

MKN –
Master of Performance
 presents:



★★★★★
 à la carte

LATEST NEWS:

Global player MKN –
 Demo centres worldwide

REFERENCES:

Gigantic kitchen dimensions
 at the Centre de Conférences,
 Luxembourg

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Cooking unlimited.

IKA 2012

Culinary Olympics with MKN
 professional cooking technology

The Olympic flame is burning in Erfurt for professional chefs from 05 to 10 October 2012. Over 50 countries from all over the world will be participating in the largest international culinary performance event, the IKA Culinary Olympics.

One thing is clear right from the start: the next Olympic winners will be cooking with MKN. As an exclusive partner, MKN is equipping the kitchens of the national and youth competitions with high efficiency, professional cooking technology.



The innovative HansDampf Combisteamers, trendsetting MKN induction and the new FlexiChef® mean that the teams have a great deal of technical expertise for their Olympic peak performances.



More than 50 nations are participating at the Culinary Olympics.



à la carte



CANTINETTA DEL BECCO, MEXIKO CITY 

Exclusive cooking for Mexico's VIP's

The Cantinetta del Becco in Mexico is one of the finest and most visited restaurants in Mexico City. The address, owned by the extravagant Rolly Pavia, is where the complete VIP society of Mexico City goes in and out;

kitchen personnel. The cooking itself is done in front of a large-scale, illuminated wall with a „forest appearance“, always in view of the guests. The planner Otmar Frasnelli purposefully designed all kitchen areas to be open and on view so that the complete process



MKN kitchen surrounded by forest – a very special front cooking experience

politicians from the Mexican government rub shoulders with actors and business people over the very finest of Italian cuisine.

The open kitchen of the restaurant, installed by fp-projects from Kurtinig (Italy) is also ultra-modern and exclusive. An MKN KÜCHENMEISTER with a purple-coloured cover is located in the centre and an identical purple characterises the interior design of the restaurant and the cooking jackets of the



Best seats for the guests



of preparing menus remains visible for guests, thus transforming kitchen work into an impressive show. A HansDampf Combisteamer can also be seen in use, as well as a second one in the cold dishes kitchen where the house bread is freshly baked along with other delicacies.

Fine kitchen devices from MKN as well as original construction materials give the Cantinetta del Becco an inviting ambience where people can simply eat well, relax and feel good.

HOTEL WESTIN, TAIPEH 

A culinary trip across the world

The Westin Taipeh is located in the heart of the financial, business and entertainment district, in the Nanking East Road. The favourable site in close proximity to large-scale shopping centres and global companies is ideal for both business and holiday visitors.

The hotel's own range of seminars and entertainment also leaves nothing to be desired. The refined first class hotel in Taiwan's capital city impresses with a cinema, spa and fitness club as well as a business lounge, bakery and flower shop.

The Westin Taipeh also has an attractive diversity on offer in terms of culinary delights as well. With their regional, classic and modern dishes the many restaurants enable a culinary trip across the world. Highly diverse cultures and culinary traditions for example come together in the new „Silk Road Feast“ restaurant, open not only for hotel guests. Cooking is carried out in an open kitchen that can be seen by guests at all times.



RESTAURANT CAMPMAN, RENKUM 

Family tradition with a promising future

Restaurant Campman in the Dutch town of Renkum has a tradition spanning over 150 years and is held in high esteem across the country for its pleasantly informal sense of hospitality. After a serious fire in 2011, the Campman family had to fundamentally reconstruct the building.



The work was finished after around one year and a completely new, modern restaurant could be opened. Since this time a new world has taken its place – not only in terms of interior design but also with the MKN FlexiChef® in the kitchen. With much creativity and courage as well, Franck Campman has dared to tread new paths.

The decision for MKN was taken following a visit of the factory in Wolfenbüttel, and the reliable and long-life MKN technology was specified together with the specialist dealer van Gestel. „For us,

the service during construction of the new kitchen and with After Sales as well was really important. MKN implemented this simply and at a partnership-level. We're both family companies with a heart after all, and that fits together,“ explained Franck Campman as the reason for his decision.

The kitchen team gains further support from an MKN KÜCHENMEISTER with modern, energy-saving induction technology and two HansDampf Combisteamers. The high levels of efficiency of these appliances were an essential factor for the decision to purchase.



First MKN FlexiChef in Holland

Efficiency and sustainability will also characterise the future of Campman, because the blow of fortune has been definitely overcome.



The Campman family looks ahead confidently with their new restaurant and MKN kitchen.



The open MKN professional kitchen at the „Silk Road Feast“ restaurant.

The core of the kitchen is an MKN KÜCHENMEISTER appliance in L-form with two HansDampf Combisteamers. General Manager Jürgen Klemm is certainly proud of his exemplary F&B concept and his decision for MKN.

