



India's 1st AI Powered Robotic Multi-Cuisine Micro-Restaurant

Launching soon in Kolkata to
Redefine Food Experience in QSR

Coming Next:



Robotic Indo-Chinese Micro-Restaurant



The Problem

What's Broken in the Quick Service Dining World

For Customers



Limited access to hot, fresh, high-quality food 24/7



Lack of customization to suit dietary preferences



Inconsistent taste, quality & hygiene

For Kitchens



Extended shifts & service hours strain chefs' work-life balance



Rising labor costs and skilled chef shortages



Manual prep causes portion errors and food waste

The Solution

How YantrikChef is Revolutionizing Quick Service Dining



Standardizes recipes, reducing reliance on skilled chefs



Reduces human error with precise robotic cooking



Enables 24/7 operations with consistent quality



Delivers personalized meals with tech-driven customization



Portion control ensures zero food wastage



Lowers operational costs, increases scalability



Maintains top-notch hygiene, every single time

YantrikChef Product Capabilities

YantrikChef The Robotic Food Joint

The Flagship Store

- Ensure quick, consistent, hygienic, customized meals
- Can prepare **Italian, Chinese** and **Indian** dishes like pasta, noodles, rice and gravy items in **veg** and **non-veg** options
- Capable of preparing **45-50 dishes per hour**
- Helps **chef** achieve **better work-life balance**
- **Pre-order** from **mobile app** ensures availability

Indo-Chinese Micro-Restaurant

- Compact design with only **1.5m² footprint**
- Specialized in **Chinese** cuisines like **noodles, rice, gravy** and **starters (veg / non-veg)**
- Unmanned **24x7** operation
- Connected to **Cloud** for remote monitoring and **refilling**
- Can be easily placed in offices, hospitals, transport hubs, etc.



Business Model



Flagship Store (D2C)

Direct customer sales from our multi-cuisine micro-restaurant



WOK-E Kiosks (Owned)

New location every 6 months across Kolkata (IT parks, hospitals, malls, transit hubs)



Aggregator Partnership

Collaborations with food delivery platforms for wider reach



Customer App Ecosystem

Pre-ordering, customization & loyalty benefits via subscriptions & memberships



Franchise Expansion

Rapid penetration across Indian cities and abroad

Demand Validation & Market Insights

Ground-Level Survey Highlights (Kolkata – Birthplace of Indo-Chinese Cuisine)



52% prefers Chinese when dining out



33% of all restaurants are Chinese



62% spend ₹200 - ₹400 per order



56% prefers ordering via Online



66% want < 15 minutes delivery time

Key Consumer Desires

86.3%

Hygiene

62.7%

Customization

70.5%

Affordability & Speed

WOK-E is aligned with key consumer pain points: **hygiene**, **speed**, **customization**, and **affordability** — offering a tech-driven, unmanned, and 24x7 solution

Market Size

₹ 1.1

Lakh Crores

TAM

Total foodservice
≈ ₹5.7 Lakh Crores
Chinese cuisine ≈ 20% of
spending (33% of
restaurants). (7.9x/month
dining frequency)

