



From the Industrial Kitchen to the Menu Plant

Block Menü GmbH stakes on Berief cooking and roasting technology



■ **Zarrentin.** Whether a hotel breakfast, restaurant meal or banquet catering – Block Menü is the perfect partner for their customers from the hotel and catering branch.

The successful Block House Restaurant chain has been the basis for the idea by Eugen Block, the founder and owner: "Our system for freshly prepared menu components will certainly help other demanding restaurants and their chefs to be successful". So in 1978, the supplier company for the Block House restaurants changed into one of the most important partners for the hotel, catering and food industry in Germany and Europe.

The secret: The products are guaranteed to be fresh, consistently high quality, carefully seasoned

and optimally portioned. So Eugen Block has realised an idea for the catering business which is ahead of its time and which can not be eliminated in modern kitchens. The number of chefs de cuisine learning about the economic and quality advantages of the Bock-Menü system is increasing every day.

In order to achieve this major aim and to guarantee it every day, Block Menü GmbH put its faith into the solid and proven cooking and roasting technology from Berief.

Apart from standard rectangular cooking kettles, tilting frying pans and cooking kettle with perforated baskets are used.

However, the nucleus of the

cooking process are several tilting cooking and roasting kettles type KIPPKO 1200 with PLC in which most of the products are roasted, cooked and braised. Examples of products which are produced in these cooking systems are: Broths, meat juices and soups; cabbage products; sauces; roasting bases with vegetables and bones; potato gratin as well as dessert components.

For all the cooking kettles in our machine range, Block Menü has selected the proven high-pressure steam system to heat the machines. During the development stages from the industrial kitchen to the efficient menu plant, our customer decided to change from the electrical heating system to the more economi-

cal steam heating system, which provides increased flexibility, reliability and economy of time. When selecting the machines for the cooking process it was extremely important that both small and large batch sizes of various products could be produced to the same consistently high quality and supplied to customers.

When selecting the technology for the production part, Block Menü put its faith on a partnership with us and together we developed the best concept for the thermal part of the production process.

