

Industry Solution

Catering Industry

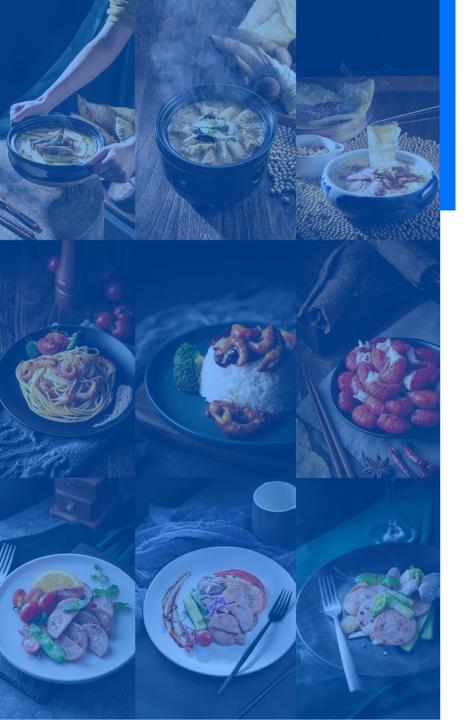


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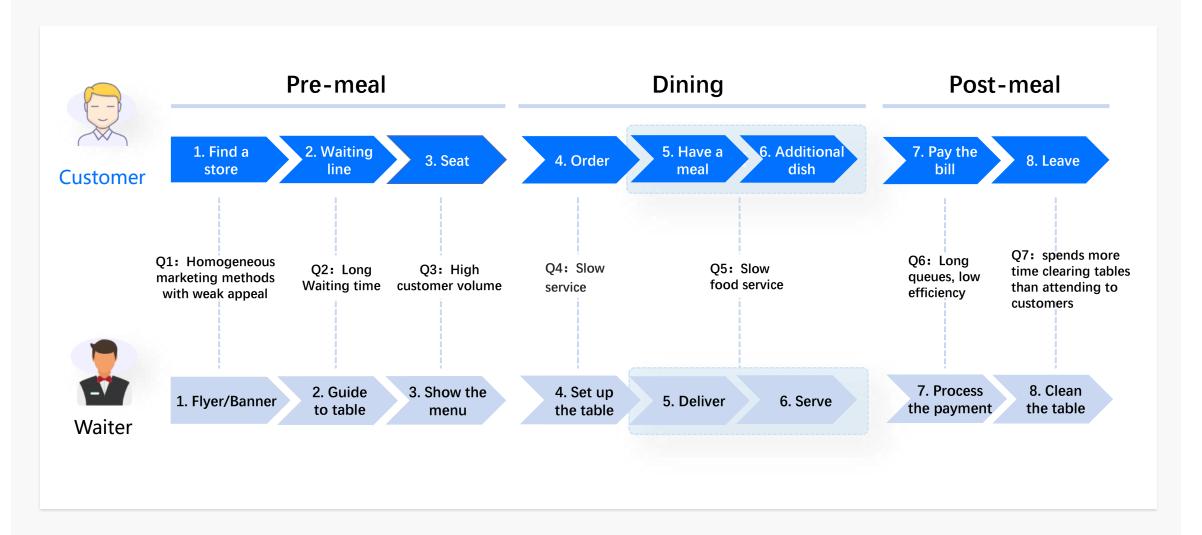
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PUDU



