

BOT IN KIT
Smart Cooking
Machine App



BOT IN KIT Smart Cooking Machine App User Guide

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BOT IN KIT Smart Cooking Machine App



SKU

BKBOTINKIT OMNI

- Programmable Digital Cooking System.
- Expanded flavor variety, and increased repertoire of new dishes.
- Stable temperature control and flavor.
- One-click access to 1,000+ recipes.
- Save about 40% energy/power.
- Stable operation – save labor costs.
- Food material loss is down by 50%.
- Save & energy-efficient, free of water/electricity leakage or open fire.

DETAIL

- BOTINKIT is an all-around robot that integrates automatic temperature control, automatic ingredient dispensing, automatic cooking, automatic dish serving, and automatic cleaning.
- With an exclusive programmable digital cooking system, the Botinkit robot is proficient in sauteening, stewing, cold dish making, sauce-making, chocolate-melting, and various cooking skills empowering restaurants with unlimited possibilities.
- Designed with several modules, including a liquid seasoning module, a stir-fry module, a powder seasoning control module, and an intelligent screen. These modules have clear divisions and are easily upgraded and maintained.

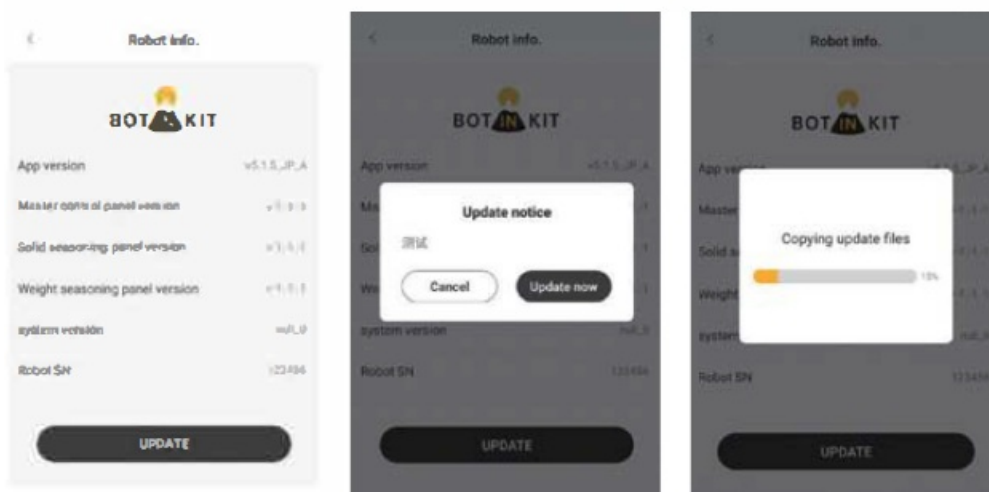
SPECIFICATION

Power Rating	15kW
Supply Voltage	380V 3+N /50Hz
Dimension (W X D X H)	827mm x 699mm x 981mm
Base (W X D X H)	794mm x 920mm x 787mm
Seasoning Box Volume	Powder 650ml/box, liquid 700ml, water starch 900ml
Upper Unit Weight	110 kg
Base Weight	60 kg
Supported Seasonings	Salt, sugar, chicken essence, pepper, MSG, oyster essence, thin soy sauce, thick soy sauce, cooking wine, chili oil, vinegar, prickly ash oil, chili sauce, wet starch, water,
Max. Cooking Temperature	350°C (Nitrided Iron Pot)
Max. Portion/dish	2KG (stir-fry) – 8KG (stew)
Water pressure	0.2-0.35MPa

Maintenance

Upgrade and Maintenance

With stable network connectivity, log in to the account on the machine, open “Settings”, select “Robot info” on the right side of the device name, click “Update” and then click “Install” to complete the system upgrade. If there is any abnormality such as unable to log in or update, please contact the after-sales service personnel for communication and handling.



