

Industry Solution

Cafeteria Industry



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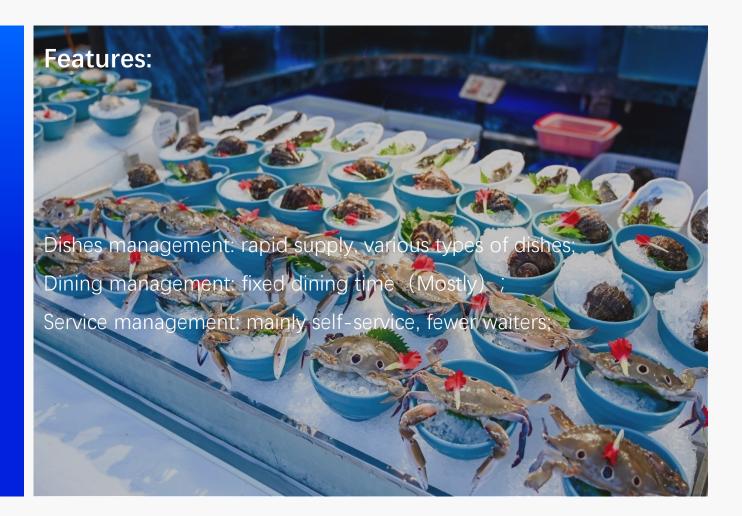


01 Industry Overview

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

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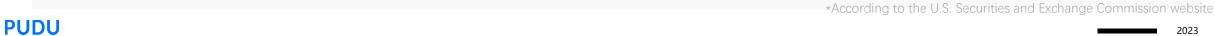




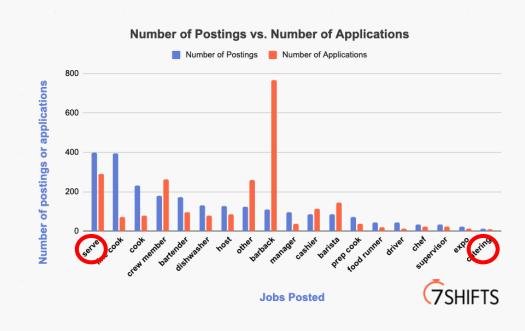








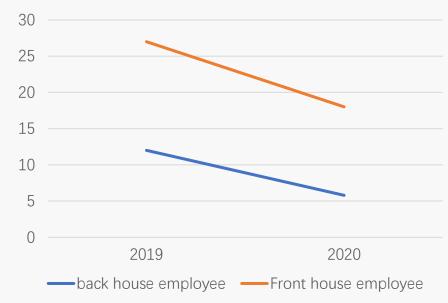
Staffing Shortage of the cafeteria



*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?





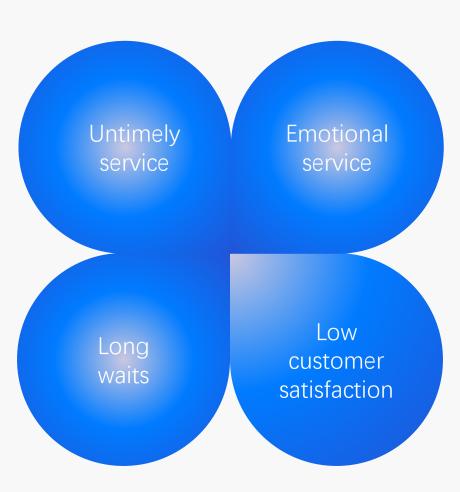
Bad user experience

In the first quarter of 2022, customers mentioned short staffing **3 times** more often in their Yelp reviews than in the year-ago

Mentions of long waits rose 23%.