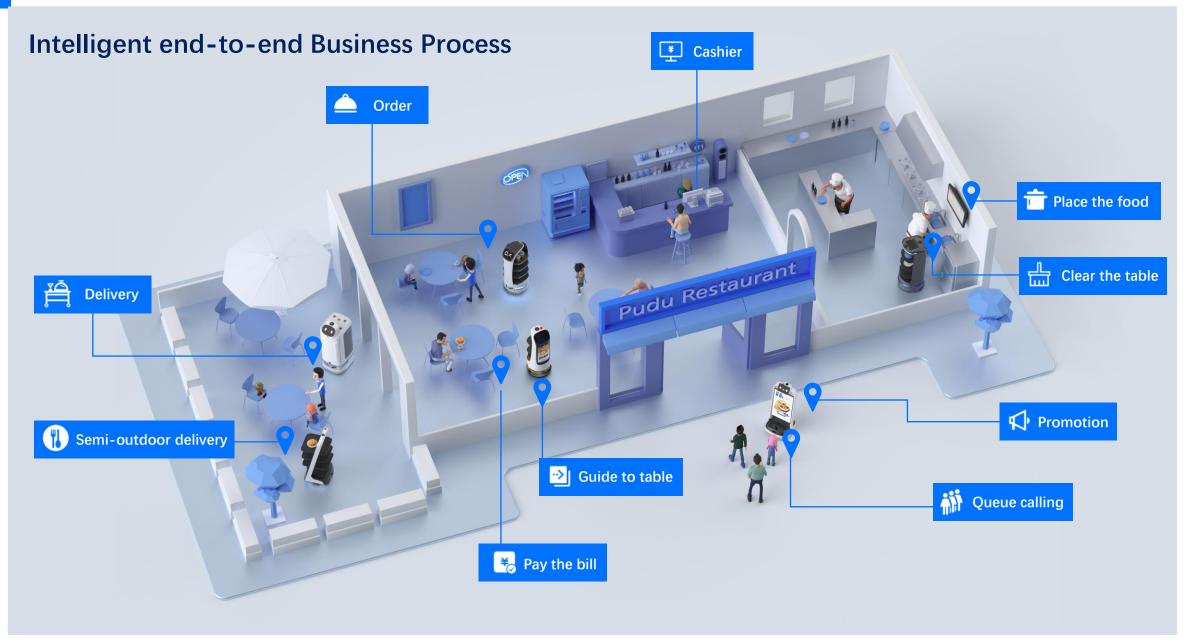
01 Scenario Solutions

Restaurant Experience Process









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.















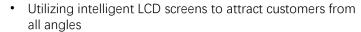
Pre-meal: Promotion

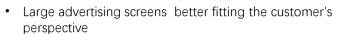
Enhancing Consumer Experience Differentiation and Promoting Customer Flow Conversion Quickly

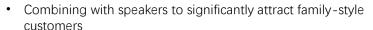
With more eye-catching and novel ways of attracting customers, smarter and more thoughtful dining services, and more convenient product access, customers can enjoy a completely new store experience, which quickly enhances the store's differentiation and competitiveness, and leads to faster customer flow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

Ketty 18.5" Ads screen, variety promotion

Promotion more accuracy







- 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

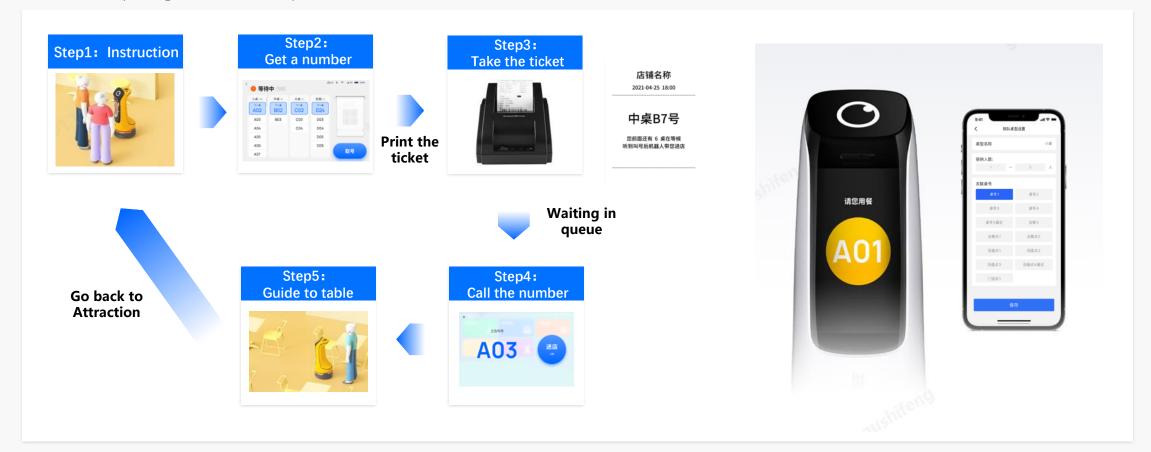
Traditional fixed Ad screen Robot with Ad screen 33.4 RMB 200 RMB (Unlimited usage, single daily fee /device) (15s/180times/day/point) Integrating movable and technology can deliver a more engaging and Most traditional advertising relies on static images and videos, which can **Attraction** interactive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



