



Company Introduction

PUDU Technology Co., Ltd. was founded in Shenzhen China in 2016 who is a four-dimensional integrated enterprise integrating R&D, design, production and sales.

As a leader in the field of commercial service robots. PUDU has also

been favored by capital. At present, it has received more than 1 billion investment from well-known industrial investors and funds such as Meituan, Tencent, Sequoia, Shenzhen Investment Holdings, Greater Bay Area Fund, and Puhua Capital.



Number Of Employees

1000+

The number of employees around the world has exceeded 1000+

Market share of the whole scene

TOP1

The market share of commercial service robot is the first in the whole scene (More than the market 2-5 combined)

Overseas catering market share

80%

Overseas catering market share>80%



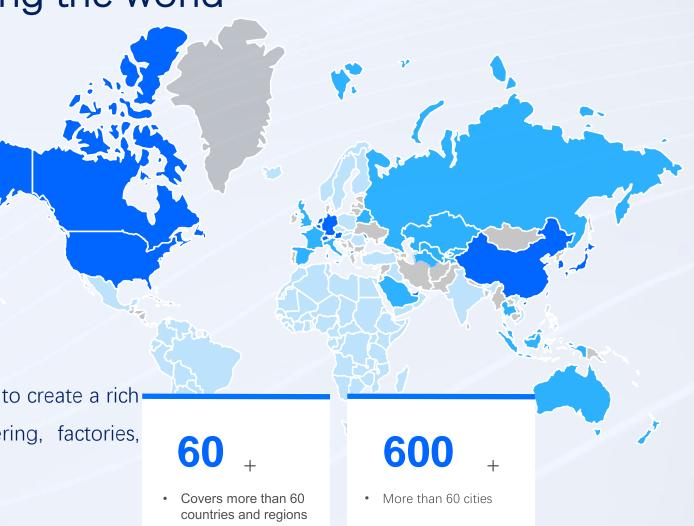
Based in China, Overlooking the world

Globalization

Up to now, PUDU Tech. has formed a global development layout based on six major regions including North America, Europe, East Asia, Asia-Pacific, Middle East, and Latin America.

Full scene coverage

Through the in-depth analysis of end-user needs, to create a richeroduct matrix, to achieve hospital, KTV, catering, factories, hotels and other different scenes full coverage.





Patent & Certificate

PUDU Robots have passed the following certifications













PUDU Tech. has applied for about 1300+ core patents, covering robot positioning and navigation, motion control, human-computer interaction, mechatronics design, robotic arm, servo motor, computer vision, robot cloud







Honorary Award

Pudu Robotics has been recognized by organizations and institutions in various industries.































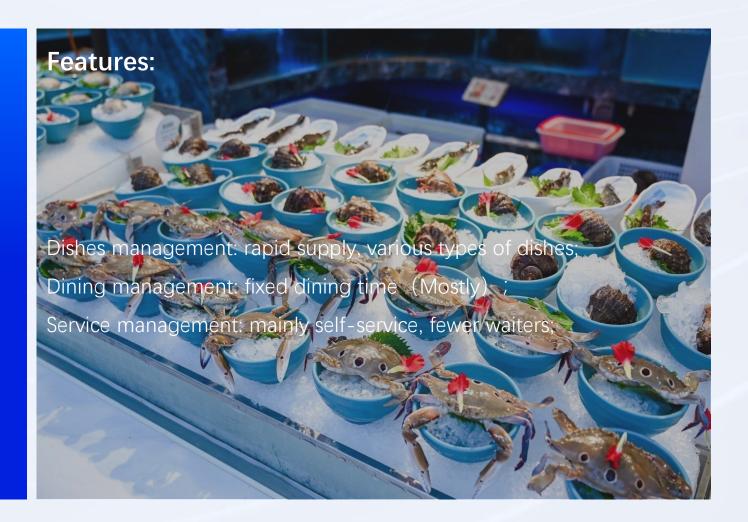
Chapter 1, Industry Situation



What's the cafeteria?

Cafeteria:

Restaurant where customers choose dishes that suit their own tastes.





High Cost

Multiple Dishes

Ingredients Waste

Ingredients Cost

.....

30% Ingredients Costs



Staffing Shortage

Hourly Wages 1

Training Cost

.....





Rent

Ads Cost

Utility Bill

.....







