



**KITCHEN
INNOVATIONS
2025 AWARD**

NATIONAL RESTAURANT ASSOCIATION
RESTAURANT, HOTEL-MOTEL SHOW

ROBOFRYx4[®]

PROGRAMMABLE TOUCH SCREEN

- Manual override feature
- On demand fries

TWO VERTICAL SLIDES

LINEAR SLIDE

- Variable length

FROZEN FOOD DISPENSER

Patent Pending

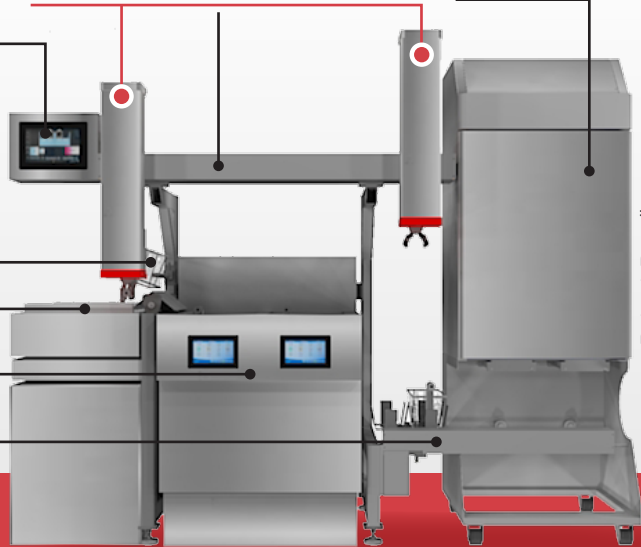
CUSTOM BASKETS

- With gripper handles

EXISTING HOLDING BIN

EXISTING FRYER

BASKET SHUTTLE



Dimensions: 79"H x 63-144+"L x 32"W

FEATURES

- **Second vertical slide** creating the **50% increase** in **speed** and **production**
- **Retro-fittable** to new or existing fryers, can be scaled to fit many fryer configurations
- **Small footprint** does not impede on precious aisle space
- **Maximize kitchen output** with super efficient variable-cycle time scheduling
- **Cost effective** and **low maintenance**
- **Power** 120 VAC, 15-amp/2 circuits required

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CHi
Charter House | innovations



SEASONMATIC

AUTOMATED FLAVOR CONTROL

From the Makers of Robofry x4



INTRODUCING SEASONMATIC

Engineered for precision and reliability, Seasonmatic automates the seasoning process with consistent portioning, exact coverage, and hands-free operation. Built to complement the Robofry X4, it enhances flavor delivery while streamlining labor and improving kitchen flow.

KEY FEATURES

- **Precision Portioning**: Advanced dosing system ensures every batch is seasoned perfectly - no more over or under salting.
- **Smart Integration**: Seamlessly pairs with fry cooklines, dump stations, or standalone prep zones.
- **Sanitary & Sealed**: Closed hopper design minimizes contamination and ensures clean, reliable operation.
- **Fast & Flexible**: Multiple cycle settings support different fry types and portion sizes.
- **Minimal Training Required**: Intuitive controls and compact design streamline installation and onboarding.

OPTIONAL ADD-ONS

- Custom seasoning blend compatibility
- Integration with Robofry X4 cycle logic
- Dual hopper configuration (flavor changeovers)

LET FLAVOR WORK ITSELF IN

Join the automation movement that's changing the kitchen!
Contact us to learn more or schedule a demo.



ASK ROGER

ROBOFRY X4 OPERATIONS Q&A

Q. Can you retrofit into existing kitchens without disruption?

A. Roger that.

Q. Will you have zero aisle impact or interference?

A. Roger that.

Q. Will you reduce labor costs and reallocate labor too?

A. Roger that.

Q. Are you faster than a human operator during peak hours?

A. Roger that.

Q. Are you easy to maintain with a daily wipe down?

A. Roger that.

Q. Can you load fries automatically from the freezer?

A. Roger that.

Q. Do you handle basket shaking during cooking?

A. Roger that.

Q. Can I trust you to deliver consistent results?

A. Roger that.

Q. Will you deliver crispy perfection every time?

A. Roger that.

Q. Can you switch to manual mode if needed?

A. Roger that.

Q. Can you alert humans if something goes wrong?

A. Roger that.

The next leap in quick-service kitchen technology

ROBOFRYx4

**AFFORDABLE AUTOMATION THAT
SIMPLY WORKS**



FASTER SERVICE

Increase output for quicker
customer order fulfillment



REDUCED LABOR STRAIN

Lighten the workload required
for kitchen staff



CONSISTENT QUALITY

Deliver reliable frying results
with every batch



EASY INTEGRATION

Seamlessly fit into existing
commercial kitchen setups



Visit GoToCHi.com or Scan the
QR Code to Learn More!

**ROGER
THAT!**