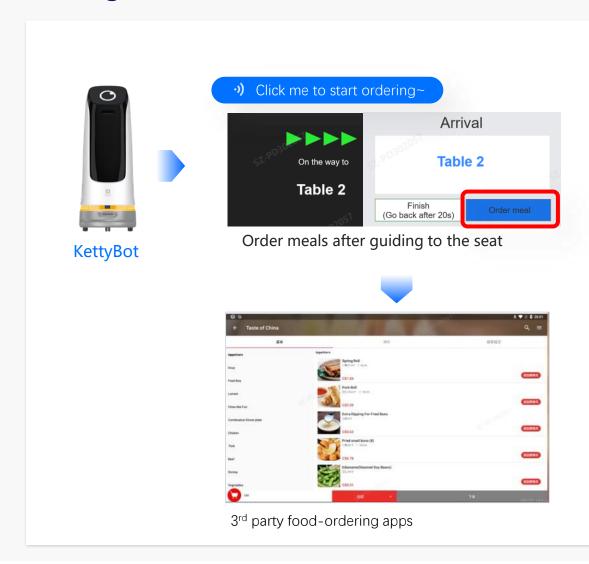
Pre-meal: Queue calling + Guide to table

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

- **01** 3rd party APP development
- 02 Install the 3rd party APP in Ketty

03 Configuration

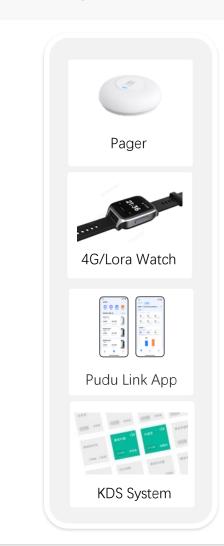
Configure the third-party application package name and path, set "Guiding mode" and "Table Services"

