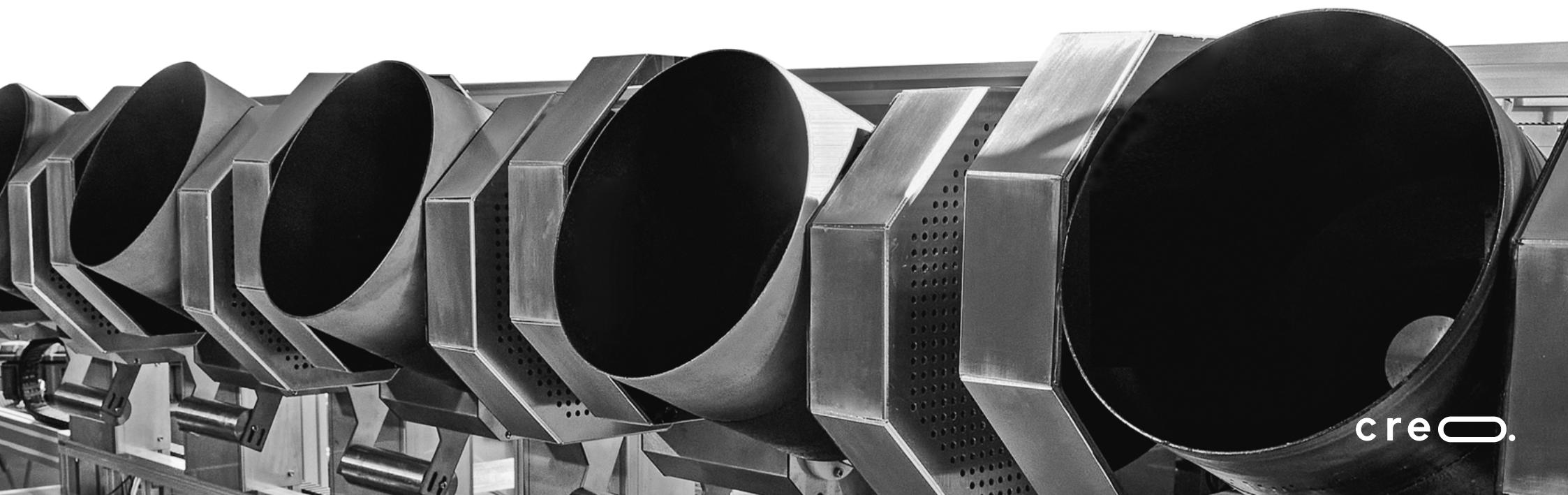


EIGHT KITCHEN SOLUTION

Revolutaionizing Culinary Robotics

eight kitchen

by CREO KOREA



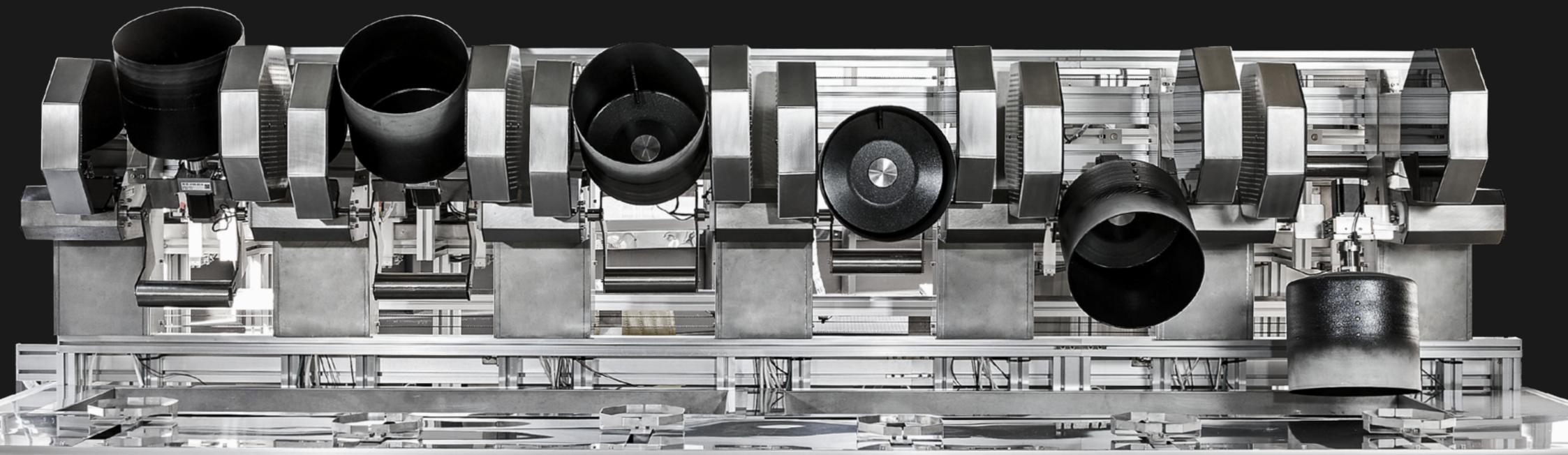
creo.

