

Product Presentation





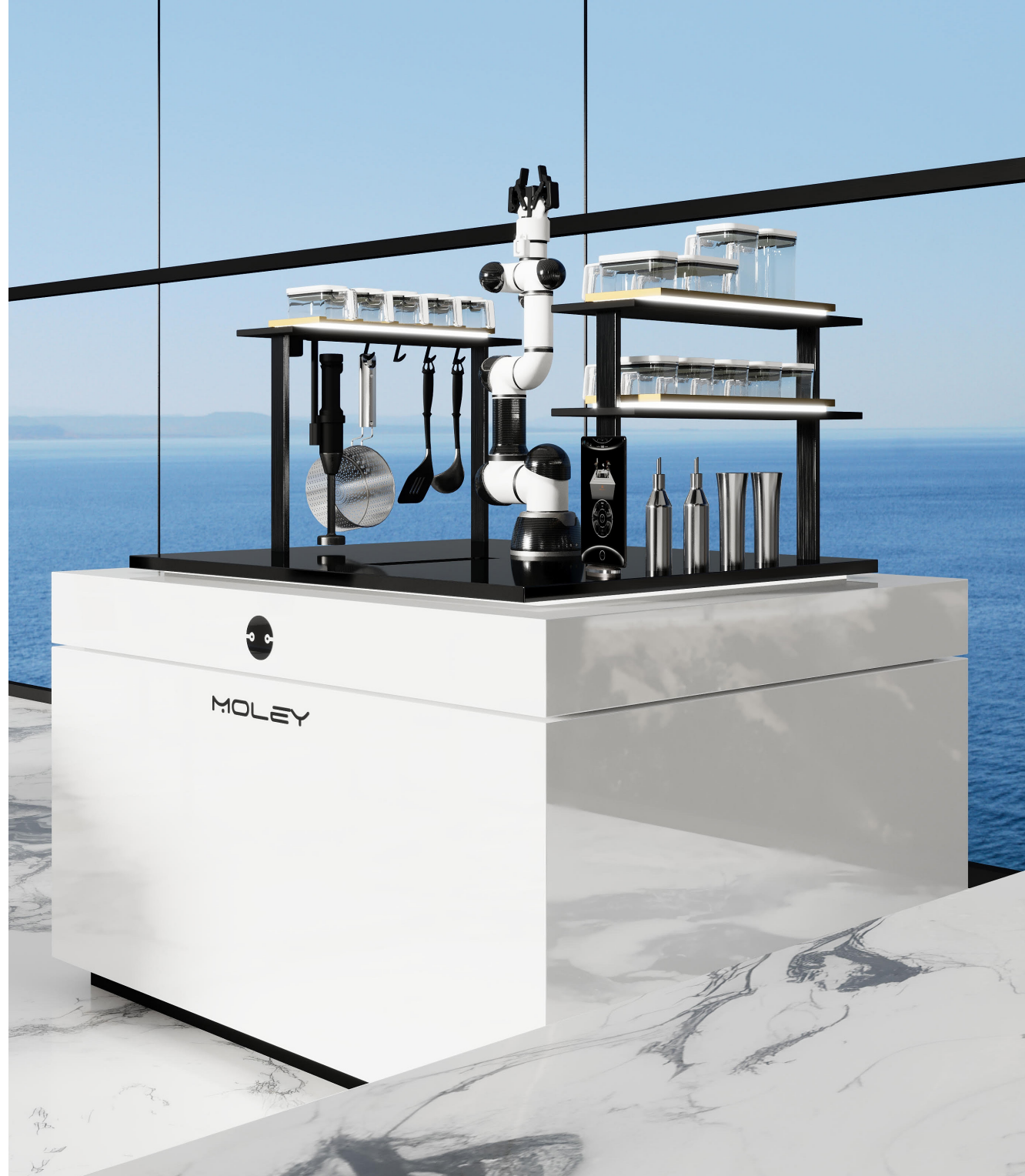
Chef's Table

Created for petite home kitchens

MOLEY

An evolution in kitchen engineering

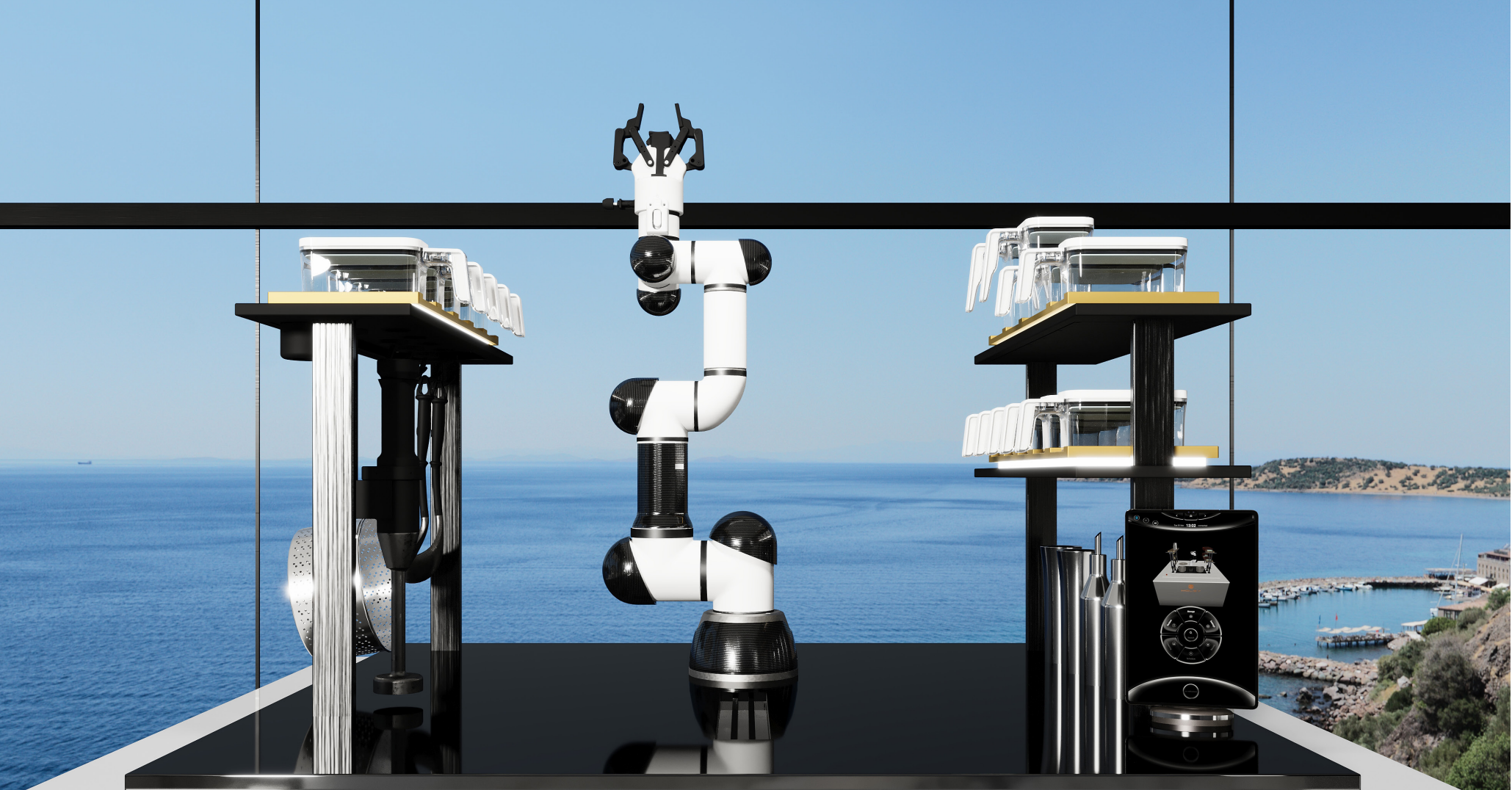
A concept rooted in the essence of culinary artistry. Inspired by the intimacy of fine-dining restaurants, it empowers you to work culinary wonders in a smaller area. Compact yet powerful, the Chef's Table seamlessly integrates into spaces of all sizes. Immerse yourself in the art of cooking as the Chef's Table effortlessly prepares your meals, creating a symphony of flavors for you to savor.



Dimensions: Height: 1430 mm, Width: 1255 mm, Depth: 1020 mm, Worktop height: 904 mm Weight : approx. 305 kg

Final sizes may vary depending on the chosen design.

MOLEY



Easy in Use

For those on the move, the Chef's Table offers a mobile version that effortlessly changes locations, adapting to different rooms and environments. This flexibility ensures that your culinary haven is wherever you need it to be.

