

This is an English translation of the Company's immediate report in Hebrew that was published on June 3, 2025 [MAGNA Reference no.: 2025-01-039665] (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")

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

To The Tel Aviv Stock Exchange Ltd. www.tase.co.il June 3, 2025

Dear Sir and Madam,

Re: Immediate Report

The Company is pleased to announce that the 'Robot Chef' (2.0) proprietary technology of the Company, intended for commercial marketing in the United States, has successfully passed the UL applicable standards testing and has received approval from ETL (part of the international Intertek Group) an NRTL (Nationally Recognized Testing Laboratory) engaged, among other things, in quality assurance, certification, inspection, product testing, and the issuance of product compliance certificates for technological products, and responsible for issuing UL Compliance certifications of Commercial Electric Cooking Appliances for the Robot-Chef Technological unit that will be installed in the US ("Robot-Chef"", "UL Standard" and "LMC ATM", respectively). To the best of the Company's knowledge, according to its consultants, receiving the UL Compliance Limited Manufacturing Certification & Authorization To Marking clearance constitutes a key step in completing all of the regulatory requirements required for the commencement of commercial marketing of the Robot Chef in the US markets, to which the Company directs the bulk of its marketing and commercialization efforts. To the best of the Company's knowledge, and according to its consultants, the UL standard permits use and distribution in various countries within the United States, subject to compliance with any applicable local requirements. Among the rest of the regulatory tests that the Robot-Chef has successfully passed are NSF certification, EMC compatibility and now also UL compliance.

The Company has commenced during May 2025 and for the next couple of weeks, in Chicago, USA, conducting demonstrations, displays and commercialization initiatives of the Robot Chef to potential customers from the catering services and institutional kitchens industry (including showcasing the variety of customized quality food products that the Robot Chef prepares), as part of the Company's preparations for the commencement of commercial activity in the US market. In addition, the Company



has begun examining and promoting a number of possible alternatives for launching commercial activity in the US and will report on any significant progress in this regard, to the extent required and pursuant to any applicable laws and regulations.

In the Company's view, obtaining the UL standard is of particular significance and a major technological milestone. In addition to being one of the main goals set for this year, the Company believes that this is an achievement of commercial and strategic importance, which advances the Company and places it in a superior position to potential competitors in its entry into the US market, its main target market.

A Limited Manufacturing Certificate Authorization To Mark (LMC ATM) is issued by Intertek/ETL laboratory, evidencing UL Standard compliance, and allows the Company to register the Robot-Chef it developed solely within the framework of limited manufacturing (i.e., not yet mass production and/or intended for production at a specific factory/site), and also permits the Company to mark each Robot-Chef with the quality ETL Marking. The UL Standard is an American federal safety standard, one of the most important, common and oldest for electrical and electronic products. ETL is a national private laboratory, recognized throughout the United States and around the world as an independent, professional body and accredited by the Occupational Safety and Health Administration of the US Department of Labor (OSHA), to certify the safety of consumer products, industrial systems and innovative products. Compliance with this standard is often a prerequisite for marketing electrical products in the American market, and sometimes also in other countries in North America. The UL s tandard includes tests in areas such as heat resistance, behavior in fault situations, protection against electric shock, and more.

The NSF Certification (National Sanitation Foundation) mainly concerns aspects of public health and hygiene, especially in products intended to come into contact with food, water or other sensitive products. The standard deals, among other things, with the materials from which the system parts are made, ease of cleaning, resistance to contamination, and more. The NSF is an American public health organization, accredited by the American Standards Institute and the Standards Council of Canada to issue standard certificates. Compliance with the NSF standard is essential for products and systems intended for a professional or industrial kitchen environment.

The EMC Compatibility (Electro Magnetic Compatibility) is a standard approved by the International Electrotechnical Commission (IEC), which, among other things, is responsible for setting standards on the subject of electromagnetic compatibility, standards intended to test, among other things, the ability of electrotechnical systems to operate as designed in an electromagnetic environment and to ensure that such systems do not emit electromagnetic interference beyond the limits of the standard.

About SavorEat

SavorEat Ltd. is developing a robotic platform, known as 'Robot-Chef', that allows for the preparation of various types of personalized food products, with the aim of providing a unique and multi-application technological solution to all parties operating in the field of catering services and institutional kitchens, and to create a disruptive impact on this industry.

About the Robot-Chef 2.0

The 'Robot-Chef' is a robotic platform, designed for use on work surfaces, with advanced digital production capabilities of customized food products (cooking and grilling, and including 3D printing capabilities). Each Robot-Chef unit enables the production of various food products, at the point of service, in an identical, consistent, and immediate manner, without human intervention. Model 2.0 of the Robot is designed to be adapted for serial/commercial production and includes additional improvements (relative to the previous model), including in productivity (product production capacity



per hour), visibility and size, ease of operation, and compliance with various standards.

Forward-looking Statements - Cautionary Note- The information and assessments provided by the Company, including, among other things, those relating to the completion of the development phase in preparation for transitioning to the marketing/commercialization phase; the continuation of demonstrations, showcases, and commercialization efforts targeting potential customers; the completion and/or success of regulatory approval processes for the Robot Chef (Type 2.0) for the marketing and commercialization of the Company's technology and food products in the United States and/or other countries or territories; the finalization of the development of the Robot Chef (Type 2.0) for industrial/commercial production; the successful commercial penetration of the Company's technology—both the various food products developed or under development and/or the Robot Chef system itself—into the U.S. and/or other markets; the completion of federal regulatory processes required for commercialization in the U.S. market; and the implications of obtaining the ETL marking approval—including, but not limited to, projected timelines, estimates, targets, forecasts, expectations, and strategic plans—constitute "forward-looking information" as defined under the Israeli Securities Law. Such forward-looking statements are inherently uncertain, subject to external factors and/or third-party influences beyond the Company's control, and as such, may not materialize at all, or may materialize only in part, or in a manner materially different from the Company's original assessments. Factors that may cause actual results to differ materially from those anticipated include, among others: unexpected changes in market conditions or in the competitive and business environment; the ongoing war in Israel and the conscription of key personnel into military reserve duty; lack of acceptance of the Company's products by target audiences in the U.S. or failure to penetrate relevant market segments, age groups, or demographic categories; the imposition of additional requirements by, or failure to obtain approvals from, regulatory authorities for the assembly, use, or marketing of the Robot Chef and/or the Company's food products; the need for further research or development efforts (including potential reversion to earlier stages of characterization or design of the Robot Chef system); unforeseen obstacles within the Company or among its business partners that could prevent or delay market entry efforts, whether in scope, timing, or both; failure to secure the necessary funding to advance product development and commercialization on time and to the required extent; and the realization of any of the risk factors detailed in Section 1.33 of the Company's Annual Report.¹

Respectfully,

SavorEat Ltd.

Approved for reporting on behalf of the Company by: Racheli Vizman, CEO and Director Shy Sultan, CTO

¹ Please refer to the Company's annual report, filed with the MAGNA distribution system on March 27, 2025 [reference number <u>2025-01-021086</u>] (the "<u>Annual Report</u>"), incorporated herein in its entirety by reference.