

MKN –
Master of Performance
 presents:



à la carte

LATEST NEWS:

UK star chef Tom Kerridge
 visits MKN at the Hotelympia

REFERENCES:

impressive dimensions at
 London Heathrow Airport

AWARD:

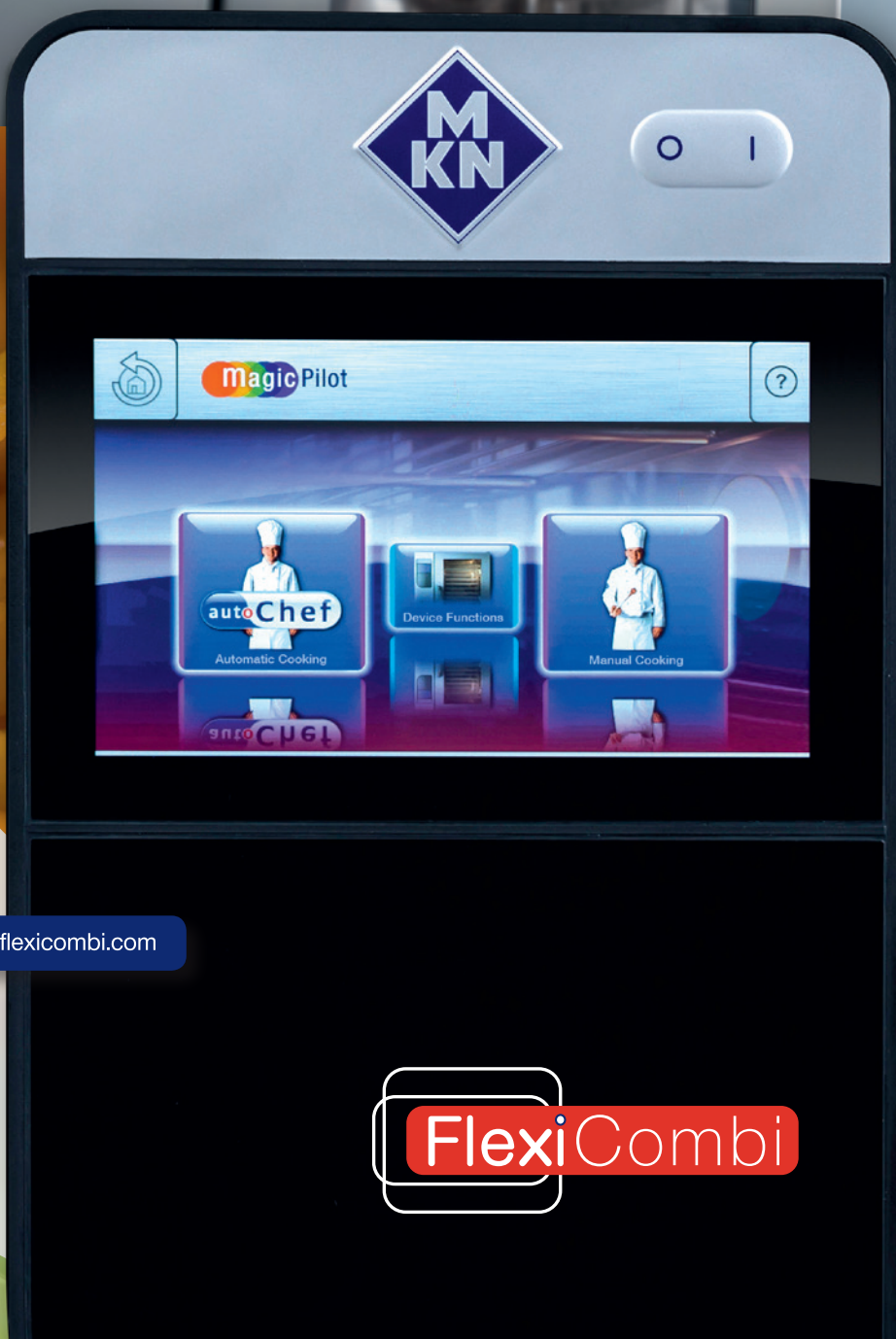
Gulfood Award for the
 new FlexiCombi

The new
FlexiCombi

Enjoy Cooking with the
 new MKN combi steamer
 FlexiCombi MagicPilot.