Recipes

50+ _{qty}

Energy Efficiency

6.85 _{kWh}

M performance

10 _{portions}

Robot Test

35000 _h

MOLEY



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B AiR Model

a fully integrated back to wall system

MOLEY

The ultimate kitchen

A compact marvel that redefines culinary possibilities with its minimalist design. Inspired by the vision of crafting the most compact robotic kitchens, B-AiR achieves a remarkable worktop depth of less than 1 meter. This was accomplished through the lateral positioning of the robotic arm from cooking induction system. Placements for ingredients and equipment cleverly adorn the side and back walls, optimizing space without compromising efficiency.



Variety of finishes and worktop materials available

MOLÉY

Moley® 3d cooking Engine

is built around an intricate set of sensors
and motors that track and mimic the exact
manipulations needed to prepare a wide range of
recipes



Professional chef simulation

Moley Robotics replicates top chef techniques with precision, using real movements from culinary masters like Tim Anderson, Andrew Clarke, and Andreas Caminada. Its robotic arms deliver consistent, restaurant-quality meals, while an ever-growing library of chef profiles lets users enjoy Michelin-level dishes at the touch of a button.



Recipes

50+
qty

Energy Efficiency

6.85 kWh

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10 portions

Robot Test

35000 h

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The touchscreen

With the help of the GUI, you can instruct the robot to create your desired recipe, define the ingredients, set the temperature for refrigerators, and record new recipes. You will have access to a comprehensive recipe library and a full set of household appliances and kitchen equipment - which are fully optimized for robotic and human use.

World Recipe database

A comprehensive, ever-expanding collection of recipes from around the globe.

Schedule

Dinner, on your schedule

Voice controlled Ai

Hands-free control via simple voice commands

Weight control ingredient support

Integrated scale ensures chef-level ingredient precision.

Remote use

Moley's robotic kitchen autonomously prepares high-quality meals on demand.

Error free Recipe execution

Sub-millisecond accuracy ensures flawless, chef-grade results.

Record

Record your own recipes you love to your personal library





X AiR Model

Designed for a daily culinary journey

MOLEY

Artificial intelligence Robotics®

Opening up a world of possibilities, this technology is your partner for creating a breadth of dishes. Imagine a robot that acts as a canvas for your culinary artistry, ready to serve you with its extensive recipe repertoire. Simplicity meets innovation, making maintenance effortless and the installation process straightforward within your existing kitchen. This model invites you to embrace the future of technology, transforming your home into a haven of comfort and culinary exploration.

Recipes

50+ _{qty}

Energy Efficiency

8.65 kWh

M performance

10 _{portions}

Robot Test

35000 _h



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Built around the user

Inspired by Japanese cultural studies and design traditions, X AiR takes flexibility to new heights. The robotic module can be easily reoriented to accommodate various kitchen arrangements, enabling you to prepare meals for families or groups of friends with unparalleled ease. At the heart of the X AiR kitchen is the universal robotic module, meticulously standardized to adapt to any kitchen size and layout. Whether integrated into an island, freestanding unit, countertop, or custom configurations, X AiR effortlessly blends into a wealth of kitchen styles.







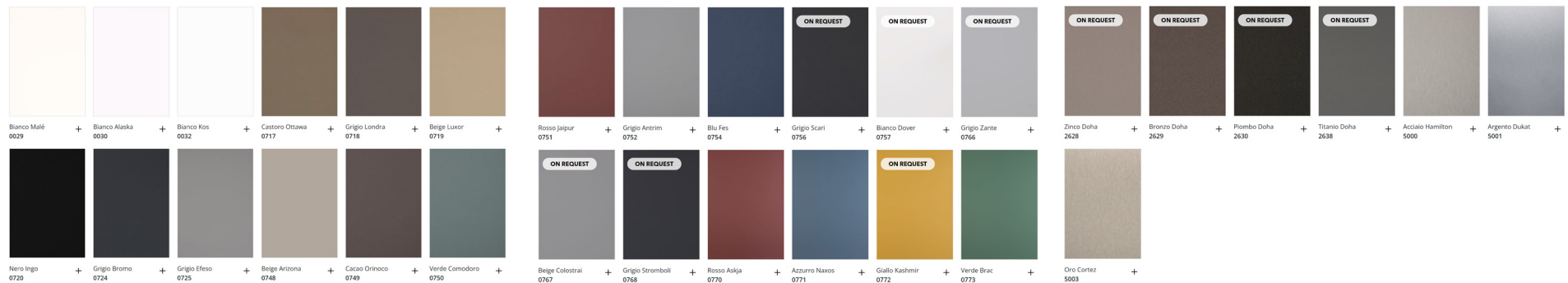
Running on green energy

At Moley Robotics, we are dedicated to fostering a sustainable and environmentally conscious future. We recognize the urgent need to address global challenges related to climate change, resource depletion, and environmental degradation. As a leader in robotics and technology, we are committed to integrating sustainability into every aspect of our business.

