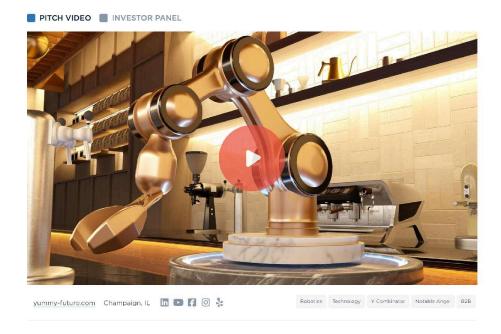
AMPLIFYING WORKER PRODUCTIVITY WITH ROBOTS. 10X REVENUE GROWTH WITHIN A YEAR.



Highlights



- Quarterly Averaged Annualized sales grew 10X, from \$60k in 2023 Q3 to \$600k 2024.
- We recently reached \$1M ARR and we are growing fast! Possibly reaching profitability in 2025.
- (3) We have a third location opening in front of Stanford.
- Best investors have invested including YC, scientist from OpenAI, and leaders from FANNG.

Featured Investors









Trevor Blackwell in

peak system capacity. :)"

Invested \$100,000 🚯



Cofounder of Y Combinator, OpenAl Research Scientist

"The Yummy Future team is nothing short of exceptional. Their technical expertise and groundbreaking innovations are setting a new standard in robotics and automation for the food industry. They've achieved what many thought was impossible—seamlessly integrating advanced algorithms, modular hardware, and sophisticated software into a cohesive system that is as precise as it is scalable. Their work demonstrates a level of engineering mastery and vision that is rarely seen, and it's clear they are shaping the future of the fast casual dining experience. I have no doubt that they are revolutionizing the industry."



Other investors include <u>Asymmetry Ventures</u> Notable , <u>Y Combinator</u> Notable , Founders Inc, Y Seed Holdings & 917 more

Our Team



Jack Cui Co-founder & CEO

Jack dropped out from the University of Illinois on a MS Ph.D. track in ECE, one of the top 4 ECE programs in the world. Y Combinator and Google alum. Worked on robotics for 10 years.



Garrett Yan Co-founder & COO

Garrett has a Masters in Electrical and Electronics Engineering from the University of Illinois - Champaign-Urbana, one of the top 4 ECE programs in the world. Y Combinator alum.

Pitch

YUMMY FUTUR≣ We build robotic workforce for the food & beverage industry



BACKED BY THE WORLD'S #1 ACCELERATOR



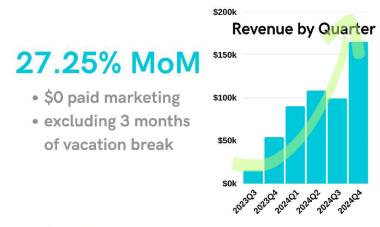
YC alumni include companies worth hundreds of billions like Airbnb, Stripe, Instacart, Dropbox.

Backed by Y Combinator, Soma Capital, Asymmetry Ventures, and Trevor Blackwell—OpenAI Research Scientist and Y Combinator Cofounder—Yummy Future is poised to revolutionize the \$1.1 trillion restaurant industry with groundbreaking robotics innovation.



SALES GREW 10X

from \$60k in 2023 Q3 to \$600k in 2024 Q4.



Annualized by Quarterly Average

The Problem: Restaurant Price Inflation

According to Finance Buzz, restaurant prices increased by an average of 60% between 2014 and 2024—nearly double the national inflation rate. To make matters worse, service quality has declined. CNBC reports that 25.9% of Starbucks customers experienced longer wait times, reflecting a broader trend of labor shortages in the industry.

60% increase on menu price since 2014

25.9%
of Starbucks Customers
Say Wait Time is Longer

Why is the labor shortage happening?

Many workers view server or barista roles as unsustainable long-term careers, especially on minimum wage, leading to high turnover rates, such as 130.7% in 2020. This forces businesses to incur additional expenses for hiring, training, and maintaining staff while overburdening existing employees to stay profitable.

