

**STAFF SHORTAGE?
ARE WORK SHIFTS TOO LONG?**

CIRCLE

integrated cooking systems

AFINOX

Our business is enhancing **your business**



CIRCLE

integrated cooking systems

CIRCLE BISTROT & RESTAURANT

CIRCLE CAFE & BAKERY

CIRCLE PUB & FOOD TRUCK

CIRCLE PIZZERIA & SNACK

AFINOX

Our business is enhancing **your business**

**MAKE
THE FULL
CIRCLE WITH
AFINOX**

CIRCLE is the integrated cooking system
that allows to **WORK WITH LESS STAFF**
saving time and energy.

INFINITY ALL-IN ONE THE HEART OF CIRCLE

Multifunction blast chiller that performs the work of
several machines all in one



**IT PERFORM OPERATIONS AUTOMATICALLY
WITHOUT THE PRESENCE AN OPERATOR.**

INFINITY BLAST CHILLER, INFINITE POSSIBILITIES



**YOU CAN LINK UP TO
6 DIFFERENT PHASES**



=



**DISH
COMPOSITION
AND SERVICE**

***AUTOMATIC CONSERVATION STAGE:** Infinity automatically maintains the temperature (hot or cold) after a cycle. For example, if the cooling cycle ends overnight, Infinity will keep cooked and chilled foods safe until staff arrive.

THE ADVANTAGES OF OUR SYSTEM



TRADITIONAL METHOD Oven + Blast Chiller



The operator must be present when cooking is finished



Difficult organization



Work shifts too long



High energy consumption (oven) 4,4 kW*



Oven always in use



High dehydration 30%*



CIRCLE METHOD Infinity all-in-one



Infinity performs cooking + blast chilling **in autonomy**



Zero stress



+20% Free time**



Slow cooking
-70% consumption (2,6 kW*)



