



Hawkermatic Pte Ltd – Patent-pending Nanyang Style coffee machine maker Closes VC Seed Funding, rolling out Kopimatic™ machines from August

- Fully Automated B2B machine Kopimatic™ for coffeeshops, drinks stalls, HK, TW style restaurants, bread and cake shops
- User pours coffee powder or tea into brewer, and with a press of a single button, kopi and teh is brewed and pumped into a mixer, with evaporated, condensed milk and sugar solution stored in separate tanks to be added consistently for every single cup
- Staff can follow POS numbers or keypress any standard coffeeshop drink, mixed and configured by micro-controllers to the same standard specific taste for the shop
- Standard coffeeshop counter top sized, taps into existing plumbing
- From \$250 per month, upon automation grant approval

Singapore 14th August 2020: HAWKERMATIC PTE LTD, has closed a high six figure Venture Capital round of Funding for the Patent-pending Kopimatic™ system, which will be rolled out into various coffeeshops and chains from August 2020.

The Made-In-Singapore product was invented by a coffeeshop operator and Founder Mr Jason Thai, who had to endure lack of skilled kopi Tao Chiew, inconsistent standards, absenteeism, and borne

out of frustration and necessity, used his mechanical engineering skills and completed the most recent version of the machine with inputs from a mechanical engineering firm.

Hawkermatic joins recent coffee related ventures that has snagged tech funding such as Indonesian based Kopi Kenangan, which has raised US\$28 million over 3 rounds, and Xiamen-based US listed Luckin Coffee, with its outlets outnumbering Starbucks in China.

Mr Jason Thai, founder of Hawkermatic, says: “We are delighted to welcome Farquhar VC and on board who brings tremendous domain expertise, value and their users as we grow the business in Singapore and regionally.”

“Kopimatic™ had been previewed by dozens of coffeeshop chain owners, and in the new Covid-19 and pandemic environment, automation is increasingly sought after, and we have taken their commercial inputs and feedback into our planned rollout system.” **he added.**

"A daily community staple - Nanyang coffee and milk tea in coffee shops - varies greatly across shops, and in some instances can taste really off. FVC has led this investment into Kopimatic as we believe that it will bring consistently well brewed Nanyang drinks to the market. The technology had been tested by Jason for a few years, and having taste tested together with a few coffee chains bosses, support the efficiency and productivity gains that Kopimatic will bring to drink stalls islandwide.” **said Wong Sang Wuoh, CEO of Farquhar VC.**

Hawkermatic targets to rollout 1,000 Kopimatic™ systems by 2022.

About Farquhar VC

Farquhar Venture Capital (FVC) is an early-stage venture capital firm specialising in Seed to Series A startups in the Foodtech, Industry 4.0 and Digital Media sectors within Southeast Asia. www.fvc.sg

About Hawkermatic Pte Ltd

Foodtech startup Hawkermatic specializes in food & beverage automation. Its first product Kopimatic consistently brews, mixes and dispenses Nanyang style coffee (kopi) and tea (teh), where the user simply pours the coffee powder or tea into the brewer and pushes the start button. Any combination of the coffee and tea is then mixed on demand and order, by push buttons, which can be adapted to current Point-of-Sales systems. #kopi-o-gao #Teh-peng-siew-dai, #Teh-si-kosong #di-lou

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Photo-in-file: Founder demos an earlier version of Kopimatic™ at the NTUC Foodfare headquarters.