

Industry Solution

Catering Industry



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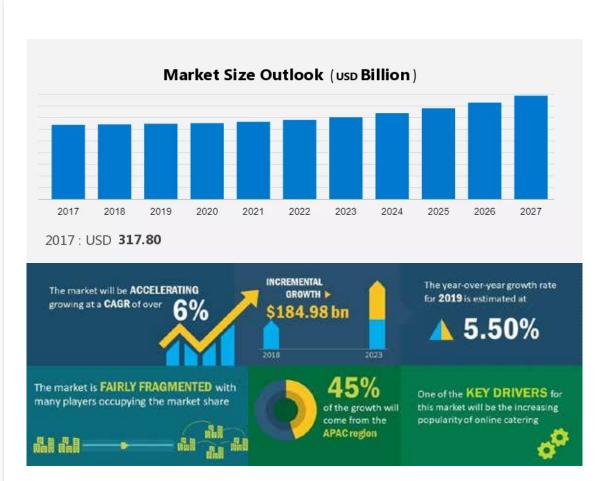
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01 Industry Overview



Current Development Status of the Global Catering Industry



Vast Market Size

The growth trends of the global catering industry are primarily driven by factors such as increased disposable income, accelerated urbanization, and growing consumer preferences for dining out or ordering takeout. The trend towards healthy eating and the demand for organic food also influence market growth.

- According to a report by Statista, as of 2020, the global restaurant market was valued at almost \$3.4 trillion
- According to a report by Grand View Research, it is projected that the compound annual growth rate (CAGR) of the market will reach

6% from 2021 to 2028

Relevant statistics as of May 2023



Current Development Status of the Global Catering Industry

Competitive Market

As an example in the Chinese market, the number of stores has nearly **3** times in an 8-year period.

Restaurant Qty

3990
(thousand)

2014

9300 (thousand) 2021

Increasing Costs

The rapid increase in labor costs, a significant rise in labor expenditure ratio.

Labor Risks

The high labor mobility and unstable employment increase the difficulty of work collaboration, hard to strike a balance between labor costs and efficiency.

High Labor Intensity

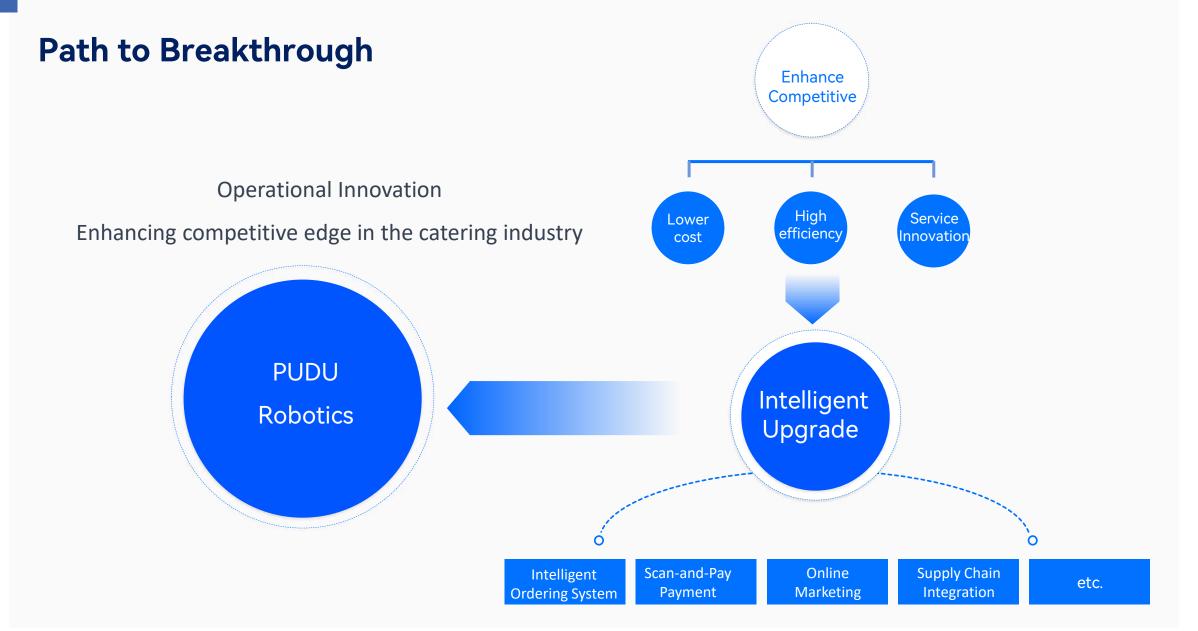
Repetitive tasks with low value and high intensity can result in a poor work experience, further increasing the risk of employee turnover.

Enhanced User Experience

Limited cost-effective manpower in the catering industry leads to service delays, and inconsistent quality, and ultimately affects customer experience.