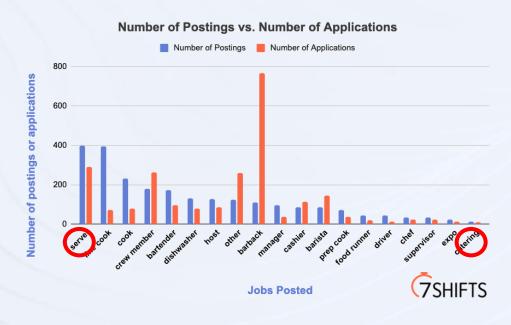








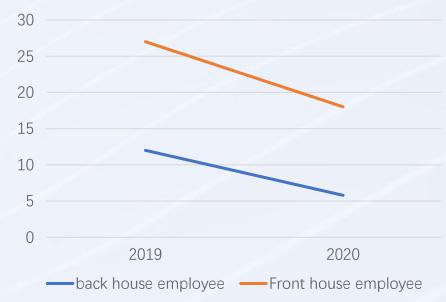
Staffing Shortage of the cafeteria



*Restaurant jobs data was sourced from over 2,400 job postings from over 1,800 restaurants. | From 7Shifts

26% of restaurants say they are looking for cooks and line cooks, while **17%** are in need of servers.

Full-service concepts are operating with **6.2 fewer** employees in the back of house and **2.8 fewer** staff members in the front of house .



*According to a report by Black Box Intelligence and Snagajob that includes survey results from over 4,700 former, current and future hourly restaurant workers.



What makes the staff shortage?





Bad user experience

In the first quarter of 2022, customers mentioned short staffing **3 times** more often in their Yelp reviews than in the year-ago period, according to the restaurant review site.

Mentions of long waits rose

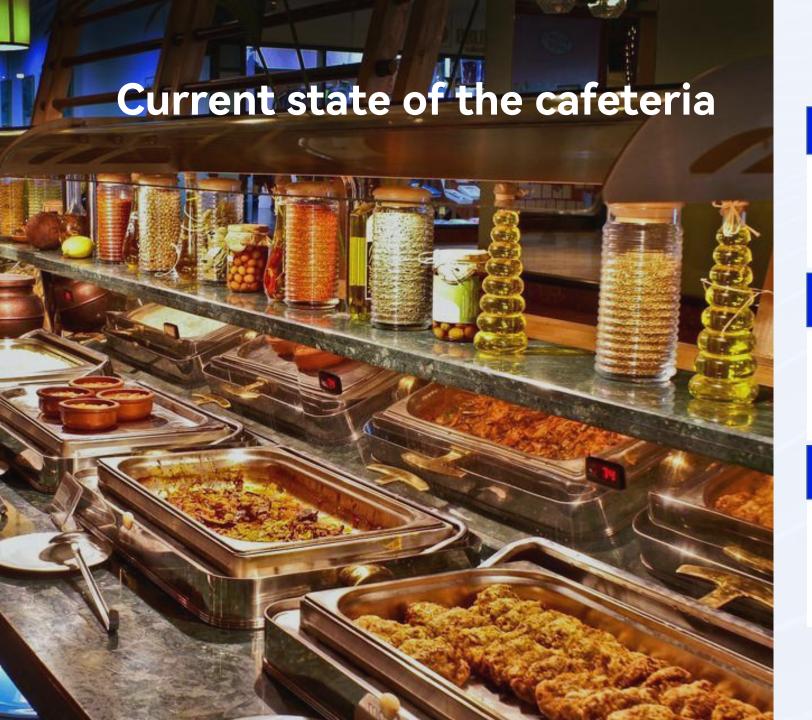
Untimely Emotional service service Low Long customer waits satisfaction

The customer satisfaction scores for independent and small chain restaurants also dropped this year, to 80 out of 100, from 81.

Consumers were less happy with

fast-food chains this year compared with 2021 — the sector's score slipped to 76 out of 100, from 78.

23%.





Staff Management

Staff have abuse experience from Cafeteria & less of them still want to be a waiter;



Cost Control

Employee turnover makes recruitment more difficult and training costs increase;



Service Efficiency

Staff turnover makes customers have bad experience ,Such as : Long waits.
Untimely service....



Chapter 2, Products Introduction



Product matrix



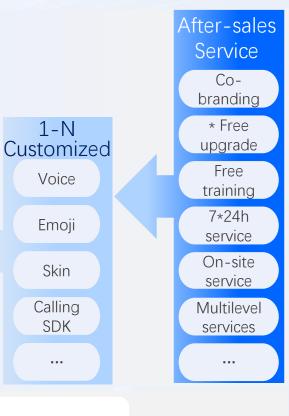
Based on Delivery & Cleaning, applied for all-scenario



Product matrix







Technological Base

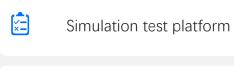








Interaction



<u>II</u>

Multi-source fusion **SLAM**

Software



Delivery Robots



classic
intelligent
delivery robot,
Creating
trackless robot
for all delivery
scenarios



PUDU BOT1



Delivery & Recycle



Multi-robot scheduling



Direct & Cruise



Gauge level Independent suspension



Birthday



3D avoiding obstacle technology



Delivery Robots



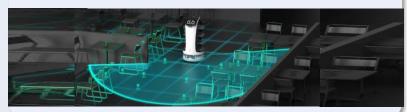
The world's first mimicry robot based on a cat that increases the innovative multi-modal interaction.