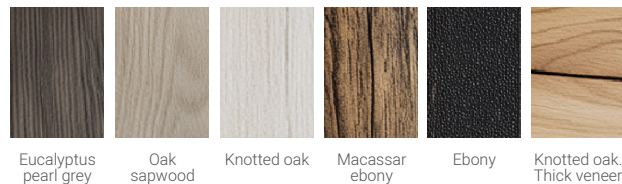
Design your model

Internationally renowned architects and interior designers are at your disposal to design your own personalized kitchen.

Finex



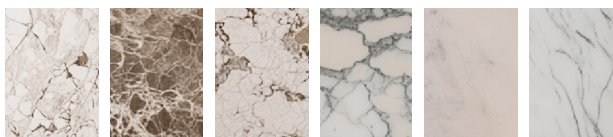
Wood Veneer



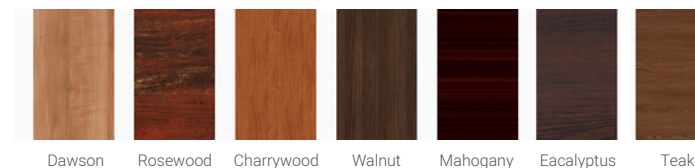
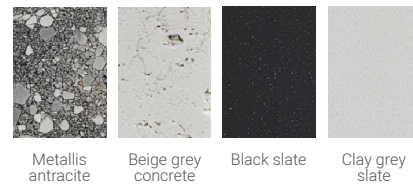
Wood Veneer



Marble selection



Stone Veneer



Standart Equipment

- 43 inch 4k screen or a mobile GUI tablet.
- Ever-expanding recipe library
- Kitchen Utensils Set
- Automatic emergency braking
- Voice control
- Weight control ingredient support

For pricing and ordering

-  Visit a Moley Store
-  Online at moley.com
-  By phone: +44 207 183 2186

Signature Foodpieces Collection

Worldwide cuisines

From the vibrant hues of Spain's paella to the tangy zest of Thailand's Tom Yum Soup, the creamy richness of Italy's risotto to the aromatic spices of India's Lamb Keema, and the timeless comfort of the delicate flavors of Japan's miso fish broth, our kitchen is a melting pot of global gastronomy.

Chawanmushi
steamed egg custard



Ribeye Steak



Pasta Carbonara



Signature Foodpieces Collection

Vegeterian collection

The vegetarian recipe collection features an array of tasty dishes made from plant-based ingredients, offering nourishing and enjoyable options for every meal.

Beetroot gazpacho



Chana Masala



Spiced Sweet Potato &
Coconut Soup



Signature Foodpieces Collection

Low Calorie

Special care*

Delicious meals all under 400 calories. This library features an impressive selection of vegetarian, vegan, meat and fish recipes that are both light and satisfying.

Smoked Haddock Chowder



Cod



Tuna Steak



Signature Foodpieces Collection

Vegan

The vegan recipe collection showcases a variety of mouth-watering and innovative plates made entirely from plant-based ingredients, free from all animal products.