₹ 12

Thousand Crores

SAM

QSR segment
≈ ₹67,560 Crores,
assuming Indo-Chinese
≈ 18% of QSR sales

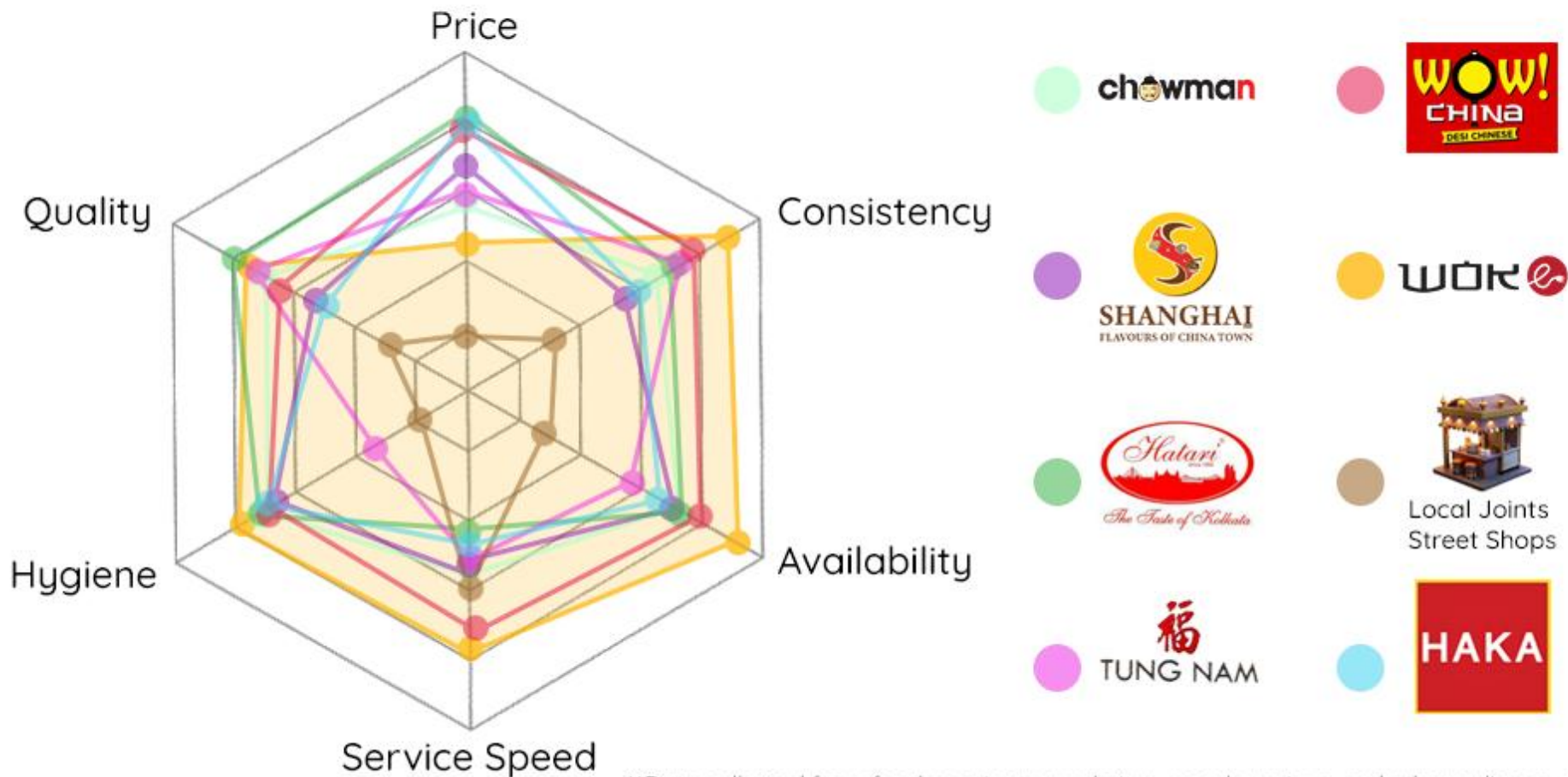
₹ 6

Hundred Crores

SOM

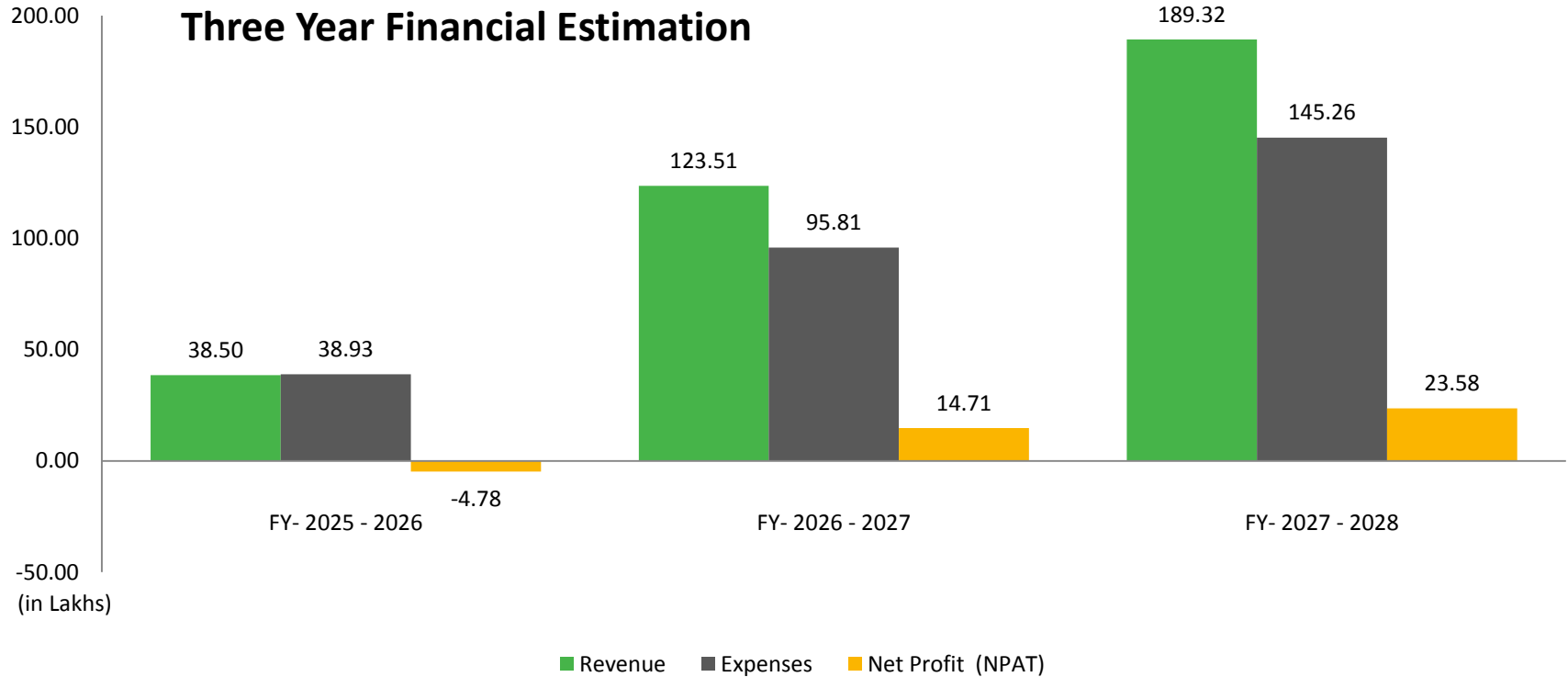
Assuming WOK-E
captures 5% of SAM
Bottom Up: 1 Kiosk 100
orders/day (≈ ₹50L/year
at ₹125/order) ~1200
kiosks

Competitive Landscape



**Data collected from food aggregator, websites, google reviews and other online sources

Financial Projection



Key Assumptions: Selling 160-175 orders/day at ₹150/order from the Flagship Store, Launching a new **WOK-E** kiosk after every 6 months with each kiosk selling 100-120 orders/day at ₹125/order.

The Team



Swagata Ganguly

Director | Co-Founder

MBA (HR) 2015

Over 10 years of leadership experience in human resources and operations management

Leads overall strategy, operations, supply chain, and quality control to drive growth and consistency across all locations.

Backed by a network of informal advisors across food-tech and business strategy, we also have key engineering talent onboard—including a mechanical engineer, embedded systems expert, and production-ready support staff.



Ambar Bose

Director | Co-Founder

MSc (CS) 2009

Over 14 years of experience in technology leadership and entrepreneurship. Research Collaborator in AI/ML (NYU, Abu Dhabi)

Drives technology strategy, product innovation, and leads engineering teams in developing AI-powered automation systems.

