# More Cost-Effective Lower Labor Costs



Using XINCHUSHI is expected to save more than **CNY 168,000** in labor costs per year.

| Projects | Traditional restaurant | Use the XINCHUSHI |
|---|---|---|
| Staff composition | Three chefs | One chef & one Operator |
| Labor costs | A chef is paid CNY 10,000 and three chefs are CNY 30,000, for a total of CNY 30,000. | A chef is paid CNY 10,000 and an operator is CNY 6,000, for a total of CNY 16,000. |
| Experimental environment | The estimated salary includes social security, accommodation, catering, etc., and the specific standards are subject to local conditions. | |

Monthly savings on labor costs

**CNY 14,000**

Anually savings on labor costs

**CNY 168,000**

# More Energy-Efficient
# Lower Energy Consumption Costs




Using XINCHUSHI is expected to save more than **CNY 63,000** in energy costs per year.

| Projects | Gas stove (Gas) | XINCHUSHI (Electricity) |
|---|---|---|
| Unit energy consumption | 3.5m³/Stove/hour | 3 kWh/Set/hour |
| Unit energy costs | CNY 14.35/Stove/hour<br>The cost of non-residential gas is about CNY 4.1/m³ | CNY 3.24/Set/hour<br>The cost of commercial electricity is about CNY 1.08 /kWh |
| Daily energy costs | CNY 229.60 | CNY 51.84 |
| Monthly energy costs | CNY 6,888.00 | CNY 1,555.20 |
| Experimental environment | There are 4 gas stoves and 4 XINCHUSHI, each cooking for 4 hours a day. The cost of commercial electricity/gas is calculated according to the Changsha standard. The hourly energy consumption data per gas stove unit is sourced from the gas company. The hourly energy consumption per XINCHUSHI unit is laboratory-measured, and the average experimental meal portion size is 800g/serving. | |

Monthly savings on energy costs

CNY **5,332.80**

Annually savings on energy costs

CNY **63,993.60**

# More Efficient
# Higher Meal Output Efficiency



It is expected to produce more than **69,120** meals per year.

| Projects | Traditional restaurant | XINCHUSHI |
|---|---|---|
| Personnel | One chef | One skilled equipment operator can operate four machines alone. |
| Meal serving/ day | 96 pcs | 288 pcs |
| Meal serving/ month | 2880 pcs | 8640 pcs |
| Experimental environment | The actual number of diners was not considered, and only the limit of efficiency was compared.<br>XINCHUSHI averages 800g per serving. | |

Increases monthly meal output

**5,760** pcs

Increases annually meal output

**69,120** pcs




# XINCHUSHI X9

## Wok-Fresh Chinese Food Chain Expansion Artifact

### Product introduction

XINCHUSHI AI Stir-Fry Robot, an AI automated cooking equipment specially developed for freshly fried Chinese food merchants and chain brands.

It has an advanced self-developed AI temperature control algorithm, which can accurately replicate the chef's heat, recipe and technique. The dishes it makes can completely restore the taste of the chef, so the dishes have a high degree of restoration, fast dining efficiency, and strong equipment stability.

This can effectively solve the problems faced by the catering industry such as high labor costs, unstable production, and difficult chef management. It truly reduces costs and increases efficiency, and can provide standardized replication capabilities for catering businesses, making freshly fried Chinese food chains simpler, and making it easier for consumers to eat delicious freshly stir-fried dishes.

| Technical Parameters | | | |
|---|---|---|---|
| Cooking Method | Fully Automatic | Wok Material | CARBON STEEL WOK |
| Heating Method | Electromagnetic Induction Heating | Types of Solid Seasonings | 3 types<br>(Salt, Chicken Essence, Sugar) |
| Stirring Method | Three-Axis Asynchronous Planetary Stirring | Types of Liquid Seasonings | 6 types<br>(The same type can be customized and Replaced.) |
| Thickening Method | Fully Automatic | Types of Oils & Sauces | 2 types<br>(It supports vegetable oil, lard, and broth, with constant-temperature control.) |

| Basic Parameters | | | |
|---|---|---|---|
| Maximum Power | 12.6kW | Number of boxes/capacity | 4 Pcs / 1.5L |
| Wok Capacity | 23L | Rated Voltage | 380-415V,3N~,50Hz |
| Maximum Stir-Fry Capacity | 5kg | Overall Size | 800mm*960mm*1520mm |
| Optimal Stir-Fry Capacity | 1.5~3kg | Total Weight | 204kg |
| Screen Size | 13.25 inches | Operating System | Android |

# Five Major Limit Tests
# Ensuring Equipment Stability

## Built to Industrial-Grade Standards, Delivering Catering-Grade Stability.

Chain-store environments demand extremely high equipment stability. Core Chef passes five major limit tests to ensure long-term stable operation of equipment in kitchen conditions featuring high frequency, heavy load and high salt-spray exposure.