^{*} Relevant statistics as of May 2023

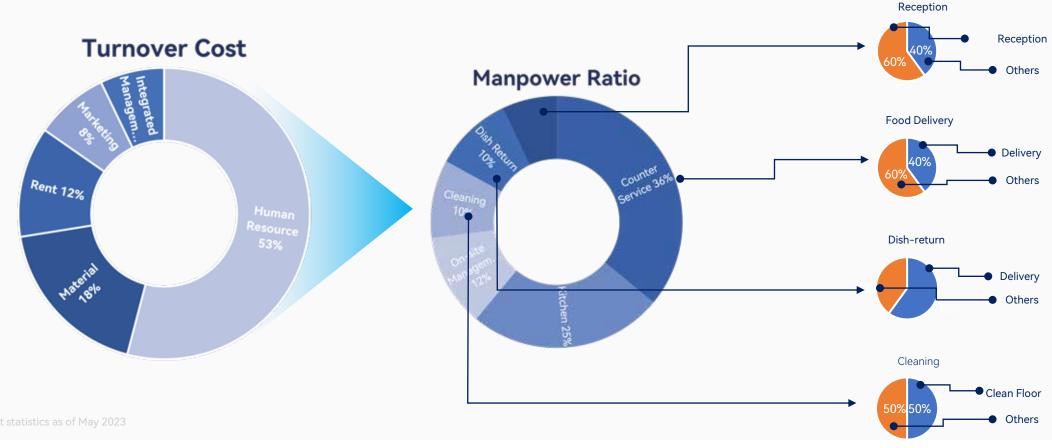






Potential Value of Commercial Robots in the Catering Industry

28.6% of Jobs Can Be Optimized for Efficiency Improvement
Through Robotics

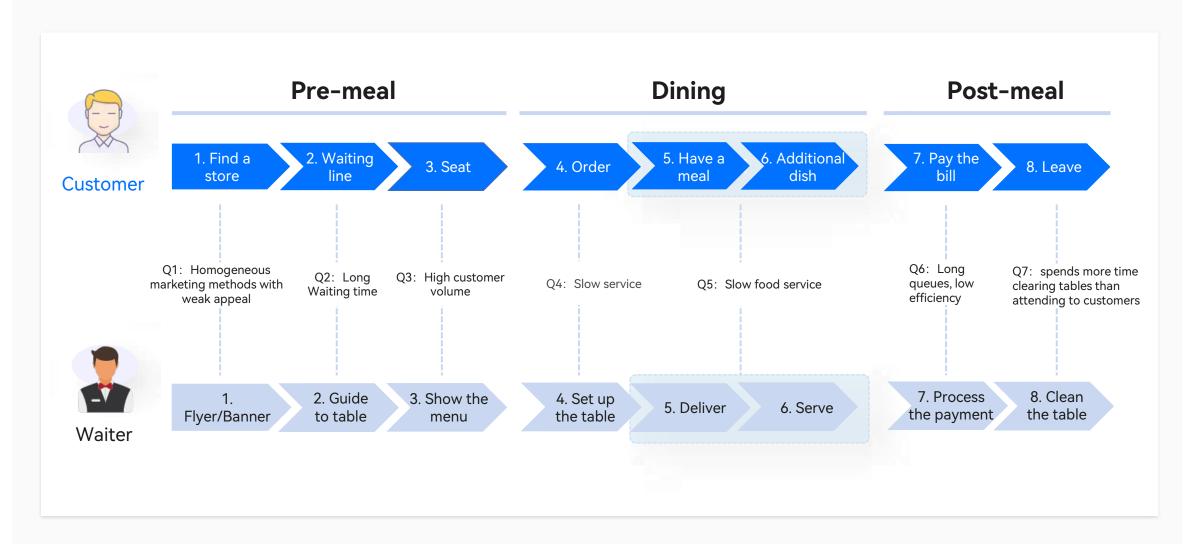




02 Scenario Solutions



Restaurant Experience Process







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Pre-meal: Promotion

New and Innovative Store Marketing Methods

The large mobile advertising screen provides a broader, more frequent, eye-catching, and precise marketing method for stores, allowing the store's brand, promotional activities, special products, etc., to reach more customers and further improve the conversion rate of marketing campaigns.















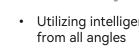
Pre-meal: Promotion

Enhancing Consumer Experience Differentiation and Promoting Customer Flow Conversion Quickly

With more eye-catching and novel ways of attracting customers, smarter and more thoughtful dining services, and more convenient product access, customers can enjoy a completely new store experience, which quickly enhances the store's differentiation and competitiveness, and leads to faster customer flow conversion.

Ketty 18.5" Ads screen, variety promotion

Promotion more accuracy



- Utilizing intelligent LCD screens to attract customers
- Large advertising screens better fitting the customer's perspective
- · Combining with speakers to significantly attract familystyle customers
- Supporting multiple scenarios, allowing for customizable media size and content
- Supporting various types of media, such as audio, video, images, and links

| Weight | 38KG |
|---------------|------------------------------|
| Charging time | 4.5H (support self-charging) |
| Battery life | > 8H |
| Speed | 0.5-1.2m/s |

PUDU2 32" Capacitive touch advertising screen

The interaction is diversified



- Seamlessly integrated mobile robots with advertising screens
- Display a variety of videos and showcase promotional content in real time.
- Indoor mobile advertising machine can bring message directly to target audience
- · Product promotion, brand promotion, and marketing display, easily achieve marketing objectives

| Weight | 39KG (PUDU2) +13KG (AD Screen) |
|------------------------|--------------------------------|
| Charging time | 8H |
| DPI | 1920*1080 |
| AD Screen power supply | Via robot charging port |