Mushroom quinoa



Coconut Rice Pudding



Dal Makhani

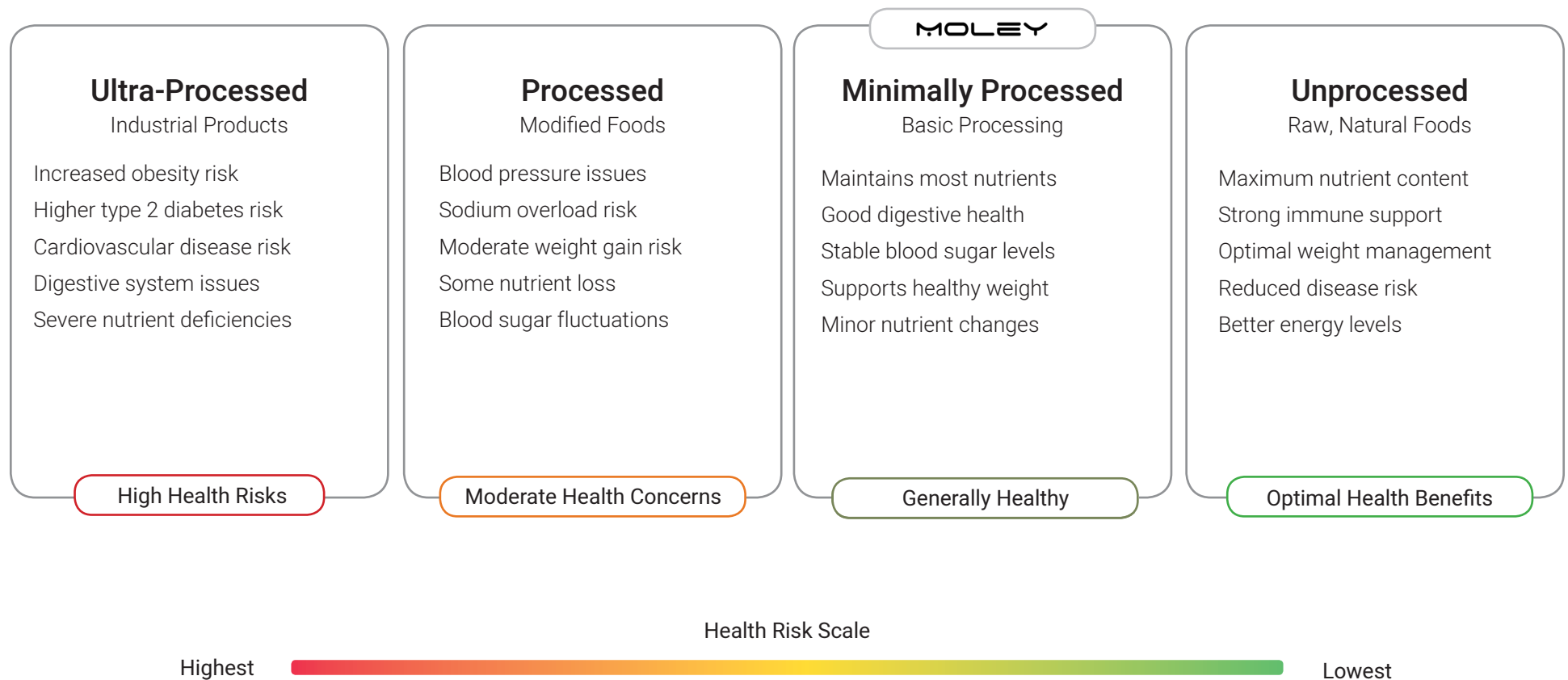


Challenges

Addressed by Moley Robotics

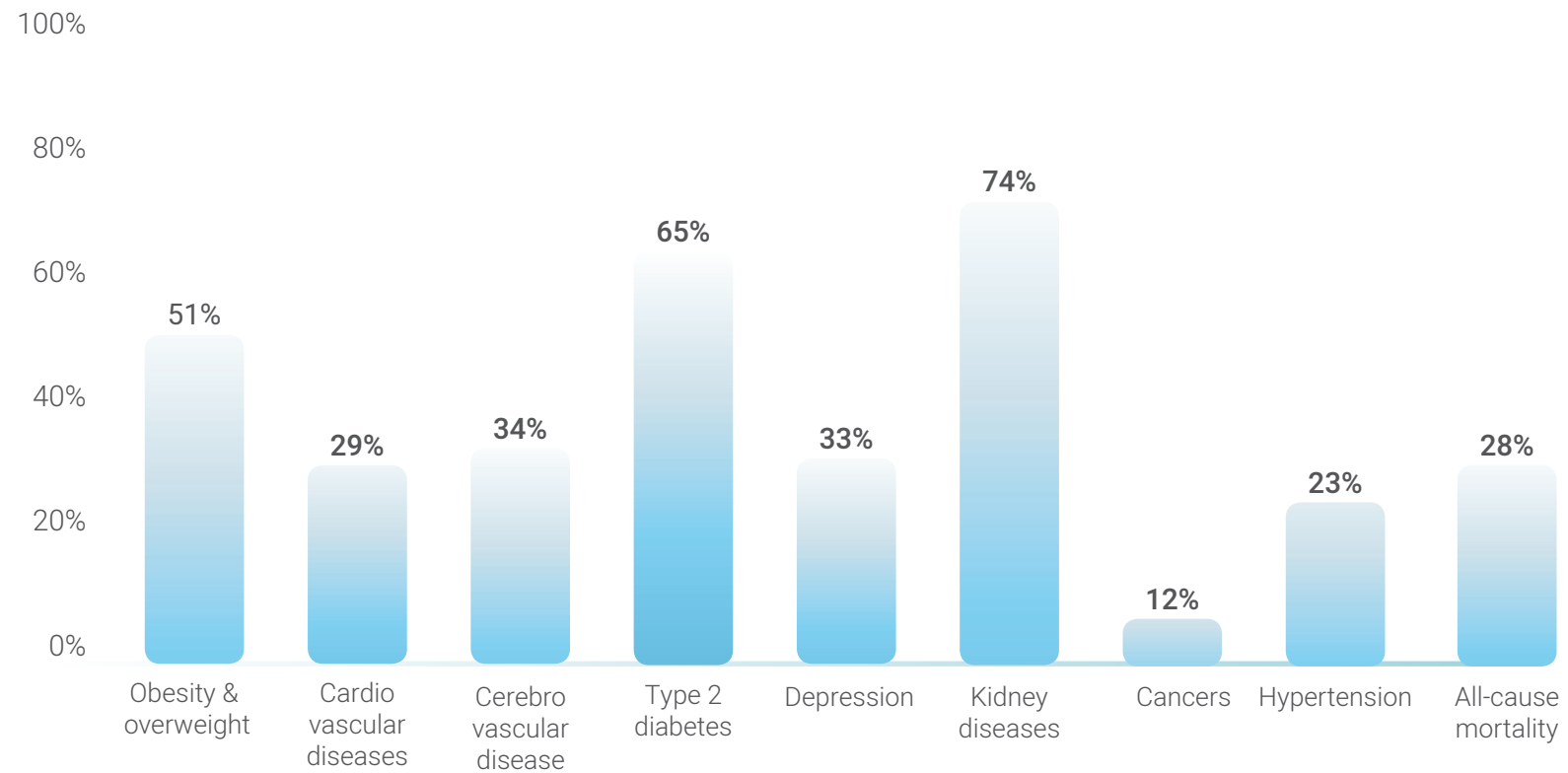
Food Categories & Health Impact

Everyday dietary choices impact long-term health. Prioritizing home-cooked meals helps reduce the intake of processed and ultra-processed foods.



<https://ecuphysicians.ecu.edu/wp-content/uploads/sites/78/2021/07/NOVA-Classification-Reference-Sheet.pdf>