Dining: Delivery

Human-Robot Collaboration: Driving Quality and Efficiency in Service



Dining: Delivery





2 Place on the robot



3 Delivery



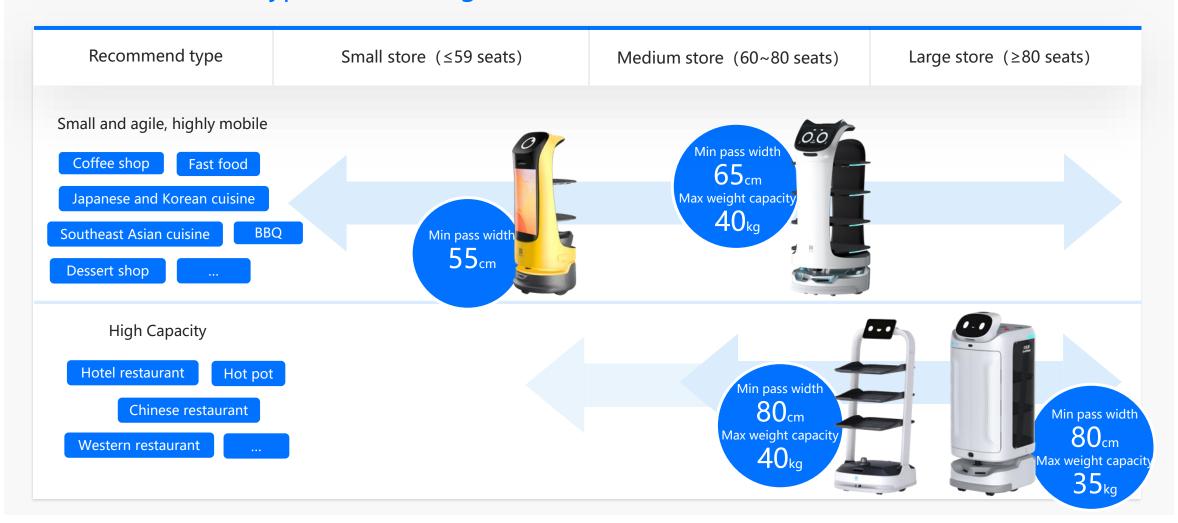


4
Take food



Dining: Delivery

Meets Almost all Types of Catering

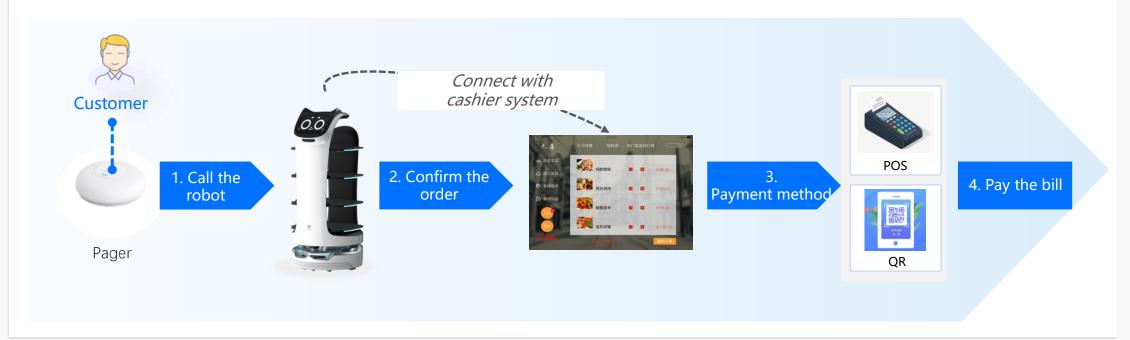




Post-meal: Cashier, Pay the bill

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: Clear the table



Multi-functional: 5 Modes Switchable with One Click

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



Remote call



60KG load capacity



Contactless delivery



Autonomous positioning navigation



Intelligent audio source tracking



Digitized management



IPX5 waterproof



Multiple modes



Changeable battery

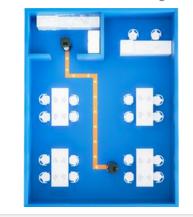
Mode.1: Manual mode

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



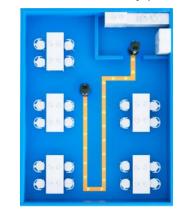
Mode.3: Go standby point

Go back to standby point



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

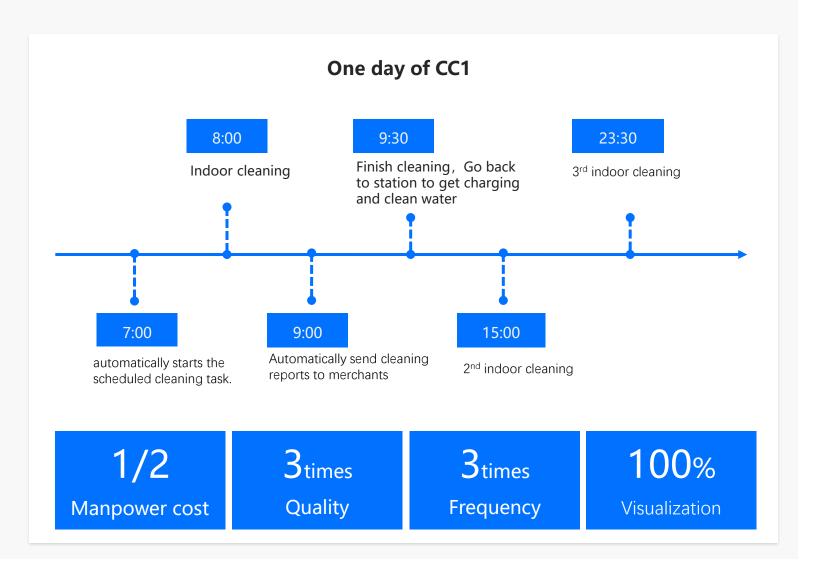




Post-meal: Cleaning



- Save manpower, time, money
- One machine, multiple cleaning modes, suitable for multiple scenarios.
- 24-hour operation, fully automatic
- Simple, user-friendly, reliable, and stable
- Oheck the machine status at any time
- Presentation of cleaning reports



Post-meal: Cleaning

Digital Platform

Real-time synchronization of cleaning data, display of cleaning duration, area, etc., self-generated cleaning reports, and clear cleaning results