Pre-meal: Promotion

| Robot with Ad screen 33.4 RMB | | Traditional fixed Ad screen 200 RMB | |
|--------------------------------|--|---|--|
| | (Unlimited usage, single daily fee /device) | (15s/180times/day/point) | |
| Attraction | Integrating movable and technology can deliver a more engaging and interactive viewing experience, driving greater viewer interest and attention | Most traditional advertising relies on static images and videos, which can lack creativity and fail to make a lasting impression. | |
| Usability | With a simple setup on a computer, it is easily published and manages Ad content on our robots, leveraging the latest in wireless communication technology | Need labor work when change the content | |
| Coverage | Our robots are movable, allowing for flexible and unrestricted coverage of any area | Unmovable, fixed area, restricted range about 0-5meter | |
| Cost | With movable robots and large-screen advertising, can provide flexible and customizable advertising options that can meet the specific needs of any coverage area. | Traditional fixed advertising screens retail settings often require multiple screens to effectively support marketing and promotional efforts, resulting in higher costs. | |

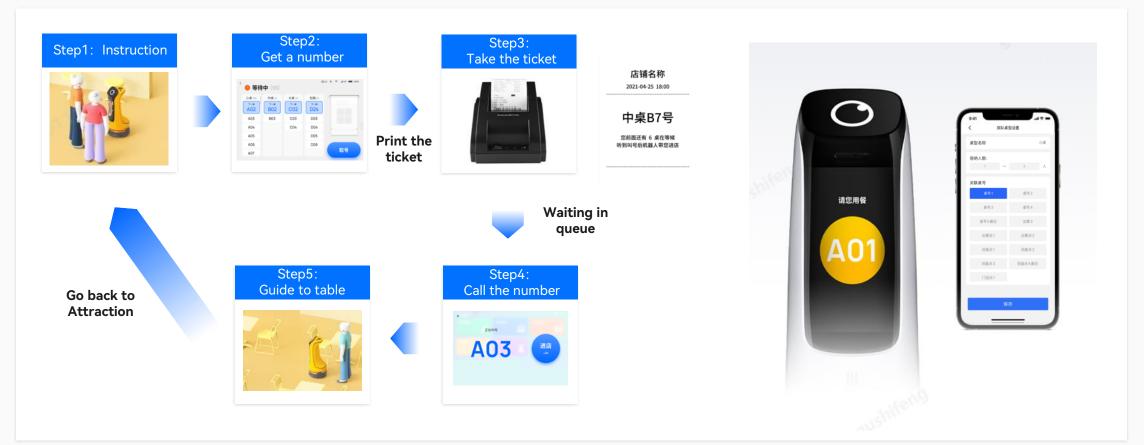
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Pre-meal: Queue calling + Guide to table

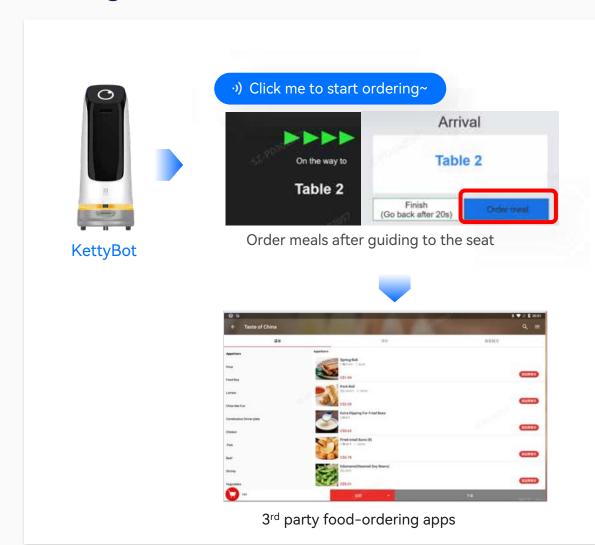
Attraction→Queue calling→Guide to table, piece together without a break

The KettyBot can be used for the entire process of greeting, queuing, and seating after the table has been configured on the Pudu Link App, and an external Bluetooth printer can be used for printing vouchers such as queue number tickets.





Dining: Seat and Order



How to integrate



URL: https://drive.google.com/file/d/1XqPMc5u3BRxDZTKXXxurgyP-Yc uGb3x/view?usp=share link

1 3rd party APP 02 Install the 3rd party APP development in Ketty

03 Configuration

Configure the third-party application package name and path, set "Guiding mode" and "Table Services"



