



AFINOX



BUTCHERY



who

with deli counter,
retail and local distribution.



need

In addition to **classic uncooked meat** products, the butchery wanted to widen his **gastronomic corner** with cooked/semi-cooked products.



dilemma

The local shop **couldn't afford** a radical lab's adaptation and set up a cooking area with **oven and extraction system.**



solution

Then the
butchery bought
**2 stackable
multifunction
blast chillers**



and started
offering **cooked
products**
to enrich the
deli counter.

turning point

In 2017
a third
blast chiller
15 trays
joined the kitchen
brigade and the
butcher started
supplying
supermarkets
and other shops
in the area.



advantages



**INCREASE OF SCOPE
ACTIVITY UPGRADE**



**OPTIMIZATION OF TIMES AND
WEEKLY PLANNING OF ACTIVITIES**



**SAVE OF RAW MATERIAL =
FOOD COST BETTER MANAGEMENT**



Our business is enhancing
your business

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