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



























































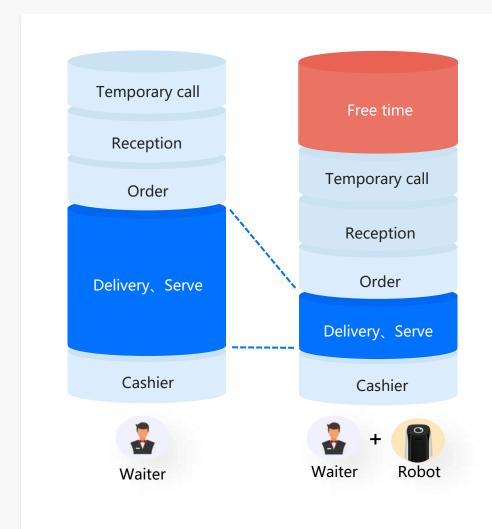




02

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 selfgrowth

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

- \checkmark 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

^{*} Relevant statistics as of December 2022

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

6 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	

^{*} Relevant statistics as of December 2022



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 reduce 30%

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
- ✓ Free to choose a seat without limitation
- ✓ Experience the convenience and efficiency



* Relevant statistics as of December 2022



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

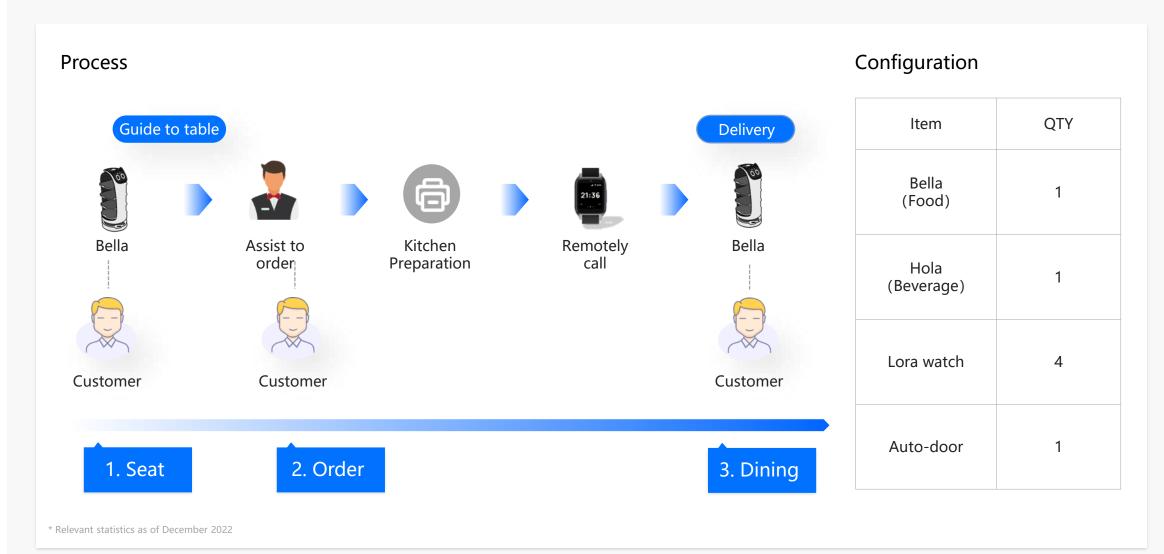


URL: https://www.youtube.com/watch?v=KZ644p7VAg8

* Relevant statistics as of December 2022



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)



VS

^{*} Relevant statistics as of December 2022

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

10,630
DART (Thousand USD)

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

* Relevant statistics as of December 2022







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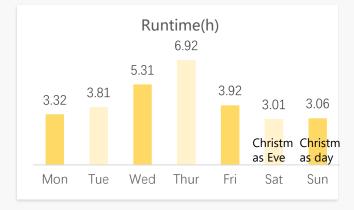
URL:https://drive.google.com/file/d/1Pv yZmoTGYvi9tuv1HFwTcE59242KYo7i/vi ew?usp=share_link

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

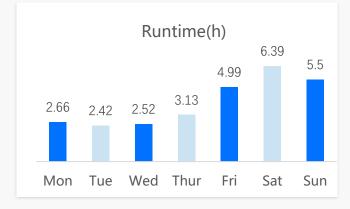


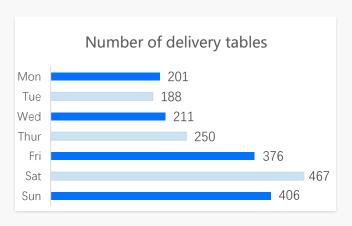




Running data for the past 7 days during the normal period







Relevant statistics as of December 2022



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

* Relevant statistics as of December 2022







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

Type	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
Robot	1200RMB/robot/month	120 dishes /workday 220dishes/holiday	10 – 24 Hours	1 waiter+2 robot