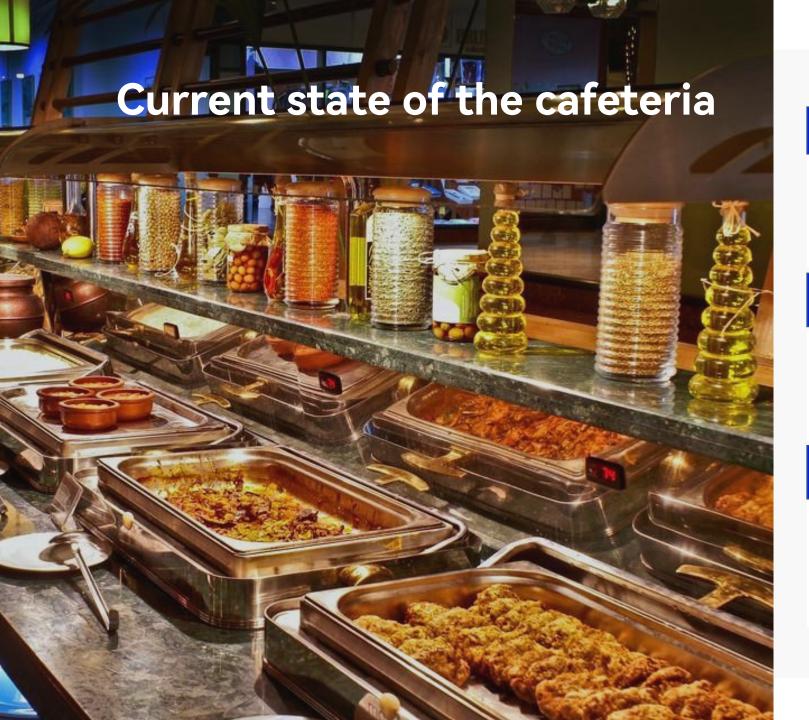
period, according to the

restaurant review site.



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.





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....



