

# DELIVERY GUIDE



QUALITYFRY®  
AUTOMATIC SMART COOKING

## First steps



Organize part of your staff to manage orders and deliveries.



Promote your business with attractive images from your menu.

50% OFF

Offer discounts or free delivery to incentivize your purchase.



Tell your customers that you offer home delivery.

Offer quality and experience.

Add several options so that the client can place their order.

## Make your menu

### Use equipment that:



Allows you to cook without the need for a smoke vent or extractor hood.

Protects the oil from light and oxygen, extending its useful life.

fries automatically and autonomously.

Fries, regenerates and seals, offering a perfect frying.

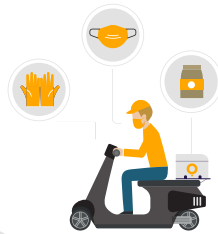
Allows you programing the frying times between 5 to 6 portions.

Fries all kinds of food: sweet, salty, fresh or frozen.

## DELIVERY

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- Delivery vehicle
- Food packaging and hygienic container.
- Protection equipment
- Online or contactless payment



Choose maximum 3 platforms

Highlight your menu

Double packed

Online or contactless payment

Delivery through platforms

## Safety and hygiene

- Have dispensers of hydroalcoholic gels.
- Delivery personnel must use personal protective equipment.
- Maintain a safe distance between the order delivery personnel and the delivery person.
- During delivery to the customer, ensure that the safety distance is maintained.
- Disinfect delivery items (bags, drawers, backpacks, helmets, gloves, etc.).
- Delivery drivers will wash their uniform or work clothes as often as possible.
- Delivery vehicles will disinfect periodically.
- Clean and disinfect the bag used for delivery after each delivery.
- Avoid touching your hair, eyes, nose and mouth; if we do, afterwards, we must wash our hands.
- Encourage the use of payment contactless.