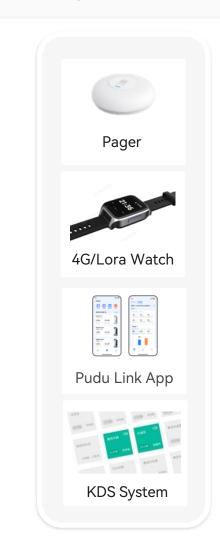
Dining: Delivery

Human-Robot Collaboration: Driving Quality and Efficiency in Service





Dining: Delivery





2
Place on the robot



3 Delivery





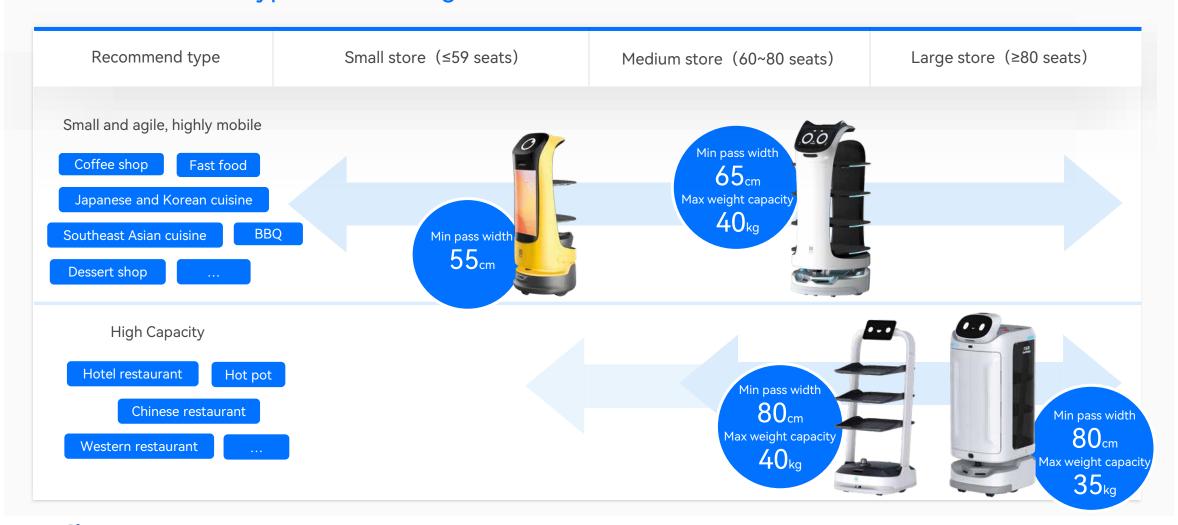
4
Take food





Dining: Delivery

Meets Almost all Types of Catering

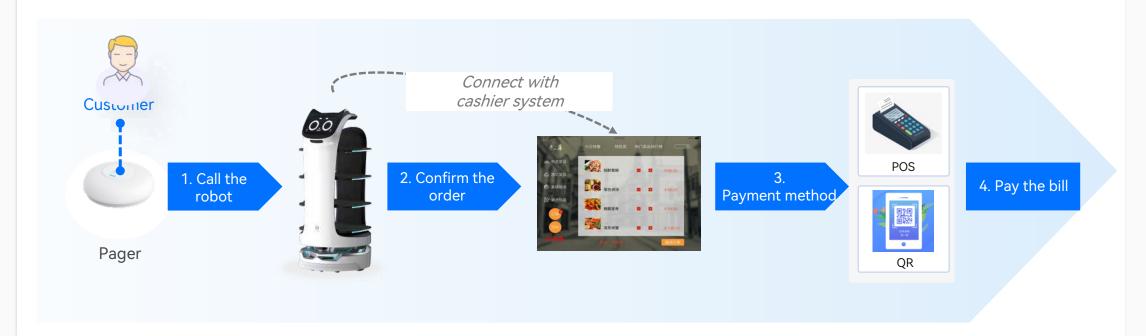




Post-meal: Cashier, Pay the bill

Support users with development capabilities for interconnection

| Туре | Description | Robot Model |
|---------|---|-----------------------|
| SDK | Through SDK can call the robot to move from point A to point B remotely | Pudu、Bella、Ketty、Hola |
| Pudu OS | Support to re-customize the whole process of the robot APP | Pudu2、Bella |





Post-meal: Dish return

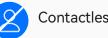


Multi-functional: 5 Modes Switchable with One Click

In order to adapt to different scenarios robot provides a variety of modes to choose from.







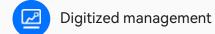


Intelligent audio source











IPX5 waterproof



Changeable battery

Mode.1: Manual mode

Manually edit the tasks, can click the screen, or press the pause button to modify the tasks at any time.



Mode.2: Go Dishwashing Go back to the dishwashing area

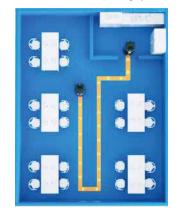
Mode.3: Go standby point

Go back to standby point

STOP

Mode.4: Dish-return Mode

Go back to standby point



Mode.5: scheduled return

Select an automatic return time, and the robot will go back





Special Scenario: System Interconnection









Connection

Integration



Smart catering integration

- After the robot greets, guides customers to order directly via robot
- After the kitchen completes the dish, called the robot comes to collect the dish
- After the customer finishes their meal, they call the robot to pay the bill
- Through the catering system, the

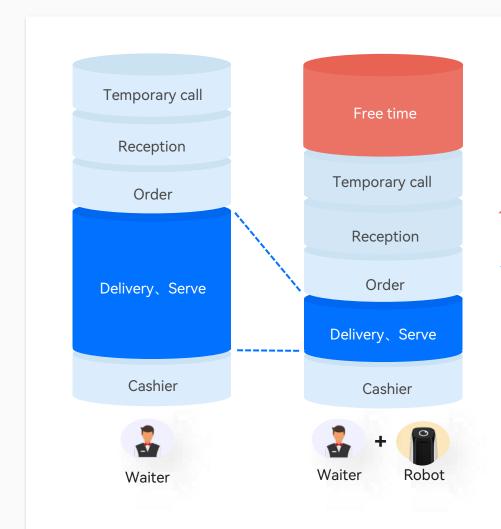
 operator can view the operation status of
 the robot



