

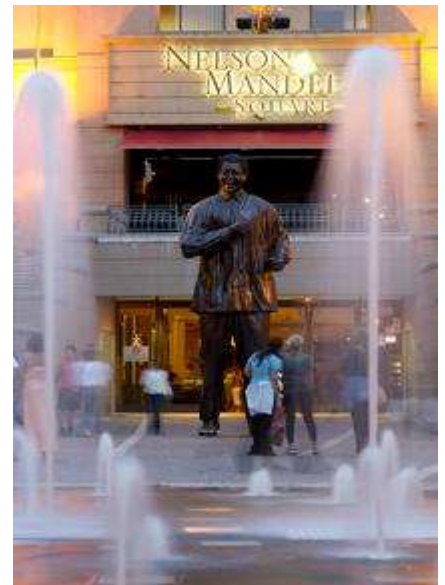


Italian quality in the heart of Johannesburg, **BIG MOUTH** Restaurant in Johannesburg / SA:

when Quality, Competence and Flexibility meet, the successful cooperation between AFINOX & VENTURAS Catering Equipment

Those traveling as a tourist or live in Johannesburg has got to visit Sandton City, and in particular to stop in Nelson Mandela Square, which expresses the hospitality of South Africa celebrating its international spirit in the giant statue of the Mentor and father of the current multi-racial new republic of South Africa , Nelson Mandela in fact, a symbol now relegated somewhat irreverently, a background for photos or selfies of the many tourists who flock to the square.

Nelson Mandela Square, is not only an international tourist attraction, it is the commercial and recreational heart of Johannesburg with various clubs and restaurants that face in it by offering a varied selection of international and local menus ranging from typical Italian menu at the most typical meat menu celebrated by the restaurant " the Butcher Shop & Grill " famous for its meat and the good local wine.



In this splendid setting of history and hospitality a new reality got to be part and call it just restaurant, belittles it, in fact reading the review of its web page <http://www.thebigmouth.co.za> , you have the exact feeling of what you meet entering this place:

“Located at Nelson Mandela Square The Big Mouth is a contemporary take on the classic diner infused with culinary influences and ingredients from around the globe.”

BIG MOUTH offers a complete menu to satisfy the appetite and the desires of clients, a dining experience varies from the freshest grilled seafood to gourmet burgers to a selection of world class sushi.

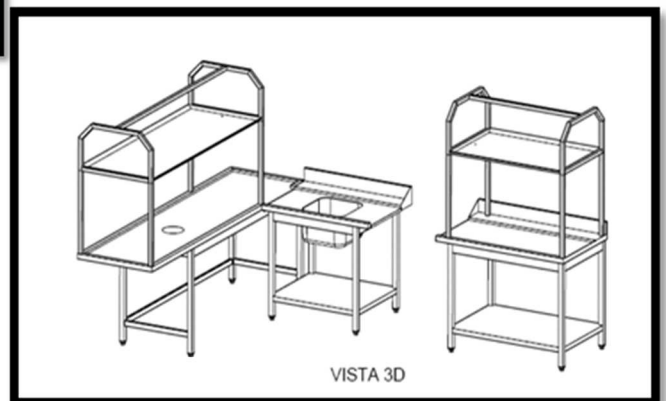
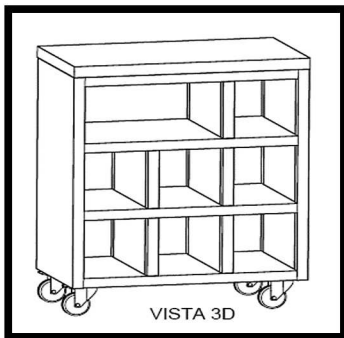
It is therefore prestige and pride for AFINOX have contributed, thanks to the support of our local distributor “**Venturas Catering Equipment**” which handled the logistics, installation and on-site assistance, the supply of the equipments for the project such as: refrigerators, static equipment for processing and preparing food with customized solutions. A synergy with “**Venturas Catering Equipment.**” that highlighted and enhanced in addition to the production quality of a leader company as AFINOX, its flexible capacity and adaptability to the customer’s needs, one expression of the Made in Italy that distinguishes us at every latitude..

Refrigeration equipment for the maintenance and preparation of ingredients.



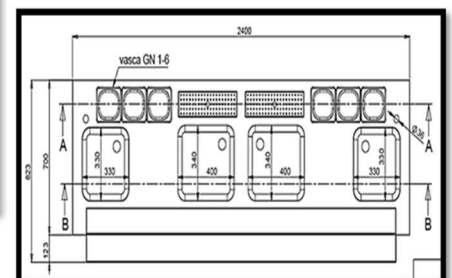
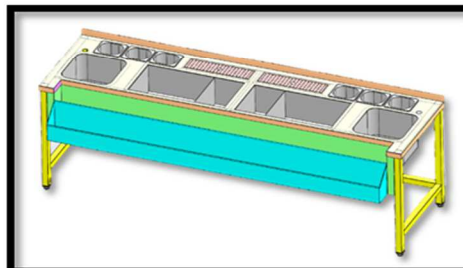
Hot wells, Sinks, special and customized neutral equipments in stainless steel AISI 304 for processing & preparation of meat, fish, vegetables.

Structured assembling system for Washing equipment



Trolley service for Jospier Oven.

And... if you want to enjoy a good drink or a cocktail, don't worry, it's at your disposal a well-stocked and equipped Jockey Station ready to satisfy your needs.



All AFINOX equipments are organized in a structured kitchen able to serve in the peak, more than 500 meals per hour.



Quantity doesn't mean low quality on the contrary, thanks to the well-organized service and the Top Equipments supplied by VENTURAS, including the AFINOX refrigerators that give the right conservation temperature, plates are always good and delivered at your table shortly.

Now you just need to sit down, choose your preferred menu and enjoy your dish ...



grilled Fillet, Fantastic ... tender and perfectly cooked as you wish

"low calorie" Cheese Cake, after that you can face any adventure



very good food and fast service, and at the end you will get a taste of caramel Pop-Corn that will make it all much sweeter and easier to digest

Buon Appetito!