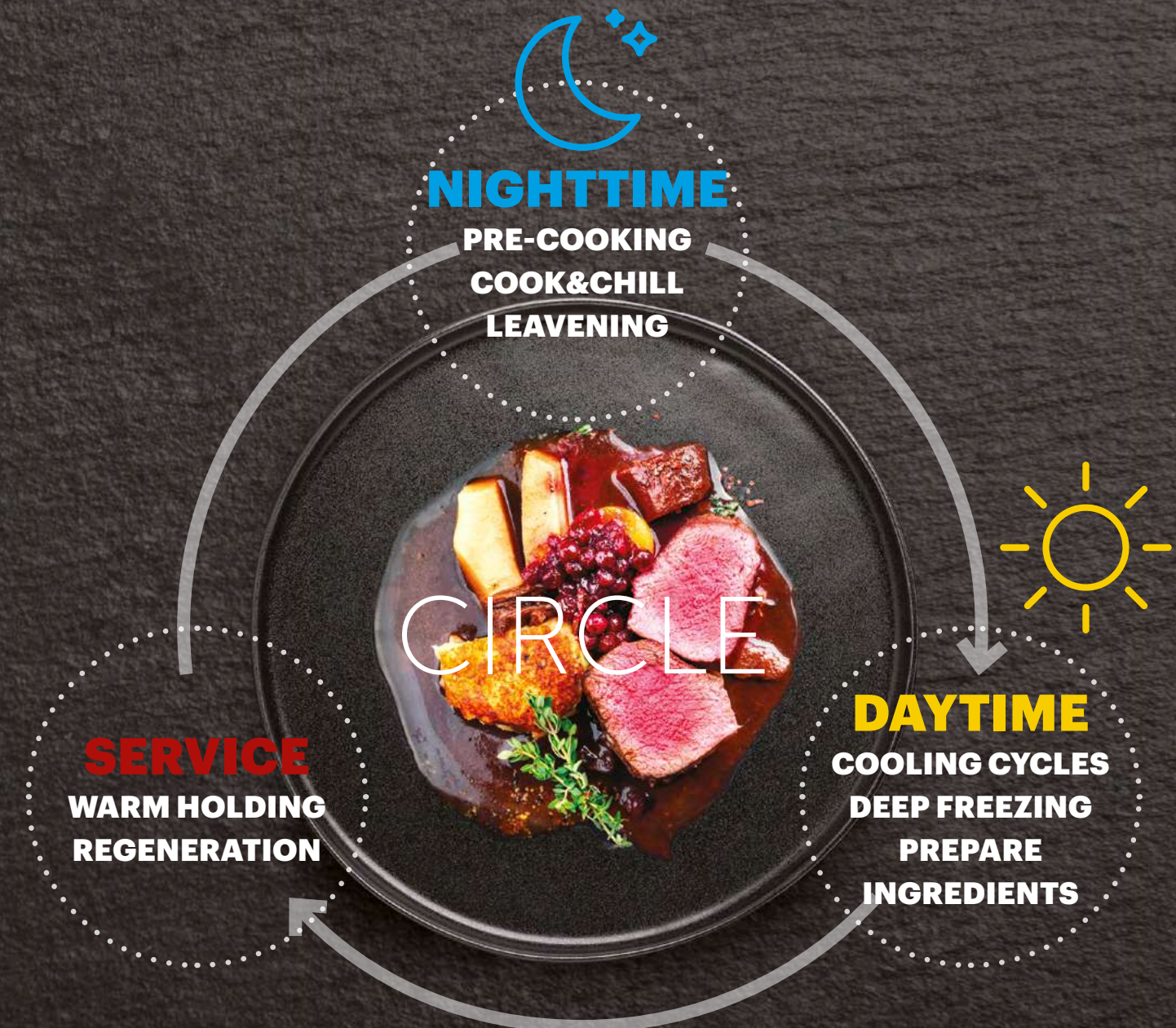
The oven is free for other activities



Weight loss is reduced by 18%* with the slow cooking

HOW MUCH IS YOUR FREE TIME WORTH?

USE INFINITY 24/7



LESS WORKING HOURS USING NIGHT CYCLES

If you make infinity work in your place at night you can save several hours each week

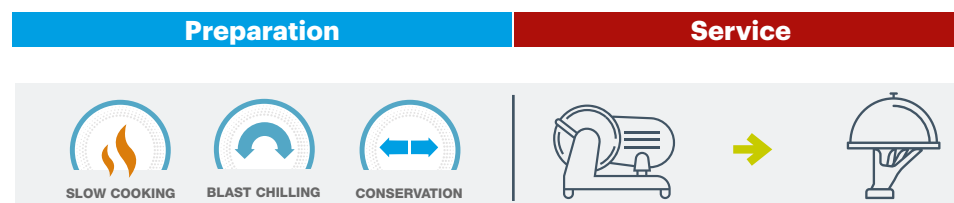
*Example: ccooking a roast beef with a convection oven + manual blast chilling VS automatic cook& chill with Infinity all-in-one.

**Interviewed users report that using the Circle method they can save at least 20% of their time on each shift.



RIORGANIZE THE PROCESS

WITH THE CIRCLE METHOD



Perfect cooking with core probe.



The service time for chicken is very long, but if it is precooked, it only takes 5 minutes!

Use a hot cycle to reheat
Brown with Cooky



The octopus is always soft thanks to the LOW TEMP COOKING; you can re-use the stock for other recipes!

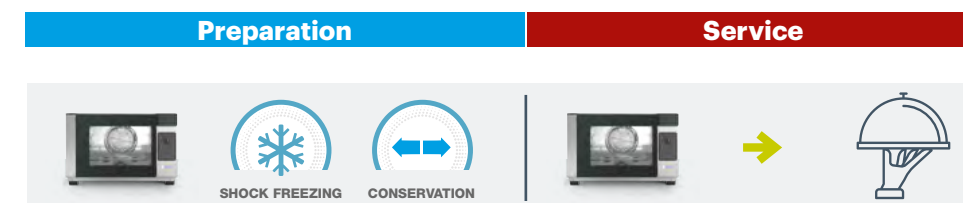


Cook sous-vide or on a tray. Try pulled pork, pork schank or pot roast cooked with Infinity!

