

Production of ready meals

The industrial kitchen – a challenge for planners and machine manufacturers

■ **Diestedde.** While several years ago, the expression „ready meal“ was only used in connection with soups in bags and hamburgers, it is now a real challenge for machine manufacturers, technologists and chefs to produce trendy and innovative products. Ready meals and convenience products are used in various fields.

- Catering for airlines, trains, ships, big events
- Canteen meals in companies, hospitals, schools, retirement homes, restaurants, bistros, holiday resorts
- Snack and fast food companies
- Supermarkets with products for home consumption

The industrial preparation of convenience products and ready meals is becoming more and more important not only nationally. Increased sales in Germany but also and especially internationally are a sign for the growing demand for convenience food. Apart from the rational production of food products, creativity and individuality are playing today an important role in order to stand out from the competitors. In this connection, the optimally equipped industrial kitchen is becoming more and more significant. In principle, the processes for the production of ready meal components and convenience products are not differing very much from the preparation in the private kitchen. Saucepans and pans along with some accessories are the basic elements of the home kitchen.



In the industrial kitchen, it is not really different. Tilting cooking kettles type KIPPKO 2 and the teflon belt grill type DUBRA 5 form the basis of the cooking and roasting technology. With these two machines approximately 80 % of the thermal cooking technology can be realized. Additional devices such as the tilting roasting pan 3 (with and without agitator), the cooking kettle with slewable basket type HODAKO-S 4 and the dispersion mixer 1 complete the equipment. In some cases, other systems like for example cooking/roasting cabinets, fryers and smaller units may be required. Of course, the size, number and necessity depend in the end on the portfolio of the kitchen user.

The optimum arrangement of all machines in order to guarantee a smooth function in a kitchen is the basic prerequisite for quality and efficiency. Therefore planners, machine manufacturers and technologists should be integrated into the planning at an early stage in order to consider all demands. The structural conditions (room height, drainage), consideration about the flow of goods, maintenance and cleaning aspects as well as hygiene are playing an essential role. We will be pleased to provide you with our more than 40 years of experience in the field of equipment for industrial kitchens. Please contact us. It will be a pleasure for us to realize your project together you. ■

Applications

Tilting cooking kettle type KIPPKO

- Soups
- Stews
- Sauces
- Pasta
- Rice
- Goulash
- Chili
- Caramelized onions
- Vegetables
- Semolina / Rice pudding

Teflon belt grill type DUBRA

- Steaks
- Poultry filets
- Fried sausages
- Chopped meat
- Meatballs
- Hamburgers
- Bacon
- Fish
- Pancake / Fried potato cakes
- Bami / Nasi Goreng

Tilting frying pan

- Fried potatoes
- Gratins
- Meat juice
- Scrambled eggs
- Vegetable dishes

Cooking kettle with slewing basket type HODAKO-S

- Pasta
- Rice
- Vegetables
- Potatoes

Dispersion kettle

- Dressings
- Ketchups
- Sauces
- Desserts
- Extractions



1 dispersion mixer



2 KIPPKO



3 tilting roasting pan and 4 HODAKO-S



5 DUBRA