03 Successful Cases



Value Summary



- Improve service quality and business efficiency
- Simplify the input cost of substitute services

Improve the working atmosphere

- ✓ Reduce the duration of service staff's single-task work
- ✓ Reduce emotional exhaustion of service staff
- ✓ Increase their free time and opportunities for self-growth

Improve customer dining satisfaction

- ✓ Guide customers to experience the new services brought by robots,
- ✓ Reduce direct contact with customers during meal delivery, and lower the risk of bacterial transmission

Improve restaurant operation efficiency

- ✓ Improve the job stability of service personnel
- ✓ Reduce the related costs of recruiting service personnel



Successful Cases - Hunter Bar



Location: Oslo Airport International Terminal, Norway.

Industry: Travel catering services.

Employees: 4 on duty and 1 on shift, each on duty for

6 hours.

Business hours: 10:00-22:00.

Table QTY: 35table, 120+seats

Acreage: 400m²

Aisle: Minimum width 1.3m

Kitchen: Closed kitchen

URL: https://drive.google.com/file/d/1N9vu2XOCcOHgkfr2h2OrfRW5sOo_RPCn/view?usp=share_link

Hunter



Successful Cases - Hunter Bar

Process















1 Order & Payment at reception counter

2 The staff manually associates the order number with the location board number

3 After customers randomly select the table, place the positioning board on the table and wait for delivery

4 The intelligent positioning system obtains the location information of the positioning board and displays it on the screen















After the robot arrives, the customer picks up the meal on their own and places the positioning board on the robot pallet, which is then brought back to the reception counter by the robot

Robot deliver food to the located tables

When the meal is ready, the staff operates the robot to deliver the meal based on the order number and location information

Configuration

| Item | QTY | |
|--------------------|-----|--|
| Base station | 1 | |
| Battery charger | 1 | |
| Display terminal | 1 | |
| Locators | 50 | |
| Position boards | 35 | |
| Bella (Food) | 1 | |
| Hola (Beverage) | 1 | |

^{*} This data is given for reference only. statistics as of May 202



Successful Cases - Hunter Bar

The combination of 3rd party table positioning system with Pudu delivery robot solution is coordinated and operated by restaurant staff, and no telecommunication required between the two independent systems with high reliability

Powerful

- ✓ Daily average operating distance 2km per robot
- ✓ Delivery capacity high up **200+** times

Rapid

- ✓ Rapid response and delivery, reduce waiting anxiety significantly
- ✓ At peak hours, the average waiting time reduce30%

Easy

- √ Easy deployment
- ✓ No need to change to the original working procedure

Technology

✓ Funny experience created by participating in the use of an intelligent robot



the use of an intelligent robot

✓ Free to choose a seat without limitation

✓ Experience the convenience and efficiency

^{*} This data is given for reference only, statistics as of May 202



Successful Cases - O3 Restaurant & Bar



Location: Warsaw, Poland

Acreage: The total area is close to 1000m², dining

area and the bar area totaling about 500m²

Staff Qty: Dining area: reception staff about 4-8

Table QTY: 50+

Maximum capacity: Up to 200 guests

Kitchen: Closed kitchen

Aisle: Minimum width 1.2m

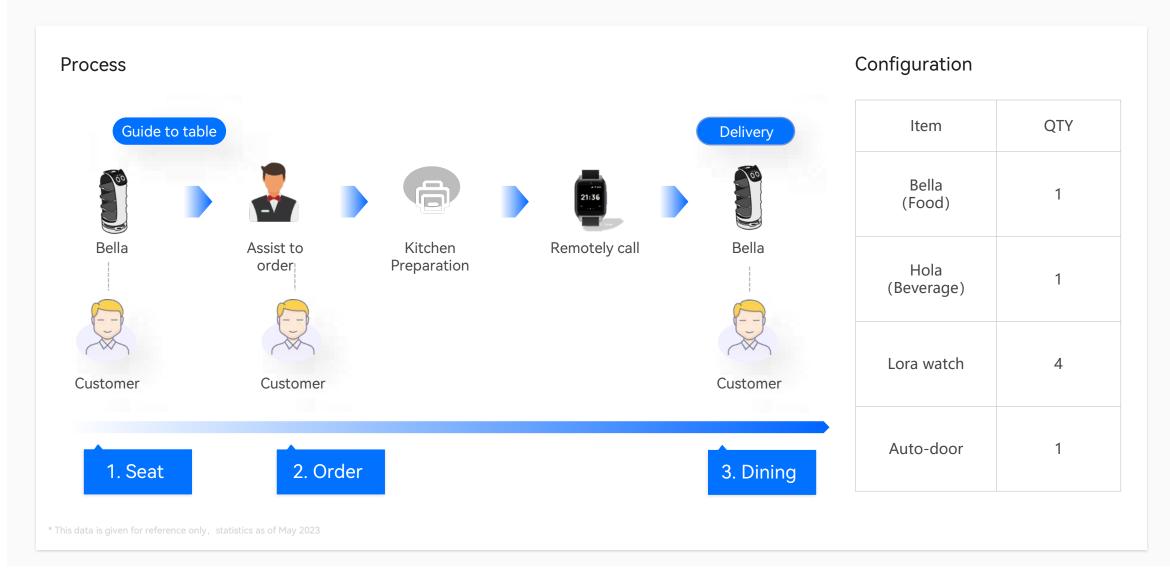


URL: https://www.youtube.com/watch?v=KZ644p7VAg8

^{*} This data is given for reference only, statistics as of May 2023



Successful Cases - O3 Restaurant & Bar





Successful Cases - O3 Restaurant & Bar

Traditional manual form

8.0

Work duration (hour/day)