Warm up



Semi-finished products ready to use.



Make bread once a month! Stop buying semi-finished products: make them yourself and save money!



Home made high-quality frozen meat patties or fish burgers always available.



Don't make dough every day, save time!



Plain and sauced pizza bases or fully finished pizzas.

Cooky is the ideal solution for steam regeneration.



Prepare and stock plain products and stuff them as you wish.

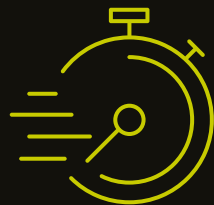
ORGANISATION = SAVING MONEY

PROGRAMMING + STANDARDISATION + OPTIMISATION

WORK EVEN WITH INEXPERIENCED STAFF

If you simplify workflows with procedures that are always the same, processes become easier to replicate and you can prepare everything in advance.

It will be easier to find staff because preparations are mainly carried out during daytime hours.



REDUCE SERVICE TIME and INCREASE NO. OF DISHES/HOUR



TIP: to stock food in vacuum bags extends shelf life and helps storage organisation.



EXAMPLE: EVENT PLANNING

1 single operator
43 recipes
74 kg foods
20 hours of preparation
2500 portions served in 5 days
0 stress



HOW MUCH CAN YOU SAVE WITH CIRCLE?

WORK FEWERS HOURS!

We have calculated that the minimum saving that can be achieved is:

25 hours per week
 $*25\text{€}/\text{HOUR} \times 25 \text{ HOURS}/\text{WEEK}$
 $= 625\text{€} / \text{WEEK}$

