



High Quality for the Challenging Catering Business

Berief technology as the basis for the high quality standard at Gastro Service GmbH

■ **Emsdetten.** The Gastro Service GmbH was founded in 1999. The medium-sized company under the management of Thorsten Bründer focuses on the production of food products for demanding restaurant chains and restaurants as well as on the trade with food and non-food products. With a staff of 50 people, the company has specialized in the supply to franchise restaurants. Dressings, sauces, dips, pasta as well as soups and meat dishes are part of the product range. The main philosophy is that all chefs in the restaurants and restaurant

chains get as much products as possible from one source at a controlled and constant high quality. It is not least Gastro Ser-

vice with their staff and Holger Eckert, the production manager, that the high demands by the individual guest are fulfilled in



the Cafe Extrablatt or in the Cafe & Bar Celona independently from the location. The main focus of the pre-production of components is the thermal field. Once started with conventional kitchen technology, Gastro Service have decided after some years to use industrial cooking and roasting machines. Since then, the KIPPKO tiltable cooking kettle is the core of the production. Furthermore, the use of steam as the source of energy brought considerable improvements with regard to the quality and the production process.

Mr. Bründer and Mr. Eckert were kindly available for an interview:

Theodor W. Berief: *Mr. Bründer, why have you decided for KIPPKO tiltable cooking kettle?*

Thorsten Bründer: With the investment of the tiltable cooking kettle we have made a big step forward. In our robust daily life, industrial technology is less prone to repairs so that a better and continuous production process can be guaranteed. The steam generator required for the KIPPKO is today also used for an energy-saving heating of other machines.

Berief: *What are the economical advantages with regard to your production with the tiltable cooking kettle?*

Bründer: We can produce much higher batches which makes us more effective in the cooking process. Furthermore, the tiltable cooking kettle saves much more energy than electrically heated machines.

Berief: *Mr. Eckert, which changes have you noted with regard to the work in the production after the installation of the kettle?*

Holger Eckert: Today we are producing products which we have not been able to supply before the installation of the tiltable cooking kettle. A manual stirring or mixing is no longer required. The risk of burn-on has been eliminated. We have clearly better results with regard to the quality of our products. So there is room for our staff for new tasks.

Berief: *Investment into the future – what do you actually mean by that?*

Eckert: Just the purchase

of the KIPPKO was a significant step into the future. We have just made a further step forward by replacing our kitchen pans by an industrial tiltable frying pan from Berief.

Berief: We are very pleased that Berief as your partner can assist you to reach your objectives. ■