Daily Maintenance of the Product

1. Daily Maintenance of Dry/ Sauce Seasoning Feeding System

- Before the daily operation, put an appropriate amount of dry/sauce seasoning into their respective seasoning boxes (or fill the boxes up) and perform feeding verification;
- Manually feed 5g of all dry/sauce seasoning 2 times;
- Replenish promptly when you visually observe that dry or sauce seasoning levels are less than one-third during cooking;
- Empty the dry / sauce seasonings and remove, clean, and dry the feeding nozzles at the end of every cooking session.
- Clean the dry / sauce seasoning boxes at least once a week. Do not rinse it directly with water. If a seasoning seems to regain moisture in wet weather, replace it with a dry one to ensure feeding accuracy.
- Regularly calibrate dry/sauce seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

2. Daily Maintenance of Liquid Seasoning Feeding System

- • Clean the tubes according to the automatic cleaning process before each use.
- Check whether the seasonings are enough before cooking and replenish them when there is about 1/3 left:
- Wipe the boxes clean with a towel or paper towel if they are dripping;
- Empty the seasoning boxes and clean them with clean water or hot water every day. Then dry them and put them back in place;
- Clean the liquid tubes every day: Add clean water (60°C (140° F) hot water is preferable) to the liquid seasoning boxes and manually execute the feeding command of this seasoning box. You can clean it by doing so several times. You can also add a little salt to the water for disinfection and sterilization.
- Please refrigerate seasonings such as oyster sauce that require cold storage;
- After cleaning and emptying the seasoning boxes and pipes, add the corresponding seasonings in advance on business days and manually dispense them until the pipes are filled.
- Regularly calibrate liquid seasoning dispensing. See section '4.8 Feeding Calibration' for operating instructions.

3. Daily Maintenance of Starch Water Feeding System

- • Every day after the machine is powered on, pour the evenly mixed water and starch into the water starch box, with the maximum concentration of water to starch not exceeding 2:1. It is recommended to prepare up to 850g (1.874lbs) at a time.
- After cooking for a day, empty the remaining starch water and clean the box:
- After cleaning the box, add a proper amount of water into it and manually feed 100g (0.220lbs) of starch water into the tube. Repeat the process several times, and the tube will be cleaned. Pour out the wastewater from the starch water box. Do not power off the robot and leave unless you finish cleaning the tube;
- Clean the starch water tube with hot water (about 85°C (185° F)) once every week and add a small amount of salt for disinfection to prevent moss, mold, etc.
- On any particular day that you had forgotten to clean the tubes, in which stains like moss easily multiply, you can add a small amount of salt in hot water (about 85°C (185° F)) and pour the mixture into the starch box(for example, feed 100g (0.220lbs) each time). Repeat this process several times until no wastewater flows out.

4. Clean Pipeline



To clean the pipes, click “System Settings” and select “Clean Pipeline”. Choose which ingredient boxes need cleaning by tapping on their locations, or use the ‘Select All’ option to choose every ingredient box at once. Ensure that all ingredient boxes to be cleaned are filled with clean water before proceeding. Click “Start Cleaning” to clean the pipes and then click “Wash Pot” to wash the pot.

5. Seasoning Process for Iron Pot

- Seasoning is only applicable to iron pots. Before seasoning the pot, please ensure there are no food residues or water inside the pot. *For details of use and maintenance, please refer to the ‘Nitrided Iron Pot Instruction Manual’
- In the settings menu, click on “Pot seasoning”. Follow the prompts on the screen for the operation. You can choose between “Quick mode” and “Deep mode.” Quick mode is estimated to take one minute, while Deep mode is estimated to take three minutes.
- Quick mode:** It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.

6. Quick Pot Change



- To replace the pot, navigate to the “Settings” and click on “Change Pot.” Follow the prompts on the

interface to proceed with the disassembly and replacement of the pot. Once the pot has been successfully replaced, the system will automatically conduct a pot-type detection.

Precautions for Cleaning, Maintenance, and Repair

NOTES

- Please maintain and clean the liner regularly based on the actual use and environmental conditions to extend its service life.
- If the pot is coated on its inner wall, do not use a metal spatula or hard cleaning tools like steel wool, which would scratch the coating and shorten its service life.
- When cleaning or maintaining the robot, please wear gloves to protect your hands from being hurt.
- Remove and clean the strainer basket in the sink of the base timely.
- If the robot will not be in use for a long time, make sure to empty the starch water, solid seasoning, and liquid seasoning boxes in time, and clean the seasoning tubes by adding clean water into the boxes and flushing the tubes to avoid moisture regaining, seasoning spoiling, etc.
- Add an appropriate amount of starch water, solid seasonings, and liquid seasonings based on daily usage. Do not leave the seasonings in the robot non-used for a long time.

