



GROWTH,  
ACCELERATED.  
نقرب البعيد

# COMPANY OVERVIEW

2023

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# Who are we?

CO is a cloud-based business that offers two main services



Licensed kitchens where restaurants can rent a space to create optimized meals for delivery or pickup. All these restaurants operate under one roof.



Selling ready-to-buy goodies for delivery or pick-up.





# Kitchens

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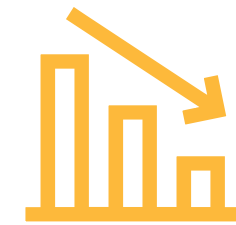


# The Problem

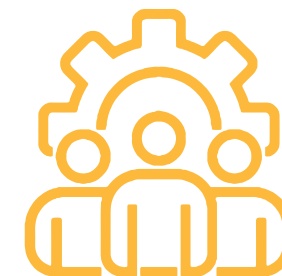
The cloud kitchens age has arrived & restaurants were not ready for it.



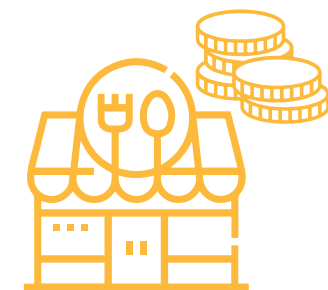
Nowadays, on average 50 to 70% of orders are from delivery or pick-up



Many restaurants operate under-utilized with thin margins.



As restaurants scale, they become increasingly complex to manage



Restaurants are expensive to expand and operate



# Statistics

## Global Macro Trends

We are capitalizing on profound changes in technology, demographics and urbanization. Our focus on operational consolidation and automation will enable our restaurant partners to survive in the face of rising ingredients, rent and labor costs.

## Food Space Statistics

**\$2.38T**

**2019 Global Food Service Sector**

**\$95B**

**Global Online Food Delivery Annual Revenue**

**9.3%**

**Food Delivery CAGR**  
(compound annual growth rate)

# **How it Works?**



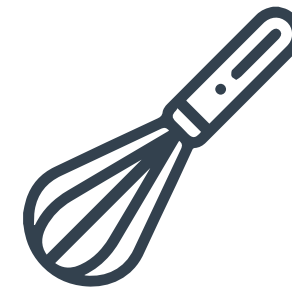
**Customer  
Orders Through  
one of our Food  
Delivery Apps**



**Order sent  
to CO**



**Order  
Accepted**



**Order  
Being Prepared**



**Order Delivered  
Or  
Picked Up By  
The Customer**





# A Fully Equipped Cloud Kitchen Network

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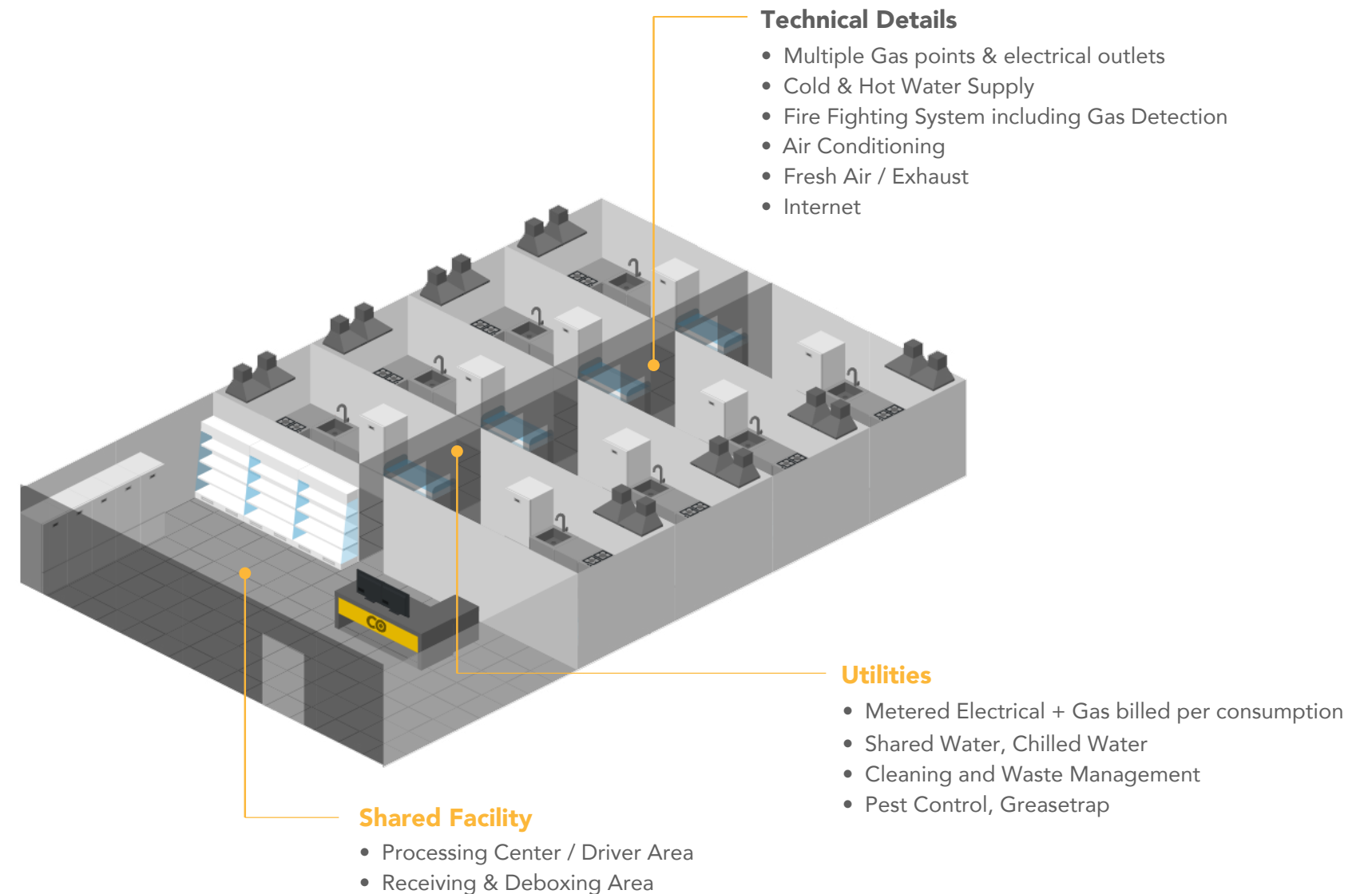
We provide restaurants with the right platform to operate their brand in a fully equipped kitchen for pick-up and delivery.

