★ OFFICIAL PRESS KIT · EXECUTIVE BRIEFING

PRESS KIT — Jkors Robotech

JKORS ROBOTECH

Building the Data Infrastructure for Smarter Frying Operations

FryData™ digitizes the previously invisible frying process into measurable data, creates FryData Members—a hygiene certification mark that builds trust—and connects generated used cooking oil through a traceable UCO network, ultimately serving as the foundation for ROKINS robotic kitchen automation.

- FryData™
- FryData Members
- UCO Network
- ROKINS Robotics

1. FryData · Frying Operating System
Real-time temperature, time and frying-oil-condition measurement

2. FryData Members · Trust Mark
Data-driven hygiene certification exposed to consumers

3. Circular UCO Network
Traceable used cooking oil → renewable-feedstock supply chains

4. Autonomous ROKINS
Robotic kitchen automation powered by FryData algorithms

01 COMPANY PROFILE : Starting with Frying, Connecting Kitchens and Resources Through Data

Jkors Robotech is an innovative FoodTech startup that digitizes one of the most complex and repetitive processes in foodservice and food manufacturing—frying—and expands that data into operational management, consumer trust, used cooking oil circulation, and kitchen automation.

We collect real-time data on temperature, time, frying-oil condition (TPM), and cooking events generated during the frying process, and connect it to operational systems at stores and headquarters. The accumulated data becomes the foundation for a new **trust mark**, **FryData Members**, while used cooking oil generated at stores is transparently connected to a traceable, sustainable resource network through the **UCO Network**. Ultimately, this data is used as the foundation for advanced kitchen automation through the **ROKINS** robotic kitchen.

Business Area (Pillars)	Core Role & Value Proposition
01. FryData	Precisely measures and digitizes the frying process in real time (Data Infrastructure)
02. FryData Members	Connects accumulated cooking data to consumer trust and differentiated brand value (Trust & Branding)
03. UCO Network	Collects and tracks UCO generated at stores and connects it to renewable-resource supply chains (Circular Economy)
04. ROKINS	Implements unmanned robotic kitchen stores based on accumulated on-site cooking data (Robotic Automation)

12 CORPORATE INFORMATION

Company	Jkors Robotech
Core Businesses	FryData · FryData Members · UCO Network · ROKINS
Country	Korea, Seoul
Founded	November 2025
Company Website	https://jkors.com
Service Website	https://frydata.net
Media Inquiries	jerrypark@jkors.com
Brand Statement	Smart Frying. Data-Driven Operations. Connected Resources. Robotic Kitchens.

02 THE PROBLEM : Frying Is a Critical Process, Yet It Remains Invisible

Frying is a critical process that directly affects taste, quality, and cost in commercial kitchens. Yet in actual operations, it often remains a 'black box' that relies on workers' experience, visual inspection, and simple timer alarms.

Six Key Problems in Conventional Frying and Store Operations

01 **Temperature & Time:** Significant variations in cooking temperature and time, and delayed heat recovery

02 **Subjective Judgment:** Experience-based judgment of frying-oil condition (oxidation/degradation)

03 **Inconsistent Quality:** Quality deviations depending on cooking frequency, peak hours, and worker skills

04 **Store Variances:** Wide variations in operating conditions and recipe compliance across stores

05 **Headquarters Blind Spot:** Inability for franchise HQs to monitor the actual frying process inside each store

06 **UCO Data Gaps:** Lack of transparency and data gaps between used cooking oil generation and collection

"Recipes can be standardized. But the actual frying process in stores varies with people and environment."

(Even with the same recipe, outcomes can differ depending on cooking temperature and time, frying-oil condition, equipment state, and worker circumstances.
FryData records and analyzes the previously invisible frying process as data, helping each store maintain consistent quality.)

03 FryData™ : Managing the Invisible Frying Process Through Data

FryData™ is a Frying Operations Management Platform that precisely measures and records cooking data inside the fryer in real time. It continuously records physical changes and cooking events, structuring them into actionable insights for store operators and headquarters.

FryData™ AI Insight Pipeline

STEP 01	→	STEP 02	→	STEP 03	→	STEP 04	→	STEP 05
SMART FRYER Real-time cooking measurement		INTERNAL DATA Temperature · Time · Frying-oil state		EXTERNAL DATA Weather · Delivery · POS · Reviews		AI ANALYSIS Pattern & anomaly detection		AI INSIGHT Cooking-condition improvement

Metrics	Data Definition & Management
Temperature	Precisely records real-time changes in oil temperature, temperature drops after ingredient insertion, and heat-recovery speed
Time	Records actual cooking time by menu, and analyzes recipe deviations and peak-time delays
Oil Condition	Measures frying-oil degradation (TPM, acid value) and supports prediction of optimal replacement cycles
Cooking Events	Logs cooking events such as insertion frequency, basket lifting, and shaking
Operational Data	Detects operational efficiency and abnormal patterns in real time by time period, store, and fryer
External Data	Weather, delivery order volume, POS sales, delivery-app reviews & ratings, promotions, and other external sources are linked with cooking data for joint analysis

"FryData™ is more than a temperature sensor or a device that displays numbers. It is an infrastructure that digitally captures the entire process by which fried food is made."

