

BOTINKIT: REALISING THE DREAM OF THE AUTOMATED KITCHEN

Shenzhen-based BOTINKIT, which offers revolutionary robotics-based automated cooking solutions for restaurants, is showcasing its wares in Hong Kong as its route to global exposure.



“Hong Kong is the place where we are showing the world how this works. Our sales are booming in markets such as South Korea, and the company has now established showrooms in 33 cities globally.”

SHIRLEY CHEN
Co-founder and CEO
BOTINKIT

BOTINKIT, the robot kitchen brainchild of entrepreneur Shirley Chen and her multi-skilled team, is based in Shenzhen but focusing its global expansion initiatives just across the border in Hong Kong.

Utilising the latest sensor technology and an AI-powered ecosystem, BOTINKIT has produced “Omni” — a multi-tasking cooking robot that retains human creativity in recipe development while automating food preparation, including dispensing and mixing ingredients, stir-frying, stewing, boiling, and even self-cleaning. “Omni” also offers highly precise control over temperatures and timing, and can easily adjust food quantities and calorie levels to suit user preferences. Meanwhile, BOTINKIT introduced the world’s first Restaurant Large Model, developed specifically for food and beverage (F&B) and retail operations. Powered by multi-role AI agents, it enables restaurants to expand globally while maintaining consistent quality, improving efficiency, and reducing costs — ushering in a new era of intelligent, human-centred digital kitchens.

Hong Kong as Launchpad for Global Growth

Leveraging Hong Kong’s strategic advantages, BOTINKIT bridges advanced engineering with international opportunities. “We have very talented engineers in Shenzhen in automated robotics who guarantee a cutting-edge product,” said Shirley Chen, BOTINKIT’s Co-founder and CEO, “but in Hong Kong we have access to the leaders, the connectors, and the investors who are helping us take our robot kitchens to the world.”

“It’s important to realise that this is not ‘robot food’,” commented Chen. “BOTINKIT actually represents a move away from industrial, pre-processed food, back towards freshly prepared, high-quality healthy meals.”

Already, many restaurants and food chains are recognising the benefits in efficiency, economy, labour management and quality that BOTINKIT offers them. Sales are booming in markets such as South Korea, and the company has now established showrooms in 33 cities globally. Central to this rapid expansion is the company’s Hong Kong headquarters. “Hong Kong is the place that potential clients visit to see the BOTINKIT ‘Omni’ at work in real-life scenarios,” said Chen. “It’s easy for them to get here, and they can witness BOTINKIT in a wide variety of restaurant environments.”

Thriving Ecosystem for FoodTech

At the same time, the Hong Kong Government is opening multiple doors for FoodTech businesses like BOTINKIT.



“They have connected us with multiple potential partners,” added Chen, “and invited us to many exhibitions and seminars that have given us excellent international exposure”.

Equally important is the city’s status as a source of investment capital. “There are people here with vision, and people here with money to invest in things they believe in. BOTINKIT has benefited hugely from access to such visionaries who, like me, see a human-focused future for kitchen robots — in restaurants and, ultimately, in home kitchens,” Chen concluded.

BOTINKIT

- Founded in 2021 in Shenzhen, China; Hong Kong presence established in August 2022
- BOTINKIT’s cooking technology blends human-developed recipes with automation of all major preparation and cooking functions
- Sales expanding across Asia, especially South Korea; showrooms currently established in 33 cities worldwide

botinkit.ai