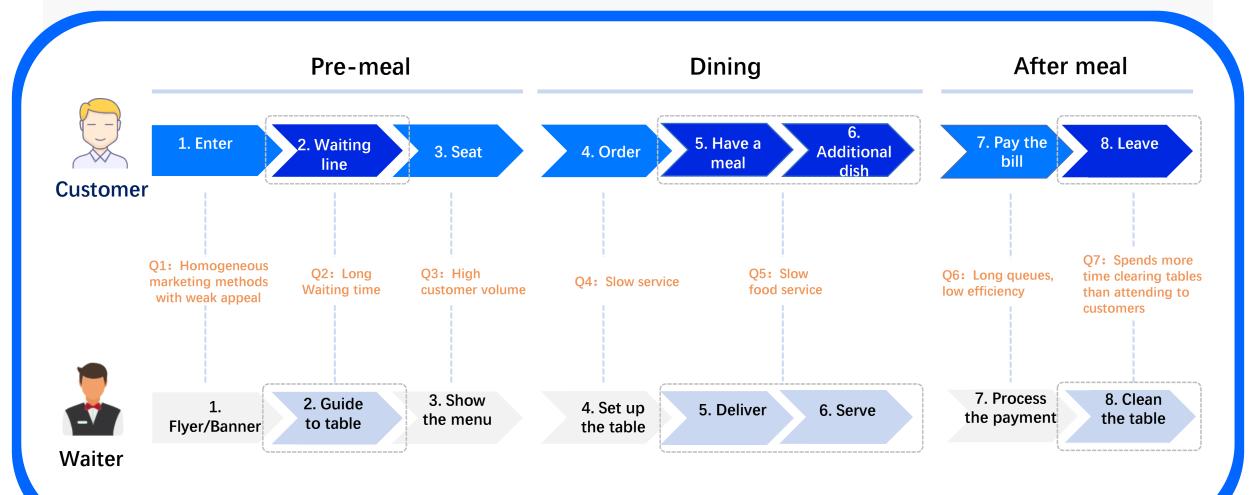
02 Scenario Solutions



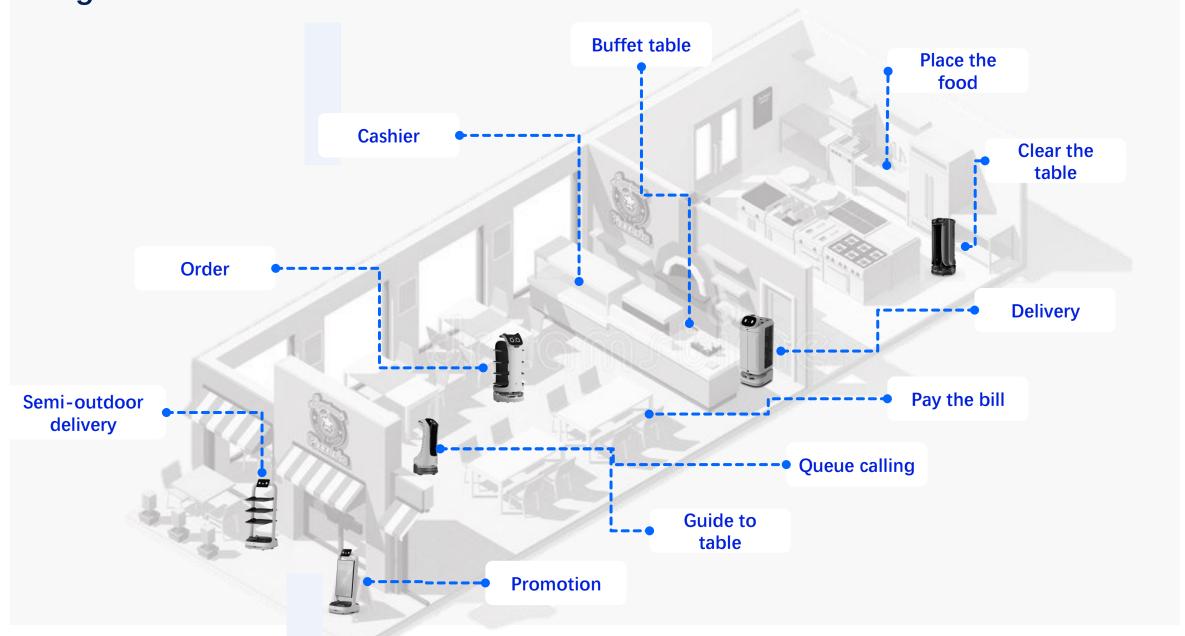
Intelligent digital cafeteria



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



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

Charging port suppl



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.



the presentation form and content of the size screen can be customized.

* Support audio, video, text, network connection and other rich materials.

Pre-meal: Promotion

Unlimited duration, unlimited frequency, single daily fee

5\$

15s/180 times/day/point position

32\$

Mobile + technology, more eye-catching

Attraction

Display less form, easy to be ignored

Remote advertising via the PUDU Cloud

Usability

Advertising replacement requires manual field operation, time consuming

Mobile AD broadcast, full area coverage

Co<mark>verage ra</mark>te

Fixed display area is about 5m2

Buy once, use forever

Product cos

A promotion requires a large number 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?

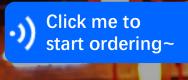


Video URL: <a href="https://drive.google.com/file/d/1XqPMc5u3BRxDZTKXXxurgyP-Yc_uGb3x/view?usp=shadous