**Core Advantages: Industrial-Grade Standards · Ultra-Long Service Life · Ultra-Low Failure Rate**

**96+ hours**
### Salt-spray Test
Corrosion Resistance in High-Salt Kitchens

**500k+ cycles**
### Robotic-Arm Test
Robotic-Arm Repeatability & Service Life

**150k+ Cycles**
### Feeding Test
Feeding-Mechanism Accuracy & Durability

**7300+ hours**
### Stirring Test
Stirring System Continuous-Operation Stability

**500k+ cycles**
### Wok Body Test
Wok Body Cycling & Structural Reliability



Salt-spray Test


Robotic Arm & Wok Body Test


Feeding Test


Stirring Test



# Authoritatively Tested and Certified to International Safety Standards

Xinchushi has obtained safety-standard certifications from multiple countries worldwide.Trusted for quality and safety, our products sell well across the globe.

- USA：ETL
- EU：CE
- UK：UKCA
- Germany：LFGB
- Japan：PSE
- Australia：RCM

## Trusted By Many Clients

It is widely used in scenarios such as authentic wok-fresh Chinese cuisine, fast-food chains, formal banquets, central kitchens, catering companies, hotel dining, community cafeterias, food courts, and more. With rapid market expansion, our sales now cover 23 countries and regions and 319 cities worldwide.

**1000+** Foodservice Brands Served

**23** Countries & Regions

**319** Cities

### OUR PARTNERS

太興 TAI HING | 闻湘月 辣椒炒肉拌饭 | 擂饭 | 华住 HUAZHU | 蓝思科技 LENS | 贵福多
米熊盖饭 | 湘霸 | 菌彩 云南野生菌火锅 | 牛栏岗 现炖牛腩饭 | 悦荷简餐 | 恒鲜卤韵
小顺囍 | 鼎厨 | food 优芙得 | 喜小蛙 | 炭火匠人 | 顺家客
最湘宴 | 和合谷 国人快餐 蒸式经典 | 煮义·火锅 | CHINA Bar 不夜天 | Secret Kitchen 正斗 | 来湃鲸
一品香家宴 | 富士康大食堂 | 私小满 | 喜米财 | 小沐节 | 饭太湘
湘遇新鲜 | 招香园家宴 | 东湘·私房菜 | 江湖居 | 百宜坊 现炒自选餐 | 馨忆坊
一湘一味 YIXIANGYIWEI | 小湘旺 | 好香来 | 阿拉斯加海货 | 爱蒲 | 煌潮大酒店

## Partner Case Studies




**Tai Hing**
Fast-Food Chain Application




**Wen Xiang Yue**
Fast-Food Chain Application




**Xiang Ba**
Fast-Food Chain Application




**Mi Xiong Rice Bowl**
Sauced / Topped Dishes Application




**He He Gu**
Topped Dishes / Fast-Food Application




**Niu Lan Gang**
Sauced / Topped Dishes Application




**Si Xiao Man**
Wok-Cooking / Casual Dining Application




**Peng Chu**
Full-Service Dining / Banquet Application




**Xin Yi Fang**
Full-Service Dining / Banquet Application




**Zui Xiang Yan**
Full-Service Dining / Private Kitchen Application




**H World Group**
Hotel / Banquet Application




**Huangchao Grand Hotel**
Hotel / Banquet Application




**Lens Technology**
Large Enterprise Canteen Application




**Gui Fu Duo**
Food Supply Chain Enterprise Application




**Secret Kitchen / Tasty**
Overseas Localized Chinese Chain Application




**CHINA BAR**
Global Chinese Cuisine Chain Expansion Application

# CCTV Finance Channel & Other Major Media
# Authoritative Coverage

XINCHUSHI AI Stir-fry Robot has received coverage and attention from CCTV and other major mainstream media, driving high-quality development in the foodservice industry through technological innovation.

- Authoritative Coverage by CCTV
- Mainstream Media Spotlight
- Industry Media Attention
- Online Media Coverage

Authoritative Media Focus
A Testament to Brand Strength



CCTV-2 Finance Special Report



CCTV-2 Finance Special Report



Hunan TV News Report



Hunan Today Interview Report


Hunan TV Special Report



Hunan Economic TV News Report



Changsha TV Comprehensive News Report



Rednet Moment News Report



Hong Kong Media "Guan Xiang" Coverage



Canyin Jie (Foodservice Industry) Coverage



Jiemian News Report



Rednet Coverage



Xiaoxiang Morning Post Coverage



The Beijing News Coverage



Sanxia News Network Coverage



Jimu News Report

# 01

## CORE ADVANTAGES

# LARGE PRODUCTION CAPACITY

Fast Serving, Even At Peak Hour.