= almost 30.000€ / Year

QUICK RETURN OF INVESTMENT

You can pay back the cost of Infinity all-in-one in just **3 MONTHS!**

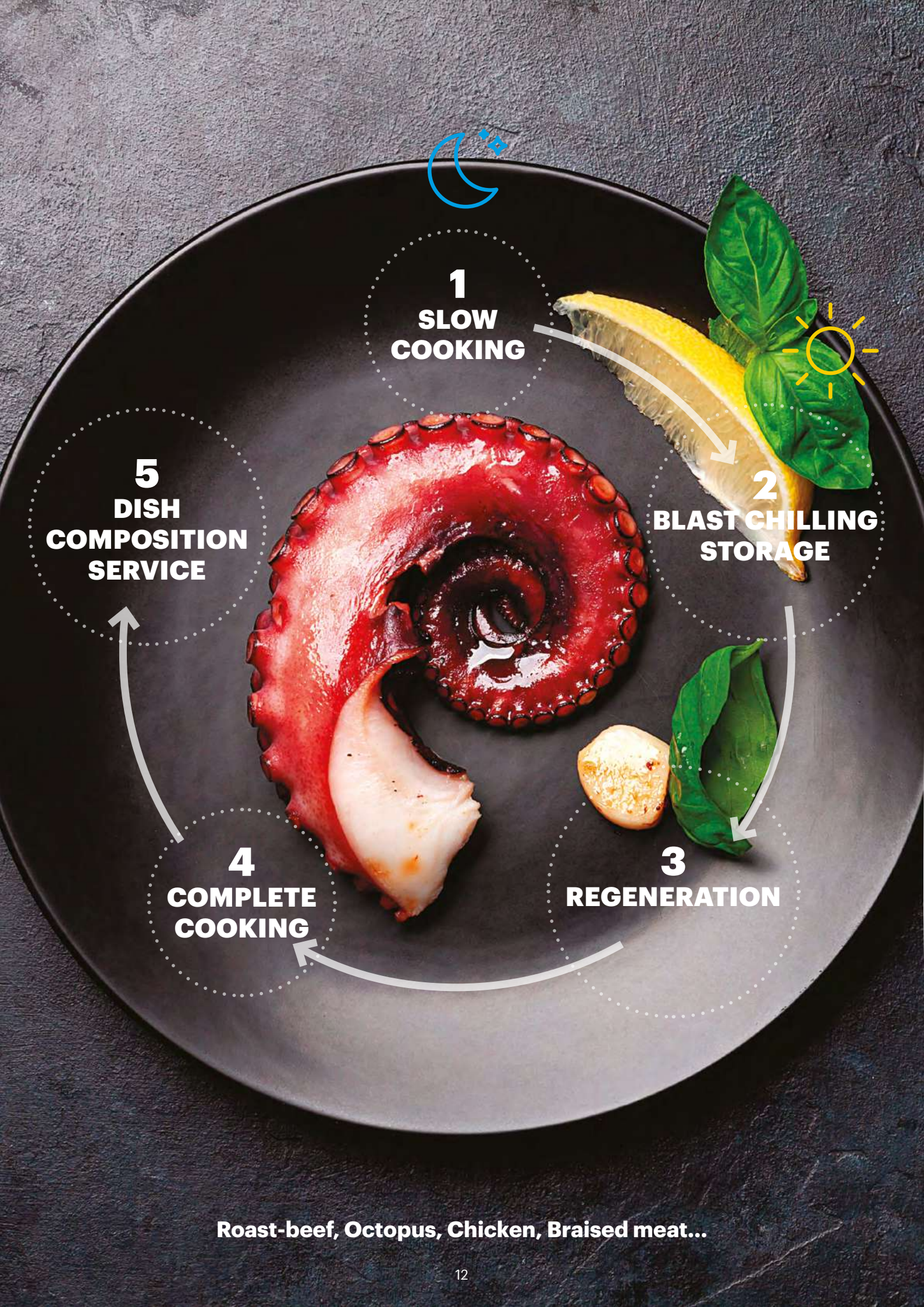


WORK WITH LESS STAFF

Staff cost is one the larger item of expenditure in a restaurant's profit and loss account. With CIRCLE you can reduce your kitchen staff:

- Fewer employees during service because everything **is already prepared, just need to regenerate, brown and serve**
- Fewer employees during work peaks (service) because production **can be concentrated on free days (daytime work).**

- Fewer employees for preparations because the machine **works in autonomy.**
- Fewer employees because **there is no need to repeat preparations several times a week, only need to make it once.**



