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## BUTCHER FOR SALE

Businesses and Franchises for Sale > Business for Sale





**Location**  
Irricana, Alberta



**Listing ID:**  
34852


**MLS ID:**  
A2301304

**\$1,200,000**



 **TOM SHERRY**  
 (403) 294-1500

 CIR Realty  
 403-294-1500

 300 1 Avenue , Irricana , Alberta T0M1B0

**Transaction Type**

For Sale

**Days On Market**

62

**Business Type**

Butcher

**Zoning**

CBD

**Subdivision**

NONE

**Year Built**

1986

**Structure Type**

Industrial

**Property Type**

Commercial

**Property Sub Type**

Business

**Legal Plan**

8010772

**Building Area (Sq. Ft.)**

2376.00

**Building Area (Sq. M.)**

220.74

**Inclusions**

All equipment and furnishings used in daily operations for meat cutting and operating the butcher shop. Bags, Bandsaw, Boxes, Freezer Seacan, Grinder, Hoists, Meat Slicer, Meat Tubs, Patty Machine, Rails. Refrigeration, Sausage Linker, Scales, Seacan, Smokehouse, Splitting Saw, Tenderizer, Vacuum Pack.

**Lot Size (Sq. Ft.)**

12750

**Lot Size (Acres)**

0.29

**Restrictions**

Utility Right Of Way

**Reports**

Plot Plan, Title

An exceptional opportunity to own a fully equipped, operational butcher shop and very well established business in Irricana, AB - just 20 minutes from NE Calgary. The Irricana Meat Market is a trusted local business specializing in professional butchering services and custom sausage and other custom smoked meat products. The sale includes the business, the equipment, and the property, offering a turnkey setup with flexibility to continue the mobile service, expand into on-site processing or grow the operation further. The facility is well equipped with rails and hoists for handling, bandsaw and splitting saw, grinder, tenderizer and patty machine, along with a smokehouse for value-added products. Additional equipment includes a sausage linker, vacuum pack system, scales, refrigeration, freezer seacan, and extra storage. Meat tubs, boxes, bags, and bands are also included to support daily operations. A practical, no-nonsense opportunity with the equipment and foundation in place to process very high volumes. This shop is capable of processing 20 head of cattle per week, but it would also work to handle large volumes of other livestock and/or wild game. This lucrative business is ready for the next owner to step in and get to work. For those who understand the industry, the value here is clear: equipment, property, high volume potential, and a loyal client base, very well established, all in one.

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