**Human Chefs** (Industry Reality): Continuous high-intensity stir-frying is physically demanding labor. During peak hours, a chef's stamina depletes rapidly, forcing a slowdown in meal output. Additionally, a chef's mood and physical condition directly impact performance. On a good day, cooking is fast and precise. On an off day when feeling unwell, efficiency can be halved. Production capacity becomes unpredictable.

**Stir-Fry Robots** (Industry Reality): One prerequisite for large-volume cooking is a sufficiently large wok. However, the woks of most commercial stir-fry robots on the market generally have diameters of only about 36—45 cm, with a maximum capacity of 1.5—3 kg per wok. This significantly limits meal output speed during peak hours.





### A Large 50-cm Diameter Steel Wok Capacity: 23L (holds 23kg of water)

The large steel wok with an inner diameter of 50 cm enables cooking of larger quantities, meeting high meal demand during peak hours.

| Large steel wok diameter | Contrast enhancement | Meal delivery efficiency |
|---|---|---|
| 50 cm | 200 % | 5kg / 240 sec |

# 02

## CORE ADVANTAGES

# THE TASTE OF THE DISH IS STABLE

The Same Dish, the Same Taste
— Identical Across All Stores.

**Human Chefs** (Industry Reality): They rely on intangible "manual skills" that are difficult to quantify. Heat control depends entirely on personal experience—vague instructions like "70% oil temperature" or "a pinch of salt" are judged by feel, with no precise measurements. Furthermore, a chef's physical fatigue and mood swings directly affect operational precision, leading to flavor variations each time the same dish is made. Additionally, different chefs have different understandings and techniques for the same dish. Even with a standard recipe, achieving consistent flavor is challenging. This severely limits a restaurant's potential for rapid expansion.

**Stir-Fry Robots** (Industry Reality): Consistent output relies on sufficient heating power and precise temperature control. Most stir-fry robots on the market still use outdated manual dial settings for temperature regulation, leaving heat control largely to guesswork. Even the few models marketed as "smart temperature control" lack sufficient precision. Notably, when there is a discrepancy between the initial wok temperature and the preset value in the digital recipe, these systems fail to dynamically adjust the heat and cooking actions. This significantly compromises output consistency and leads to a rise in customer complaints for restaurants.



### AI Temperature Curve Algorithm

Through real-time temperature control and adaptation, it simulates a chef's cooking heat. It dynamically adjusts the required temperature in response to ambient temperature changes, cycling ingredients between "brief exposure to extreme high heat" and "cooling phases." This prevents dishes from being undercooked or burnt, while also promoting the development of richly layered flavors.

temperature control accuracy: ±1℃




### AI Timing Recognition Algorithm

It intelligently senses the real-time state of ingredients and seasonings in the wok, and precisely determines the execution timing for each step accordingly — rather than relying on mechanical timing. This approach fundamentally addresses a key industry pain point: when the initial wok temperature differs from the preset value in the digital recipe, the system can automatically and dynamically adjust heat and cooking actions to achieve accurate compensation.

timing capture accuracy: 99%



### Molecular-Level Flavoring System

Equipped with a kilohertz high-frequency control algorithm and millimeter-level seasoning metering groove, it enables instantaneous, micro-dosed, and accurate deployment of each seasoning. The innovatively adopted MOSFET half-bridge emergency cutoff technology can cut off seasoning flow within milliseconds to prevent overdosing. Combined with an anti-reflux check valve design, it effectively prevents cross-flavor contamination, achieving true digital-grade flavor reproduction and consistency.

Solid seasonings：±0.02g
Liquid seasonings：±0.1g
Animal fats and vegetable oils：±0.2g

# 03

## CORE ADVANTAGES

## WOK HEI

High-Heat Stir-Frying With Intense Wok Hei

**The three core factors that ensure intense wok hei are:** high power, rapid heat-up, and a large-opening iron wok. Only extreme-intensity flame instantly enveloping the ingredients can sear out their primal aroma and unleash full wok hei. The iron wok, a traditional symbol of Chinese stir-frying, distributes heat evenly, resists sticking, and is the very tool that makes “wok hei” possible.

Industry Reality: Some wok robots on the market use stainless steel pots, which conduct heat slowly and unevenly — causing the temperature to drop the moment ingredients are added. Others adopt barrel-shaped pots that trap steam instead of releasing it, leaving dishes simmered in moisture until they resemble “stewed food.” Even worse are low-power models with weak flames and sluggish heating. They essentially “steam-cook” the food, completely failing to meet customers’ demand for wok hei. This severely undermines a restaurant’s reputation.



