



Innovative technology for catering products

The airline catering market relies on up to date cooking and roasting technology

■ **Airline catering.** Ready meals, components for ethnic and health foods, products for restaurants, catering and social clubs are the latest trends in the convenience food market. As a result, requirements concerning quantity and quality are continually increasing.

In order to produce these and other products at competitive prices and highest quality, high quality machinery is required. This machinery has to comply with the every day demands of industrial kitchens on the one hand but have to be extremely flexible on the other hand to be able to process a wide range of products.

The following example of an airline and catering company demonstrates what machinery and equipment is required.



After many months of planning and investigation, a completely new production facility for an airline catering business has been built abroad. The main purpose was to build a factory where the production of ready meals not only for the airline business but also for other businesses (hospitals, canteens, social clubs, trade) is possible.



The main focus was to incorporate the most up to date technology for volume production and processing of food

products. The ability to handle small batches allows the producer to react both specifically and with flexibility to the requirements of their individual customers. Since production is in line with HACCP

requirements, the highest standard of hygiene and safety has been achieved.

Due to our extensive experience in the catering and ready meal sectors, both nationally and internationally, and also having conducted extensive trials in our own test kitchen, the producer decided to utilize the cooking and roasting technology from our equipment range:

- KIPPKO Tilting cooking kettle (LowRisk / HighRisk version)
- Continuous contact belt grill type DUBRA
- Cooking kettle with perforated basket and pneumatic discharge type HODAKO-S
- Tilting brat pan
- Continuous frying unit type HeatWave™

The latest control system with industrial computers connected to the machines via Ethernet allow a highly flexible production control and monitoring as well as an easy access for maintenance purposes via data telecommunication. ■