Operated intuitively similar
 to a smartphone, the MKN
 FlexiCombi offers a wide
 range of new applications.
 Learn more at:

www.combisteamer-flexicombi.com



Enjoy
 Cooking!

October 2013:

international **product launch**:
 presentation in Rust, Milan
 and Wolfenbuettel



February 2014:

awarded with the
Gulfood Award in Dubai



June 2014

FlexiCombi in **Nelson
 Müller's** new restaurant
 in Essen



FlexiCombi

à la carte



ARCONA HOTELS & RESORTS IN BRAUNSCHWEIG: STEIGENBERGER PARKHOTEL

A culinary experience



The Steigenberger Parkhotel Braunschweig is idyllically set in the 42-hectare Buergerpark directly on the river Oker, but still centrally located in the city. The 4-star superior hotel offers its guests everything they could wish for, whether they are attending a professional conference, enjoying a luxurious celebration or simply hoping to relax.

And the culinary delights on offer don't fall short of any expectations either. The guests will find both regional as well as classic dishes on the menus in the three restaurant areas as well as new compositions reflecting international, cosmopolitan cuisine. In the 'Brasserie an der Oker' dishes are prepared directly in front of the guests. The chefs' team also cooks only here in the open front cooking area for à la carte dining in the evenings. "Chefs just need to be communicative nowadays and also offer a certain entertainment factor," replies executive chef,

Tim Müller, to the question as to how he feels when constantly under observation. Without a doubt he has the perfect personality for this job – he explains in an outgoing and eloquent manner the hotel's exciting gastronomic concept.

The chefs' team has a production kitchen at their disposal in addition to the front cooking kitchen. Both areas are equipped with MKN professional cooking technology. Three MKN combi steamers and various appliances from the Optima product lines are in daily use. Müller has already cooked with MKN appliances in other establishments and appreciates, in particular, the quality and reliability of the equipment.



"Especially in the show kitchen I simply have to be able to rely on the technology. The guests don't miss a thing. All processes have to run perfectly and this is only possible using technology which functions perfectly."



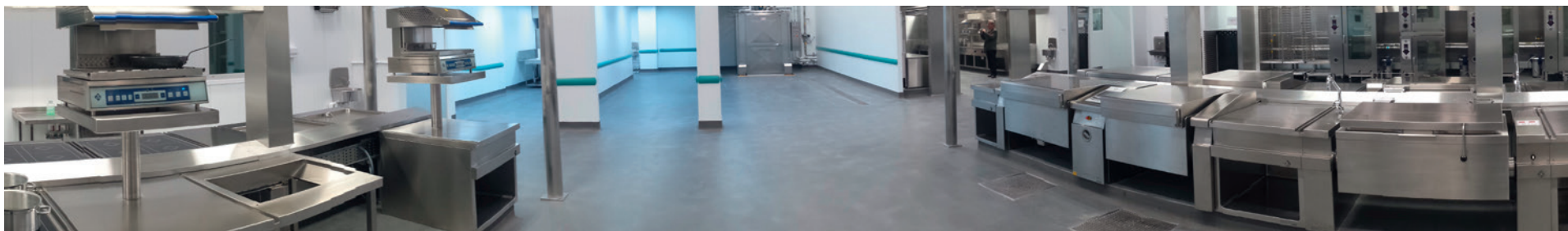
ALPHA LSG AT LONDON HEATHROW AIRPORT

Sky's the Limit for Alpha LSG



With a turn-around time of just three months, Court Catering Equipment had its work cut out when the UK specialist was asked to 'kit out' airline caterer Alpha LSG's new 'premium kitchen' facility at Heathrow.

Court Catering Equipment managing director Nick Howe said they were tasked with sourcing the right cooking equipment for a facility that would be able to produce 76,500 meals a day.



Servicing over 40 airlines and around 24,500 flights each year, the £9million new facility would have a dedicated halal kitchen and a Japanese and Asian kitchen and would break new ground in airline catering.

