



Connecting Robots with Humans

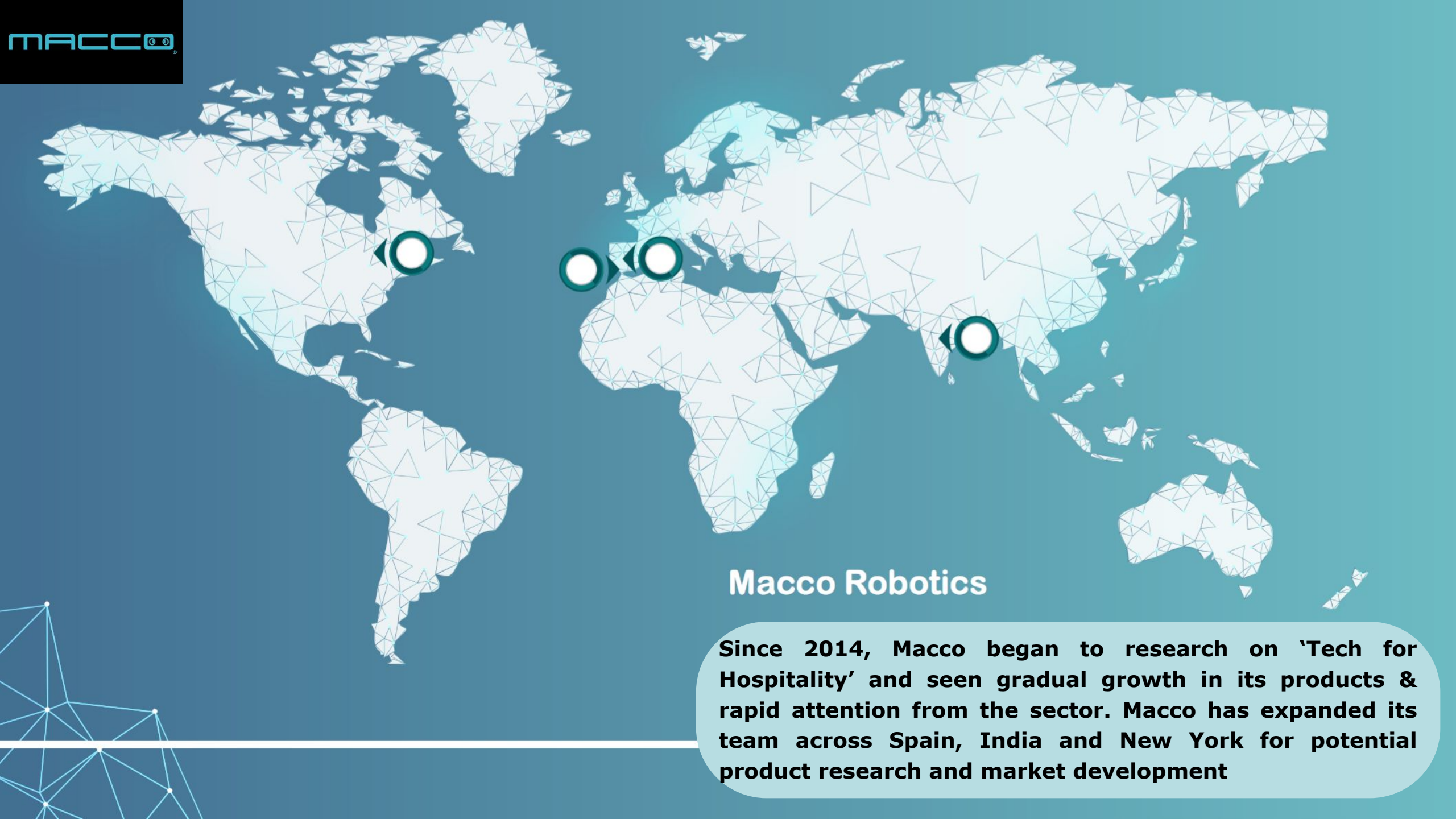


Vision

Connecting Robots with Humans by creating products that will transform the society to have better work life balance