Linkage suspension

Multimodal interaction

Exchangeable technology







HolaBot

The first water and oil proof robot with remote call notification function for multiple delivery scenarios







Intelligent path



Sound direction tracking



IPX5 class waterproof inner cabin



Delivery Robots

KettyBot





Full scene distribution robot of high private density buildings



APP remote call



Modular tank body



Customize the disinfection period



Autonomous elevator ride



Autonomous access control



Arrival notice

The robot integrates man-machine interaction, advertising marketing, indoor distribution and other functions in one.



55CM Ultimate trafficability



18.5" advertising screen



Attractive & promotion



Navigation



Task schedule



Automatic recharge



Man-robot interaction



Multimode delivery



Cleaning Robots



Newborn star, Sweeping, cleaning, vacuuming, dust pushing four in one

PUDU SH1





Professional micro digital washing, washing more professional, clean more thoroughly



PUDU

PUDU CLOUD







Agent management platform

Manage business leads, subordinate agents, merchant customers, sell and activate the robot.

Merchant management platform

For using robots, controlling robots remotely, managing stores, and viewing robot operation data.



Status Data

IoT Product

networks of devices that can be connected with robots.

Complete the information transfer between different hardware,

Automate the execution of instructions, and create a fully automatic closed-loop business process.



Turnstile / Auto Gate

Elevator Locator



Mountings













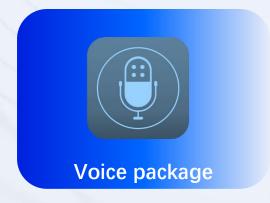
1-N Customized















Do as customers' wishes ...