01 3rd party APP development

02 Install the 3rd party APP in Ketty

03 Configuration







Order meals after guiding to the seat



3rd party foodordering apps

PUDU

Dining: Delivery

Human-Robot Collaboration: Driving Quality and Efficiency in Service

















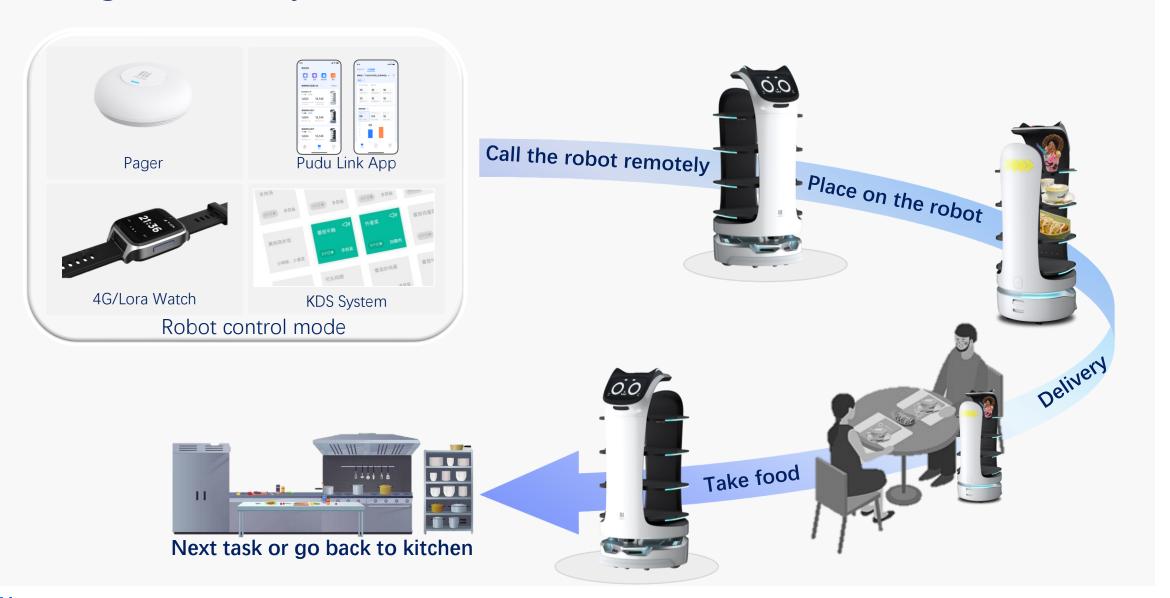








Dining: Delivery



Dining: Delivery

Meets Almost all Types of Catering



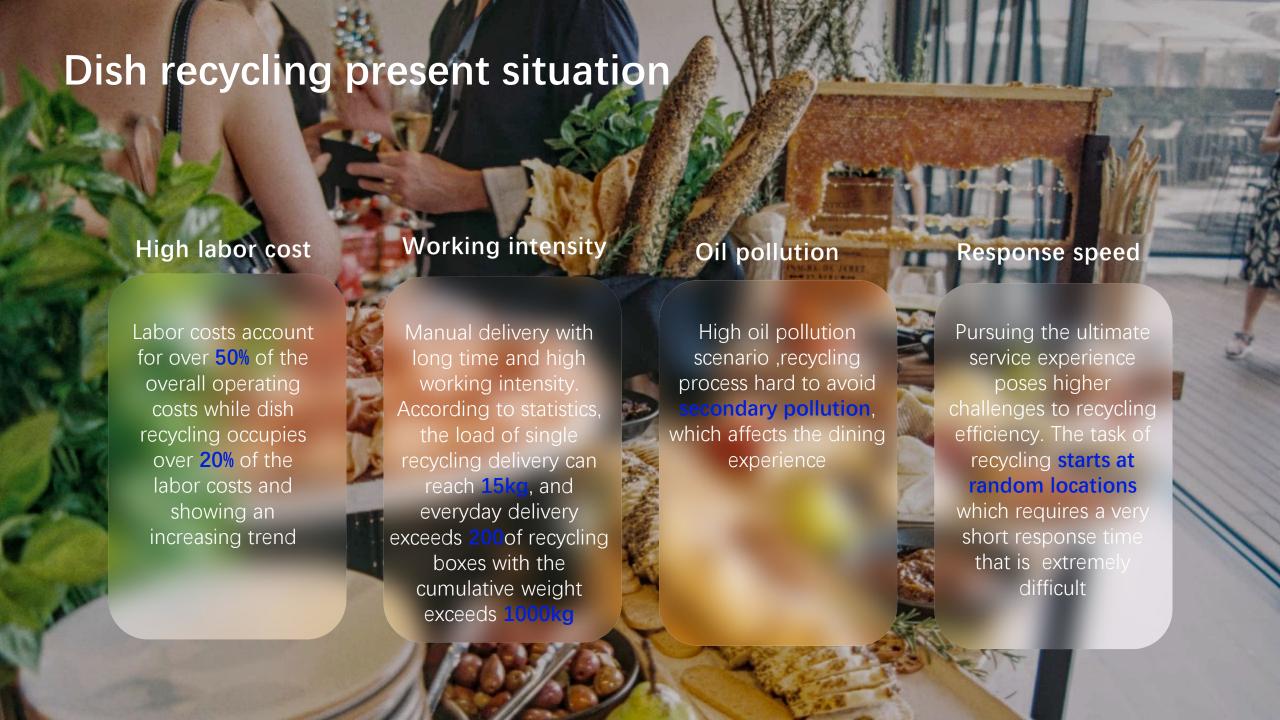


After-meal: Cashier & Pay the bill

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

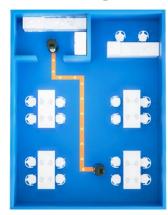
Manually edit the tasks, can click the screen, or press the pause button to modify the tasks at any time.



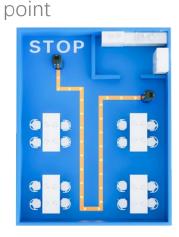
Mode.2:

Go Dishwashing

Go back to the dishwashing area



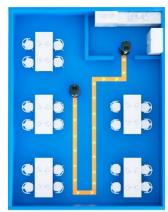
Mode.3: Go standby point Go back to standby