Funding Ask

Where we are Today

- Core robotic modules prototyped (ingredient, spice, oil, sauce dispensers)
- Mechanical engineer onboard; embedded systems engineer and production team ready
- Flagship store location finalized (Tollygunge, Kolkata)
- Final product architecture defined; no major R&D pending
- Ready to launch within **6 months** of funding

Use of Funds

	Category	Allocation	Purpose
■	Hardware & Fabrication	₹ 4.42 L 9%	Infra, Workshop, Machineries, Kitchen
■	Flagship Store & Kiosk	₹ 22.5 L 45%	Robotic Arm, Dispensers, Parts, Controllers
■	Tech & Branding	₹ 1.48 L 3%	Web Server, Promotions, Ads, Launch
■	Working Capital & Ops Buffer	₹ 21.6 L 43%	Salary, Starting Stock, Utilities, Ops Support

The Ask

We are seeking
₹ 50 Lakhs
in seed capital



What's Next?

“ We’re building the future of food – one robot at a time.”

Our vision is to build a smarter food ecosystem where **fresh, hygienic, and high-quality meals** are available anytime, anywhere — **without compromise** on taste or affordability



Make WOK-E Local

Scale across Kolkata
and across India



Expand Beyond Chinese

Launch Robotic Kiosks
for Multiple Cuisines



Go Global

Bring YantrikChef/WOK-E
to International Market



Cloud Network

Monitor and Manage all
Kiosks Remotely

Let's Build It Together

Swagata Ganguly | Ambar Bose



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