WARNINGS

- When the robot is powered off, use a wet cloth with detergent to wipe the oil stain on its surface. Then dry it with a dry towel. Do not wipe the robot when it is powered on.
- Do not allow water to enter the electrical parts, air inlet, or air outlet during robot cleaning.
- Cannot be used in applications with alcohol greater than 15%.

Product Maintenance Cycle

Serial No.	Cycle	Requirements
01	Dry / Sauce Seasoning	Replenish before each cooking session
02	Dry / Sauce Seasoning Box Cleaning	Once a day based on the actual situation
03	Liquid Seasoning	Top up before each cooking session, and store any unused liquids in the refrigerator after the meal
04	Liquid Seasoning Box Cleaning	Once a day based on the actual situation
05	Starch Water	Empty the remaining starch water at the end of a day
06	Starch Water Box Cleaning	Clean the starch water box at the end of a day
07	Tube Cleaning	Once a day based on the actual situation
08	Dry / Sauce Seasoning Feeding Calibration	Once every three days.If any abnormal feeding is found, recalibration is required
09	Liquid Seasoning Feeding Calibration	Once every three days. If any abnormal feeding is found, recalibration is required
10	Quick Pot Seasoning	It is recommended to perform this after cooking several times; adjust the frequency according to actual conditions.
11	Deep Pot Seasoning	This mode must be used when first using the pot; it must also be done before opening daily, at noon, and after closing in the evening; this mode must be used after deep cleaning to remove any burnt residue from the pot.

Product ErrCode Interpretation

error orde	Meaning	error orde	Meaning
SZG01	Wrong parameter of rotating pot	SJB99	Water starch mixing command timeout.
SZG02	Pot Turn instructions too frequent	SL0101	Liquid seasoning 1 parameter error
SZG03	The parameters of the rotating pan are unknown	SL0102	Liquid seasoning 1 command is frequent
HZG04	Rotating pot drive error	SL0103	Liquid seasoning 1 parameters are unknown
HZG05	Rotating Pot error	SGLM01	Dry seasoning door parameter error
HZG06	Rotating pot reset error	SGLM02	Dry seasoning door instructions are too frequent
HZG07	Rotating pot reset error	SGLM03	Dry seasoning door parameters are unknown
HZG0B	Rotating pot error	HGLM04	Dry seasoning door failure
HZG09	Rotating pot error	HGLM0S	The dry seasoning door is offline

HZG10	Heating without rotating the pot	SGLM99	Dry seasoning door command timeout
HZG11	Rotating pot motor error	SJB01	Stirring instructions for water starch too frequent
SZG99	Rotating pot timeout	SJB02	Water starch mixing parameters are unknown
SQG01	Pot Tilt parameter error	HJB03	Water starch mixing error
SQG02	Pot tilting instructions too frequent	HJB04	Water starch mixing error
SQG03	Pot tilting parameters are unknown	HJB05	Water starch mixing error
HQG04	Pot tilting driver error	SJB99	Water starch mixing command timeout
HQG05	Pot tilting error	SL0101	Liquid seasoning 1 parameter error
HQG06	Pot tilting reset error	SL0102	Liquid seasoning 1 command is frequent
HQG07	Pot tilting reset error	SL0103	Liquid seasoning 1 parameters are unknown
HQG0B	Pot tilting reset error	HL0104	Liquid seasoning 1 module abnormality
HQG09	Pot tilting reset error	SL0199	Liquid seasoning 1 command timeout
HQG10	Pot tilting motor error	SL0201	Liquid seasoning 2 parameter error
SQG99	Pot tilting timeout	SL0202	Liquid seasoning 2 instructions are frequent
SCW01	Infrared temperature measurement parameters	SL0203	Liquid seasoning 2 parameters are unknown
HCW02	Infrared temperature measurement failed	HL0204	Liquid seasoning 2 module abnormality
HCW03	Infrared temperature measurement failed	SL0299	Liquid seasoning 2 command timeout
HCW04	Infrared temperature measurement failed	SL0301	Liquid seasoning 3 parameter error
SCW99	Infrared temperature measurement module timeout	SL0302	Liquid seasoning 3 instructions are frequent
STFFS01	Ventilation fan parameters are unknown	SL0303	Liquid seasoning 3 parameters are unknown
HTFFS02	Ventilation fan failure	HL0304	Liquid seasoning 3 module abnormality
STFFS03	Ventilation fan commands frequently	SL0399	Liquid seasoning 3 command timeout
STFFS99	Ventilation fan command timeout	SL0401	Liquid seasoning 4 parameter error

