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Singapore's Chef Roboto revolutionises future of cooking with Fryer-bot

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Chef Roboto, aÂ Singapore-based company specialising in kitchen technology, has unveiled its latest invention, Fryer-bot. Chef Roboto is a subsidiary of HOPE Technik,Â Singapore'sÂ homegrown leading engineering system integrators for robotics and automation. Chef Roboto marks HOPE Technik's expansion into the food and beverage (F&B) industry, and aims to transform the industry by combining advanced robotics engineering and cooking techniques to automate cooking processes.

The introduction of Chef Roboto's Fryer-bot promises to avoid challenges of deep-frying food such as undercooking, enabling chefs to reproduce the dish precisely, efficiently and replicate the dish across multiple restaurant outlets.

Designed and manufactured inÂ Singapore, Chef Roboto's Fryer-bot is a revolutionary robot fryer tailored for commercial kitchens. Chef Roboto's Fryer-bot features a state-of-the art robotic arm that can perform several tasks, from raw food storage, preparation, cooking to the plating of food.

Additional features of Chef Roboto's Fryer-bot include a temperature-controlled food storage and a ready built-in application that can be easily integrated with Point-Of-Sale restaurant ordering systems to receive food orders. The Chef Roboto's Fryer-bot is also designed to be space-efficient.