Our Solution: Let robots handle the stressful, labor intensive tasks

We're here to change the game—making businesses profitable while ensuring workers find satisfaction and sustainability in their roles.



Our system is high-throughput, modular, and reconfigurable, serving as a flexible assembly line. By automating routine and production-heavy tasks, the robots help reduce the burden on human workers, allowing them to focus on building closer connections with customers, and providing the best service—answering questions, addressing their needs, and fostering more meaningful interactions.

Modular & Multi-purpose



Tour our Store



Why invest in Yummy Future Now



Our pilot store in 2022, with a demo unit

Although our first store was initially launched as a test ground for our prototype and location, we achieved remarkable growth and traction in an exceptionally short period. Despite operating in a location where sales are affected by university vacation breaks, our sales numbers have proven resilient, demonstrating that we've stood the test of time.

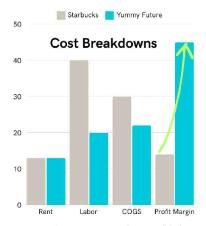
Our single store annualized revenue grew From



(excluding 3.5 months of university vacation break)

It's no surprise that our labor costs are significantly reduced, leading to a 300% improvement in profit margins.

300% Profit
Margin
Improvement



What did surprise us, however, is that our ingredient costs are also notably lower compared to other coffee shops. This is primarily due to the precision of our robot operations, which minimize waste and prevent disproportionate use of ingredients. Additionally, our advanced forecasting and food preparation systems ensure better organization, significantly reducing food waste overall.



Standalone Unit

We have already secured over 25 Letters of Intent (LoIs) for standalone units valued at \$3M+ from very early on in 2022, with the potential for rapid expansion of this list. As our technology continues to mature, we are beginning to pilot a white-labeling approach for our solutions. This strategy holds immense promise for accelerating the wider adoption and growth of the robotic service industry.



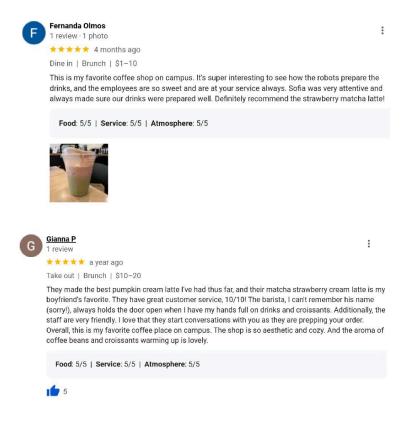
Millions of Customizations

Our robotic system utilizes advanced algorithms to manage an extensive range of customizations, expertly balance taste profiles, and handle nuanced adjustments. This delivers an unparalleled level of personalization with flawless self-balancing precision.



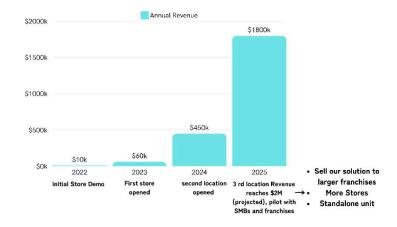


Our Customers Love us



Our plan is to reach profitability next year, bring in \$2M-\$3M sales

With your investment, we can sustain our exponential growth momentum by opening up more shops while launching our franchise model. This approach will enable us to expand into more areas with a less capital-intensive strategy, reaching more customers and maximizing impact. We have sold 60 thousands cups of coffee to date. And we want to sell 1M cups in 24 months.



The unifying restaurant platform

Over the years, we've developed a universal software, electrical, and hardware ecosystem that seamlessly integrates everything. This full vertical integration eliminates inefficiencies, ensuring every part works in harmony. Our monolithic design removes intermediaries between the customer and their product. When a customer places an order, it's computed instantly, precisely scheduled, and produced with real-time sensor feedback to ensure consistency. The taste will match their previous orders perfectly.



Our vision is to empower all brands with our robots



We're more than just robot hardware—we're the Amazon of food. We're building the next-generation restaurant platform.

