



This is an English translation of the Company's immediate report in Hebrew that was published on November 7, 2024 [Reference no.:2024-01-614453] (the "Hebrew Version"). This English version is only for convenience purposes. This is not an official translation and has no binding effect. Whilst reasonable care and skill have been exercised in the preparation hereof, no translation can ever perfectly reflect the Hebrew Version. In the event of any discrepancy between the Hebrew Version and this translation, the Hebrew Version shall prevail.

סבוריט בע"מ
SAVOREAT LTD.
(the "Company")

7 November 2024

To
The Israeli Securities Authority
www.isa.gov.il

To
The Tel Aviv Stock Exchange Ltd.
www.tase.co.il

Dear Sir and Madam,

Re: **Immediate Report**

The Company is pleased to update that the Robot Chef (Type 2.0) system, which is intended for industrial production (large-scale production for commercial purposes) (the "Robot Chef"), has also successfully passed the standard tests for sanitation and food safety according to the NSF standard,¹ and has received approval for its entry into the list of companies approved to market food machines in the United States and Canada (the "NSF Standard"). Compliance with the NSF Standard is part of the planned tests that the Robot Chef (Type 2.0) is required to undergo in preparation for its approval for commercial marketing in North America. In addition, the Company is amid a process for testing and approvals according to the UL standard to complete the regulatory process in North America.

Forward-looking statement disclaimer: The Company's information and assessments above, among other things, in connection with the final approval date of the Robot-Chef Type 2.0 for serial production and/or commercialization of the System, in the USA and/or in other countries and/or territories, the completion of the development and/or the regulatory pathway of the Robot-Chef Model 2.0 for commercial production, success in penetration the Company's technology (including the food products and/or the Robot-Chef system) for the US market and/or other markets, including schedules, dates, forecasts, estimates, intentions, and/or plans of the Company related thereto, include "forward-looking information", as the term is defined under the Israeli Securities Law, the realization of which is highly uncertain and may not materialize and/or will not materialize in full or as desired and/or materialize in a manner that is materially different from what was initially expected, inter alia due to unexpected factors beyond the Company's control, including changes in market conditions and the competitive and business environment, the continuation of the 'Metal Swords' war in Israel and the recruitment of key personnel

¹ The [NSF](#) standard (and the [UL](#) standard) are standards dictated by recognized international bodies, and compliance with them constitutes a certificate of quality and compliance with a accepted and recognized international standards. Obtaining NSF standard certification (in this case according to [NSF/ANSI standard 169](#)) allows the machine to carry the NSF mark. These standard tests are in addition to the certification of compliance with the EMC and ionizing radiation standard given to the Robot Chef (Type 2.0) (see the Company's immediate report to the MAGNA dated May 8, 2024 [Reference No. [2024-01-045253](#)], which is hereby incorporated by reference.



into the reserves, non-acceptance of the products by the various target audiences in the US and/or failure of the products to penetrate the relevant markets and/or different age groups and/or different demographic groups, requirements of regulatory authorities in connection with approval of the assembly, use and marketing of the System and/or the Products under development by the Company, the need for further research and/or development procedures for any of the Company's food-products (including the need to return to the characterization and/or design phases of the System), an unexpected obstacle on the part of the Company and/or its business partners that will not allow penetration procedures at the desired time and/or scope and/or on the designated schedules (or will result in a postponement, delay or cancellation), the failure to obtain the necessary financing for the purpose of continuing to promote the development and marketing of the System and/or additional food products under development at a desirous time and scope, as well as the realization of some of the Company's risk factors, as detailed in section 1.33 of the Annual Report.²

About the 'Robot-Chef' (Type 2.0)

The 'Robot-Chef' System is a hi-tech integrated unit for advanced digital production (with 3D printing capabilities) and for cooking (including roasting) food products, using an integral heating unit. The System enables the autonomous simultaneous systematic and automatic on-site production of food products, without human interfering, at the catering point (the place where the unit is placed). The System 2.0 Type is designed to be adapted to serial commercial production, and it includes additional improvements (compared to the previous model), including productivity, visibility and measures, ease of operation, and regulatory compliance.

About SavorEat Ltd.

SavorEat is developing a technological platform that enables the manufacturing of various types of food products through advanced digital production and cooking, the purpose of which is to provide the consumer with a unique and personalized eating experience for his preferences on-site at the catering place.

Respectfully,
SavorEat Ltd.

Approved for reporting on behalf of the Company by:

Racheli Vizman, CEO and Director
Shay Sultan, CTO

² The Company's periodic report for the year 2023, filed with the MAGNA on March 28, 2024 [reference number [2024-01-034](#)] (the "Annual Report"), incorporated herein by reference.