Eight Kitchen, where innovation meets automation, crafting a new era in cooking.

Eight Kitchen introduces a new era in cooking automation. Just as self-driving cars navigate seamlessly, our auto cooking pots recognize orders and cook flawlessly. It is time to enjoy consistent flavors and impeccable hygiene at all times.



Just under 180 square feet
50+ dishes per hour consistently
minimum human labour,
24/7 unmanned robotic kitchen solution



Chef's recipes, Executed to perfection.

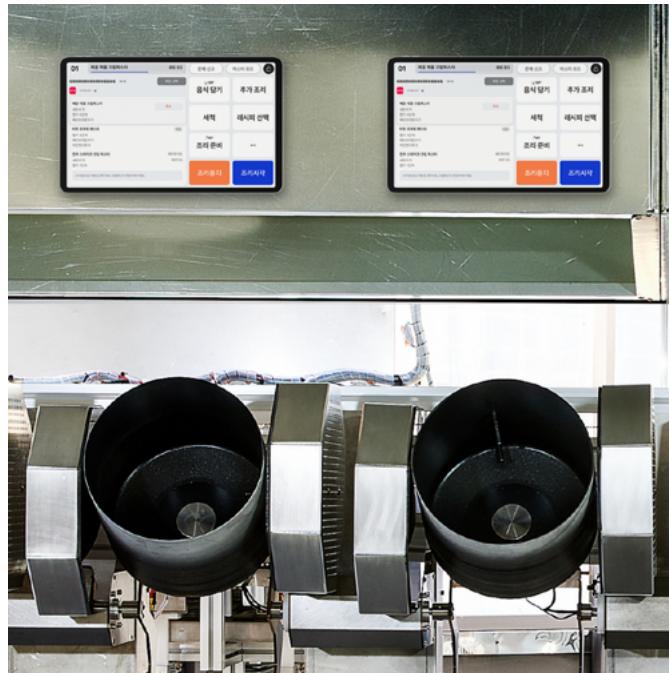
- ✓ Chef's recipes executed to perfection, down to the last detail. Dual-sided induction evenly spreads heat around the rotating pot.
- ✓ Specially engineered pot maintains the perfect angle, rotation speed, and temperature with milisecond precision. Non-stick coating prevents food from sticking.
- ✓ Free from human errors, our solution guarantees consistent, standardized quality.
- ✓ Operating without the need for gas, it guarantees safety from accidents and harmful gases.
- ✓ Our state-of-the-art heating system meticulously replicates Chef's recipes.



EIGHT KITCHEN HARDWARE

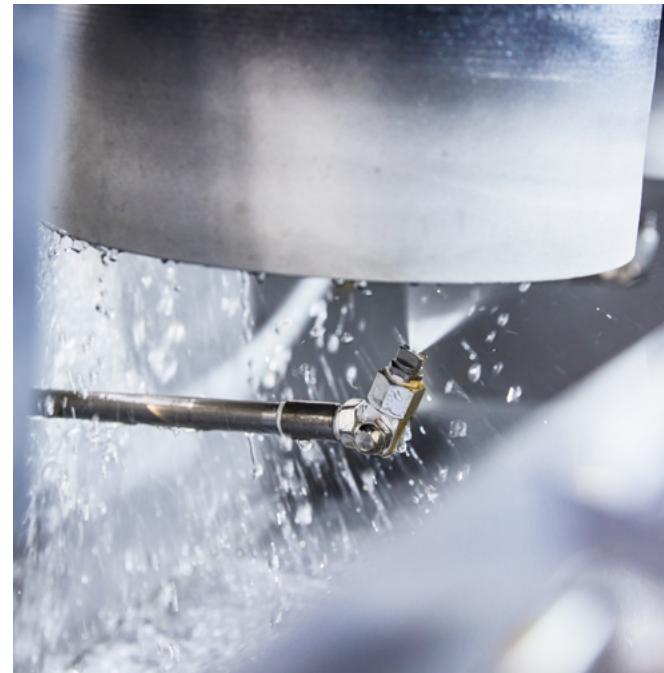
(01)