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

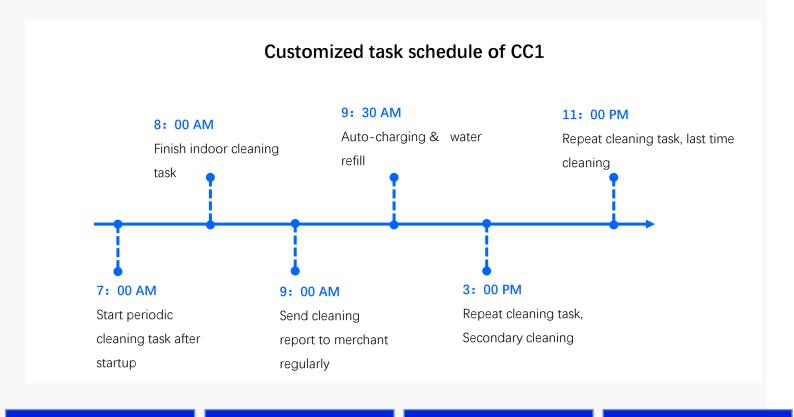


Simply Remote monitoring, easy to use

Digitally Digital cleaning report

Multiply One robot for multiple scenarios

Automatically 7×24H automatic work cycle



1/2

Daily cost

3times

Clean effect

3_{times}

Working frequency

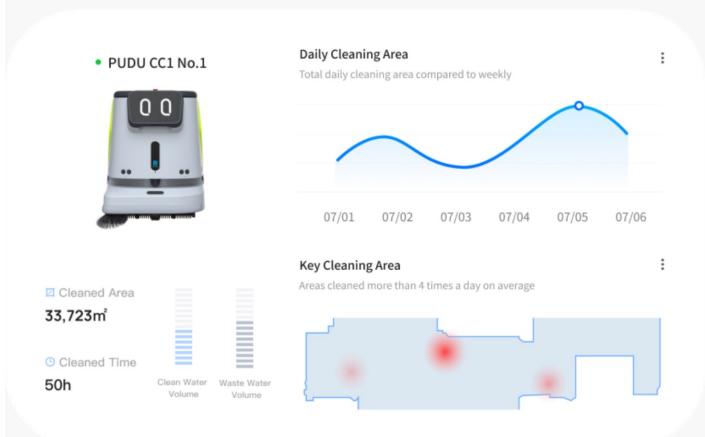
100%

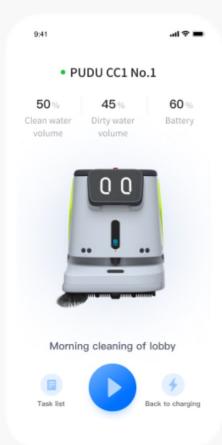
Digital operation

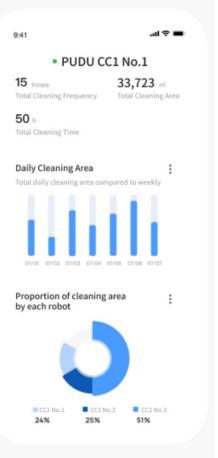
After meal: Cleaning

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















Scan QR code to order, robot receipt signals wirelessly.





5 F S E E E O Z O

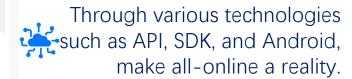






Connect with all restaurant system and enclose catering work process automatically.









Interconnection, More than imagine











03 Successful Cases



Successful case: O3 Restaurant & Bar

CEAT O3 Restaurant & Bar

Location: Warsaw, Poland

Acreage: The total area is close to

1000m², dining area & bar area totaling

about 500m²

Staff Qty:

Dining area: reception staff about 4-8

Table QTY: 50+

Maximum capacity: Up to 200 guests

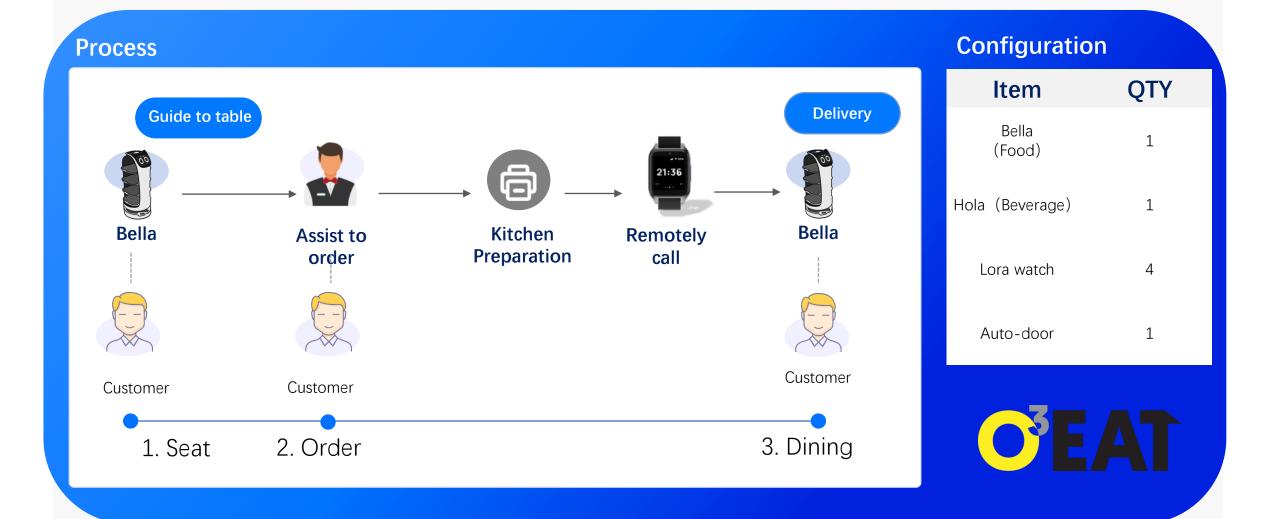
Kitchen: Closed kitchen

Aisle: Minimum width 1.2m



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 70+

Work di

day/table)

905

Labor cos (USD/month/s Time efficiency (dining,

45%

tables (per

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

Acreage: 350m²

Table QTY: 35

Turnover rate per day

of tables × 100%.