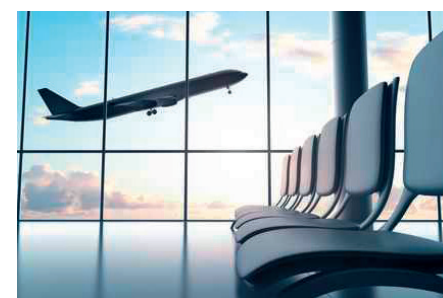
With a pioneering 'Centre of Culinary Excellence', it would also offer chefs first class training opportunities that would include cooking demonstrations, menu workshops and promotional events, encouraging young people to consider airline catering as a career.



"Because it had to be a state-of-the-art facility for first class meals that could be used by many different airlines, it had to be very flexible. It also had to have both a production kitchen and a demonstration kitchen, where chefs could come to have a play."

A significant investment into MKN equipment included MKN combination ovens and modular appliances to improve efficiency and reduce energy costs. As the piece de resistance in the production kitchen and Halal kitchen, Alpha LSG plumped for the pioneering new FlexiChef.

Its automatic cleaning system was a main criterion for that decision. "All in all, MKN products are very good, very reliable, and they are a good team to work with," said Nick Howe.





Olympic Winter Games: MKN close to the action!

Golden Tulip & Rezidor

The small resort town located on the grounds of the Olympic Park offers the excellent service expected by the many prominent international hotel chains. To maintain the high standards in the restaurants only the best possible equipment quality can be found in the kitchens. In the Golden Tulip both MKN combi steamers and modular cooking technology are in use day and night.



Hotel Russian Seasons

A popular location in the Olympic Village of Sochi was and still is the restaurant at the Hotel 'Russian Seasons'. Executive chef, Denis Mukhin attracts numerous guests here with outstanding Russian specialities. Having known MKN for many years, he is convinced that he can satisfy every wish of his guests using this modern kitchen equipment.

WALDORF ASTORIA, DUBAI



Dubai – vibrant heart of the United Arab Emirates

The city of Dubai is the capital of the emirate of the same name and also the largest city in the United Arab Emirates. It's the focus of economic, social and cultural life for locals and tourists and the hotel and catering industry is enjoying a huge boom, too. New hotels with high class restaurants are continually springing up, just like

the new Waldorf Astoria on the Dubai Palm. In six restaurants, guests find every possible culinary delight they could wish for, from fine dining in the 'Social' with three star chef, Heinz Beck, to a relaxing drink at the 'Serafina Bar'. And professional cooking technology made in Germany makes this possible.



Modular equipment from the MKN Optima product ranges and MKN combi steamers are in use here every day. Equipped with German premium technology, the kitchens at the new Waldorf Astoria conjure up international culinary creations with Arabic features. Every culinary wish of the guests is catered for and the kitchen personnel are also clearly pleased with their excellently equipped workplace.

FG FOOD LABS, ROTTERDAM, NETHERLANDS

Creative cuisine at the 'Laboratory Restaurant'



As the name already implies, the 'Food Labs' in Rotterdam, owned by two star Michelin chef, Francois Geurds, is not only a restaurant but a place where exciting gastronomy ideas are being developed.

At one end of the restaurant in the rear area of the trendy old railway station building you find yourself in front of a sliding door, behind which is Francois Geurds' hobby room – the laboratory. This is where he retreats to refine his creations whereby his main focus is the pure taste of the products. Similar to a chemistry laboratory, he works with test tubes, funnels and measuring cylinders. The result is always a very special taste experience.

The seating in the restaurant is slightly raised so that guests have a direct view of the open kitchen area. This should reflect the personality of Geurds himself. That's why he decided in favour of the FlexiCombi and FlexiChef, the latest innovative equipment from MKN in Wolfenbüttel "This appliance offers endless possibilities; it's as if I meet an attractive woman in the restaurant.

The more I get to know her better, the more attractive she becomes to me," describes Francois Geurds his FlexiChef poetically. Using MKN technology, he achieves the efficiency and speed which he needs to be able to handle the large number of guests at his 'Laboratory Restaurant'.



