# Ultimo helps Group of Butchers with saving time and costs

Group of Butchers was lacking a clear way of working for every production location, which hampered their ability to analyse what is going on and caused their up-to-date machinery to not be used to its full potential.

# Insight is necessary for a better result

For the production process they use up-to-date machinery. Until recently, they had no detailed insight into the status of their machinery. Since they started using Ultimo, they have been taking steps to improve every year, their technical reliability has improved and they have been able to realise cost savings.

The next step in efficiency and maintenance could not be taken without Ultimo. The meat producer is now using a SaaS subscription so the initial investment was quite low and Ultimo is available anywhere and at any time through the Internet. All the work of the technical service, like all the data of all assets, is recorded in Ultimo. Through an advanced dashboard, Group of Butchers can now use these data, linked to the data from the OEE (Overall Equipment Effectiveness), to make thorough analyses and to realise improvements in terms of maintenance.

# We're saving on maintenance and time, and we're improving every year. Ultimo helps us with this.

Frank Claassen - Technical Manager

### 100% control in a short amount of time

Even in day-to-day practice, the data in Ultimo ensure an efficient working method. With information about assets that is available quickly and clearly for the staff and a history and manuals that can be viewed and consulted quickly. Uniformity for all production locations. Before Ultimo, every location had its own way of registering data. Their wish is to keep expanding the number of people and departments that work with Ultimo so that Group of Butchers is and stays 100% in control of the technical reliability and full maintenance process.

# **About Group of Butchers**

Together, Group of Butchers make the most delicious and high-quality products by creating unique concepts involving meat. 'Let's make something special' is their slogan that they honour every day. This involves over 350 people on seven locations in the Netherlands and Belgium.



### **Challenges Group of Butchers**

- Getting 100% in control of the full maintenance process, step-by-step.
- From a working method per production location to a uniform working method.
- Realising more cost saving through more insight.

### **Benefits seen using IFS Ultimo**

- One clear and efficient working method.
- Recording and analysing as much data as possible.
- Converting data into efficiency and cost savings.