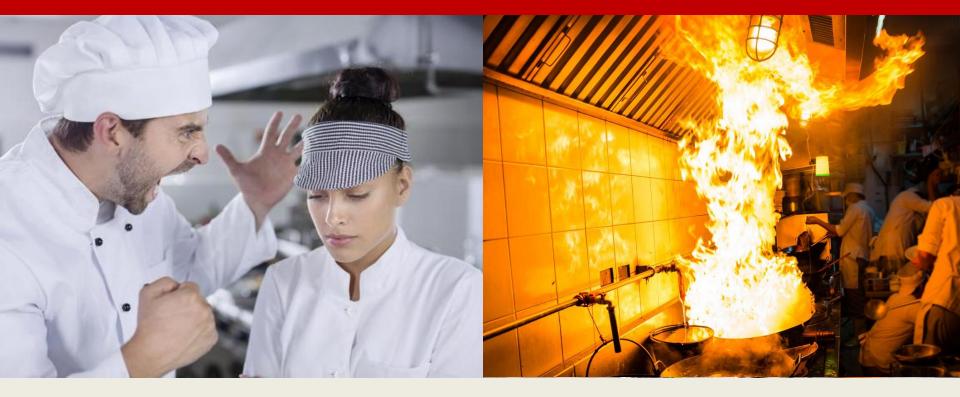


"Cooking the future"

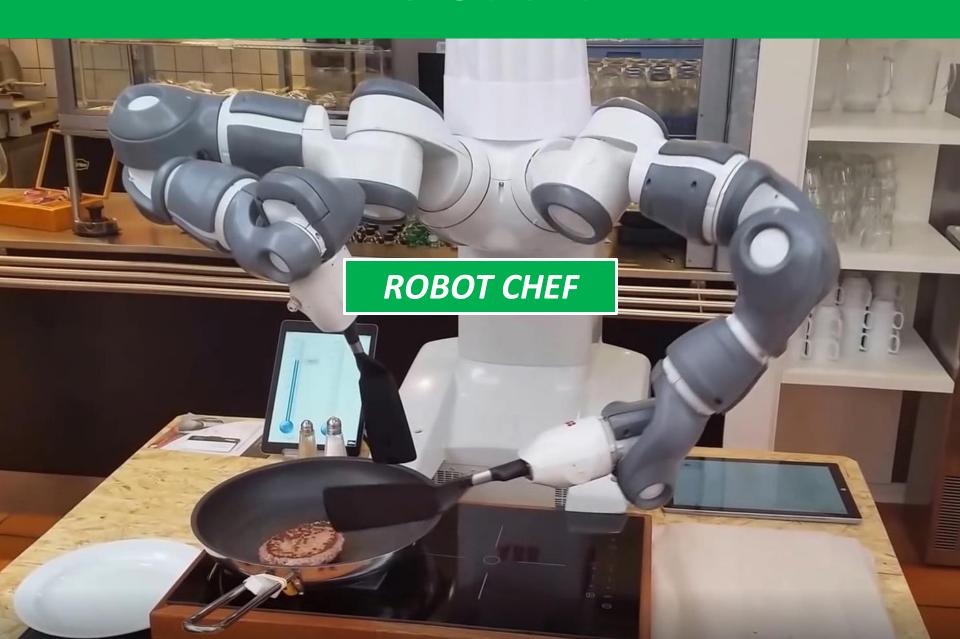
#### The Problem



- 1. High labor cost1,000 EUR/month
- 2. Low speed
  Customer losses

- **3. Low efficiency**Food waste
- 4. High contaminationCO2 emissions, burns

# The Solution



### Value Proposition



**Robot Chef** 



**Human Chefs** 

Min Max

Speed x3 times faster

Efficiency 50% less food waste

Cost 99€ month leasing



Speed Slow

Efficiency Low High consumption

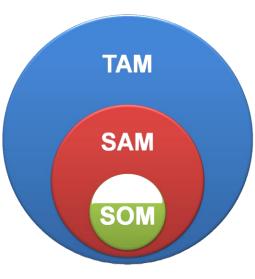
Cost 1,000 EUR - High labor cost

#### Market Size

TAM - \$800B.

**SAM - \$250B.** 

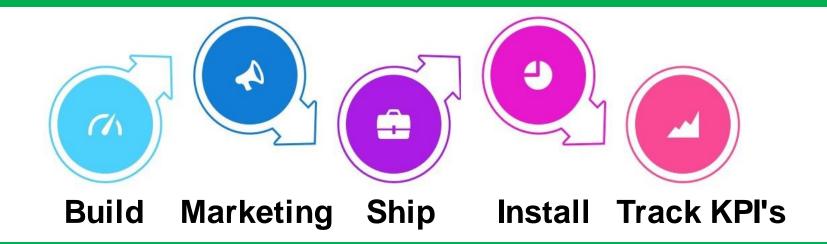
**SOM - \$80B.** 





2,4 trillion - Market size of the food industry15,000,000 active restaurants in the World

### **Impact**





#### 2 – ZERO HUNGER

We increase the quantity of food prepared.

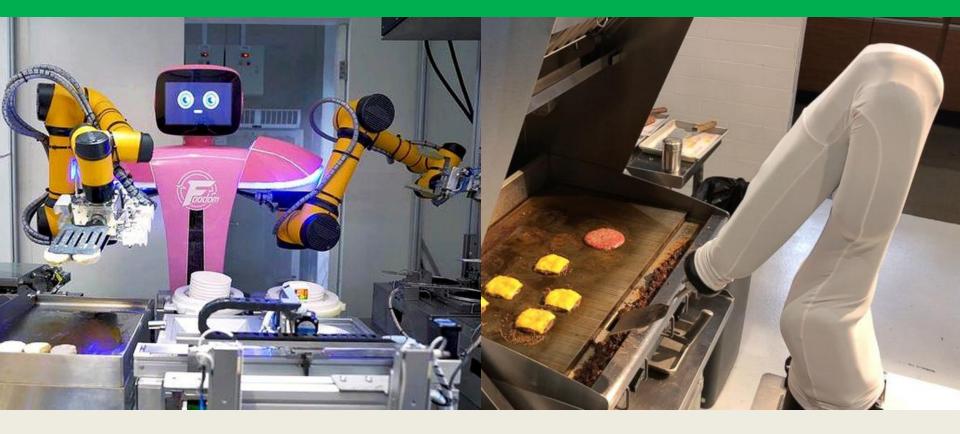
#### 3 – GOOD HEALTH AND WELL-BEING

We improve the quality of food prepared

#### 12 - RESPONSIBLE PRODUCTION

Our robot reduces food waste on cooking

# Competitors



Country Garden (\$216B. Value)
Guangzhou, China

Miso Robotics (\$120M. Value) California, USA

Our robots are faster and more energy efficient.

#### Team









Ruben Miranda lan Mihajlovic Feli Martinez Carlos Monzon

CEO
9 years as
an engineer

Business angel
20 years of
experience
3 startups

COO
7 years
on sales
Ex-Huawei

CTO
12 years as a robotics engineer

Ex-IBM

# Roadmap - Milestones







2022

2020

Robot ready

2021 10.000 meals 2

per day

200 restaurants automated in Europe







2023

2024 2025

**US** expansion

50 Million meals/day

Stock market

### Financial Projections



# Investment Proposal



















Committed Target

#### Follow-on: € 2M



#### **Hardware** €120K

- 20 robot chefs
- 1 robotic restaurant



**Personnel** €135K



Sales growth €55K

Use of funds (9 months)



# Thanks!

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