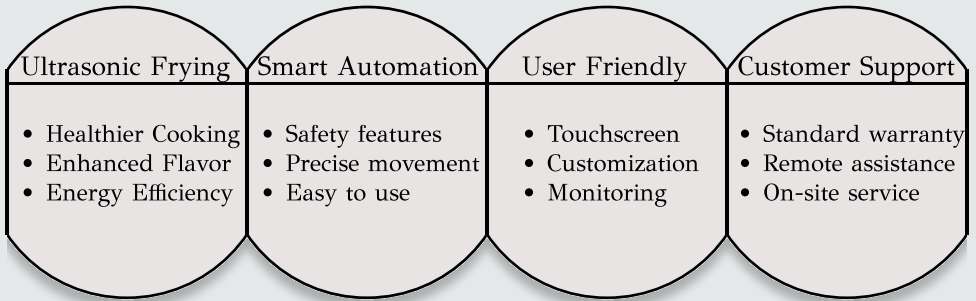
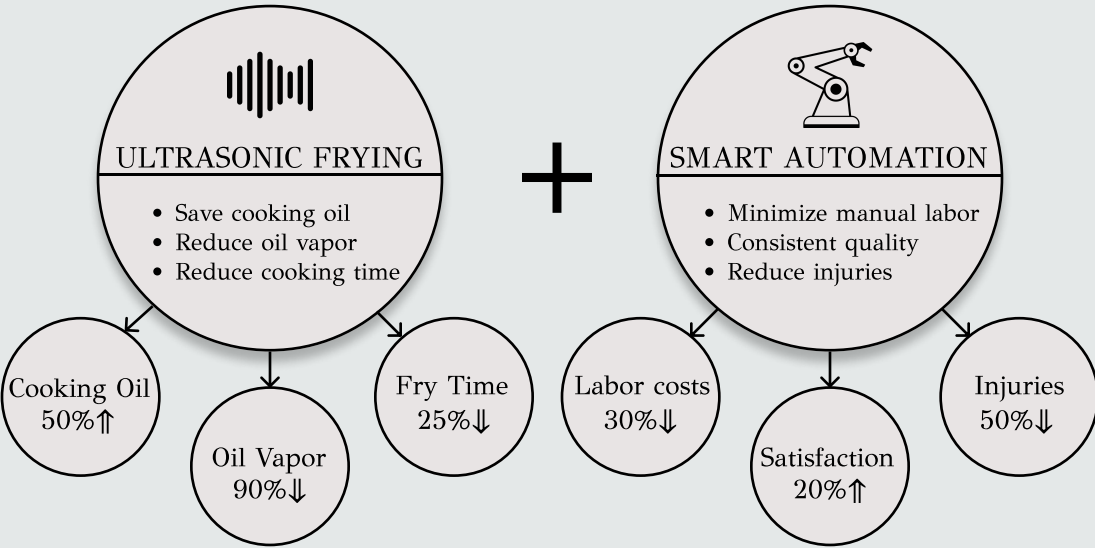


ULTRASONIC FRYING ROBOT SYSTEM

# FRYDROID



# INTRODUCING FRYDROID



Light weight: 250lbs

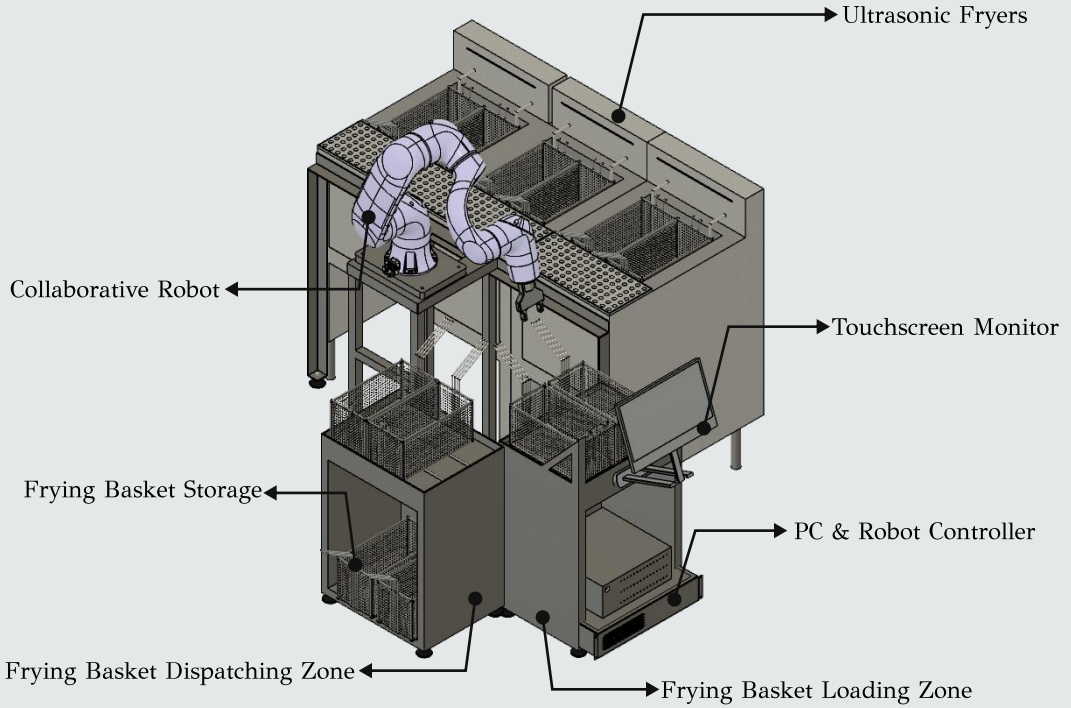
Low failure probability: minimized moving parts