^{*} Relevant statistics as of December 2022





03

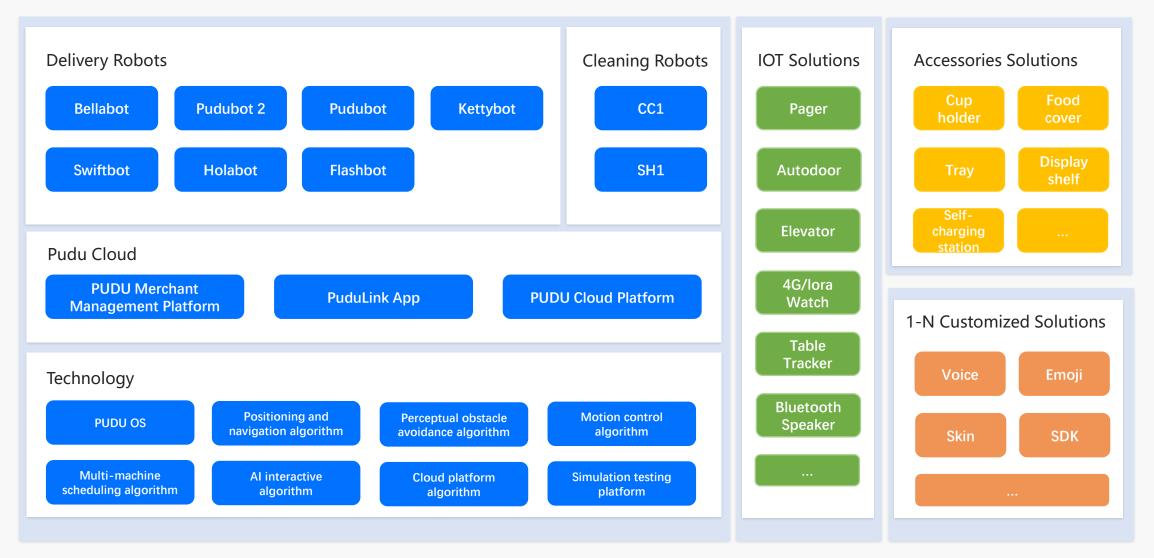
Product Family Matrix

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



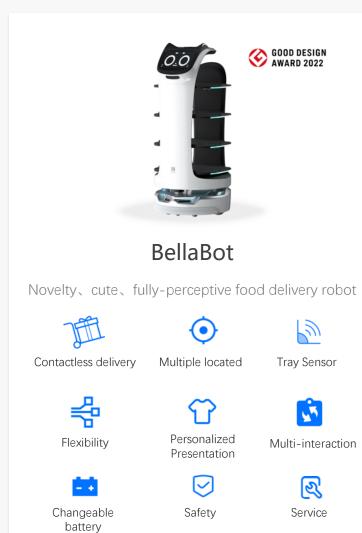


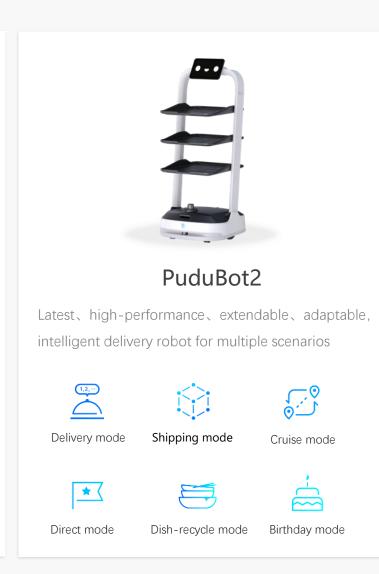
Product Family

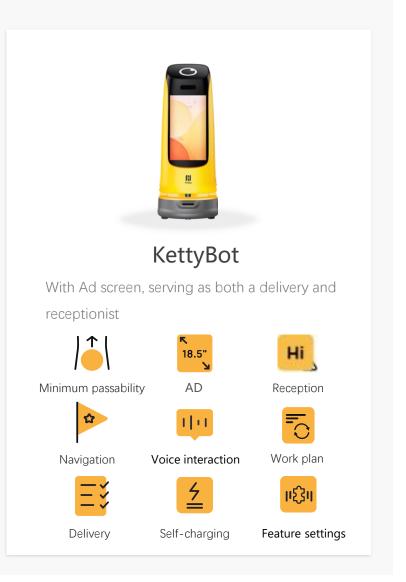




Delivery Robots







Delivery Robots

DESIGN AWARD 2023 **SwiftBot** Delivery Robot for Smooth Peak Hour Operations, Redefining Social Interaction between Humans and Robots