### One–Piece Carbon Steel Wok

A wok that heats evenly and prevents sticking. With excellent thermal conductivity and heat capacity, it rapidly stores and releases heat.

1,023 Carbon steel material

Dual–process stretch forming & spinning technology

45–65 W/m·K

Thickness of the wok: 3mm

### Rapid Heat-Up Algorithm

Heats up to 300°C in 15 seconds. With flash-freshness locking technology, 300°C intense flame instantly envelops ingredients, searing out their primal aroma.

Rapid heating: Heat up to 300°C in 15 seconds

Temperature Control Accuracy: ±1°C

# AI Temperature Curve Algorithm

## True Stir-Frying With Concentrated Wok Hei



Replicates the chef's precise heat control with real-time temperature adaptation

Rapid heat-up algorithm

**Heat Up to 300°C in 15 Seconds**

Rapid heating

**±1℃**

Temperature control accuracy

**12kW**

Super power




# AI Timing Recognition Algorithm

## Dynamic Adjustment, Precise Compensation

It intelligently senses the real-time state of ingredients and seasonings in the wok.

It automatically adjusts for differences in initial wok temperature across varying environments.

It dynamically adjusts heat and cooking actions to deliver precise compensation.

99%

ning Capture Accuracy



# Molecular-Level Flavoring System

## Precise Seasoning, Authentic Flavor

1,000Hz control algorithm /second

Millimeter-level seasoning metering groove

MOSFET half-bridge emergency cutoff technology

Anti-reflux check valve design

**±0.02g**
Solid seasoning

**±0.1g**
Liquid seasonings

**±0.2g**
Animal fats and vegetable oils

# Four–in–One Intelligent Controller

# More Than 6,000 Hours of Continuous Trouble–Free Operation

Higher intelligence, Stronger stability, Better energy efficiency

Dual four-layer PCB architecture

Dynamically regulated wide voltage design

Self-developed motor drive algorithm

Four–in–one integration: Main control unit, servo motor drive,DC motor drive, temperature collector