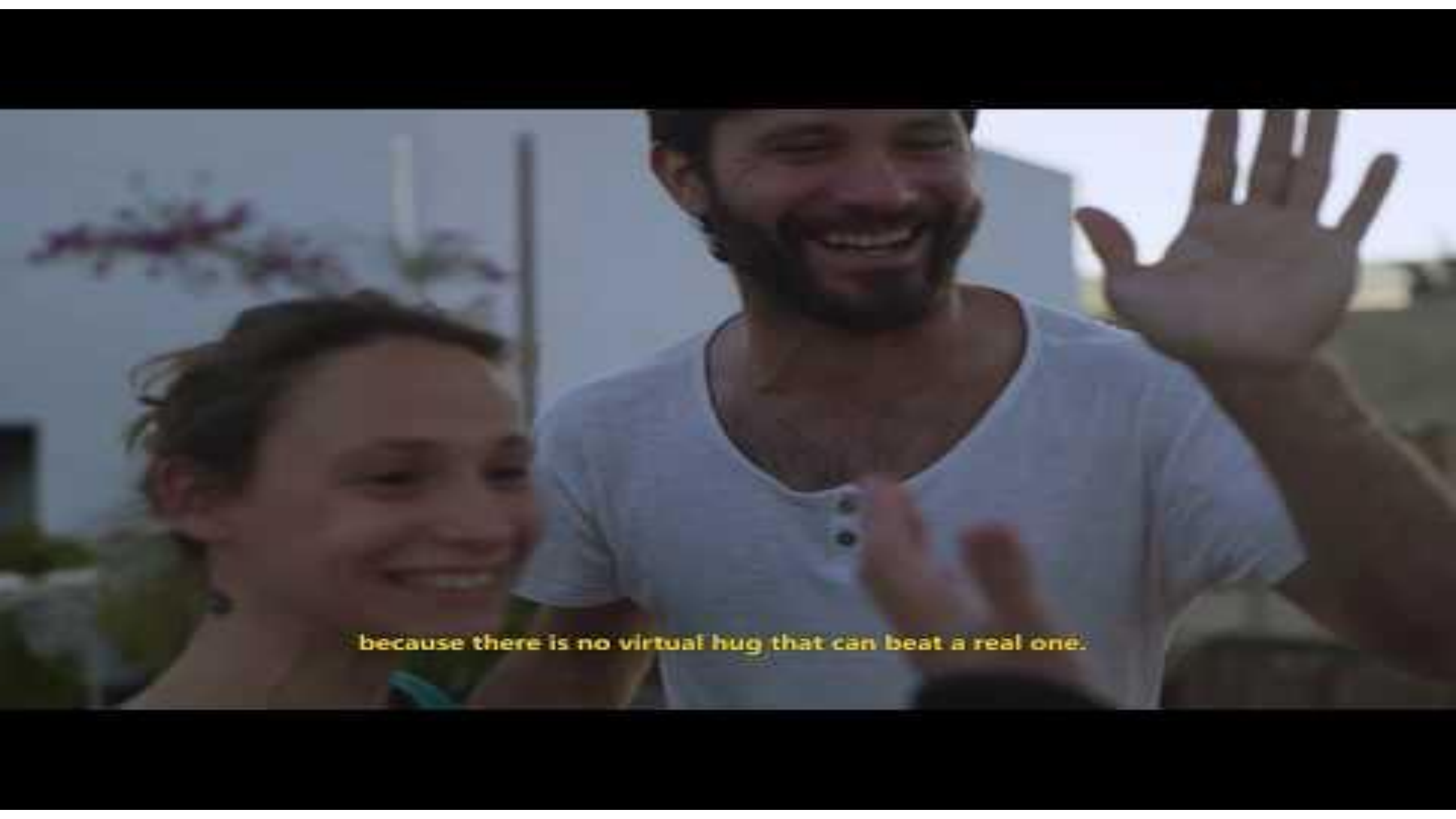
Mission

Research and Develop technologies that will result in robots to disrupt the hospitality sector