Chapter 3, Scenario scheme

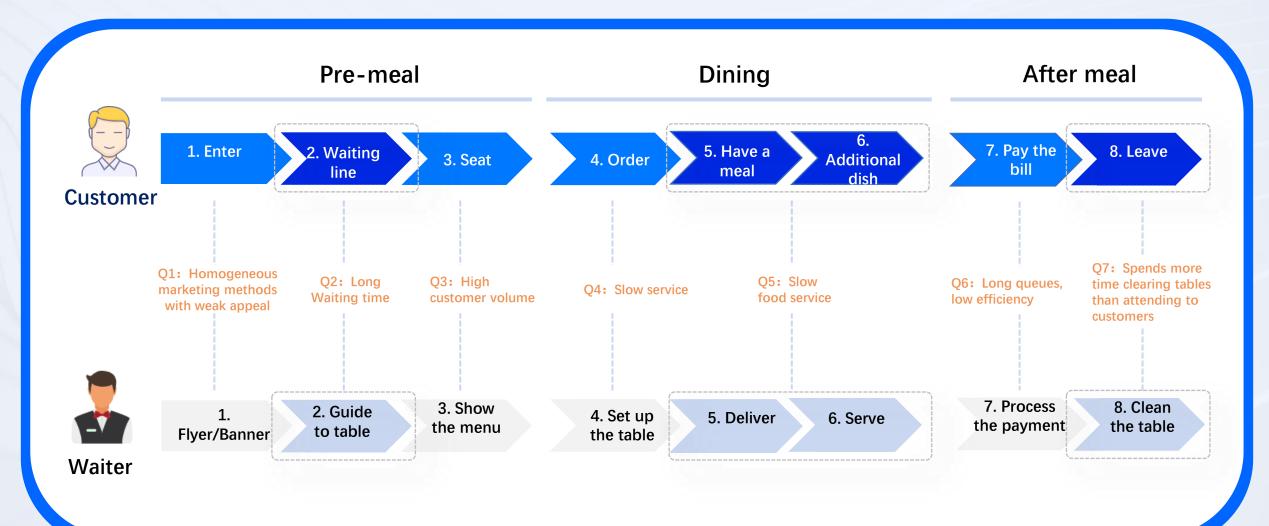






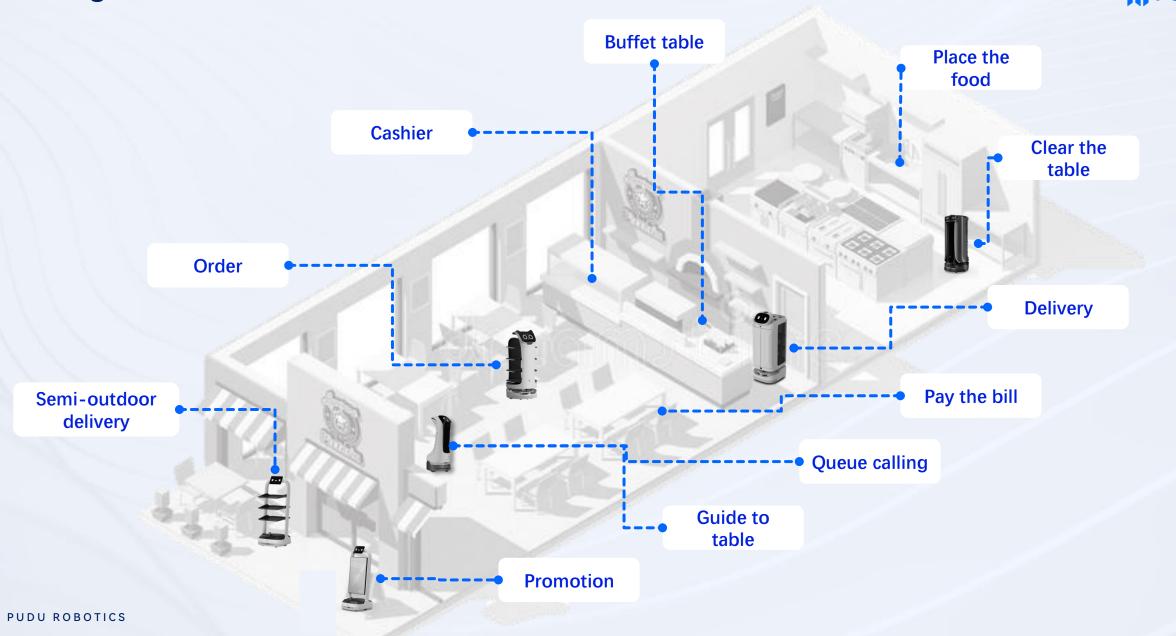


Scenario scheme 1: Cafeteria Experience Process



Intelligent end-to-end Business Process





Pre-meal: Promotion

Brand new store marketing

Large mobile advertising screens provide cafeteria with a wider range,

more high-frequency, more eye-catching,

more accurate marketing,

so that the store's brand, preferential activities, specialty goods and other products touch more customers, activity conversion rate is further improved.















Pre-meal: Promotion



KettyBot

18.5" Ads, LCD screen

Better sense of watching

Machine weight 38kg

Battery run time > 8h (one time)

Speed Max 1.2m/s

Charging time 4.5h

PUDUBOT 2

32" Ads, capacitive touch screen

Super large screen, super wide field of view

Machine weight 42kg

Battery run time 8h (one time)

Resolution ratio Max 1.2m/s

power supply mode





Adopt intelligent screen +

power amplifier to achieve

light, sight and sound multidirectional surround attraction.

Built-in advertising screen,



From ergonomics, it perfectly matches the comfort of customers when walking.



For different scene modes, the presentation form and content of the size screen can be customized.

Pre-meal: Promotion

5\$ 32\$ Attraction Mobile + technology, more eye-catching Display less form, easy to be ignored Advertising replacement requires Remote advertising via the PUDU Cloud **Usability** manual field operation, time consuming Mobile AD broadcast, full area coverage Fixed display area is about 5m² Coverage rate A promotion requires a large number Product cost Buy once, use forever of advertising screens

Robot mobile advertising screen

Traditional fixed advertising screen



Pre-meal: Queue calling + Guide to table









Attraction→Queue calling→Guide to table,

Work in consequence 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.



Follow the robot



Waiting in queue



Print

The

Ticket

Dining: Seat and Order

How to integrate?



Video URL: <a href="https://drive.google.com/file/d/1XqPMc5u3BRxDZTKXXxurgyP-Yc-uGb3x/view?usp=shadous