SJRFS01	Heating fan commands frequently	SL0402	Liquid seasoning 4 instructions are frequent
SJRFS02	Heating fan parameters are unknown	SL0403	Liquid seasoning 4 parameters are unknown
HJRFS03	The heating fan does not turn	HL0404	Liquid seasoning 4 module abnormality
SJRFS99	Heating fan command timeout	SL0499	Liquid seasoning 4 command timeout
SJR01	Coil heating control parameters are unknown	SL0501	Liquid seasoning 5 parameter error
HJR02	Heater failure	SL0502	Liquid seasoning 5 instructions are frequent
HJR03	The heater does not heat	SL0503	Liquid seasoning 5 parameters are unknown
HJR04	Heating without turning the pot	HL0504	Liquid seasoning 5 module abnormality
HJR0S	(Electric motor's Error message)	SL0599	Liquid seasoning 5 command timeout
HJR06	Heating failure	SL0601	Liquid seasoning 6 parameter error
HJR07	Heating failure	SL0602	Liquid seasoning 6 instructions are frequent
HJR0B	Electric Motor communication loss	SL0603	Liquid seasoning 6 parameters are unknown
HJRG09	Heating failure	HL0604	Liquid seasoning 6 module abnormality
HJRG10	The temperature of the wire drum exceeds the upper limit	SL0699	Liquid seasoning 6 command timeout
HJRG11	The temperature of the motor exceeds the upper limit	SL0701	Liquid seasoning 7 parameter error
SJR99	Coil heating control command timeout	SL0702	Liquid seasoning 7 instructions are frequent
SGLM01	Dry seasoning door parameter error	SL0703	Liquid seasoning 7 parameters are unknown
SGLM02	Dry seasoning door instructions are too frequent	HL0704	Liquid seasoning 7 parameters are unknown
SGLM03	Dry seasoning door parameters are unknown	SL0799	Liquid seasoning 7 command timeout
HGLM04	Dry seasoning door failure	SL0801	[Oyster Sauce] Parameter error
HGLM0S	The dry seasoning door is offline	SL0802	[Oyster Sauce] Frequent instructions
SGLM99	Dry seasoning door command timeout	SL0803	[Oyster Sauce] Parameters unknown

SJB01	Stirring instructions for water starch too frequent	HL0804	[Oyster Sauce] Feeding failure
SJB02	Water starch mixing parameters are unknown	HL0B0S	[Oyster Sauce] Module abnormality
HJB03	Water starch mixing error	SL0899	[Oyster Sauce]Command timeout
HJB04	Water starch mixing error	SL0901	[Cooking oil] Parameters unknown
HJB05	Water starch mixing error	HL0902	[Cooking oil] Feeding failure

error order	Meaning	error order	Meaning
SL0903	[Cooking Oil] Frequent instructions	HP0205	The dry Seasoning 2 module is offline
HL0904	[Cooking oil] Module exception	SP0299	Dry seasoning 2 command timeout
SL0999	[Cooking oil] Command timeout	SP0301	Dry seasoning 3 parameter error
SL1001	[Water] Commands frequently	SP0302	Frequent instructions for dry ingredients 3
SL1002	[Water]Parameter unknown	SP0303	Dry seasoning 3 parameters are unknown
HL1004	[Water] Module exception	HP0304	Dry seasoning 3 blocked
SL1099	[Water] Command timeout	HP0305	The dry Seasoning 3 module is offline
SL1101	[Water Starch] Frequent instructions	SP0399	Dry seasoning 3 command timeout
SL1102	[Water Starch] Parameters unknown	SP0401	Dry seasoning 4 parameter error
HL1103	[Water Starch] Feeding failure	SP0402	Frequent instructions for dry ingredients 4
HL1104	[Water Starch] Module abnormality	SP0403	Dry seasoning 4 parameters are unknown
SL1199	[Water Starch] Command timeout	HP0404	Dry seasoning 4 blocked
SP0101	Dry seasoning 1 parameter error	HP0405	Dry Seasoning 4 module is offline
SP0102	Dry seasoning 1 command frequently	SP0499	Dry seasoning 4 command timeout
SP0103	Dry seasoning 1 parameters are unknown	SP0501	Dry seasoning 5 parameter error
HP0104	Dry seasoning 1 blocked	SP0502	Dry ingredients 5 instructions frequently
HP0105	Dry seasoning 1 module is offline	SP0503	Dry seasoning 5 parameters are unknown
SP0199	Dry seasoning 1 command timeout	HP0504	Dry seasoning 5 blocked
SP0201	Dry seasoning 2 parameter error	HP0505	Dry Seasoning 5 module is offline
SP0202	Frequent instructions for dry ingredients 2	SP0599	Dry seasoning 5 command timeout
SP0203	Dry seasoning 2 parameters are unknown	HTX0886	Communication abnormality
HP0204	Dry seasoning 2 blocked		

