

# exkal

 FOR FUTURE GENERATIONS

## E-commerce storage

**IS YOUR BUSINESS PREPARED  
FOR THE NEW CHALLENGES  
AND CONSUMER HABITS?**



Everything has changed, is changing and will continue to change



# +33%

**IN THE SALE OF  
FRESH PRODUCTS**

According to the study "The consumer and the covid-19", made by Caggemini Research to 11,000 consumers out of 11 countries we citizens have increased more than 33% in the online purchase of fresh food for consumption in the home.

Furthermore, 53% of respondents believe that the key will be to show a commitment social and with sustainability by the companies.

# +44%

**IN SUPERMARKETS**

The category with the highest increase in consumption since confinement has been buying in supermarket.

9% of users are new, while that 33% has increased its frequency in the purchase, because they were already buyers online supermarket products.

# +26%

**IN DELIVERY FOOD**

Eating food at home also has experienced an increase in new users.

Once the initial doubts are left behind, restaurants are betting on this consumption format, achieving that a 5% of users start consuming food delivery, while 21% of users (who already consumed this category of products) have increased the frequency of consumption.

The new habits force many citizens to continue enjoying their consumption habits from their own homes, increasing considerably online shopping in categories such as supermarkets and home delivery. Consumer preferences for shopping 'Online' is accelerating rapidly and this offers 'retailers' the opportunity to adopt sustainability initiatives and integrate them into their digital presence.

Sources: [Marketing4ecommerce.net](https://marketing4ecommerce.net) and Caggemini Research Institute

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Our food conservation cabinets are a key element in logistics of the food sectors and food delivery.

The new scenarios and the increase in demand for online purchase by consumers require new stock and maintenance needs of food and meals in perfect condition.

Because every company seeks that its client enjoy an excellent experience, as either in your own place or at home. That is why we have different families of food conservation cases as well as tailored solutions of any business, both in RETAIL and HORECA sectors.



**Order online**

**Preparation**

**Store product in EXKAL cabinet**

**Delivery**

# WIDE PRODUCT RANGE



REMOTE



PLUGIN



SEMI PLUGIN



# Multideck **Alpes**

-1 / +1° C    0 / +2° C



# Full glass door **Iguazú**

-23 / - 25° C



# Monovolume **California**

-23 / - 25° C





# Multideck Andes

-1 / +1° C    0 / +2° C



# Full glass door Neda

-23 / -25° C



# Island Ganges

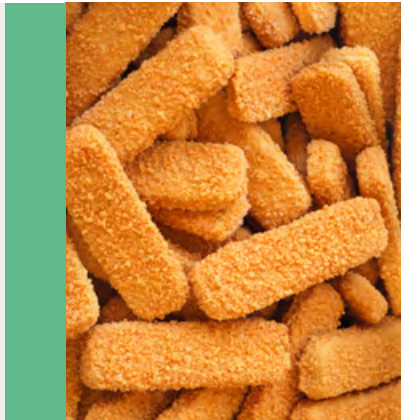
-23 / -25° C





# Monovolume **Dalian**

-1 / +1° C    0 / +2° C



# Island **Tenerife**

-23 / -25° C    -1 / +1° C



# Full glass door **ADP-6**

+2 / +8° C





## Multideck **Alpes**

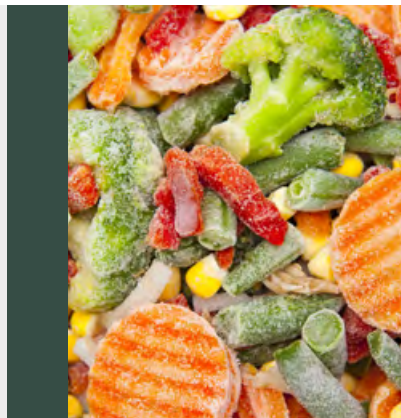
-1 / +1° C

0 / +2° C



## Full glass door **Iguazú**

-23 / -25° C



## Monovolume **California**

-23 / -25° C





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CONCEPT

Synergy with management specialists comprehensive food projects **EXKAL CONCEPT**, is an improvement in both the specialized product design such as in creating solutions and services more global. Our goal, to create value for the clients.

Our way, the sustainable way through of technological application, innovation and continuous improvement.



# horexkal

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The logical evolution of our service has allowed to create a range of furniture specialized for the **HORECA** sector, with the different solutions in cold, hot, neutral, pro and frozen to suit any exposure to the needs of the product.



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