

Hawkers' Productivity Grant Automation Equipment List

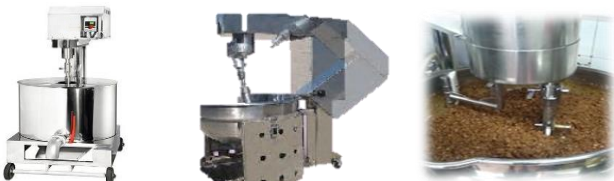
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IMPORTANT:

- 1 This Automation Equipment (AE) List serves to guide stallholders in selecting suitable equipment to help them achieve higher productivity through the use of technology.
- 2 To apply for Hawkiers' Productivity Grant, stallholders are required to obtain supplier's quotation for the equipment and brochure that shows technical specifications of the equipment (power consumption in watts/amps, electric power - Single Phase, dimensions, capacity, etc.)
- 3 The Automation Equipment has to meet the following conditions to qualify for the Hawkiers' Productivity Grant :
 - a) Equipment must result in significant man-hours savings in preparing and serving of sale items to customers.
 - b) Common household equipment (e.g. household blenders, airfryers, fridges, rice cookers, toasters etc) are not supported.
 - c) Equipment that are commonly used as essential set-up for core business are not supported.
 - d) Equipment must be single-phase power and within total allowable electrical load of the stall.
 - e) Equipment must be of suitable size that can fit inside a standard hawker stall.
 - f) Used/leased/refurbished equipment are not supported.
 - g) Replacement of the same equipment are not supported.

S/N	Equipment	Example	Function	Mode of Operation
1	Automatic Stirrer		Automate turning to stir fry ingredients for paste, gravy, sauces etc	Gas and Electricity
2	Blender (Commercial grade)		Blend, crush, grind	Electricity
3	Mixer		Mix ingredients such as batter, fish and meat paste	Electricity
4	Peeling Machine		Peel roots, stem vegetable (such as potato and turnip) and fruits	Electricity
5	Continuous Feed Vegetable Cutter		Chop, dice and shred vegetable	Electricity
6	Dough Divider & Rounder		Divide and round dough evenly	Electricity
7	Automatic Noodle Boiler		Timed cooking for pasta and noodle with auto-lift function	Gas and Electricity
8	Automatic Cooker		Automate cooking with the use of turning ladle for soup, broth, gravy and porridge	Gas and Electricity
9	Vacuum Sealing Machine / Vacuum Pack Machine		Allows for storage of pre-prepared food to reduce cooking time	Electricity

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S/N	Equipment	Example	Function	Mode of Operation
10	Combi Oven		Multi-functional - bake, roast, grill, steam, broil, braise, blanch and poach all types of food	Gas and Electricity
11	Automatic Soya Bean Milk Machine		Automate process of grinding and cooking soybean milk	Gas and Electricity
12	Food Processor		Chop, mash, mix, knead and emulsify	Electricity
13	Sous-vide Machine		Vacuum-sealed food are placed in a water bath at regulated temperature for slow cooking or warming of pre-prepared food such as stewed meat and gravy/sauces	Electricity
14	Sugar Cane Press (Multifunctional)		Crack and press sugar cane, and extract and filter sugar cane juice	Electricity
15	Meat Cutter / Meat Mincer		Cut, mince and grind ingredients for food preparation	Electricity
16	Soft Boiled Egg Machine		Cook soft-boiled egg at precise and controlled temperature	Electricity
17	Automatic Deep Fryer		Timed frying with temperature control and auto-lift function	Gas and Electricity
18	Automatic Steamer		Steam food with temperature control and automatic water refill	Gas and Electricity

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19	Convection Oven		Homogenous and rapid cooking by hot air circulation around food	Gas and Electricity
20	Electrical Fish Scaler		Remove fish scales	Electricity/Battery
21	Bone Saw		Cut frozen meat with bone into smaller pieces	Electricity
22	Cooked Rice Dispenser		Dispense consistent portion of warm cooked rice without using spatula	Electricity
23	Wireless Paging Solution		Alert patrons to collect when their orders are ready	Electricity
24	Queue Management System		Queue number is displayed for patrons to collect their orders	Electricity
25	Automatic Noodle Maker		Automate noodle making process from raw ingredients to noodles form	Electricity
26	Dough Sheeter Machine with Cutter		Automate rolling and cutting dough to desired shapes and sizes	Electricity
27	Pulverising Machine		Grind food ingredients e.g. herbs, spices, sesame seeds, peanuts into smaller powder form	Electricity

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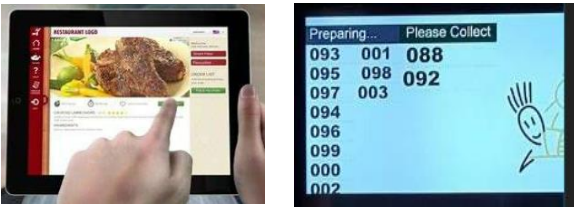
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28	Automatic Meat / Fishball Making Machine		Knead meat/fish paste into meat/fishball of various sizes	Electricity
29	Automatic Jam and Pastry Filler		Fill doughnuts and pastries with a wide range of fillings	Electricity
30	Fish Bone Divider		Seperate fish meat from fish bone and fish skin	Electricity
31	Bean Grinding & Separating Machine		Grind and separate bean pulp from the grinded soymilk	Electricity
32	Digital Services Solution	 <u>Supported Components</u> Hardware device e.g. tablet, user interface display e-Ordering Module : Integrated with e-menu that allows online orders Payment Module : Integrated with e-ordering module, payment terminal <u>not</u> supported Order/Queue Management System : Integrated with e-ordering module to track orders and notify patrons for order collection Kitchen Display System : Paired with e-ordering module for display and tracking of orders Analytics Tools : Back-of-house management system e.g. Inventory Management Module, Customer Relationship Management Module, Accounting Module, Human Resource Management Module, Business Analysis Module Other Costs: Services support up to 12 months <u>Not Supported</u> : Food delivery services, cloud hosting subscription and maintenance, 3rd party software licence, POS licence and related hardware such as receipt printer, scanner, cash register/drawer are <u>not</u> supported.	Digital services package offering e-ordering solution that enables tracking and management of orders, with other complementary digital tools relevant for stallholders	Electricity

Disclaimer

The images shown above are for illustration purposes and not representative of any products.
 The above list of automation equipment serves as a reference for stallholders to apply for Hawkiers' Productivity Grant. The list is not exhaustive and may be subject to changes.
 NEA does not endorse any individual, company or organisation supplying the automation equipment.
 Stallholders are advised to obtain technical specifications of the automation equipment from supplier.