



Frankenberg menus above the clouds

Berief technology in airline catering

■ **Würselen.** For 19 years, Frankenberg GmbH has specialised in the development and production of ready meals for the airline sector. In accordance with their philosophy, the 200 Frankenberg employees have acquired the necessary skills and experience to achieve the required standard and quality for both airlines and caterers. "Hot meals to your specific requirements" – this means providing the customer with an annual quantity of 8000 tons of components and meals in the correct quantity and at the right time to the right place for the right price all over Europe. The success of Frankenberg is mainly based on the excellent quality and the continual innovation of products and service. To be able to produce 60,000 to 80,000 meals every day, not only a highly motivated and well



trained staff is required but also a reliable supplier of processing technology. In the field of thermal production of meals, Frankenberg committed the proven roasting and cooking technology from Berief. The rising demands for quality and quantity of the menu components are met with a new twin cooking system. This line is based on the proven technology of the continuous KODUKO / KODUKÜ cooking and cooling systems. Among others, rice and pasta products are cooked and vegetables are blanched in this line. After subsequent cooling in the water bath, the excess water is removed by vibration channels. One machine is

suited for short blanching processes while the other is designed for longer cooking processes. Soups, sauces, stews and other components are produced in the KIP-PKO tilting cooking and roasting kettle and in a similar horizontal cooking kettle with agitating system. The well known Berief cooking technology, based on a high pressure saturated steam heating system, allows the processing of the various steps of a recipe in only one machine. Apart from the production for airlines and caterers, these machines are also used

hamburgers, gratins, vegetable and fruit specialities for the retail trade, frozen food home services and system restaurants. ■



for the second line of business: the development and production of frozen specialities such as ready meals, bio snacks,