Floor height: 3.5m

level ground

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

42

DART (Thousand RMB)

Aisle: 1.2-1.5 m

Kitchen: Open kitchen













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

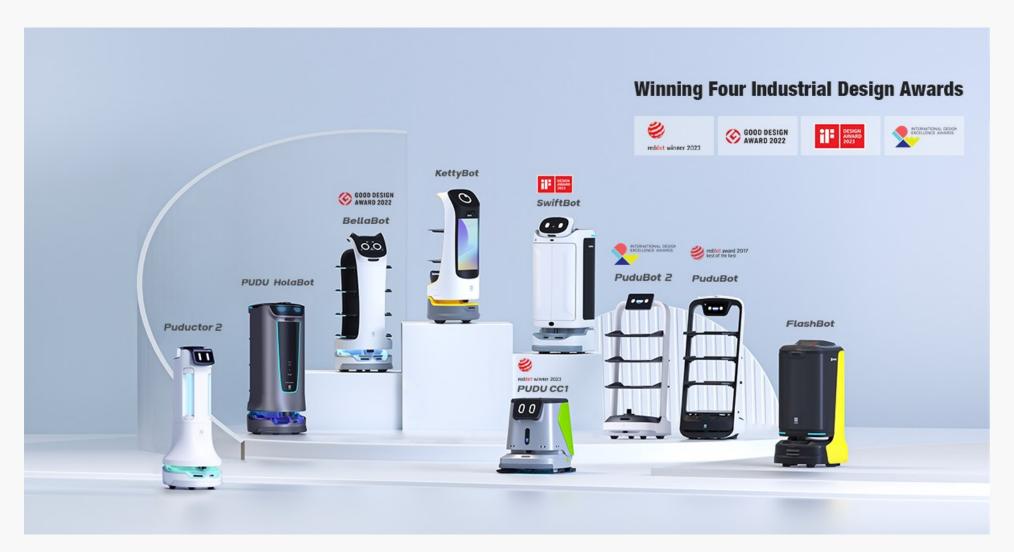
Туре	Delivery Cost	No. of Dishes/day	Working Hours	Structure of human resources
Manual	7000RMB/ppl/month	100 dishes /workday 180 dishes/holiday	10 Hours	2waiter+temporary staff
Robot	1200RMB/robot/month	120 dishes /workday 220dishes/holiday	10 – 24 Hours	1 waiter+2 robot



