

dnata introduces cooking robot at WTCE



Attendees visiting dnata's stand at WTCE had the opportunity to meet and interact with a cutting-edge cooking robot

WTCE attendees had the chance to meet and interact with [dnata](#)'s on-display cooking robot earlier this month. The AI-powered machine offered a look into the future of what might be to come in terms of catering innovation.

"We are constantly looking for ways to further improve quality and efficiency by leveraging the latest technologies, including artificial intelligence and automation, across our global network," Robin Padgett, CEO of dnata Catering & Retail, said in a recent release.

The same release explained that "dnata's unique culinary demonstration features the world's first AI-powered robot capable of handling cooking operations in commercial and residential kitchens." The robot was developed by Moley Robotics and, according to the release, "is able to recreate identical dishes at scale by following pre-recorded chef instructions."

The robot on display in Hamburg was "equipped with multiple sensors and machine learning capabilities, enabling it to precisely measure ingredients and execute complex cooking techniques," the release said, adding that "the innovative solution ensures consistent quality, high levels of safety, and rapid adaptation to changing parameters in real-time."

"In addition to the cooking robot, dnata's guests [could] also meet Bella, a hospitality robot, who serves world-class meals and refreshments at WTCE. Bella's twin bot already resides in the UAE and assists guests at Sharjah Airport's (SHJ) lounge along with its partner, Kitty. 'The Lounge' at SHJ is

operated by dnata's local joint venture, Alpha Flight Services," the release said.