01 3rd party APP development

02 Install the 3rd party APP in Ketty

03 Configuration





Dining: Delivery

Human-Robot Collaboration: Driving Quality and Efficiency in Service



















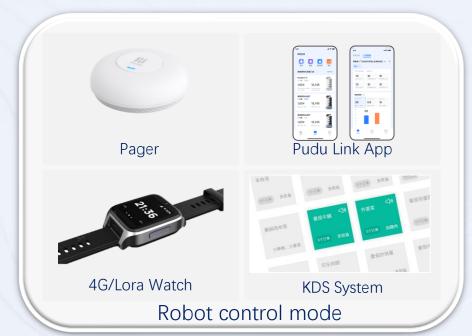


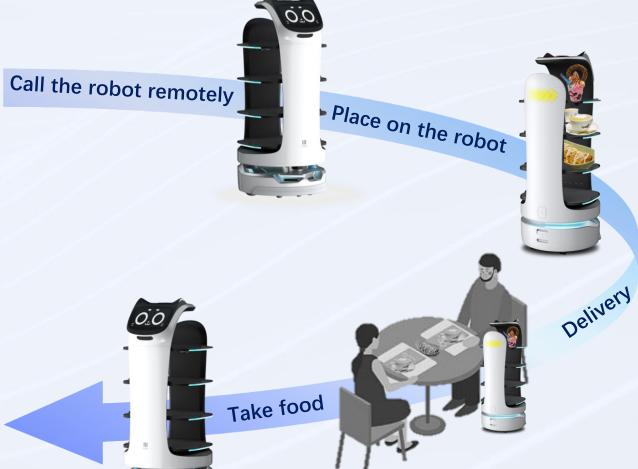




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Dining: Delivery







Next task or go back to kitchen



Dining: Delivery

Meets Almost all Types of Catering



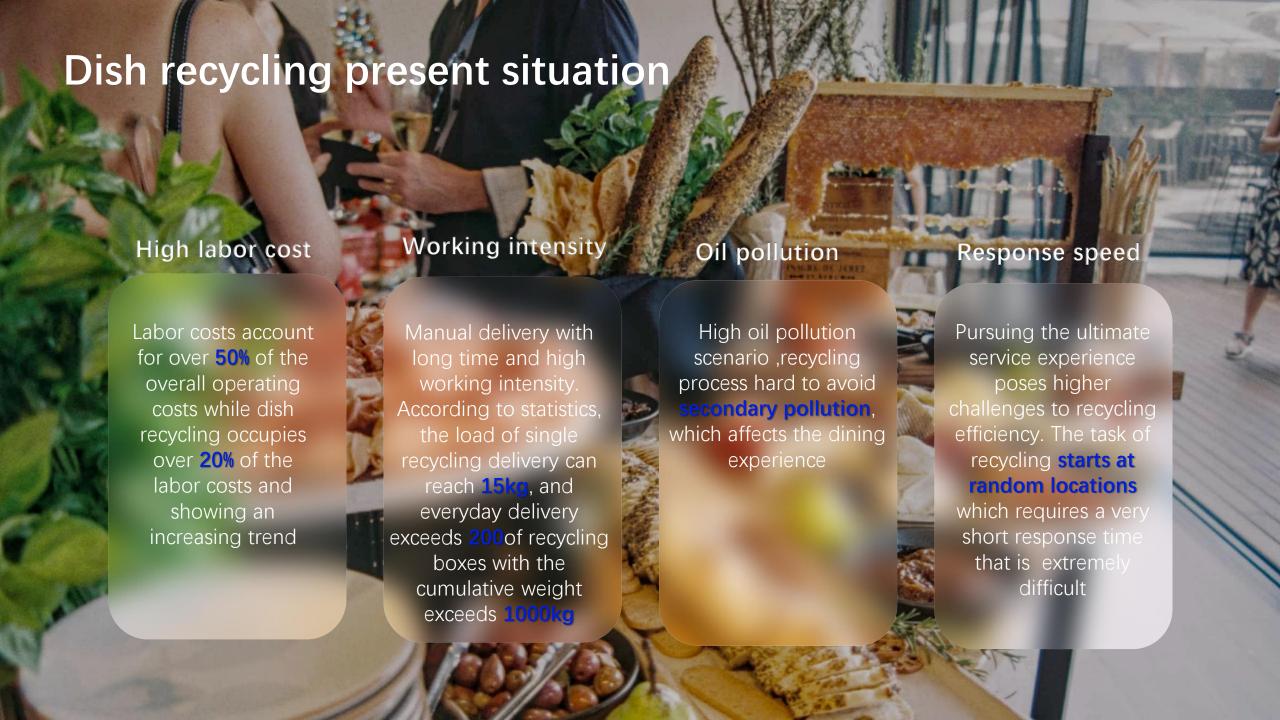


After-meal: Cashier & Pay the bill

Type	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	

Support users with development capabilities for interconnection





Whole meal: Dish Recycle



Multi-functional: 5 Modes Switchable with One Click

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

Mode.1: Manual mode

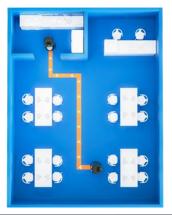
Manually edit the tasks, can click the screen, or press the pause button to modify the tasks at any time.



Mode.2:

Go Dishwashing

Go back to the dishwashing area



Mode.3:

Go standby point

Go back to standby point



PUDU

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





Whole meal: Dish Recycle

Dish recycle during cruise mode

Customized stop position & docking time

Customer spend less time on recycle dishes, robots will waiting for them at fixed position regularly.

More efficiency

More convenient

IPX5 water and oil proof, so that HolaBot can be used for long.