Figure 1. Smart TPM Sensor for Factory

Figure 2. Smart Fryer with TPM Monitor


Figure 3. Store Dashboard

04 FryData MEMBERS : A New Trust Standard for Managed Frying Oil

Consumers cannot directly see inside a kitchen. Whether a store manages its frying oil thoroughly—or whether its cooking process follows hygiene standards—is hard to verify. **FryData Members** is a membership brand being developed to convert this previously invisible management process into a visible, data-driven **Trust Mark (Trust Mark)**.

Step	Connection Mechanism	Details
Step 1. DATA	Real-time Cooking & Frying-Oil Data	Real-time collection of oil-temperature and oil-quality data through FryData
Step 2. MANAGEMENT	Store Management & Standards Compliance	Strict adherence to established hygiene standards and optimal oil-replacement cycles
Step 3. MEMBERS	Data-Based Quality Trust Mark	FryData Members mark awarded to stores that pass the data-based certification criteria
Step 4. CONSUMER TRUST	Active Consumer Choice Signal	Building consumer confidence through display on delivery apps and at store entrances

※Continuous Data-Driven Trust: FryData Members is not intended as a one-time static certification, but as a pioneering brand that aims to establish a continuously managed trust standard for frying oil through real-time data streams.

Figure 4. Members Sticker at Store Entrance

※ Reference Case — CESCOO Members

CESCOO awards a 'CESCOO Members Mark' to stores meeting its hygiene management criteria and surfaces the mark on delivery platforms such as Baedal Minjok and Naver. According to CESCOO's official announcement, average order volume rose by more than 70% after the Members Mark was exposed on storefronts and delivery feeds. This demonstrates that exposing a store's internal hygiene management level to consumers as an external Trust Signal can materially influence their purchasing decisions.

05 UCO (Used Cooking Oil) NETWORK : Connecting Used Cooking Oil to a Traceable Resource Network

FryData™ does not end at the fryer. Used Cooking Oil (UCO) generated during frying is a high-value circular resource continuously produced at stores. However, in conventional collection markets, the amount generated, timing of discharge, and transportation routes have often been opaque, with data gaps across the process.

Jkors Robotech is expanding FryData™ by building a UCO collection and tracking system based on accumulated frying-oil usage data, digitally connecting the entire process from the moment used oil is generated through its final resource recovery.

Supply Chain Stage	Process Definition	Data & Value Connection
1. FRYER	Frying-Oil Use	Fresh oil is added and daily cooking operations are performed
2. FryData	Usage & Used-Oil Data	Measures oxidation and forecasts the timing and volume of UCO generation
3. UCO NETWORK	Collection & Movement Management	Dedicated collection matching by store and digital tracking of UCO logistics
4. TRACEABILITY	Generation History Verification	Tamper-resistant data on source store, collected quantity, and transportation route
5. CIRCULATION	Resource-Circulation Supply Chain	Connection to renewable-fuel supply chains such as SAF (Sustainable Aviation Fuel) and biodiesel

> **"We do not stop at collecting used oil. We connect the data from the moment the oil is generated."**
> This creates transparent feedstock traceability aligned with global environmental standards such as ISCC and establishes a core data pipeline for the renewable-energy supply chain.

06 ROKINS : A True Robotic Kitchen Built on Data

ROKINS is a Robotic Kitchen & Kitchen Automation System designed around frying and cooking data. Rather than simply placing a robotic arm in front of a fryer, ROKINS aims to provide a fully unmanned robotic store through a continuous workflow — from the refrigerator where robots retrieve ingredients, through the fryer, to seasoning and product packaging.