70+

Number of service tables (per day/table)

905.2

Labor cost (USD/month/people)

45%

Time efficiency (dining, turnaround)

Human-robot collaboration form

7*24

Work duration (hour/day)

120+

Number of service tables (per day/table)

275.25

Machine cost (USD/month/robot)

80%

Time efficiency (dining, turnaround)



^{*} This data is given for reference only, statistics as of May 2023



Successful Cases - Kura SuShi



a Japan-based revolving sushi chain with over 500 restaurants and more than 35 years of brand history, With instant access to food on the revolving conveyor belt, guests can drop in for a quick meal and a more relaxed dining experience.

4.5 ATV (USD)

25.0
Turnover rate per day

10,63
DART (The sand USD)

Turnover rate = (number of table uses - total number of tables) ÷ total number of tables × 100%.

* This data is given for reference only, statistics as of May 202



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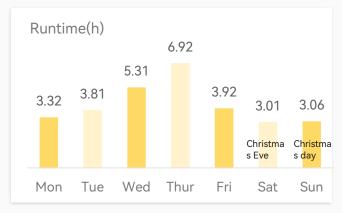


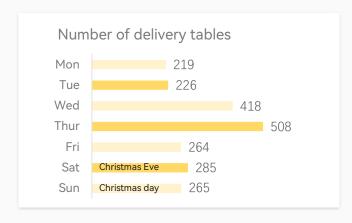
Successful Cases - Kura SuShi

Assist Service Staff, Complete Delivery Tasks during Peak Hours, and Increase Overall Table Turnover Rate

Running data for the past 7 days during the Christmas period

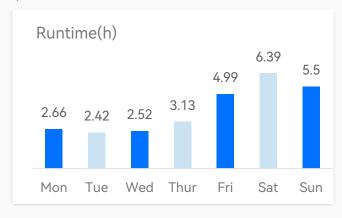


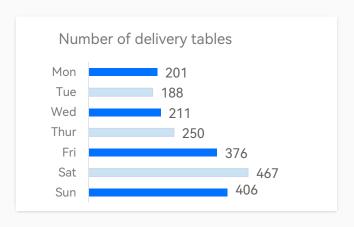




Running data for the past 7 days during the normal period







This data is given for reference only, statistics as of May 2023



Successful Cases - JingGe Hotpot



Location: Located in a shopping area, which has 5 floors of restaurant area with 100+ food brand, surrounded by office buildings, communities, universities, and zoos

130

5.6

42

ATV (RMB)

Turnover rate per day DART (Thousand RMB)

Turnover rate = (number of table uses – total number of tables) \div total number of tables \times 100%.

Acreage: 350m²

Floor height: 3.5m

Aisle: 1.2-1.5 m

Table QTY: 35

level ground

Kitchen: Open kitchen

8 tables for two、19 tables for four、6 tables for six、2 tables for eight

* This data is given for reference only, statistics as of May 2023









Successful Cases - JingGe Hotpot

Traditional manual form VS Human-robot collaboration form

The store has added 2 PUDU2 to the food serving process, which has reduced the waiters from 2 to 1. The original waiter's responsibility has shifted from being the food runner to the food preparer. This change has also led to a reduction in the frequency and number of temporary staff used.

1/7

Delivery Cost

Save **11000** RMB

Operation Cost

Increase 1.2 times

Delivery Efficiency

| Туре | Delivery Cost | No. of Dishes/day | Working Hours | Structure of human resources |
|-------------|---------------------|---|---------------|-------------------------------|
| Manual | 7000RMB/ppl/month | 100 dishes /workday 180 dishes/holiday | 10 Hours | 2waiter+temporary staff Human |
| Human+Robot | 1200RMB/robot/month | 120 dishes /workday 220dishes/holiday | 10 - 24 Hours | 1 waiter+2 robot |

