



***Do More with Less***  
Boosting Grocery Store  
Efficiency in Every Aisle



**Brady**PLUS

In today's world, most of us are trying to do more with less. Whether it's less time, fewer resources, or a smaller staff, we're all finding ways to improve productivity without compromising quality. The same holds true for supermarkets and grocery stores. Effective supermarket management has become increasingly important for remaining competitive and profitable, and adopting modern tools, technologies, and strategies can support grocery stores in navigating current challenges.

## Optimize Store Maintenance with Smart Cleaning Solutions

Many supermarkets outsource cleaning tasks, but for those that manage facility maintenance in-house—we have some ideas. One effective way to streamline operations is by adopting automated cleaning solutions such as autonomous floor equipment.

Training staff to operate autonomous equipment, like Nilfisk's Robotic Floorcare Machines can be straightforward. Once the machines are in operation, the employee can return to their day-to-day work. After the machine finishes cleaning, staff can do a simple walk-through of the store's floor to ensure no large debris was missed. By delegating these tasks to machines, staff members can focus more on grocery inventory management and assisting customers, creating a more efficient and pleasant shopping experience.



## Improve Food Prep with Advanced Equipment

Inside the store, specialized kitchen equipment is transforming food preparation processes, making it faster and more efficient to deliver fresh, ready-to-eat items. Tools like Robot Coupe food processors are essential for high-volume chopping, slicing, and dicing, helping staff prepare ingredients consistently and in a fraction of the time. This consistency not only boosts productivity but also enhances food quality.

In the bakery, combi ovens are especially valuable. These versatile appliances can steam, bake, and roast simultaneously, allowing stores to meet demand for diverse offerings, from bread and pastries to roasted meats and vegetables. Their multifunctional nature helps save both energy and space, as one combi oven can replace multiple traditional appliances. This efficiency is especially important for grocery stores looking to expand into prepared foods or grocery store meal kits without incurring high utility costs. Additionally, the reliability of these tools allows staff to focus on other tasks, knowing they can count on equipment to produce consistent, high-quality results every time.





## Meet Evolving Customer Needs with Meal Kits

As more consumers seek convenience, grocery stores have a prime opportunity to meet their needs with meal kits and family-style meal options that rival restaurant takeout. Offering meal kits tailored to different dietary preferences or popular recipes allows customers to prepare fresh, delicious meals at home with minimal effort.

Family-style to-go options cater to busy families who want a wholesome, ready-made meal. Consider offering interactive, in-store meal prep demonstrations to help customers feel confident using the kits and give them a taste of what's possible with store-prepped ingredients. By creating these unique experiences, stores can build customer loyalty, drive meal kit sales, and compete effectively in a market where convenience is key.



## Streamline Waste Management

Innovations in waste management also enhance store efficiency. Mobile trash cans at counter height help employees dispose of waste without leaving their stations, reducing cleanup time and helping keep high-traffic areas neat. Meanwhile, choosing can liners with the right “fit” can save you money on your bottom line, while reducing plastic waste.

KleenLine, our exclusive brand, offers KleenFit™ Liners—expertly designed to fit common supermarket and kitchen receptacles perfectly. Manufactured with just the right amount of plastic and no overflow, you save money with every liner and contribute to your business’ sustainability goals by reducing plastic waste in your kitchens and stores.

## Don't Forget the Restrooms!

While restrooms may not be the first thing we think of when it comes to grocery stores, they're a big part of the customer experience in every supermarket. According to Convenience Store News, 62% of Americans make a point to stop at businesses with clean and well-maintained restrooms. Plus, 60% of people will spend more money there if the bathrooms are clean! The KleenLine Pro Versa is the perfect solution—a touch-free cleaning system designed to maximize employee efficiency and cut cleaning time by two-thirds.

When it comes to towel, tissue, and soap, choosing the right dispenser can also make a big difference in your staff's efficiency and your customer's experience. Tork's PeakServe Dispensing Systems are the highest capacity on the market, with up to 250% more hand towels per refill. Paired with one-at-a-time dispensing, you'll have fewer runouts and more people served between refills—freeing up your staff's time for more urgent tasks.



By bringing these innovative tools and strategies into the aisles, grocery stores can truly accomplish more with less—meeting customers' needs while making the most of their resources. From streamlined cleaning solutions to efficient food prep and smarter technology, there are endless ways to simplify operations without sacrificing quality. As the industry shifts toward efficiency and sustainability, it's an exciting time for grocery stores to explore new ideas and embrace the future of supermarket trends.

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