Real-time automatic recipe recognition directly from customer order through ETAA.



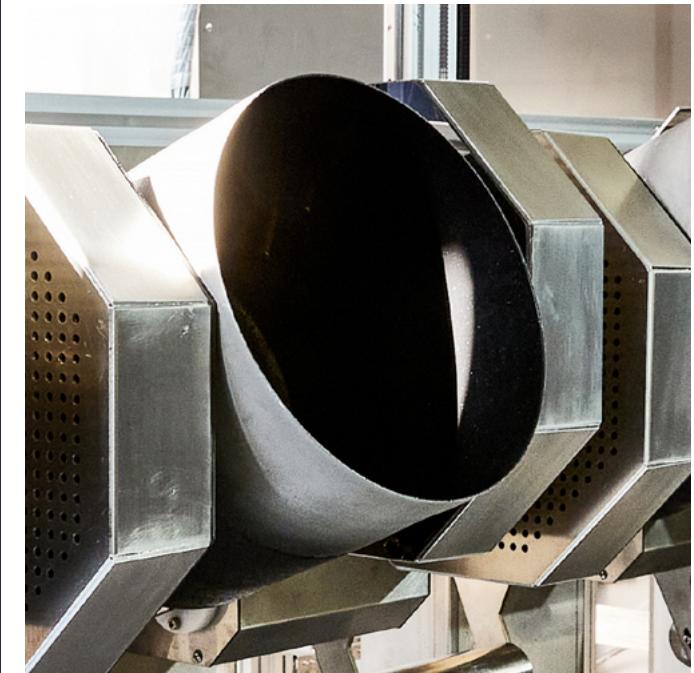
(02)

Complete automation
Order recognition → Cooking →
Plating → Washing



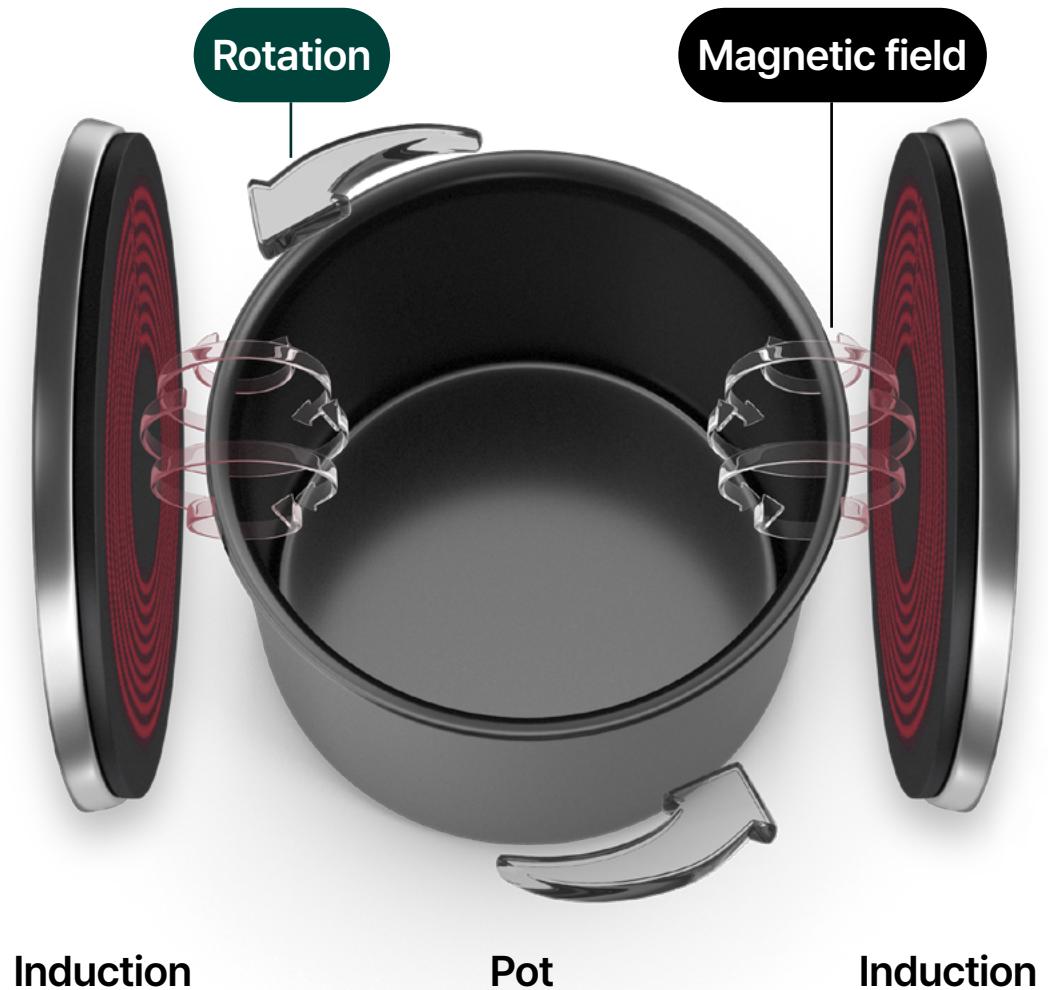
(03)