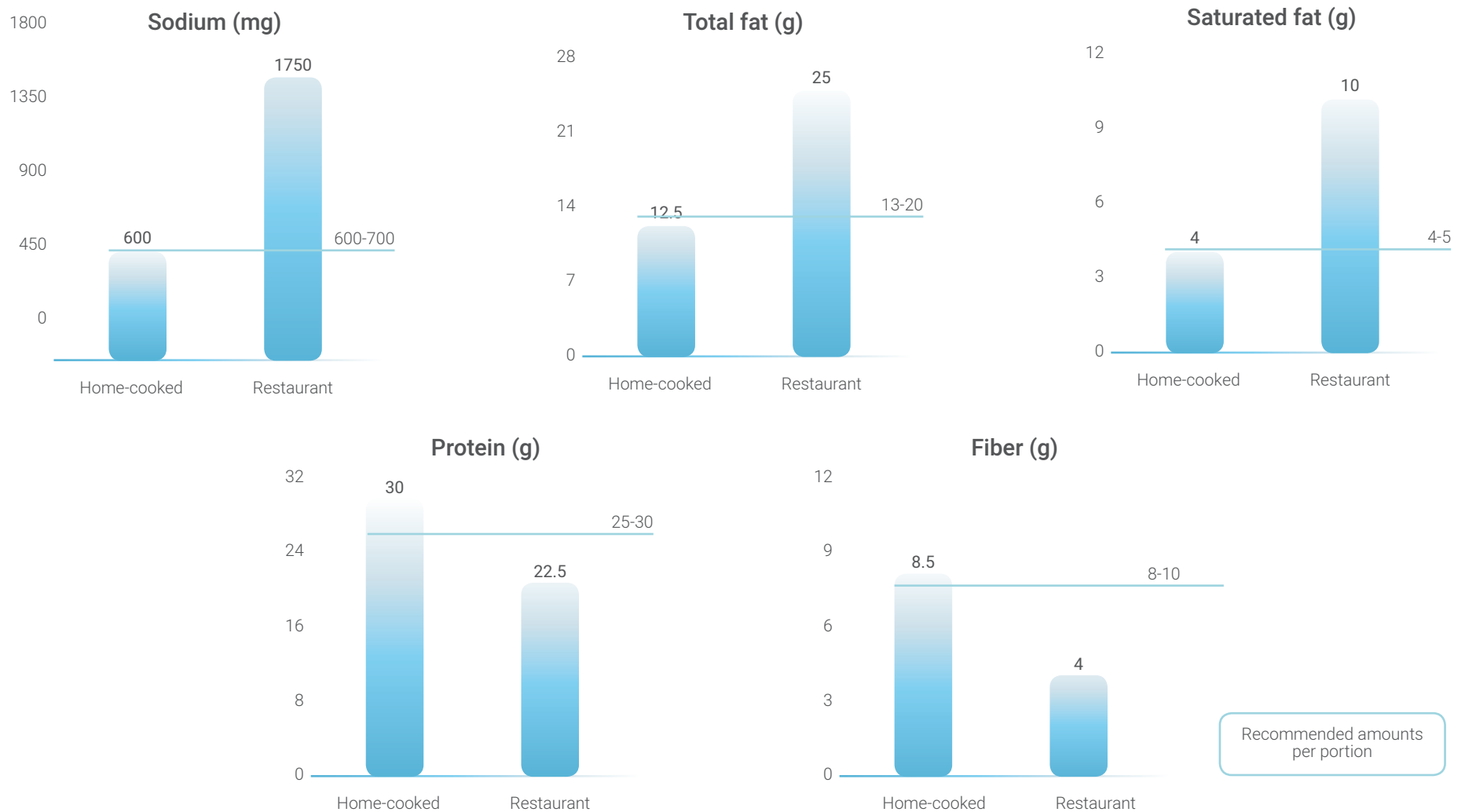
Unhealthy Diets: Food Related Diseases Risks, %



https://www.globalfoodresearchprogram.org/wp-content/uploads/2021/04/UPF_ultra-processed_food_fact_sheet.pdf
<https://documents1.worldbank.org/curated/en/099839401162431298/pdf/IDU152ca6b541085314ca41a22a1bf67750bec89.pdf>

Home Cooking with Moley vs Delivery

Studies show that home cooking leads to healthier diets compared to frequent take-out, which is often higher in sodium, fats, and calories. With Moley Robotics Kitchen Assistants, you can control your ingredients, stick to your personalized meal plan, and support a healthier lifestyle.