## Cooking with zero impact

Mains voltage fluctuation

## More than 6,000 hours

Zero–failure observed in destructive limit testing

# One-Piece Carbon Steel Wok

## A wok that heats evenly and prevents sticking

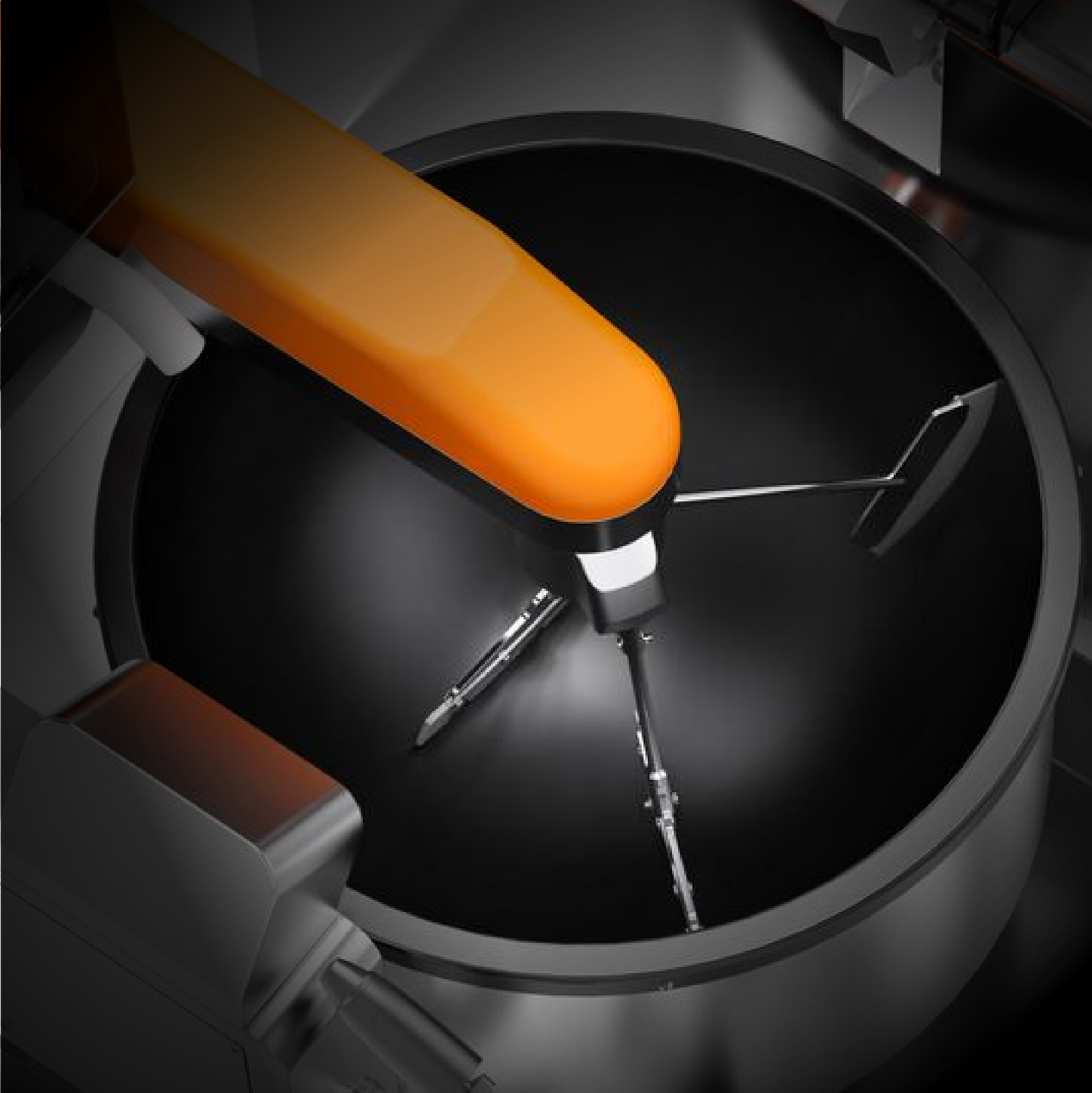
1,023 Carbon steel material

Dual-process stretch forming & spinning technology

**3mm**
Thickness of the wok

**45-65W/m·K**
Thermal conductivity





# Three-Axis Asynchronous Planetary Spatula

It stirs evenly, allowing seasonings and ingredients to blend thoroughly

It handles sticky foods fearlessly, breaking up clumps with ease

Even if it is used to fry tofu, it will not destroy its form

AI

| 99% | 9 types | 30.76N·m |
| --- | --- | --- |
| Coverage area | Stir-fry action | Stirring torque |




## ess Track and Internal Cable outing Design

## Zero Dead Angles for Easy Cleaning

Slotless guideway with contactless magnetic coupling drive technology

Zero-Exposed Internal Cable Routing Design

| 10 sec | 30 sec | 60 sec |
| --- | --- | --- |
| Rapid Cleaning | Standard Cleaning | Aggressive Cleaning |

# Energy–Efficient Thermal Management Design

180 strands of high-purity densely wound copper wire with its low self-heating and low energy consumption

20 mm thick thermal insulation reflective layer to reduce downward heat dissipation loss

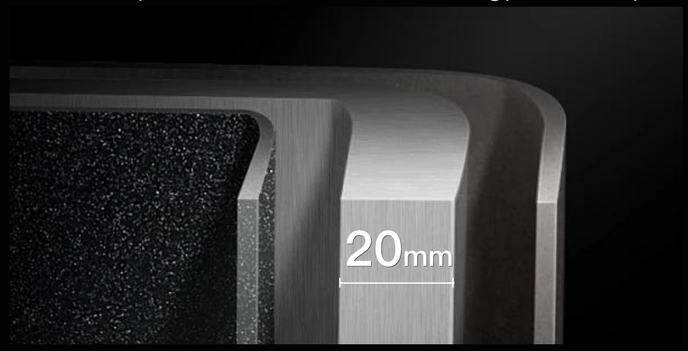
High-efficiency turbo fan quickly dissipates internal heat and reduces efficiency degradation caused by high temperature of components

**15% reduction**

Heat Dissipation Loss

**Up to 90%**

Energy efficiency conversion








# INTELLIGENT COOKING

## One–Touch Cooking 01

Click Start Cooking to start the fully automatic cooking process, which is easy to operate and saves time and efficiency.

## Automatically Put Materials In 02

Dry, viscous, fluid, liquid food materials can be fully automatically dispensed, and there is no sticking or splashing.

## Automatic Seasoning 03

It supports three seasoning forms of solid, liquid and compound juices, and eleven spices seasoning channel, precise delivery of more than three kinds of condiments.

## Automatic Thickening 04

It uses pneumatic blending and thickening without sedimentation, which can meet the cooking needs of dishes that need to be thickened.

## Automatic Stirring 05

It uses the three axis asynchronous planetary mixing technology, which replicates the chef's mixing technology. The spatula covers 99% to ensure that the ingredients are stir – fried evenly.

## Automatic Wok Washing 06

It automatically fills, heats, cleans, and pours water. And grease and starch stubborn stains can be easily removed, leaving no marks and no odor.

## Intelligent Interactions 07

The voice reminds the user to operate the key nodes of the cooking process in time to avoid mistakes caused by negligence.