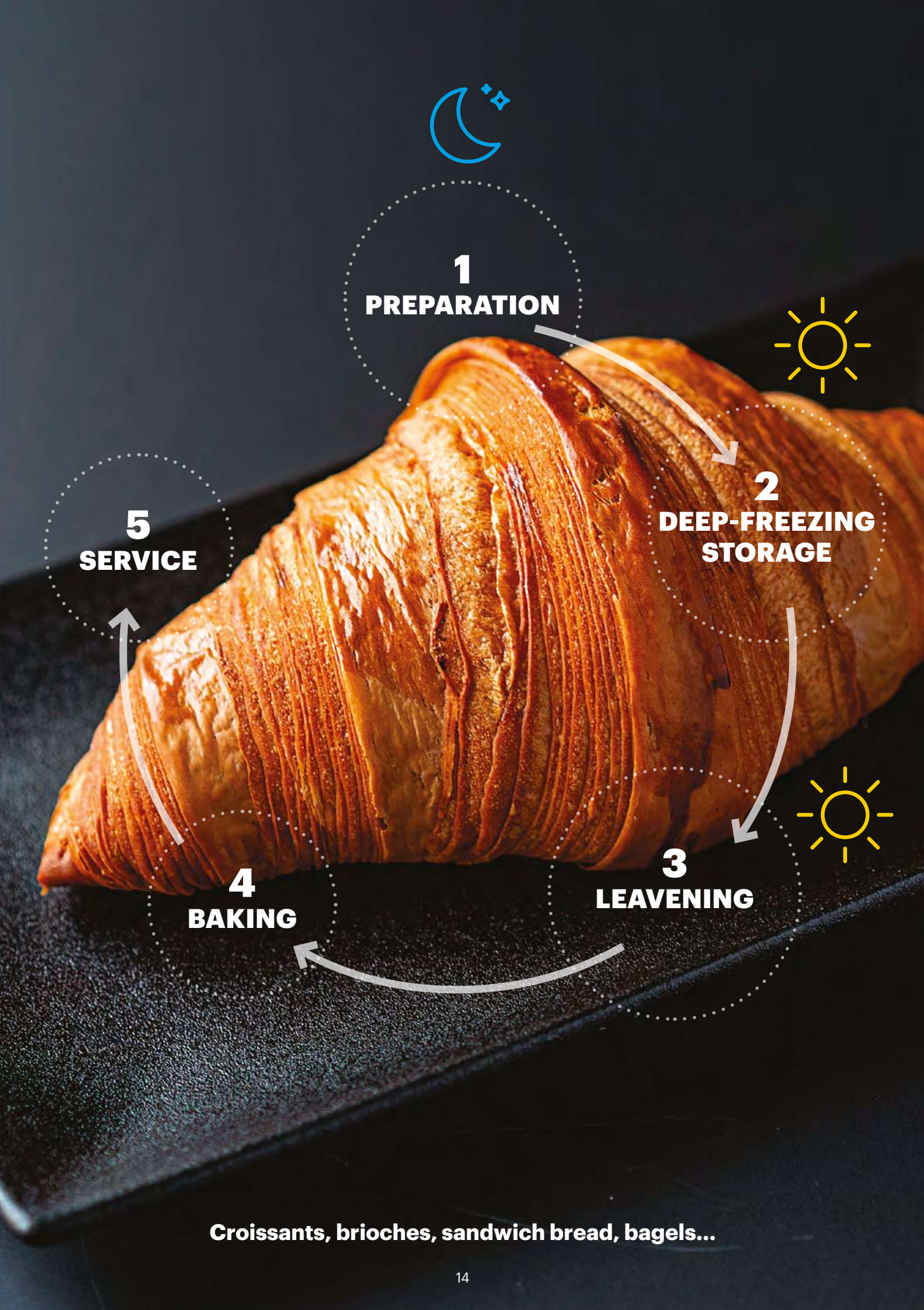
CIRCLE BISTROT & RESTAURANT*



*THIS LAYOUT IS ONLY AN EXAMPLE OF CIRCULAR ORGANISATION

DAILY SCHEDULE

- NIGHT:** automatic cook & chill / pre-cooking + blast chilling
- DAY:** blast chilling/freezing to prepare ingredients
- SERVICE:** regeneration + warm holding