> **"If FryData precisely understands the cooking process as the Data Layer, ROKINS is the Operation Layer that translates that data into physical cooking actions."**

Step	Automation & Connected Hardware
01. Ingredient Management	Smart Refrigeration & Storage — temperature maintenance and inventory freshness monitoring
02. Ingredient Supply	Precision Dispensing — standardized, measured supply through automated dispensing
03. Robot Frying	Precision Robotic Cooking — precision immersion and optimized shaking by a robotic arm linked to oil-temperature data
04. Transfer	Basket Transfer & Loading — automatic basket lifting after cooking and integration with a dedicated loading system
05. Seasoning & Packaging	Seasoning, Packaging — automated oil input/output, seasoning and packaging of the finished product

Figure 5. Modular Unmanned Robotic Chicken Store Test Bed

07 One Business System & 08 Technology & Business Roadmap

Jkors Robotech's four core businesses are not standalone products. They form a single business flywheel that creates powerful compound synergies around data.

Platform	Core Theme	Business Role & Connection Value
01 FRYDATA	Measure	Quantitatively measures and standardizes the frying process through data
02 FRYDATA MEMBERS	Trust	Connects accumulated management data to consumer confidence and strong brand value
03 UCO NETWORK	Connect	Tracks store UCO through real-time data and connects it to a sustainable resource-circulation supply chain
04 ROKINS	Automate	Uses completed cooking and process data as feedback to achieve comprehensive kitchen automation

STAGE 01
DIGITIZE
Digitize the entire frying process through sensors and edge devices.

STAGE 02
UNDERSTAND
Use accumulated data to quantitatively analyze store operations and cooking-process efficiency and quality.

STAGE 03
CONNECT
Connect store operators, franchise HQ, consumers, and the UCO supply chain via data.

STAGE 04
AUTOMATE
Deploy reliable robotic kitchen automation based on validated big-data algorithms.

09 BUSINESS MODEL & 10 GLOBAL EXPANSION

Rather than relying solely on equipment sales, we are developing a diversified business model combining **hardware, software, data, and resource circulation**.

Revenue Stream	Components & Business Model Structure
Hardware & IoT	IoT sensor kits, smart fryers, and OEM modules supplied through kitchen-equipment partnerships
Software & SaaS	Store management dashboards and integrated franchise-HQ monitoring systems (SaaS subscriptions)
Membership Brand	Official FryData Members certification and store marketing-support membership
UCO Circular Economy	Data-based UCO collection services, logistics fees, and revenue linked to renewable feedstock supply
Robotics Automation	ROKINS unmanned kitchen system deployment, solution licensing, and maintenance (MaaS)
Global OS Expansion	Country-level Master Franchise licensing and integrated OS royalties

Jkors Robotech works with Master Franchise partners in each country to deploy the **FryData OS** according to local market conditions. We don't simply sell sensors or robotic hardware; we replicate and scale a new global operating system for frying operations.

> **"We don't sell sensors. We replicate the FryData operating system."**

Global Operating System (OS) Scaling — MASTER FRANCHISE PARTNERSHIP

Jkors Robotech (Core Tech · Data OS · Brand) → Master Franchise (Local Sales · Deployment) → Local Stores (FryData Onboarding) → Network Ecosystem (Data · Trust Mark · UCO Supply)

11 VISION & MISSION

OUR VISION

To become the global operating system for the frying industry.

OUR MISSION

- Make frying safer and more transparent.
- Measure frying with data. Build consumer trust.
- Connect used oil to a traceable resource network.

12 PATENTS & CERTIFICATIONS

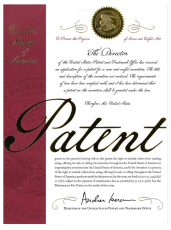
PATENTS — 7 Grants · KR / US / CN

🇰🇷 Automatic Frying Device
KR 10-2289485

🇰🇷 Real-Time Acid Value Measurement
KR 10-1511870

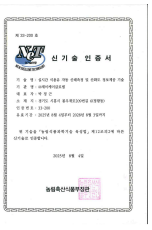
🇰🇷 CNT-Sensor Cooking Oil Meter
KR 10-1262951

🇰🇷 Smart Rancidity Meter
KR 10-2797372



🇺🇸 Smart Fryer

🇨🇳 Real-Time Frying Oil Acid Value



🇰🇷 2025 한국신기술인증 (NET)

3-COUNTRY IP FAMILY
KR 10-1511870 → US 14/901,719 → CN ZL 2014 8 0036558.3
Same inventor · same priority family

CERTIFICATIONS — NET / CE / FCC

🏆 NET · New Excellent Technology
Ministry of Agriculture, Food & Rural Affairs
Cert. No. 33-200

🏆 NET Certificate (EN)
English counterpart of No. 33-200

CE · EMC Directive
Smart Rancidity Meter SSO-2401
TR-W2511-001

FCC · Part 15 Subpart B
Smart Rancidity Meter SSO-2401
TR-W2510-014

Source:frydata.net/cert.html · Inquiries:jerrypark@jkors.com