CoKitchens offers restaurants pre-managed infrastructure and software that enables them to open delivery and pickup locations with minimal capital expenditures and time commitment.



# Typical Layout For Our Facilities

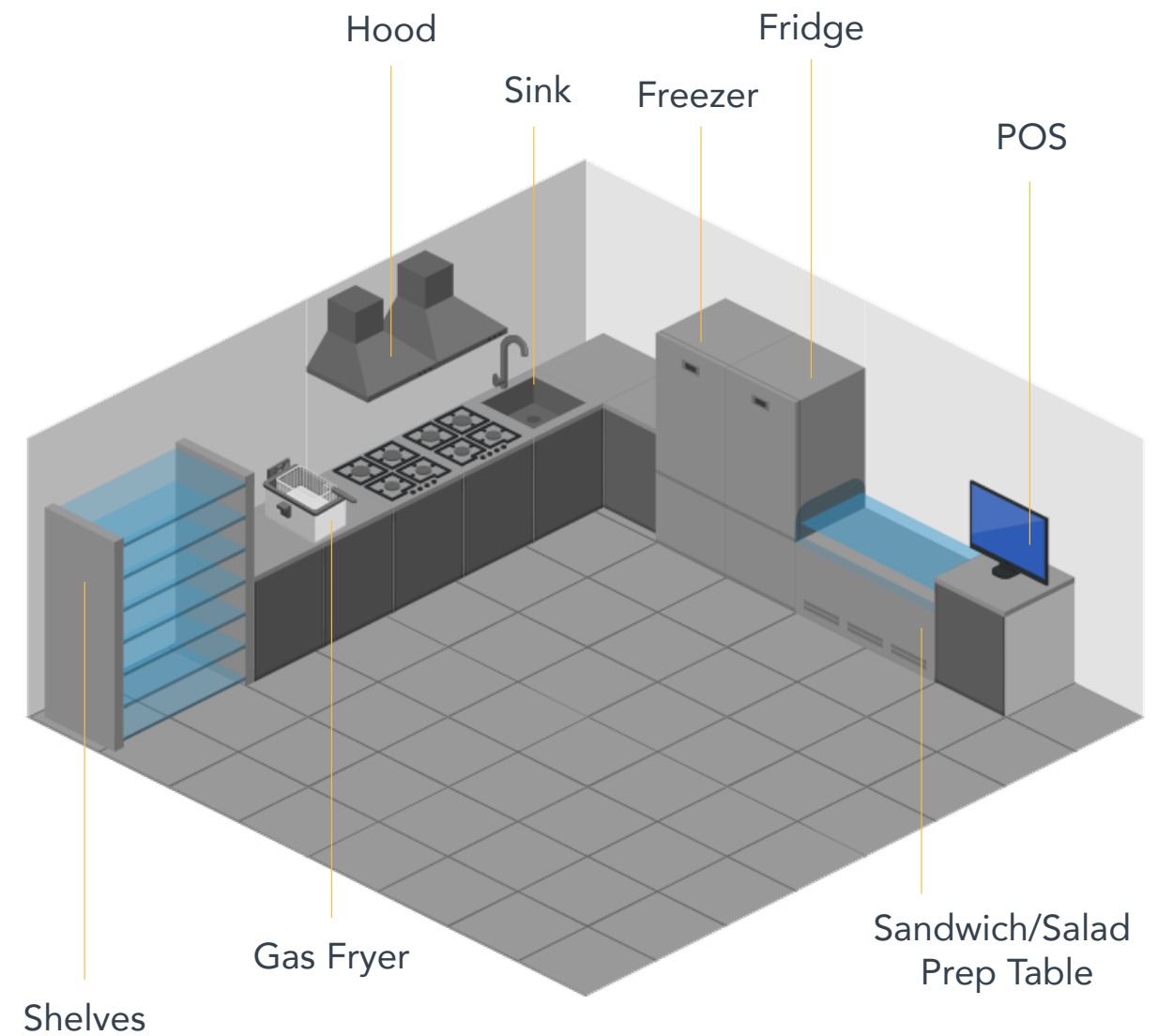
\* Detailed floor plan for the kitchen shared upon request.



