



This is an English translation of the Company's immediate report in Hebrew that was published on May 8, 2024 [Reference no.: [2024-01-045067](#)] (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**")

8 May 2024

To  
The Israeli Securities Authority  
[www.isa.gov.il](http://www.isa.gov.il)

To  
The Tel Aviv Stock Exchange Ltd.  
[www.tase.co.il](http://www.tase.co.il)

Dear Sir and Madam,

Re: **Immediate Report**

The Company is pleased to update, that the 'Robot-Chef' system (model 2.0) intended for industrial production (large-scale production for commercialization needs) (the "**Robot-Chef**") has successfully passed a series of tests (referring mainly to the EMC test<sup>1</sup>) and received certified approval<sup>2</sup> for compliance with the FCC<sup>3</sup> standard in relation to ionizing radiation<sup>4</sup> (the "**Approval**", the "**US Regulatory Authority**", and the "**US Standard**", respectively.) Tests for ionizing radiation are part of the regulatory pathway that the Robot-Chef is intended to go through to be approved for commercial qualification as mentioned, and receiving the Approval marks another milestone in the advancement of the Robot-Chef regulatory process with the US market.

***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 Model 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***

<sup>1</sup> An EMC (Electro Magnetic Compatibility) test is an electromagnetic compatibility test that examines the ability of the Robot-Chef system to operate as designed in an electromagnetic environment and on the other hand that the Robot system does not emit electromagnetic interference beyond the standard limits.

<sup>2</sup> The Approval, which was issued by the Israeli Standards Institute acting as an approved testing authority of the FCC for the purpose of granting the certified approval, does not imply that the Robot system is safe or durable, but rather that it meets the limits of the regulated US Standard for ionizing radiation in the relevant territory.

<sup>3</sup> The FCC (Federal Communication Committee) is the American Federal Communications Commission, which regulates interstate and international communications via cable, radio, television, satellite and wire.

<sup>4</sup> [CFR 47 FCC – Class 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, 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.<sup>5</sup>*

#### **About the 'Robot-Chef' (Model 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 2.0 model of the system 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. Completion of the first 2.0 model commercial batch is expected in the coming months, and will be carried out simultaneously with their installation and completion of the US regulatory pathway.

#### **About the Company's Food Products**

The Company has completed the development of a series of plant-based meat substitutes food products, such as beef hamburger, turkey patty and ham (pork) sausage. The Company is examining the development of additional food products, which are not in the category of meat substitutes, and the development of food products that are not necessarily plant-based and that may include components of animal origin (such as eggs and milk).

#### **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 (and with respect to the Company's meat substitutes food products - an eating experience as similar as possible to the experience of eating meat of animal origin).

Respectfully,

SavorEat Ltd.

Approved for reporting on behalf of the Company by:

Racheli Vizman, CEO and Director

Shay Sultan, CTO

---

<sup>5</sup> The Company's periodic report for the year 2023, filed with the MAGNA on March 28, 2024 [reference number 2024-01-034644] (the "Annual Report"), incorporated herein by reference.