After meal: Cleaning



Simply

Remote monitoring, easy to use

Digitally Digital cleaning report

Multiply One robot for multiple scenarios

Automatically 7×24H automatic work cycle



1/2

Daily cost

3_{times}

Clean effect

3_{times}

Working frequency

100%

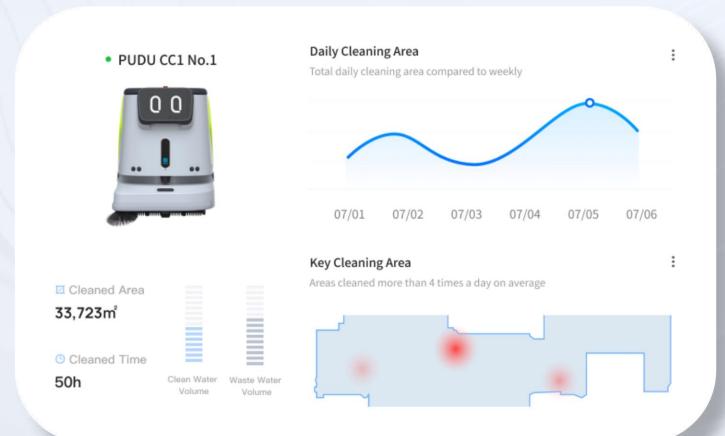
Digital operation

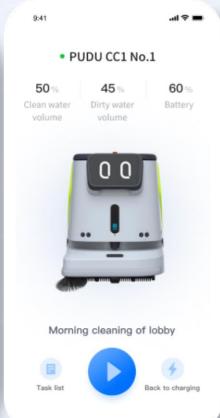


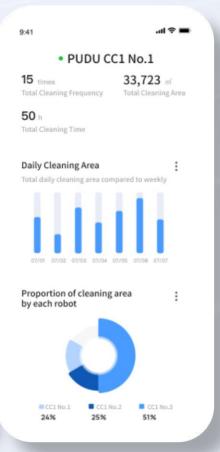
After meal: Cleaning

Digital platform

Real-time synchronization of cleaning data, flexible display of cleaning time, area, etc., self-generated cleaning report, cleaning effect at a glance.









Other scenarios: IoT

Vending machine system















android 📥 **PUDU OS**









Connect with all restaurant system and enclose catering work process automatically.

Through various technologies such as API, SDK, and Android, make all-online a reality.



Interconnection, More than imagine









Restaurant system



Chapter 4, Successful Cases



Successful case: O3 Restaurant & Bar

CEAT O3 Restaurant & Bar

Location: Warsaw, Poland

Acreage: The total area is close to

1000ന്, dining area & bar area totaling

about 500m

Staff Qty:

Dining area: reception staff about 4-8

Table QTY: 50+

Maximum capacity: Up to 200 guests

Kitchen: Closed kitchen

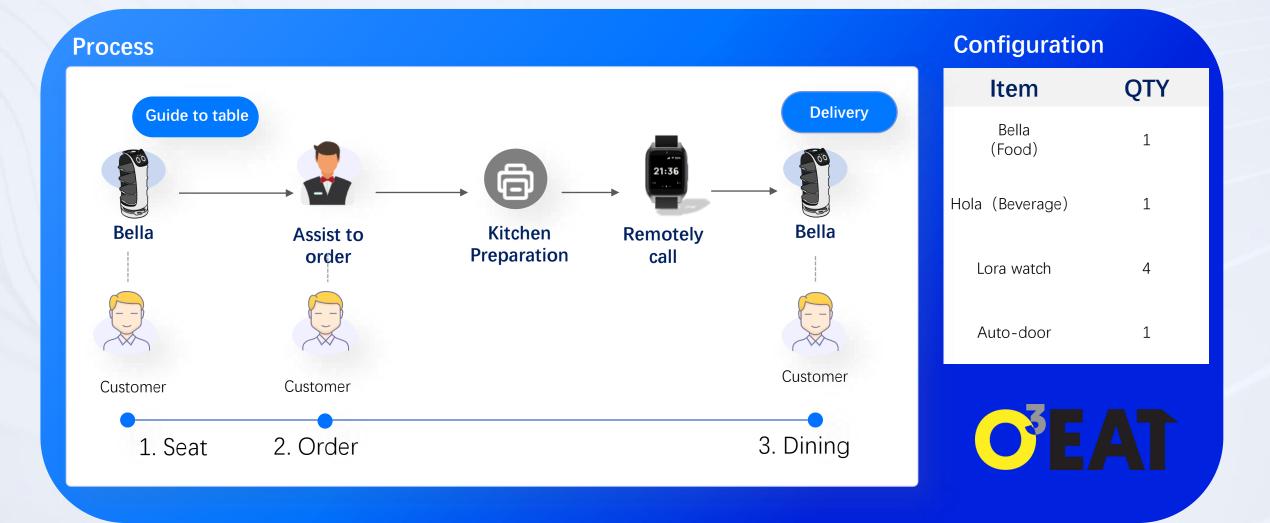
Aisle: Minimum width 1.2m



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



Successful case: O3 Restaurant & Bar









VS

Traditional manual form



7*24

120+

Work duration (hour/day)

Number of service tables (per day/table)

275.25

80%

Robot cost (USD/month/table)

Time efficiency
(dining,
turnaround)

8.0 Work du

Number of service tables (per

(hour

day/table)

70+

905

45%

Labor co (USD/mon h

Time efficiency (dining,

turnaround)



Successful case: JingGe Hotpot



JingGe Hotpot (Xi Zhi Men)

Introduction: 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

ATV (RMB)

5.6

42

Turnover rate per day

DART (Thousand RMB)

Acreage: 350m²

Table QTY: 35

Floor height: 3.5m

level ground

Aisle: 1.2-1.5 m

Kitchen: Open kitchen

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









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

600+



KettyBots are working now

Introduction: Located in Japan, which has 568 stores with 5300+ staffs.