# To Provide You with the Space You Need to Operate

We provide **70%** of the equipment you need in the station.

The other **30%** is your customized quipment.



# Value Proposition



# Financial & Economic Benefits

Leading to Incremental cash flow, better payback & superior returns!

## Traditional Restaurant

1M+ SAR



15+  
Employees



100+ m<sup>2</sup>



4+ Months



35 min



Risky investment  
Long payback



Small deposit and cost of specialized equipment

2-5  
Employees

23 m<sup>2</sup>

2 Weeks

25 min

Low capital risk  
Quick payback





# Brands

Over **50** brands benefitted from our growth services.





# Locations







**ROW**

**RGW  
037113**

SOLID  
FRAGILE  
ITEMS

**ROW**

**YHG  
67599**

ELECTRONICS  
ITEMS



**ROW**

**URLK  
97676**

CLOTHING  
ITEMS

# Shelving

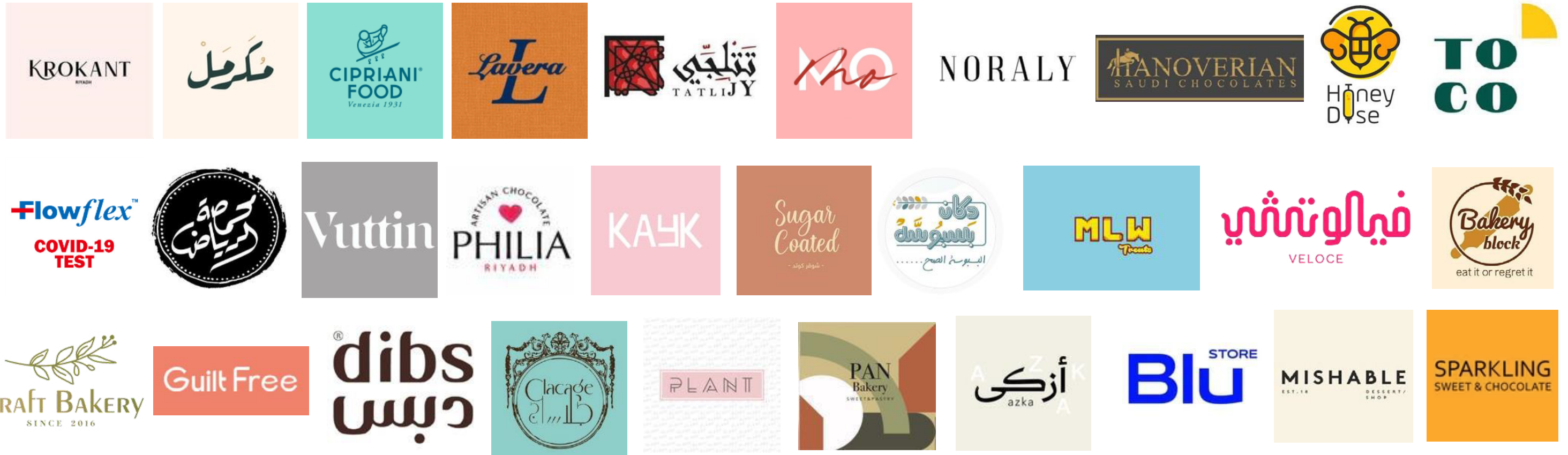






# Brands

Over **30** brands benefitted from our growth services.





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**THANK YOU**