^{*} This data is given for reference only statistics as of May 2023



04

Product Family Matrix

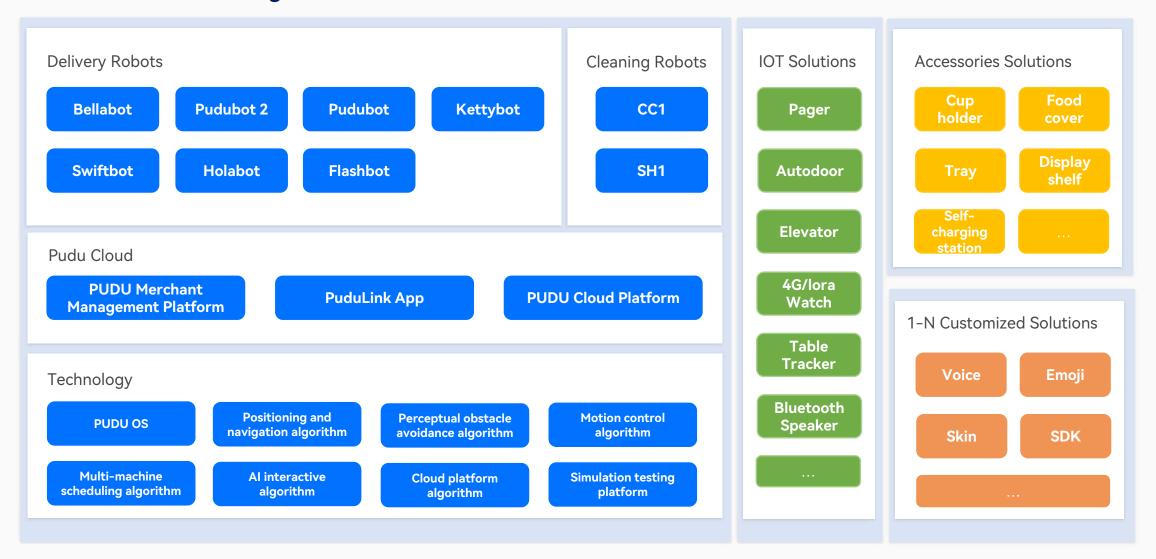


Creating truly useful robot to improve human productivity and quality of life



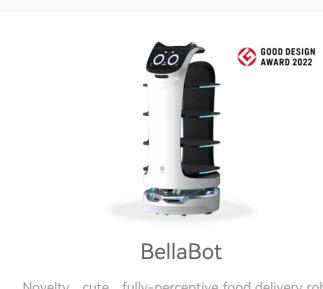


Product Family





Delivery Robots



Novelty, cute, fully-perceptive food delivery robot



Contactless delivery



Flexibility





Changeable battery



Multiple located



Personalized Presentation



Safety





9



Multiinteraction



Service



PuduBot2

Latest, high-performance, extendable, adaptable, intelligent delivery robot for multiple scenarios



Delivery mode







Cruise mode



Direct mode



Shipping mode

Dish-recycle mode



Birthday mode



KettyBot

With Ad screen, serving as both a delivery and receptionist









Minimum passability



Reception







Navigation

Delivery









Self-charging

112311

Feature settings



Delivery Robots







Delivery Robot for Smooth Peak Hour Operations, Redefining Social Interaction between Humans and Robots





Avoidance

Reminder



Projection





Projection

Foot-activated Door Projection

PuduBot



Classic Intelligent Food Delivery Robot, Pioneering the Industry of Trackless Delivery Robots







Scheduling

Ultra-long

Endurance

avoidance

Optimal Path Planning

Independent Suspension

Sun-resistant

HolaBot



First Delivery Robot with Remote Call Notification Function for Multiple Delivery Scenarios



Dish-recycle

medical waste recycle

FlashBot

Full-Scenario Delivery for Hotels, Offices, Apartments, and Residential Buildings



APP call









Independent cabin door

Customized disinfection time



Take elevator







Auto-door

Arrival notification



Cleaning Robots



PUDU CC1

All-Purpose Cleaning Monster: Four-in-One Scrubbing, Sweeping, Mopping, Vacuuming

A machine that integrates sweeping, mopping, vacuuming, and dusting, easily meeting all cleaning needs with just one device



dusting



mopping



sweeping



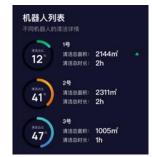
vacuuming

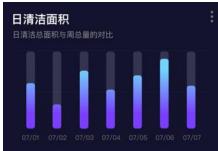


PUDU SH1

Professional Mini Digital Floor Scrubber: A More Professional and Thorough Cleaning Solution

The compact and flexible design allows for easy transition between tasks on multiple floors and surfaces







PUDU Cloud



PUDU Cloud Platform

For distributors

Management platform for managing business opportunities, clues, sub-distributors, merchant customers, and selling robots.

PC - Web

- 1) Singapore Group: https://css.pudutech.com
- 2) Germany Group: https://csg.pudutech.com
- 3) China Group: https://cs-internal.pudutech.com



PUDU Merchant Management Platform

For end-store

A platform for robot configuration, remotely controlling, managing stores and viewing robot operation data.

PC - Web

- 1) Singapore Group: https://businesss.pudutech.com
- 2) Germany Group: https://businessg.pudutech.com
- 3) China Group: https://business.pudutech.com





PuduLink App [iOS]

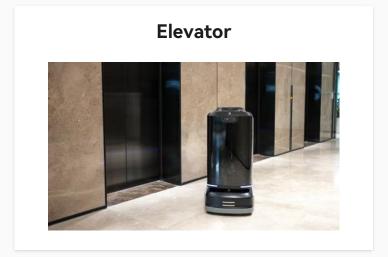
PuduLink App 【Android】

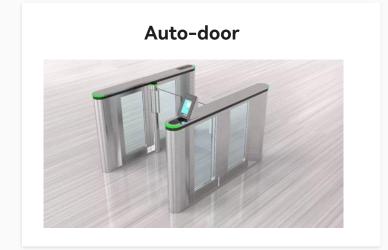


IOT Solutions













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Accessories Solutions







Cup holder (Bella)