## Thermostatic Protection 08

Vegetable oil, lard, and soup stock pipes and containers are designed at a constant temperature, with a constant temperature accuracy of 45°±5° to prevent low temperature solidification and affect the accuracy.

## Manual Mode 09

It supports manual cooking mode to fully meet the operation demands of different groups of people demand.

## Smart Categorization 10

The high – frequency recipe system will intelligently classify the recipes, which is convenient for quick selection when cooking to improve operational efficiency.




# INTELLIGENT
# OPERATIONS & MAINTENANCE

## Automatic Maintenance 01

It automatically prompts maintenance tasks. It supports one-click wok maintenance, cleaning the spray pipe, and calibration, making maintenance more efficient.

## Cooking Protection 02

It features a slide-to-start cooking activation. It prevents the misuse of cooking due to incorrect operation.

## Fault Monitoring 03

A background program can remotely monitor the status of the device. After the fault occurs, the cause can be prompted in time and the problem can be dealt with quickly.

## Insufficient-Seasoning Warning 04

When the seasoning is insufficient, it will be warned in time. It reminds the operator to replenish in time and improves the stability of the dish.

## Personality Adjustments 05

It customizes cooking parameters such as ingredient-box action, spatula rotation speed, etc. During teaching, it adapts to the techniques of different chefs, producing more authentic dishes.

## Emergency Stop & Reset 06

One-button halts all processes in case of emergencies during cooking. After troubleshooting, one-click reset quickly restores cooking status, ensuring safety and efficiency.

## Remote Upgrades 07

It supports APP and DCU remote upgrades, making equipment system maintenance and function upgrades faster.

# INTELLIGENT OPERATIONS

## Smart Store System 01

It can unify real – time supervision of store operating conditions, equipment status, standard menus, etc., especially for chain stores, which can reduce the duplication of cross – store management by 50%.

## Operational Data Analysis 02

Merchants can intuitively grasp the business situation, optimize the structure of dishes, control costs, and improve profits by viewing the statistics of recipe cooking, ingredient consumption, and energy consumption data.

## Staff Permission Management 03

It can assign corresponding permissions according to employee responsibilities, and separate management and operation post permissions to improve operation standardization and security, and also facilitate the management team and improve collaboration efficiency.

## Online & Mobile Recipe Management 04

It supports users to manage self – developed recipes anytime and anywhere on the mobile terminal, and can also review and remove dishes from the shelves, and synchronize them to store devices. Even if there are thousands of restaurants in hundreds of cities, the recipes can be updated synchronously.

## Ingredient & Seasoning Standardization 05

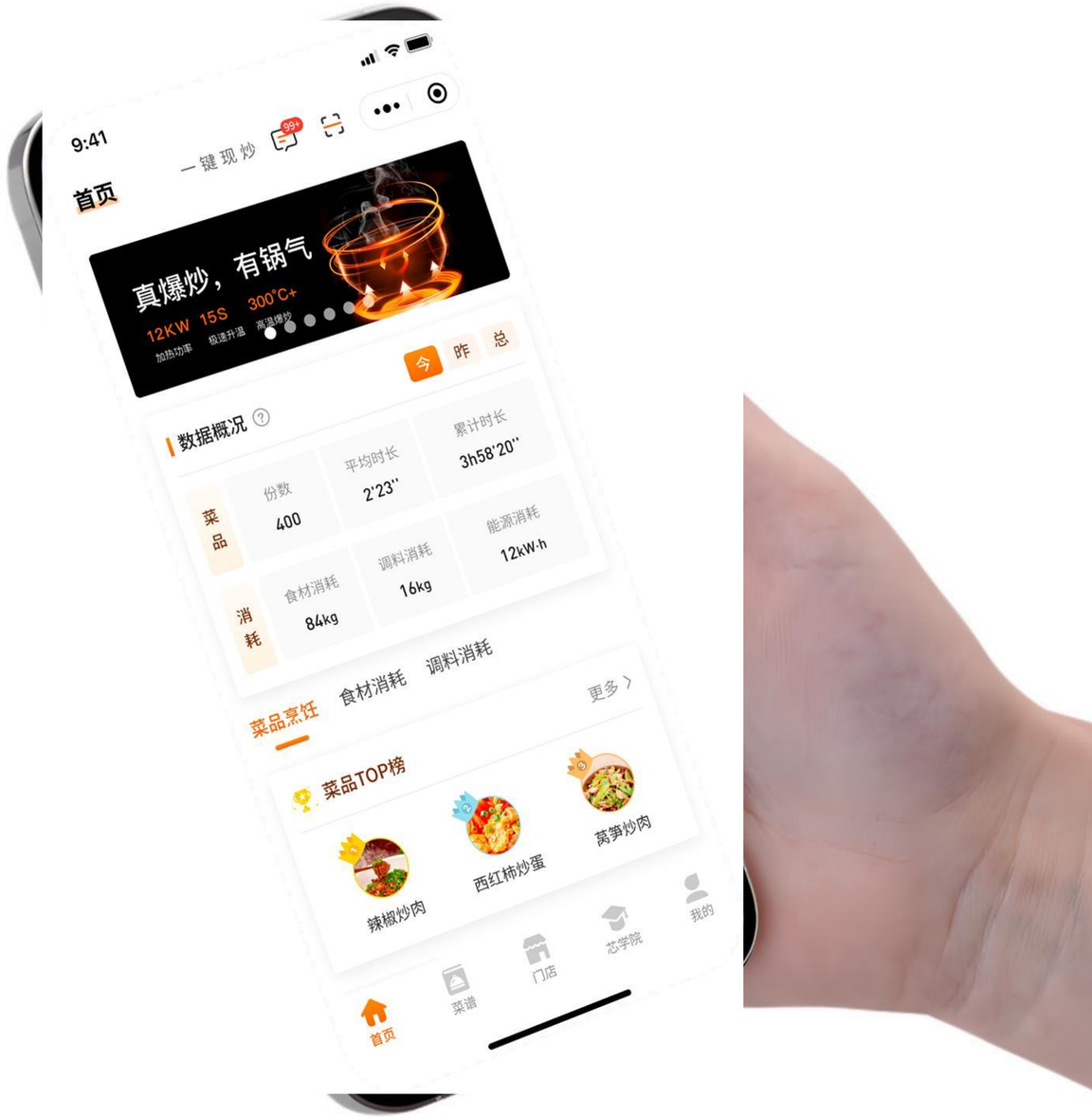
It can pre – configure the list of available ingredients according to the ingredients, seasoning categories, origins and brands, etc., to ensure the uniformity and standardization of ingredients, and avoid different tastes of dishes due to differences in ingredients.