Operating Status

Projection

Atmosphere

Projection

Foot-activated Door

Projection

Avoidance

Reminder



PuduBot



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







Scheduling

3D avoidance

Independent Suspension

Ultra-long

Endurance





Sun-resistant

HolaBot First Delivery Robot with Remote Call Notification Function for Multiple Delivery Scenarios medical waste recycle Dish-recycle



FlashBot

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



APP call





Independent cabin door

Customized disinfection time





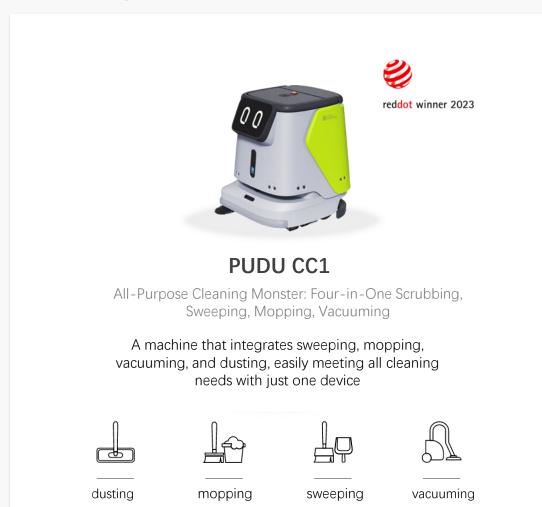


Take elevator

Auto-door

Arrival notification

Cleaning Robots



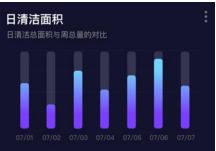


PUDU SH1

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

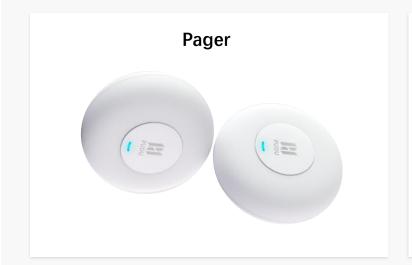




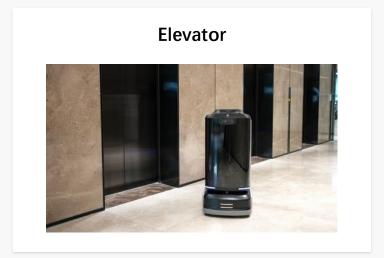


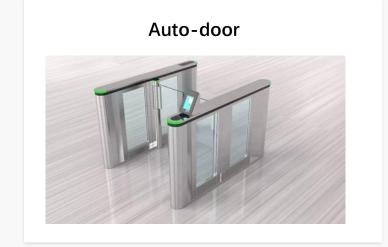
PuduLink App (Android)

IOT Solutions

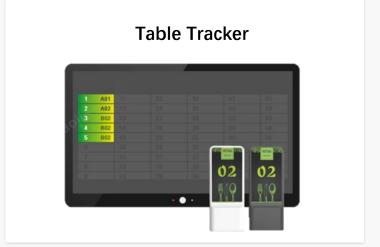












Accessories Solutions



Enclosed Protective Cover

















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





04 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 56,000 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