Common Troubleshooting

- The machine has no voice announcements: Go to Personal Center – Settings – Sound Settings and turn the volume up to the maximum.
- Feeding is inaccurate: perform feeding calibration and make sure to empty the pipes.
- App keeps crashing and can't be opened: Clear the cache, re-login to your account, and then restart the machine.
- The machine can't heat up or doesn't increase in temperature without showing an error code:
 1. Restart the robot;
 2. Try replacing the core to solve the issue;
 3. Check if the three-phase power supply is normal;
 4. Replace the heating plate;
 5. Replace the mainboard and its wiring harness.
- Dry seasoning not feeding or reporting dry seasoning blockage fault: Check if the corresponding dry seasoning box is damp and clogged. Clean it and then test the feeding again.
- Liquid seasoning not feeding: Check if the seasoning in the liquid seasoning box is sufficient. Clean the corresponding pipelines and then test the feeding again (Cleaning method: Empty the seasoning in the liquid seasoning box, rinse it thoroughly, fill it with water, and manually extract the seasoning until clean water is dispensed).
- Pot rotation timeout or heating not causing pan rotation: If there is a communication exception, please restart the machine. If the issue persists, contact a professional technician for assistance.

If an error code appears during this period, please refer to the Maintenance Manual first to solve the issue. If the fault still can't be eliminated, contact the after-sales service in time and inform them of the fault details for online or offline handling.

BOTINKIT Technology provides the following services:

- BOTINKIT robot products come with a one-year warranty (for mainland China). For other regions, please contact and check with service@botinkit.com.
- Maintenance Agreements and value-added services can be purchased after the warranty period.

For after-sales related inquiries, please contact: service@botinkit.com



Calibration weights are provided for post-sale machine scale calibration.

Cleaning carbon residue on the pot wall



- Scraper is used for cleaning;
- After removing the stirring paddle, manually operate the screen to heat the pot to 200-350°C and maintain it for ten minutes;
- Once the pot has cooled down, select “Auto Clean”;
- Then add 1000g of water, slowly rotate the pot counterclockwise while holding a scraper fixed at the 7 o’clock position on the pot wall to remove the carbon residue;
- If there is still a thin carbon residue, use a scouring pad for a second cleaning, and then repeat the “Auto Clean” process to finish the cleaning.

Seasoning Feeding Specification Tables

Dry seasoning: Boundary conditions

- **Boundary Condition 1:** Particle diameter less than 3mm(0.118").
- **Boundary Condition 2:** Good fluidity, less than or equal to 25s/100g(25s/3.527oz).

Matching rules within boundary conditions

	Ultra-fine particles 0mm< r ≤0.4mm 0"< r ≤0.016"	Fine particles 0.4mm< r ≤1mm 0.016"< r ≤0.039"	Medium particles 1mm< r ≤3mm 0.039"< r ≤0.118"
Good fluidity <25s/100g (25s/3.527oz)	Dry seasoning nozzle +Dry seasoning nozzle screw	Dry seasoning nozzle +Universal nozzle screw	Dry seasoning nozzle +Universal nozzle screw

Single dispensing volume and accuracy

1. The minimum single dispensing volume for dry seasoning is 1g(0.035 oz).
2. The maximum single dispensing volume for dry seasoning is 100g(3.53 oz).
3. For dry seasoning dispensing between 1g-10g(0.035oz-0.353oz), the dispensing accuracy is ±0.5g(0.018oz); for amounts greater than 10g(0.353oz), the dispensing accuracy is +5%.