## One–Stop Device Management 06

Users can supervise their devices anytime and anywhere. Easy location tracking, easy status viewing, and unified maintenance interval settings can make device management as intuitive and controllable as checking the battery level of a mobile phone.

## Learning & Training Support 07

It can quickly view the equipment operation, the use of the applet and other information descriptions, help users quickly master the operation of the equipment, quickly get started, and reduce the training cost.



CUSTOMER SERVICE

# Standardized Customer Success Processes




### Requires 99% production accuracy

Dish output must surpass manual stir-frying. Train R&D leads to develop recipes and help build the client's own R&D team.




### Customized Actual Combat Operation of the Moving Line

It includes solving the problem of meal preparation during peak hours, testing the stability of machines and recipes, and teaching store operators how to operate the machines, as well as running the first AI chef kitchen model.




### Transition From Traditional to Intelligent Replication

Batch store operation training & supervision — AI chefs can quickly import in batches to ensure stable quality of dishes. It can provide full service from delivery, surveying the environment and customizing the best moving line.




### Long-term development is supported

Whether it is daily problem handling or long-term development strategy discussion, XINCHUSHI empowers you throughout the journey.

# Professional Team
# On-Site Guidance Service

| Service Content | Service Mode | Type of Service | Duration of Service |
|---|---|---|---|
| AI Stir-Fry Robot recipe R&D, training, and assistance in establishing the customer's own R&D Team | Customer site, 1-on-1 service | Dish R&D | 3 days/brand |
| Training on the use of AI Stir-Fry Robot and information system functions | Customer site, 1-on-1 service | Function usage | |
| Batch store operation training and supervision | Remote, 1-on-1 service | Training supervision | 1 day/store |
| Daily consulting services | Remote, 1-on-1 service | Inquiries and answers | Lifetime service |
| AI Stir-Fry Robot R&D & Customized diagnosis by high-level experts in the team | On-site/Remote, semi-annual use of diagnosis, customized services, high-level face-to-face | Peer-to-peer communication | Semi-annually |

# BRAND STORY

Standardization solutions provider for wok–fresh Chinese cuisine operations

“

I am a serial entrepreneur in the field of artificial intelligence. My world used to consist solely of algorithms and code. But in recent years, a growing and acute contradiction has deeply troubled me. On one hand, my family, friends, and every ordinary consumer desire to eat healthy, delicious, and affordable wok–fresh dishes. On the other hand, countless restaurant owners I’ve encountered are operating on razor–thin margins under the pressure of the "three highs and one low" (high rents, high labor costs, high ingredient costs, and low profitability), struggling to keep their businesses afloat in this industry.