Francois Geurds, FG Food Labs, Rotterdam

"I selected these appliances on the basis of their intelligence and speed," justifies Geurds his decision" ...

"Furthermore, I can see what the preparation of the dishes costs in the end in terms of water and electricity. That's simply innovative, just like me."

à la carte



Enjoy Cooking!

Tom Kerridge – ‘The Hand and Flowers’

Tom Kerridge’s ‘The Hand and Flowers’ is the only UK pub to be awarded two stars in the Michelin guide. You have to book a year in advance to be able to enjoy the wonderful atmosphere at this best address at the weekends. Together with his wife Beth, owner and head chef, Tom Kerridge, opened the pub in 2005 and since then he’s been enjoying an ever increasing popularity. Kerridge has become well known due to his various television appearances and since 2013 he’s been cooking in his own BBC TV show.



The MKN UK team were delighted about the visit of Tom Kerridge and his management team to their exhibition stand at the Hotelympia. Together, they talked shop about the multifunctional technology boasted by the FlexiChef.



New MKN Team in France



As a manufacturer of premium professional cooking technology, France is a particularly important market for MKN in Europe. Through the cooperation with its partner ACMC, MKN has already been successfully represented here for several years. So, it was now time to take the next step of setting up an own MKN France Team. To ensure continued growth and expansion in France too, MKN has repositioned itself on this important market with its own sales structure.

Food & Hotel Asia (FHA) Culinary Challenge

The FHA, Asia’s largest and most renowned exhibition for the food and hospitality branch, took place in Singapore in April 2014. The 19th edition of this show also played host this year to the Culinary Challenge, an international cooking competition. Over 800 chefs from all around the world took part in the numerous individual and team competitions.

All of the contest kitchens were equipped with state of the art professional cooking technology from MKN, for example, with the new MKN combi steamer FlexiCombi. With its intuitive and simple control panel with touch and slide operating concept, all of the participants were offered the best possible competition conditions. As the main sponsor of this Challenge, MKN is pleased to congratulate all of the winners.



TRADE FAIRS 2014/2015:



28.09. – 30.09.2014
SÜFFA
Stuttgart, Germany

08.11. – 12.11.2014
Alles für den Gast
Salzburg, Austria

16.11. – 19.11.2014
Gastro
Rostock, Germany

08.02. – 12.02.2015
Gulfood
Dubai, UAE

13.03. – 18.03.2015
Internorga
Hamburg, Germany

30.03. – 02.04.2015
Hotelex
Shanghai, China

23.10. – 27.10.2015
Host
Milan, Italy

New MKN office in Dubai

With strong internationalization due to innovative products MKN has developed into a global player in the industry during the last few years. A very important market, in particular for the hotel and catering sector, is the Middle East with the focus on Dubai as metropolitan area.



Two years ago, MKN established the ‘Culinary Innovation Center’, a modern training centre for hosting a variety of culinary events. Now, not far from the airport, convention and exhibition centre and financial centre, MKN has set up new offices where Regional Director, Elias Rached and his team can welcome business clients in a worthy and professional manner.



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MKN Maschinenfabrik
Kurt Neubauer GmbH & Co KG
Halberstaedter Strasse 2a
D-38300 Wolfenbuettel

Phone +49 (0) 5331-89-0
Fax +49 (0) 5331-89-280
eMail info@mkn.de
www.mkn.eu

Responsible for content:
MKN Marketing

Graphic Design:
www.productsdesign.com

MKN Seminars – Cooking & more

MKN has modern training centres around the world where experienced MKN chefs provide competent, advanced professional training from specialist to specialist.

The ‘Cooking Arena’ at the manufacturing location in Wolfenbuettel certainly leads by example. Equipped with both the new combi steamer **FlexiCombi** and the multifunctional **FlexiChef**, the seminar participants are presented a live show cooking experience here.

Using new multimedia presentation technology they can follow the events directly at the appliance or on one of the flat screen monitors.

In particular, the seminars focus on two issues which are of great importance for the daily routine in modern kitchens, i.e. ‘cost effectiveness’ and ‘efficiency’.

**For further information
or seminar dates in your
country please visit:**

**www.mkn.eu or contact:
export@mkn.de**