04

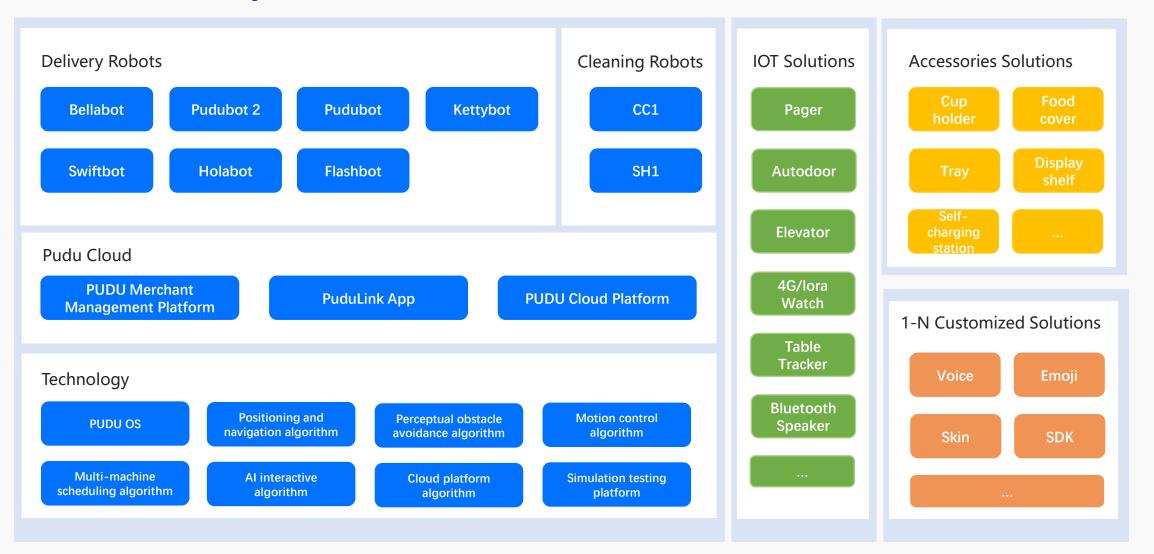
Product Family Matrix

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

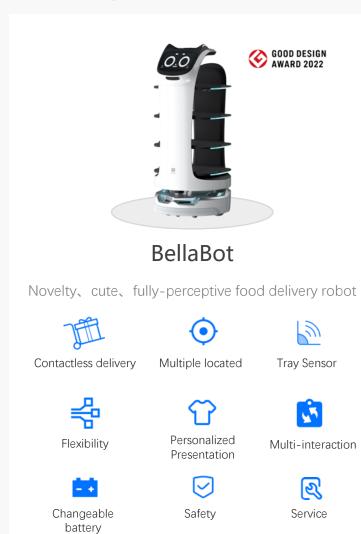


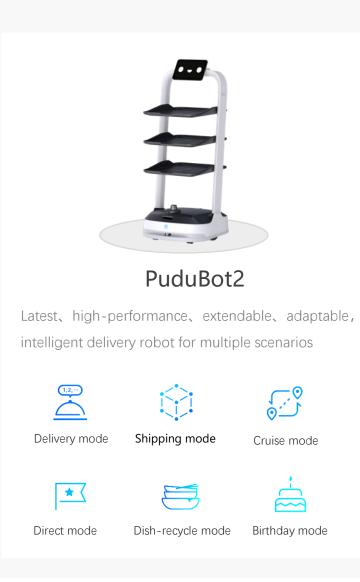


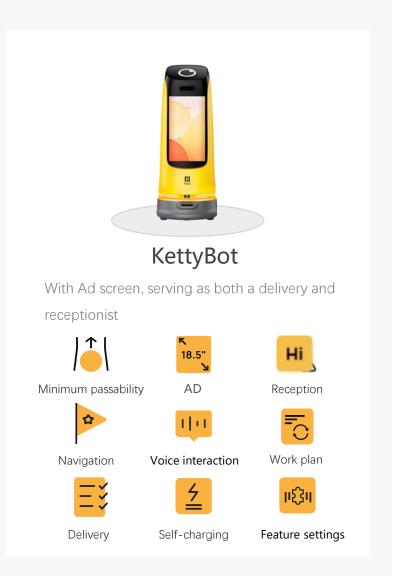
Product Family



Delivery Robots







Delivery Robots

SwiftBot



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









Projection



Atmosphere

Projection



Foot-activated Door Projection

PuduBot



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







Scheduling

3D avoidance

Independent Suspension









Sun-resistant

HolaBot

Avoidance

Reminder



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

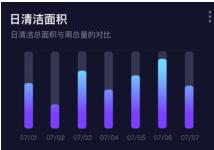


PUDU SH1

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
- Germany Group: https://businessg.pudutech.com
- China Group: https://business.pudutech.com







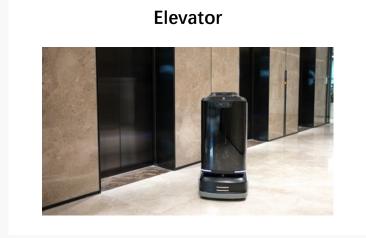


PuduLink App (Android)

IOT Solutions

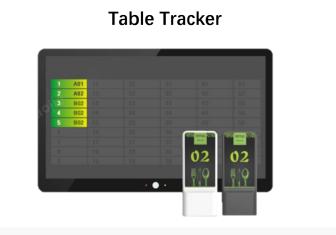












Accessories Solutions



Bearing tray (Bella)



Enclosed Protective Cover



















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



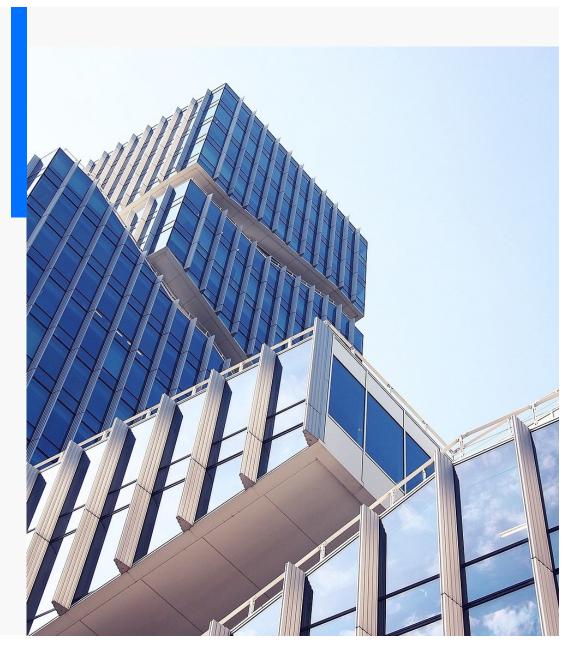


05 PUDU Introduction

Pudu Robotics

Shenzhen-based and founded in 2016, Pudu Robotics is a world-leading tech-focused enterprise dedicated to the design, R&D, production and sales of commercial service robots on a mission to use robots to improve the efficiency of human production and living.