CIRCLE CAFE & BAKERY*



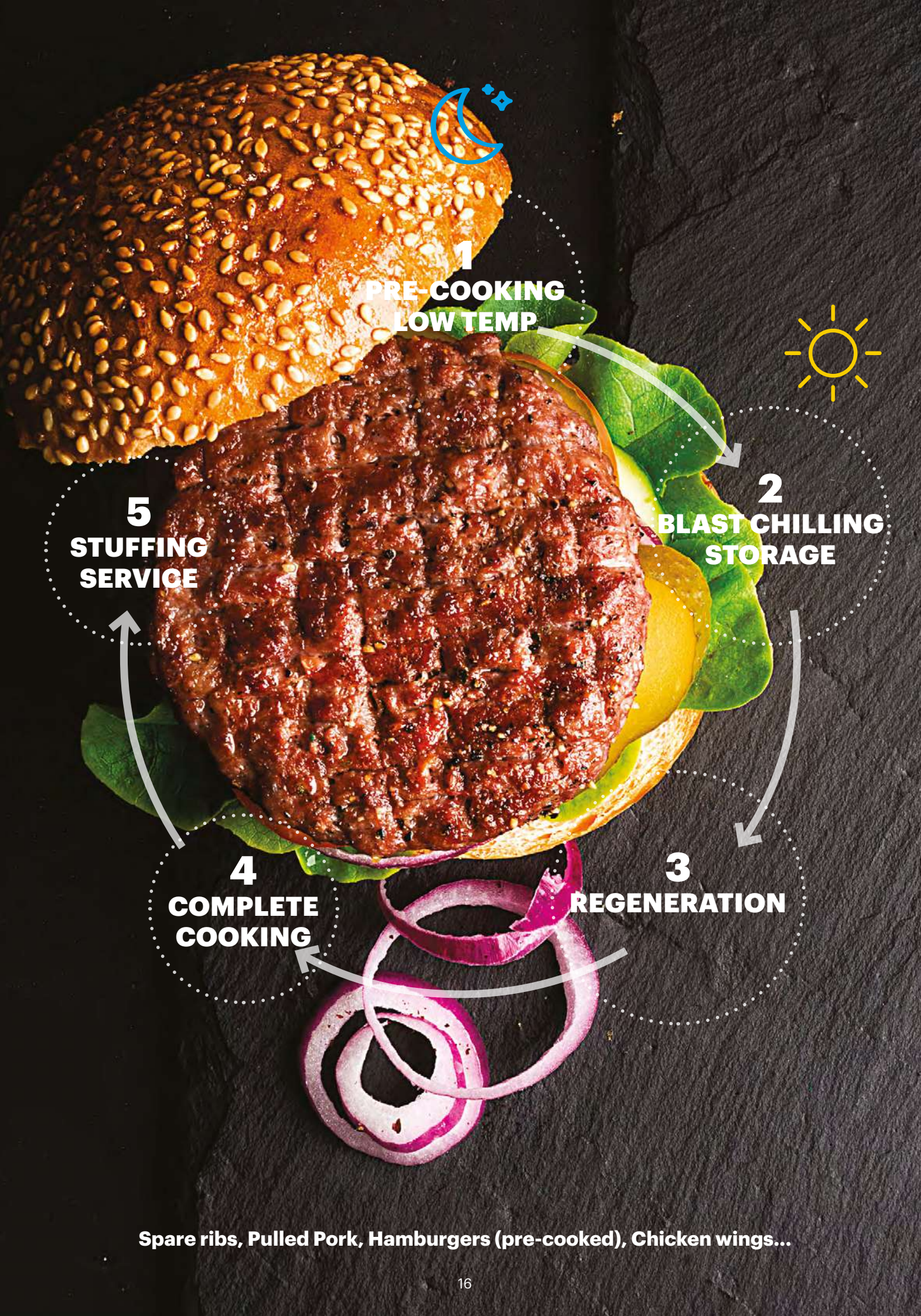
*THIS LAYOUT IS ONLY AN EXAMPLE OF CIRCULAR ORGANISATION