Macco Robotics

Since 2014, Macco began to research on 'Tech for Hospitality' and seen gradual growth in its products & rapid attention from the sector. Macco has expanded its team across Spain, India and New York for potential product research and market development

A man with a beard and a woman are smiling and waving their hands. The man is wearing a white t-shirt. The background is slightly blurred, showing some foliage and a building.

because there is no virtual hug that can beat a real one.



VALUE PROPOSITIONS



**Highly
Productive**



**Reduces
cost**



**Attracts
People**



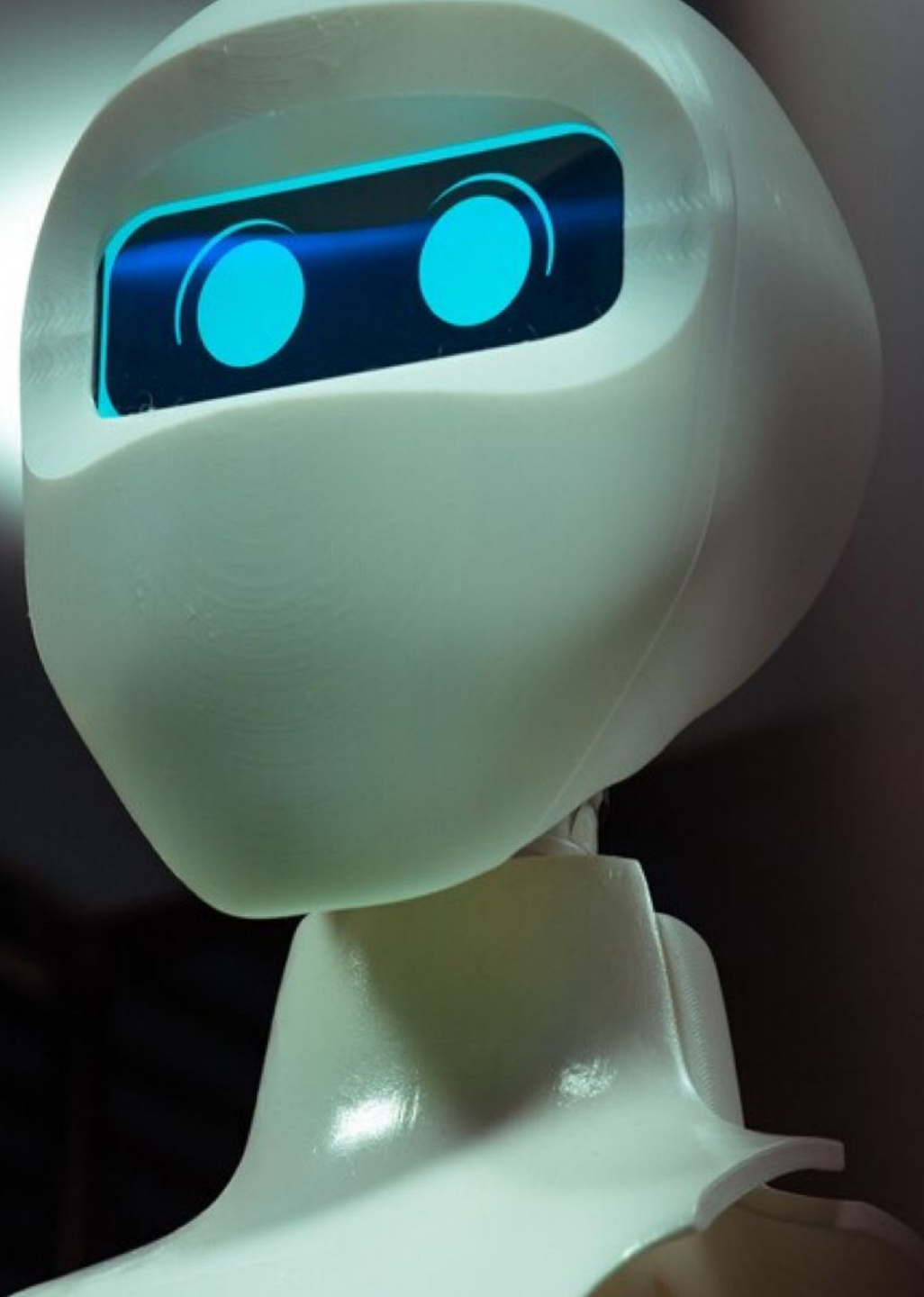
**Data
Friendly**



**ROI
12months**



**Quality
Assurance**



Macco's family: KIME

Humanoid Bartering kiosk: preparing and serving Food & Beverage products around the clock

Main characteristics

Providing a competitive hack by boosting productivity & gaining real time insights on sales:

- ✓ 253 services / hour
- ✓ 24 hours / day
- ✓ Up to 10 products per kiosk
- ✓ Plug & play
- ✓ High quality service and control over sales
- ✓ Sales data and constant monitoring
- ✓ Online customer support
- ✓ Smart ERP integration
- ✓ Integrated payment system

Offering maximum food safety:

- ✓ Avoid unnecessary contacts
- ✓ Made with antimicrobial materials
- ✓ Pollution-free space

Unique user's experience:



KIME can work anywhere...



...and masters a wide range of products





MACCO

Macco's family: CART

Tabletop robot on wheels: preparing and serving Food & Beverage products anywhere

Main characteristics

Providing a competitive hack by reaching customers anywhere & gaining real time insights on sales:

- ✓ 149 services/hour
- ✓ 24 hours/day
- ✓ 1 to 2 product per trolley
- ✓ Plug & play
- ✓ Mobile & portable, a perfect match for any location
- ✓ High quality service and control over sales
- ✓ Sales data and constant monitoring
- ✓ Online customer support
- ✓ Smart ERP integration
- ✓ Integrated payment system

Offering maximum food safety:

- ✓ Avoid unnecessary contacts
- ✓ Made with antimicrobial materials
- ✓ Pollution-free space



CART can work anywhere...



...and masters a wide range of products



The background image is a blurred photograph of a trade show or exhibition hall. In the foreground, a white robotic arm is mounted on a stand. The floor is covered with a red carpet. Several people are visible in the background, some standing and others walking. The lighting is bright, typical of an indoor exhibition space. The word "FOODKART" is overlaid in large, light blue, sans-serif capital letters across the center of the image.