1-N Customized Solutions



PUDU OS



Robot SDK



Skin



Customized Emoji



Customized Voice



Customized Software



Combined with 3rd party hardware

More options to come soon



05 PUDU Introduction



PUDU Introduction

Pudu Robotics

In 2016, Pudu Technology was founded in Shenzhen as a national high-tech enterprise that specializes in research, design, production, and sales of commercial service robots. After seven years of development, Pudu Technology has established hundreds of service points worldwide, with business in over 60 countries and regions, delivering more than 60,000 units. It has become a leader in the field of commercial service robots globally. In the age of intelligence, Pudu Technology will continue to uphold the "inventor's spirit" and solidify its technology, refine its products, create truly useful robot products, and enhance the efficiency of human production and life.

Mission

Use robots to improve the efficiency of human production and living

Vision

To become the world's strongest commercial service robot company









BE INVENTIVE

BE CUSTOMER CENTRIC

THINGKING IN THE LIGHT OF FIRST PRINCIPLES BE ENTERPRISING & ACCOUNTABLE









PURSUING FOR THE ULTIMATE

MOVING FAST

BE OPEN-UP

EMBRACING CHANGE

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^{*} Relevant statistics as of May 2023

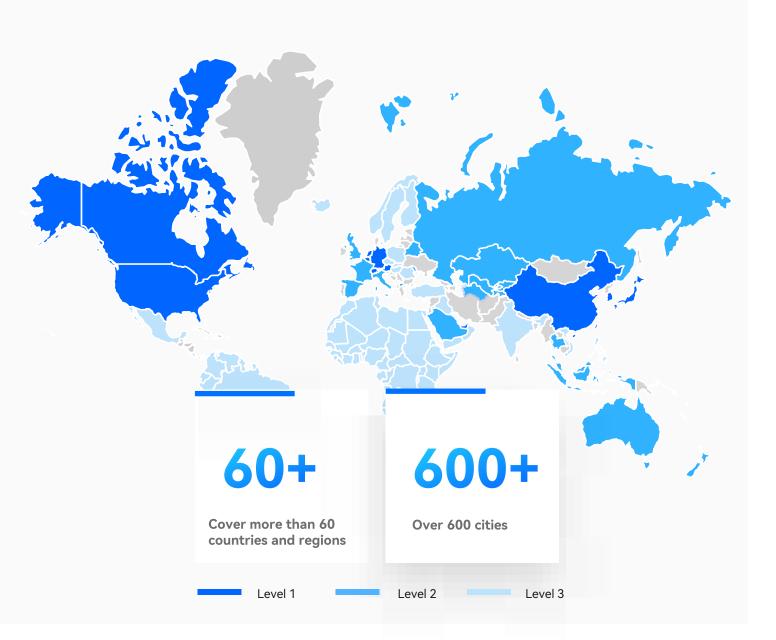


Scale Advantage

Globalization

Pudu Robotics has established a business presence in North America, Europe, East Asia, Asia-Pacific, the Middle East and Latin America. The products have been exported to more than 60 countries and regions around the world, covering more than 600* cities worldwide.

Pudu Robotics has established a trustworthy international brand image and become one of the representative enterprises of China's "intelligent" manufacturing abroad.



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^{*} Relevant statistics as of May 2023



Scale Advantage

Total Sales Quantity

60,000+

60,000+ * units have been sold worldwide

Market Share in All Scenarios

TOP1

The market share in the full range of commercial service robots is No.1

Market Share of the Overseas **Catering Industry**

>80%

Overseas catering industry's market share > 80%

The world largest commercial service robot manufacturer

























^{*} Relevant statistics as of May 2023



Horner and Certification

Certificate & Patent

All of existing products have passed the multi-certification that match the targeting markets.

















Pudu Robotics has applied for about 1300* core patents, of which invention patents are over 60%, involving positioning, navigation, motion control, humancomputer interaction, robotics arm, servo motor, computer vision, cloud platform and other technical fields.





Operation Advantage

Global Multi-level Sales System



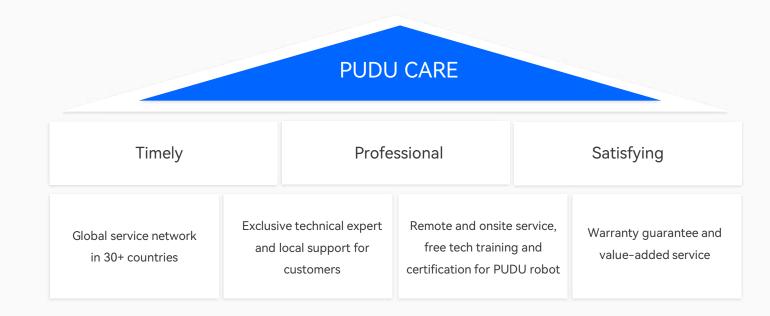
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Operation Advantage

Offline Service:

- 1 Year Free Warranty
- 7 × 24 Hours Service
- Local Service & Support



Pudu Robotics has a thorough after-sales support system and humanized after-sales policy as well, whenever it is needed, we are going all out to offer service and reach your satisfaction.

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Thank you!