Since its inception, Pudu Robotics has heavily invested in R&D, obtained multiple awards such as Red Dot and applied hundreds of core patents to lead the development of the robotics category and provide high technology products that would appeal to targeted markets. Pudu Robotics has been rapidly growing in recent years to become a "leader" in the global markets with coverage of over 60 countries and regions worldwide. The robots are widely applied in restaurants, hospitals, schools, office buildings, government halls, subway stations, waiting rooms, etc.



Culture

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



Pudu Robotics: The world largest commercial service robot manufacturer

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 (Exceeds the sum of the 2nd, 3rd, 4th, and 5th places on the market)

Market Share of the Overseas Catering Industry

>80%

Overseas catering industry's market share > 80%











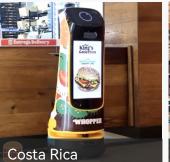














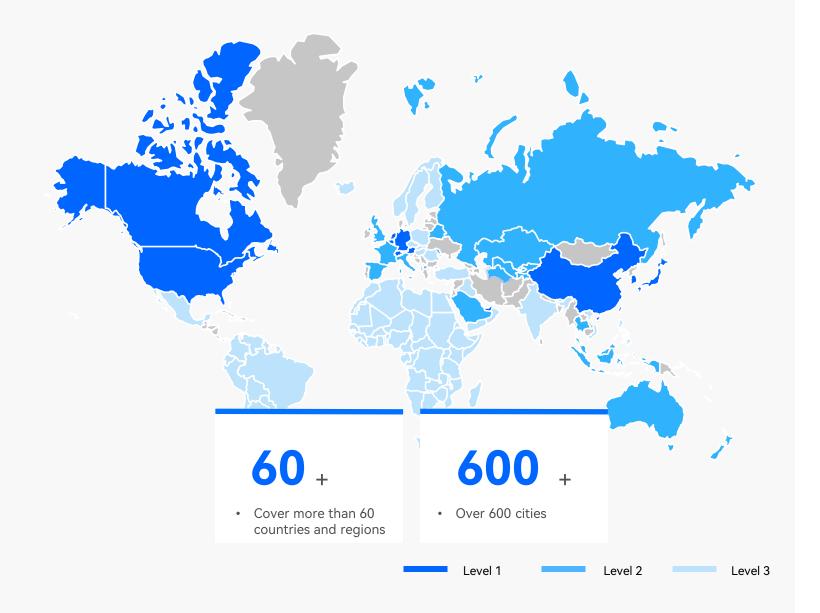


^{*} Relevant statistics as of May 2023

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.





^{*} Relevant statistics as of April 2023

Global Certification

The full range of Pudu Robotics robots have the following certifications worldwide























CE

IMDA

TELEC

SIRIM

EAC

NSF

















^{*} Relevant statistics as of April 2023

Patent Advantages

Pudu Robotics has submitted a total of 1,439 patent applications worldwide.









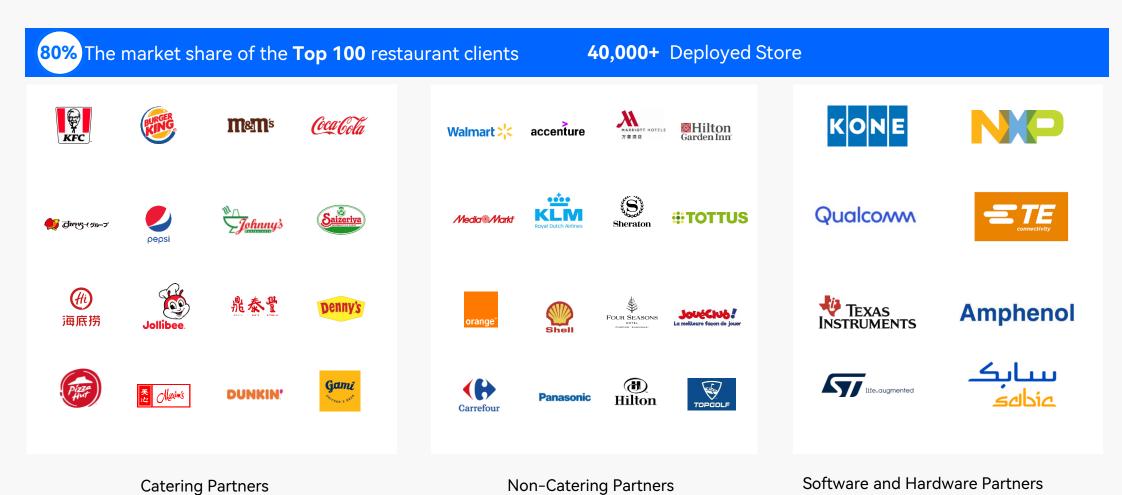






* Relevant statistics as of April 2023

Cooperation



PUDU

2023



Thank you!





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