FOODKART

Robotic Dark Kitchen

**Automation of Part or full kitchen for hotels
& restaurants for day-to-day service**

**Automation of Food Preparation and delivery
for digital orders**



Future of Food delivery

Cooking on the Run

Last mile delivery



“La Gitana loca” Sevilla, Spain



“Mahou”
Madrid, Spain



“Prio”
Porto, Portugal

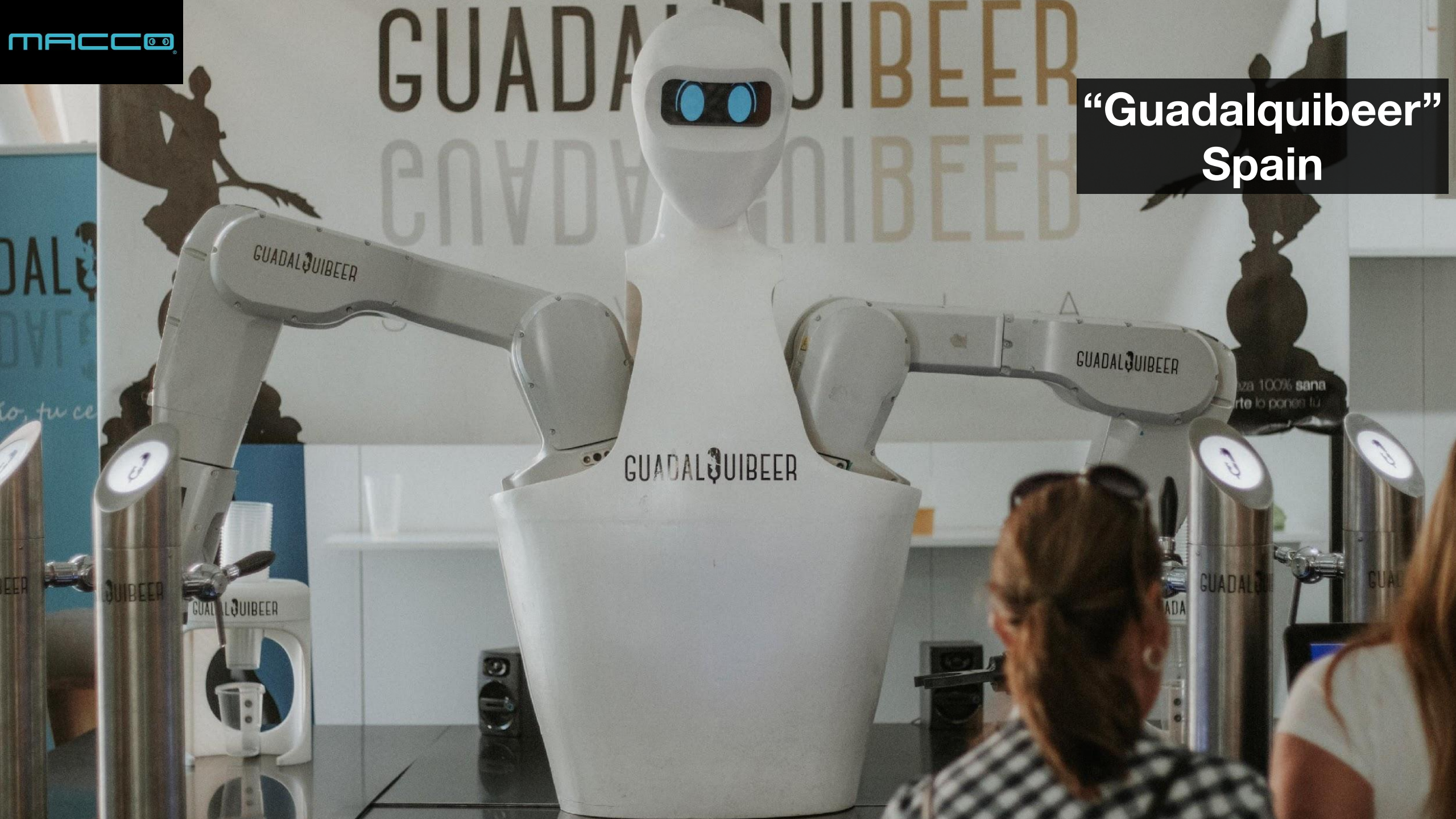
TESTA A INOVAÇÃO

Escolhe – Beber – Paga – Recolhe



Projeto piloto da DRI em parceria
 com a Deloitte e a Super Bock
 até 15 de outubro

Hiper Produto
 Micro



**“Guadalquibeer”
Spain**



Customer Testimonials

Gas stations of the future will surely possess Macco's robots as a productive tool - ***Cristina, Innovation director, Prio***



A perfect beer depends on the way it is served and maintaining quality is an important value for Mahou, Macco's robots can do it at ease - ***Javier, Knowledge transformation leader, Mahou***

As a craft beer company, innovation and market attraction is important and time can deliver them - ***Beltran, CEO, Guadalquivir***





Will Robots be a part of the “new normal” ?



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