1-2

Average number of robots

20

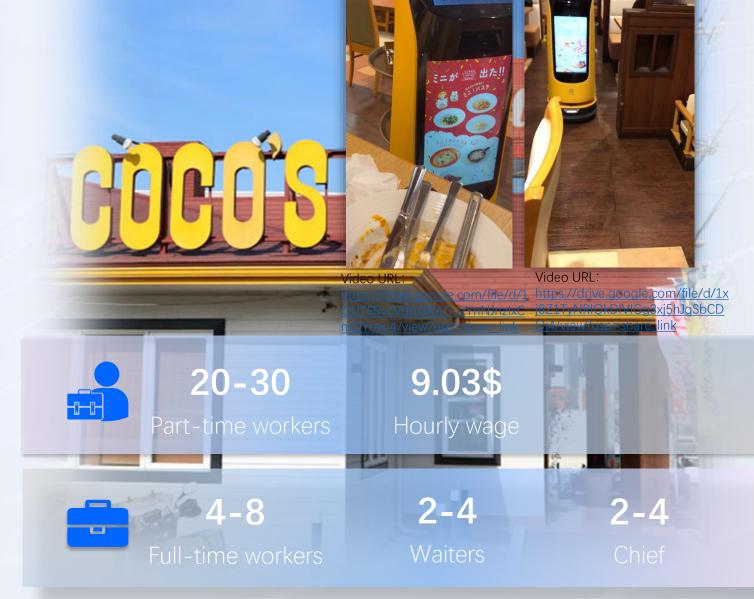
Average number of tables

70-100CM

Passage way

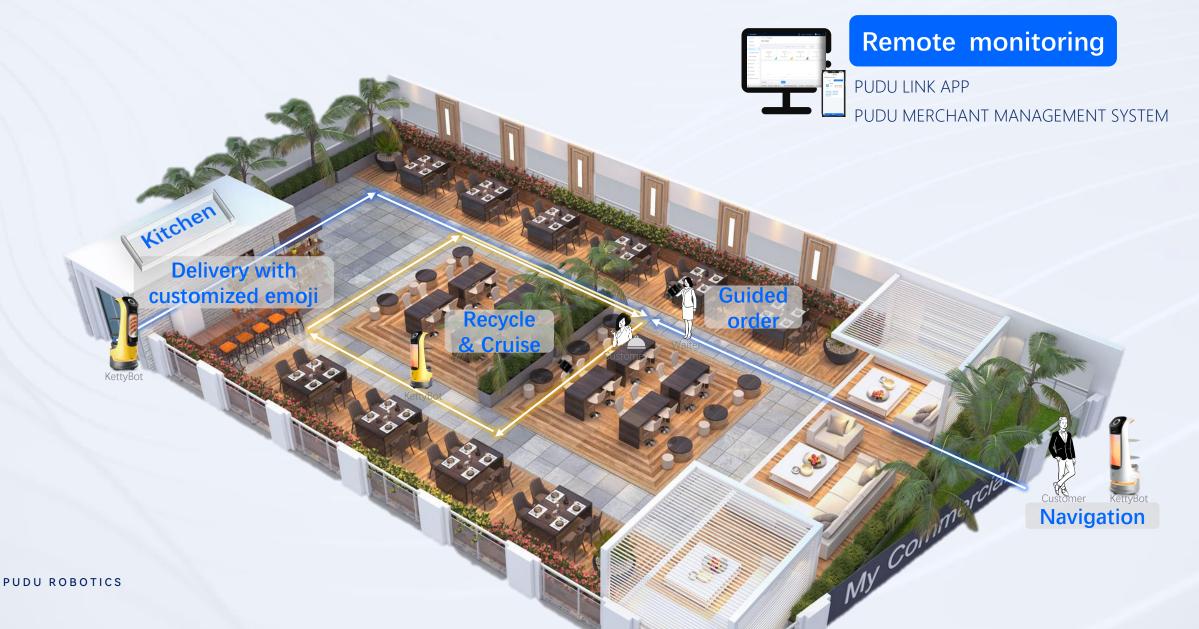
165-210m²

Mean area



PUDU ROBOTICS





As one of the biggest chain restaurant in Japan, Coco's has their own brand image to increase their brand influence. Special staff structure & customer composition makes kettybot becomes a single board of Coco's.