DAILY SCHEDULE

NIGHT: controlled proving

DAY: dough freezing / pre-cooking + freezing semi-finished products

SERVICE: keep dough at controlled temperature and humidity



CIRCLE PUB & FOOD TRUCK*



*THIS LAYOUT IS ONLY AN EXAMPLE OF CIRCULAR ORGANISATION

LAVORO QUOTIDIANO

NOTTE: cook & chill automatico

GIORNO: abbattimento/surgelazione per preparare gli ingredienti

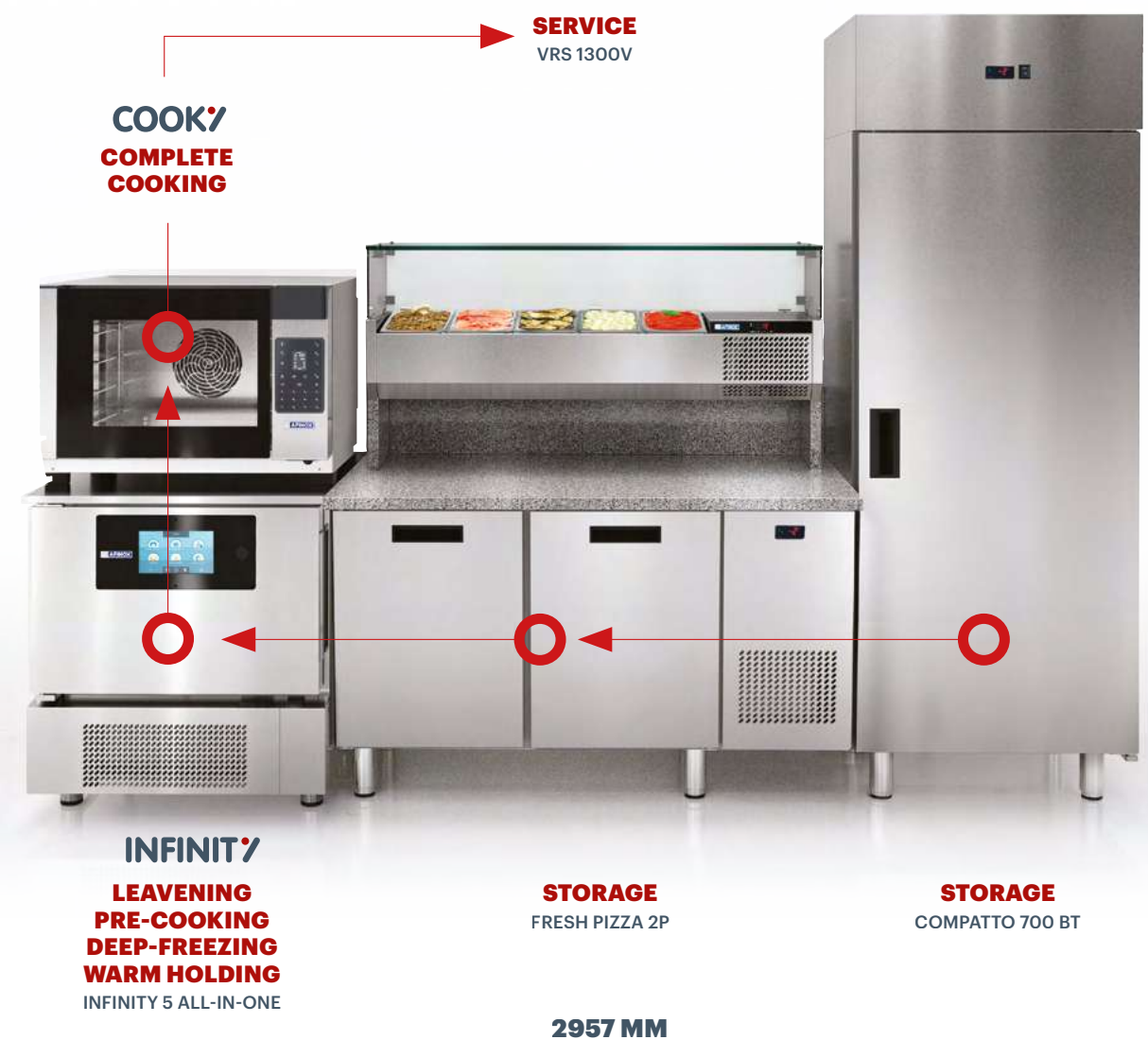
SERVIZIO: rigenerazione + mantenimento caldo



Frozen balls, modern and traditional pizza, precooked focaccia, bread...



CIRCLE PIZZERIA & SNACK*



*THIS LAYOUT IS ONLY AN EXAMPLE OF CIRCULAR ORGANISATION

DAILY SCHEDULE

NIGHT: controlled proving

DAY: dough freezing / pre-cooking + freezing semi-finished products; cook&chill vegetables and ingredients

SERVICE: keep dough balls at controlled temperature and humidity

AFINOX

Our business is enhancing **your business**

AFINOX s.r.l via Venezia, 4
35010 MARSANGO (PD) - Italy

Tel. +39 0499638311
Fax +39 049552688

e-mail: comm@afinox.com



afinox.com