Compact design: 192.5 ft<sup>3</sup>

Competitive price: 3 ultrasonic fryers included

Easy installation: few hours

# FRYDROID DETAILS



## FRYDROID SPECS & CUSTOMIZATIONS

- Size: 5.6ft(W) X 5ft(D) X 7ft(H)
- Power: 1Ph 200-240V, 50-60Hz, 17kW
- Certifications: NSF, UL, IP66 pending
- Frying capacity: 22lbs

- Type of fryers: Electric / Ultrasonic
- Number of fryers: 1-3
- Orientation of Loading/Dispatching Zone
- Can be integrated into the existing kitchen

## HOW TO USE

- Step 1: Put food into the basket.
- Step 2: Place the basket into the loading zone.
- Step 3: Use the touchscreen monitor to start frying.
- Step 4: Retrieve fried food from the dispatching zone.
- Step 5: Serve to customers.

# FRYDROID LINE-UP

## Ultrasonic Fryer & Collaborative Robot KF-UFP3

- Dimensions: 5.6(W)X5(D)X7(H)
- Weight: 250lbs
- Power: 1Ph 200-240V, 50-60Hz, 17kW
- Ultrasonic Specifications: 40kHz, 50W X 3
- Oil Capacity: 123lb(17gal)
- Material: food-grade stainless steel
- Control: 15-inch touchscreen display

## Electric Fryer & Collaborative Robot KF-EFP3

- Dimensions: 5.6(W)X5(D)X7(H)
- Weight: 250lbs
- Power: 1Ph 200-240V, 50-60Hz, 17kW
- Oil Capacity: 123lb(17gal)
- Material: food-grade stainless steel
- Control: 15-inch touchscreen display

## Collaborative Robot W/O Fryers KF-F3

- Dimensions: site-specific
- Weight: 110lbs
- Power: 1Ph 200-240V, 50-60Hz, 2kW
- Oil Capacity: fryer-specific
- Material: NSF certified collaborative robot
- Control: 15-inch touchscreen display

# K-FRYER

## ULTRASONIC DEEP FRYER



### Cavitation

- The formation and implosion of tiny bubbles in a liquid due to rapid pressure changes.
- Occurs when ultrasonic waves pass through oil, creating high and low-pressure cycles.

Heat transfer  
↑

Oil circulation  
↑

Oil purification  
↑

## ULTRASONIC TECHNOLOGY

### Optimized ultrasonic frying system

Designed and manufactured by TAEIN E&D - Superior performance  
Customized circuit and transducer for frying  
Easily replaceable parts and modular design

### Ultrasonic Frying

Lower frying temperature → Less oil absorption by food  
High thermal conductivity → Crispier taste  
Save oil and speed up frying time

# K-FRYER LINE-UP



**ULTRASONIC FRYER**  
**KF-015DLU**  
**W425 X D700 X H850**  
**1Ph 200-240V, 50-60Hz, 5kW**  
**21L, 41LB**  
**50w, 40kHz**



**ULTRASONIC FRYER**  
**KF-016DLU**  
**W850 X D700 X H850**  
**1Ph 200-240V, 50-60Hz, 10kW**  
**42L, 82LB**  
**50w, 40kHz**



**ELECTRIC FRYER**  
**KF-016DL**  
**W850 X D700 X H850**  
**1Ph 200-240V, 50-60Hz, 10kW**  
**42L, 82LB**



**ELECTRIC FRYER**  
**KF-015DL**  
**W850 X D700 X H850**  
**1Ph 200-240V, 50-60Hz, 5kW**  
**21L, 41LB**

# THANK YOU

## Doosan Robotics

Doosan Robotics, a leader in collaborative robot technology since 2015, developed the E0509 model for high-precision tasks, especially in food and beverage applications.



### Doosan E0509

- Payload: 5 kg
- Reach: 900 mm
- Repeatability:  $\pm 0.05$  mm
- Weight: ~21 kg
- Ingress Protection: IP66
- Certifications: NSF Food Zone



FRYDROID



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