THE ULTIMATE







PURSUING FOR

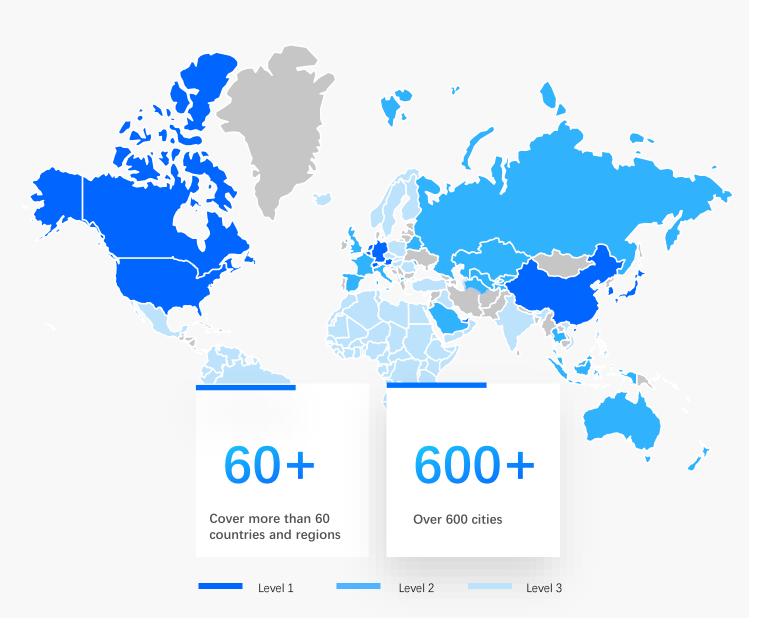
MOVING FAST BE OPEN-UP **EMBRACING** CHANGE

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.

* Relevant statistics as of December 2022



Scale Advantage

Total Sales Quantity

56,000+

56,000+ * 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%

* Relevant statistics as of December 2022

The world largest commercial service robot manufacturer

























Horner and Certification

Certificate & Patent

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















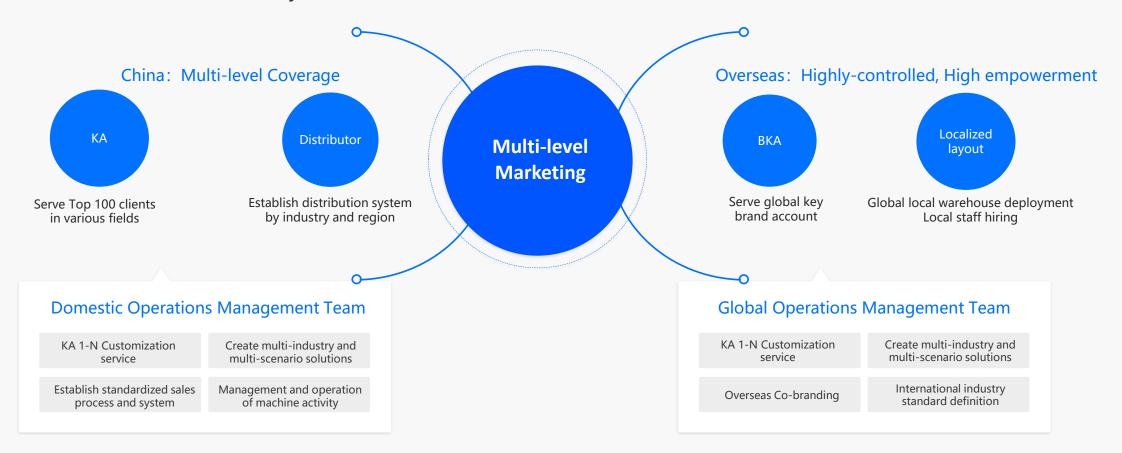
Pudu Robotics has applied for about 1300* core patents, of which invention patents are over 60%, involving positioning, navigation, motion control, human-computer interaction, robotics arm, servo motor, computer vision, cloud platform and other technical fields.





Operation Advantage

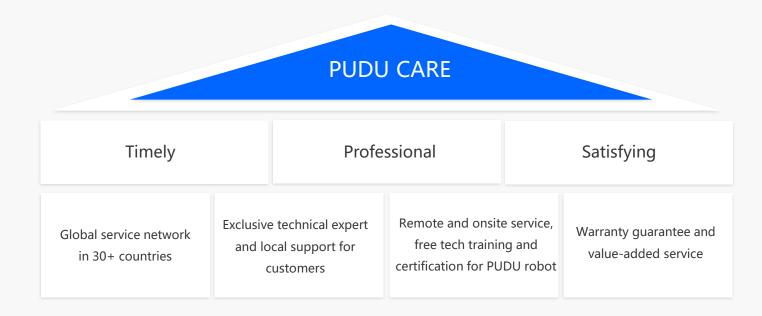
Global Multi-level Sales System



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.



Thank you!



Global_sales@pudutech.com

5/F, Building 1A, Shenzhen International Inno Valley Phase 1, Dashi 1st Road, Nanshan District, Shenzhen, China 518300