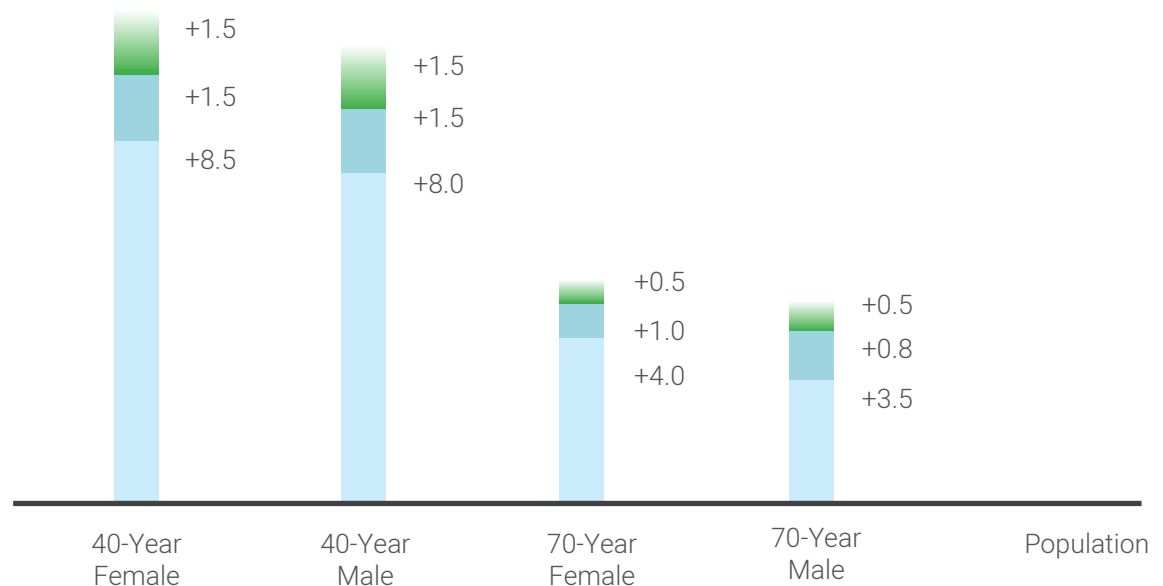


https://www.researchgate.net/publication/352445405_Restaurant_meals_-_almost_a_full_day's_worth_of_calories_fats_and_sodium

Moley Helps to Increase Life Expectancy up to 11+ years

Following Sustained Shifts towards Healthier Diets

Moley supports these positive changes by offering a wide variety of recipe collections, making it easier to maintain a healthier lifestyle through sustained dietary shifts. With Moley, you can adopt and follow meal plans tailored to your health goals and preferences.



Unhealthy to Median - transition from a diet high in ultra-processed towards processed foods to more balanced choices with fewer additives and artificial ingredients.



Median To Eatwell – focus on eating minimally processed foods like fresh food and whole grains, without strict dietary rules - cleaner, more natural meals.

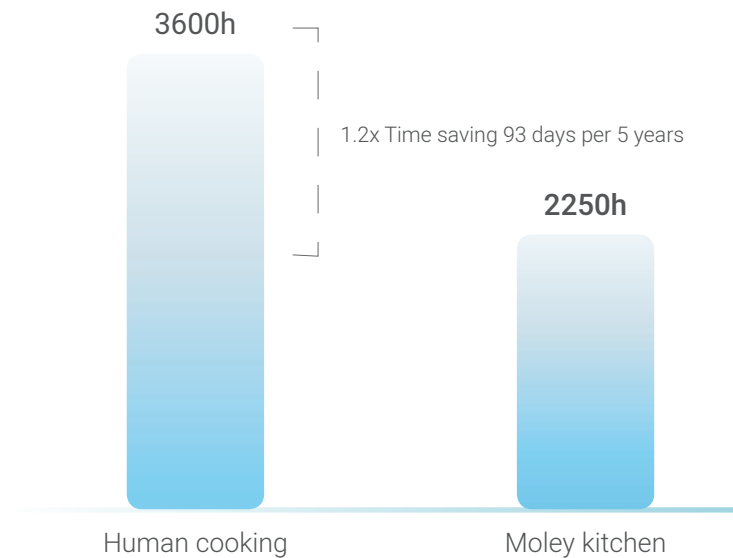


Eatwell to Longevity – maintain a minimally processed diet while following specific health-focused guidelines to support long-term well-being.

Freeing up Time by Automating Cooking Process

Hours spend and saved for cooking for 5 years

Residential Kitchen value





Experience the Rewards

of having Moley Robotic Cooking Assistant in Your Home

Healthier Living

Moley offers a way to maintain a healthy lifestyle while addressing key health issues (e.g., diabetes, obesity).

Saving Financial Resources

A family of four (two adults and two children) can save up to £43,000 annually by switching from restaurant meals and delivery services to fresh, home-cooked food.

Convenience & Time-Saving

A smart solution for busy professionals and families who want home-cooked meals without the time commitment.

Consistent Quality

Moley ensures every meal is prepared to perfection, offering a precision cooked quality food at home, every time—no skill or effort required.

Enhanced lifestyle

Bring cutting-edge technology and modern convenience to your home, elevating daily routines.

Saving Financials with Moley

Family of 4 (2 Adults, 2 Children)

Restaurant/Delivery

£ 167.98

£18.58
£10.71
£18.06

Annual cost
£61,271.30

Moley Home Cooking

Daily Cost

£ 49.34

Pasta Bolognese £ 4.62
Tom Yam Soup £ 6.77
Mushroom Risotto £ 4.33

Annual cost
£ 18,003.10

Annual Savings

£ 43,268.20

Based on:
1 Restaurant Meal
+ 1 Delivery Meal daily

Cost Reduction
70.6%



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