Family customer Part-time worker Brand promotion

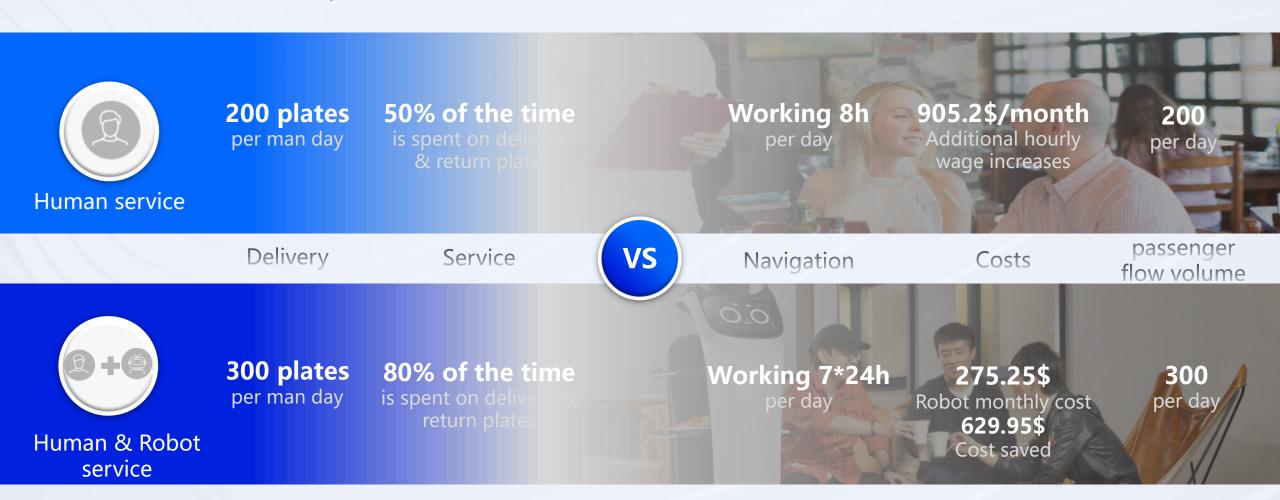
Child-friendly

Brand promotion





To comprehensively address issues.

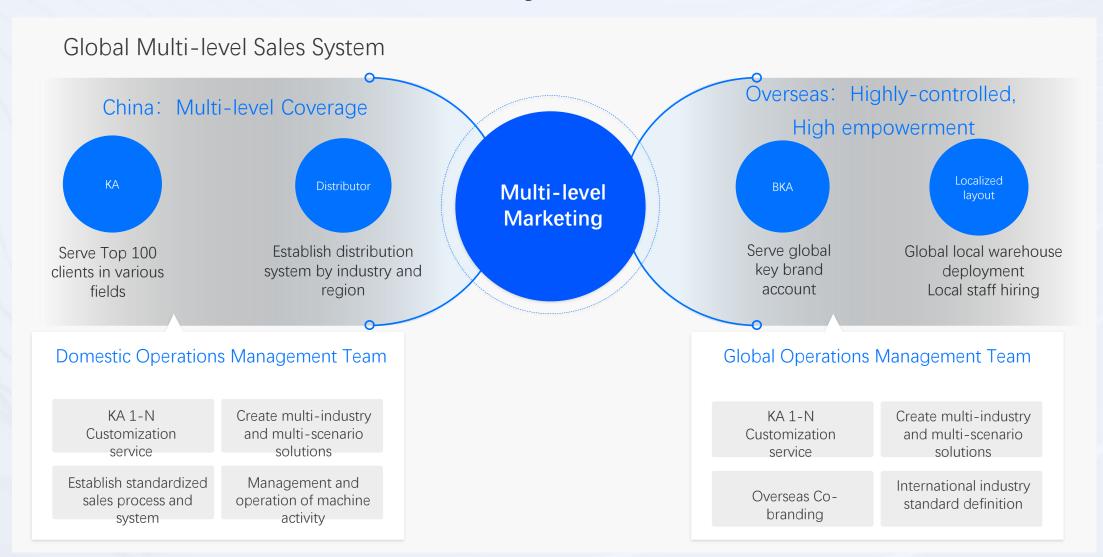




Chapter 5, More service



Global multi-level sales system



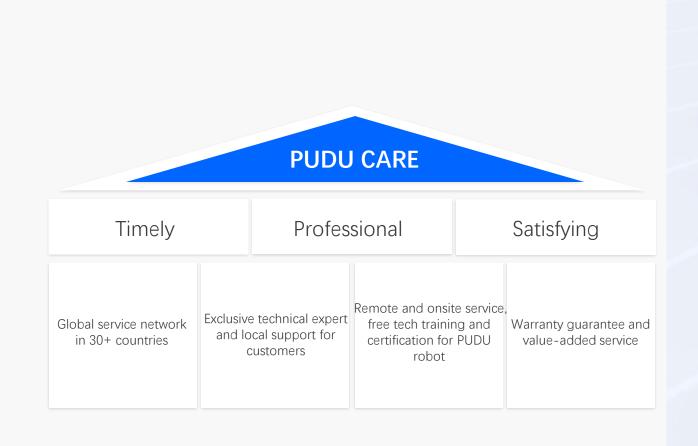


After-sales support system

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.





Thanks!

Sincerely welcome you to contact us for more information.

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