Safety first.
Gas-free operation for risk-free cooking.



EIGHT KITCHEN HARDWARE

- ✓ 210°F in under 5 seconds (maximum temperature: 570°F).
- ✓ Contactless induction.
- ✓ Constantly rotating pot ensures even cooking.
- ✓ No external heat maintains a comfortable working environment.
- ✓ Safety First : Comprehensive safety measures reduce kitchen accidents and ensure secure operation.



**High-pressure, high-temperature washing
water based process with no chemicals**

After every dish

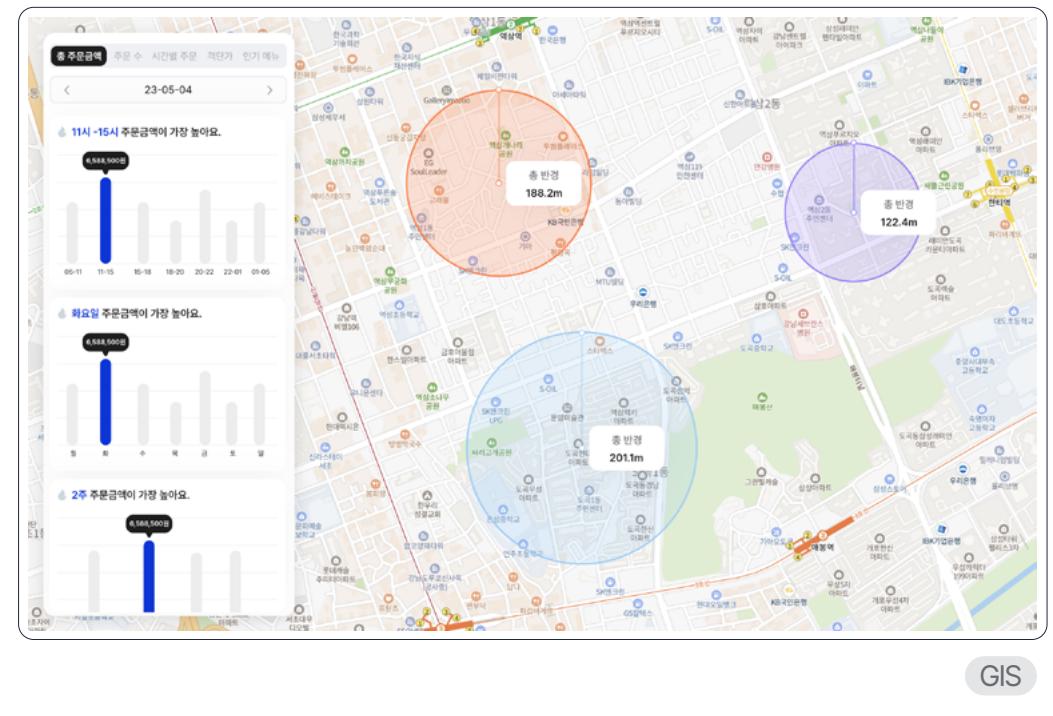
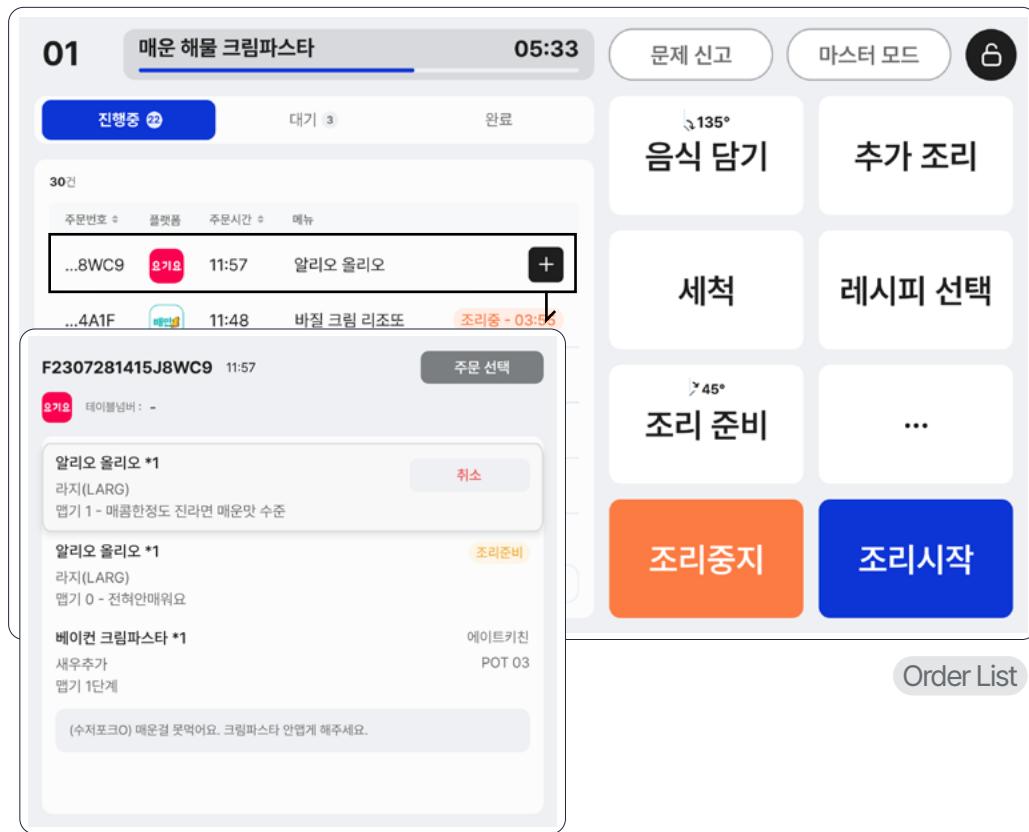
Fully automated



SOFTWARE - Order Integration

Kiosk + Table order + Delivery order in one place

- ✓ Paperless Kitchen.
- ✓ Instant recipe recognition directly from customer order.
- ✓ ETAA will take care of the kitchen while you take care of the customer.



eight kitchen

Key Point

(01)

Substitute 2 or more trained cooks.

(02)

Consistent quality and
impeccable hygiene.

(03)

Compact and module design
can adapt to any kitchen layout.

(04)

Easy recipe training allows
flexible menu management.

(05)

Ready 24/7.
With Eight Kitchen you can serve your
customer from breakfast to late-night
snack.

(06)

End-to-End Logistics.
Curated to your restaurant's need with
data-driven analysis.



Team Members

(01)

Hongbum Kim

Dongguk Univ.
Software developer
R&D Director



(02)

Hyunwoo Choi

Cinema SFX Director
Hardware Engineer
R&D Director



(03)

Eugene Choi

UC Berkeley (USA)
Co-Founder & CTO @ Altitude Limited (HK)
Software developer



(04)

Sungchul Park

Hanyang Univ.
Hyundai Motor Company PR Manager
Cheil Worldwide Global AE
PR & Marketing



creo.