Primel Gastronomie – The specialist for frozen ready meals

Berief Kippkochkessel for the production of high-quality convenience products

Plabennec, France. The French company Primel Gastronomie is based in Brittany where the food industry has been playing an important role for many years. Primel Gastronomie is part of the Sill group where the biggest part of their dairy products, soups and ready meals are produced.

Under the brand name «Compagnie Artique», Primel Gastronomie is producing high-quality ready meals, casserolettes and pastries mainly based on the use of seafood. In order to produce the required sauces for various recipes and to exchange their existing kettles, they have decided to install the tilting cooking kettles type KIPPKO from Berief.

The reason for the final decision was mainly the demand to produce constantly high-quality sauces. The temperature control provided by the KIPPKO technology allows the production of rich sauces on cream basis including fragile ingredients.

In order to guarantee a constant quality independently from the qualification of the cooking operator, the automatic mode is essentially used. Certain cooking data are exported via an interface of the control system in order to guarantee the traceability.

The machines have been installed on weighing cells in order to increase the accuracy, to facilitate the operation and to optimise reductions of for examples sauces.

By the facilitated operating, emptying and cleaning, product losses during the production process are considerably reduced.

Primel Gastronomie has installed further cooking kettles type KIPPKO in the same region in Plougasnou for the production of most of their sauces and ready meals.