After the pandemic, this divide has grown even more stark. Pre–made meals offer convenience, but they lack warmth and soul. Restaurants strive to uphold the tradition of wok–fresh cooking, yet they struggle to afford and retain skilled chefs. What pains me even more is that existing robotic wok systems—often failing to deliver authentic wok hei and consistent performance—have instead led consumers to misunderstand what “machine–cooked” food can be. This has done little to bridge the gap.

It was then that I realized: perhaps this is the very challenge my team and I were meant to take on. With years of accumulated expertise in AI perception, motion control, and advanced algorithms—wasn’t this exactly the kind of real–world problem we were equipped to solve?

My driving purpose is straightforward: to harness the technology we excel at and build a truly wok-savvy, wok-hei-capable smart robot that can tackle the modern challenges of the food service industry—so that great taste and healthy profits no longer have to be at odds.

The path proved far more challenging than anticipated. My team, spearheaded by experts from the Institute of Automation at the Chinese Academy of Sciences—a group of "tech enthusiasts" accustomed to laboratory precision—had to grapple relentlessly with the subtle art of "a pinch" and "to taste" in Chinese cuisine. To recreate that elusive "wok hei," we dedicated five years, nearly two thousand days and nights, iterating through five product generations, updating algorithms over a thousand times, with wok temperature curve charts that could cover an entire basketball court. From the awkward mimicry of the first prototype to the seamless flow of the fifth generation, we endured countless late nights on the verge of surrender.

But isn't it precisely the most ultimate craftsmanship spirit of this era that technology endows tradition with new life.

Today, "XINCHUSHI" can finally stand proudly in the kitchen. It carries the culmination of our five generations of technological evolution—the precision of heat control, the rhythm of tossing, the timing of seasoning… It not only accurately replicates the wok mastery of seasoned chefs but also serves as a reliable partner. What we promise is not to replace chefs, but to empower operators, making it simpler for them to realize their chain expansion dreams. What we safeguard is not just efficiency, but that steaming plate of wok-fresh Chinese flavor—rich with wok hei and capable of comforting the soul.

The true purpose of technology, in the end, is to preserve human warmth. I firmly believe that this small step taken by XINCHUSHI can make it possible for everyone living earnestly to enjoy a reassuring, delicious plate of wok-fresh food with ease.

That is the warm answer—written with every line of code and every drop of sweat—we have always meant to share.

”




BRAND STORY

# DEVELOPMENT HISTORY

## 2016.06

The group corporate was established with human intelligence and laid out the field of robot coaching.

## 2021.01

XINCHUSHI AI Stir-fry Robot project was officially launched. In the same year, the prototype of the AI cooking robot was successfully developed.

## 2021.10

We independently developed the industry's first quadruple-in-one intelligent controller for AI cooking robots, significantly enhancing product precision and operational stability.

## 2022.06

The self-developed industry's first AI intelligent temperature control algorithm further improves the precise control of heat.

## 2022.11

The self-developed industry's first automatic seasoning calibration and monitoring and alarm technology further improves the stability and safety of the product.

## 2023.03

The 10,000 experiments of the AI Stir-Fry Robot have been completed, and a recipe is fried on 10,000 machines and 10,000 times on a machine, and the dishes are the same.

## 2023.07

AI corporate in the group received 10 million Series A financing.

## 2024.03

The original [Anxin] system, invisible AI engineers are stationed in the store, and the intelligent auxiliary equipment runs stably all day long.

## 2024.06

Invited to participate in the formulation of national standards for Stir-Fry Robots.

## 2025.08

Won three awards at China's First Stir-Fry Robot Competition: National Best Intelligent Equipment Award, National Most Popular Award, and National Second Prize, making our corporate the most awarded enterprise in the competition.

## 2025.10

Won the Gold Award and the Best Efficiency Enhancement Award at the 34th Chinese Chefs Festival & 2025 China Culinary and Catering Expo.

## 2025.11

Our domestic sales network covers major key cities across the country, with successful deployments in Japan, Taiwan (China), Australia, Thailand, and other regions.

## 2025.07

XINCHUSHI has received intensive coverage from authoritative media outlets including CCTV Finance, Hunan TV, Hunan Daily, and Changsha Broadcasting & Television, establishing itself as a recognized leading brand in the commercial cooking robot industry.

## 2026.05

XINCHUSHI's new 2,000+ $m^2$ factory facility has been put into operation, integrating R&D, prototype sampling, complete machine assembly, product testing, and other functions into a comprehensive R&D and production base.



# CORPORATE HONORS

## 企业荣誉

**65%**
Technology R&D

**400+**
Accumulated Honors

**51**
Self-Developed Pats. & Software Copyrights

National Standard Drafting Unit for Commercial Intelligent Stir-Fry Machine






































# 34 Items Exceeding National Standards

Over 400 Product Patents and Software Copyrights





















WeChat Official Account

Douyin QR Code

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