Sauce

Boundary conditions

- Boundary Condition 1: Particle diameter less than 4mm(0.157").
- Boundary Condition 2: Viscosity lower than that of Gochujang. Boundary Condition 3: Viscosity higher than that of ketchup.
- Boundary Condition 4: Layer-separating sauces are not suitable.
- Boundary Condition 5: The sauce taken from a low-temperature environment should be brought back to room temperature (not a cold environment).

Matching rules within boundary conditions

	Sauce with small particles to particles-free sauce 0mm< r ≤2mm, 0"< r ≤0.079"	Sauce with large particles 2mm< r ≤4mm, 0.079"< r ≤0.157"
High viscosity 10000~50000Cp	Silicone nozzle+Silicone nozzle screw	Silicone nozzle+Silicone nozzle screw
Medium viscosity 1000~10000Cp	Universal nozzle+Universal nozzle screw	Universal nozzle+Universal nozzle screw

Scan for Video: Reference standards for sauce viscosity



Single dispensing volume and accuracy

1. The minimum single dispensing volume for sauce is 20g(0.71oz).
2. The maximum single dispensing volume for sauce is 500g(17.64 oz).
3. For sauce dispensing between 20-100g(0.71oz-3.53oz), the dispensing accuracy is $\pm 5g(0.18oz)$; for amounts greater than 100g(3.53oz), the dispensing accuracy is $\pm 5\%$.

*There is a wide variety of sauces, and if special seasonings or common seasonings within boundary conditions cannot be dispensed or there are accuracy discrepancies, please contact us.

RF EXPOSURE STATEMENT

This equipment meets the exemption from the routine evaluation limits in section 2.5 of RSS-102. It should be installed and operated with a minimum distance of 20cm between the radiator and any part of your body.

IC WARNING

This device contains licence-exempt transmitter(s) that comply with Innovation, Science and Economic Development Canada's licence-exempt RSS(s).

Operation is subject to the following two conditions:

1. This device may not cause interference.
2. This device must accept any interference, including interference that may cause undesired operation of the device.

RF EXPOSURE STATEMENT

This equipment complies with the FCC radiation exposure limits set forth for an uncontrolled environment. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

FCC WARNING

This device complies with Part 15 and part 18 of the FCC Rules. Operation is subject to the following two conditions:

1. This device may not cause harmful interference, and
2. this device must accept any interference received, including interference that may cause undesired operation.

Note: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation.

This equipment generates, uses and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful

interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

NOTE 2: Any changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment. 5.2 GHz band is restricted to indoor use only(Except when communicating with 5.2GHz high power base stations or relay stations)5.3 GHz band is restricted to indoor use due to the Radio Law.

<https://www.botinkit.ai>

Manufacturer Company Name: Shenzhen BOTINKIT Co., Ltd.

Manufacturer's Address: Floor 26A, Zimao Center, No. 111, Taizi Road, Nanshan District, Shenzhen, Guangdong, China.

Exclusive for F&B Equipment's customers!

- Download the RMS app and sign up for FREE to access the Asset Management System.
- You will get immediate access to our equipment, User Manuals, Part Diagrams, Technical Documents, and many more!

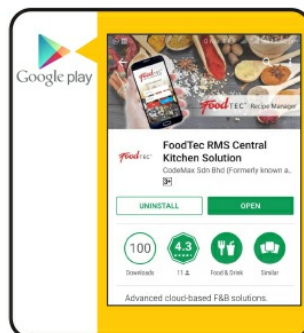
STEP #1

Apply the Asset Sticker on the FRONT of the equipment.
(Clean the surface before applying the sticker).



STEP #2

Download "FoodTec RMS" from Google Play Store



STEP #3

Register a FREE account.
Scan QR code to access the tutorial on How to Add Asset in RMS.



AMS Features



Technical Documents



Log Report



Part Diagram

SIGN UP NOW!



Contact Us

- Block J-5-G to J-5-5, Setiawalk, Persiaran Wawasan, Pusat Bandar Puchong, 47160 Puchong, Selangor Darul Ehsan, Malaysia.
- 603 – 5882 0020
- 603 – 5882 1511
- sales@fnbequipment.com.my

Documents / Resources

	<p>BOT IN KIT Smart Cooking Machine App [pdf] User Guide OMNIBP24, 2A9P9OMNIBP24, Smart Cooking Machine App, Cooking Machine App, Machine App, App</p>
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References

- [User Manual](#)

Manuals+ Privacy Policy

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