„This optimal technical equipment enables us to offer our guests an unforgettable culinary experience that they can't find in any other of Taiwan's hotels,“ adds Mr Klemm without a hint of boasting.





PFLEGEZENTRUM ROSWITHA IN PFÄFFIKON, SWITZERLAND 

A modern care concept with a highly informal style

Thanks to close teamwork with experienced specialists, the Roswitha Care Centre now benefits from a pioneering care concept. The main aim was to create pleasantly comfortable, informal surroundings for residents, visitors and also for employees.



This has been achieved in the new and highly modern construction by a colourful interior design. For the kitchen, trust was placed in the experience of chef de cuisine Karl Ochsner, who bears responsibility along with his team of 18 full and part-time employees for the culinary needs of two care establishments

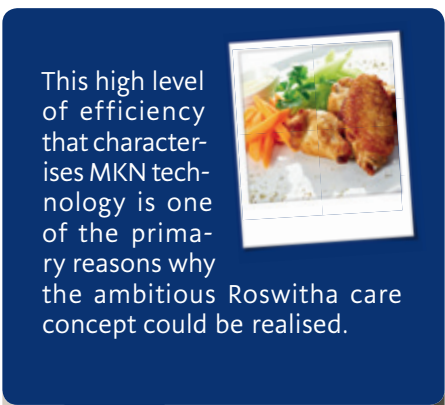
and Café Roswitha, also open to the public. The specifications for technical configuration of the kitchen came mainly from Karl Ochsner himself, supported by the planner Marcel Etter, and equipment was supplied by the Swiss company of Wiba AG. In terms of thermal equipment the decision was taken



The new, modern building "Roswitha"

for another specialist, the German market leader MKN. An MKN KÜCHENMEISTER with pioneering induction technology forms the centrepiece of the new kitchen.

The cooking suite is supplemented by two HansDampf combi-ovens, able to more efficiently implement a diversity of simmering and baking processes with the FlexiRack cooking chamber concept.



This high level of efficiency that characterises MKN technology is one of the primary reasons why the ambitious Roswitha care concept could be realised.



Executive chef, Karl Ochsner, working with MKN technology

CENTRE DE CONFÉRENCES KIRCHBERG, LUXEMBOURG 

Gigantic kitchen dimensions

The „Centre de Conférences“ (CCK), opened in April 2012 on the Kirchberg plateau in the very heart of the business district of the city of Luxembourg, is exemplified by a luxurious level of equipment that in terms of cuisine leaves absolutely nothing to be desired.



Executive chef, Jacquet Christophe, in one of his four kitchens

In four colossal kitchens with around 600 m² of floor space, the team of Sodexo as house caterers and Head Chef Jacquet Christophe take care of the culinary wellbeing of a wide diversity of



The kitchen equipment leaves nothing to be desired

international politicians, representatives of the press and diverse guests from all over the world. The large-scale project was planned by Renate Vanorek from Göppingen and implemented by Ricardo Marques from the company of Raymond Weyland, Luxembourg. The result of these combined efforts is an overall gastronomic composition featuring an enormous diversity of MKN appliances, and leaving nothing to be desired.



WALDHAUS PRIVATE BREWERY IN WALDHAUS, BLACK FOREST 

A piece of Bavaria in the Black Forest

The Zimmermann family, the Waldhaus restaurant's tenants, bring typical Bavarian flair to the Black Forest with tasty specialities, freshly baked bread from a stone oven and a cold Waldhaus beer.

Many regular guests, a stream of visitors from Switzerland and lots of travel buses pay a visit to the classic country inn with adjacent private brewery, especially on weekends. This results in a challenging quota for the kitchen of an average of 290 meals a day. Constructional modification and modernisation was categorically needed if this was to be achieved, and so owner Helmar Schmid initiated the project for a completely



work. The complete thermal assortment in the new Waldhaus kitchen was sourced from MKN, including a KÜCHENMEISTER cooking suite, two HansDampf Combisteamers and the new FlexiChef®. Thanks to that state-of-the-art technology, nothing is now able to prevent a highly promising future for this committed team.



new construction of the kitchen. The new kitchen area was installed by the company of Schafferer from Freiburg. The pleasing result for the kitchen team is now a wealth of light radiating through two large window areas, significantly more space and simply better conditions for

Martina and Thomas Zimmermann are pleased about the success of the Waldhaus



Global cooking expertise

In its history of success spanning over 65 years, MKN has developed to become a global player with worldwide appliance expertise and cooking experience. Cooking in over 100 countries is carried out with MKN technology.



Live cooking seminars at MKN



Leroad showroom in China

The consistently expanding team of international application specialists communicates this expertise in a high number of training centres around the world. Modern spaces for the MKN experience seminars are available, ranging from the Cooking Arena at the Wolfenbüttel location and the Culinary Innovation Center in Dubai to the Leroad Showroom in China.

It's here that interested professionals from the culinary sector are given valuable tips and tricks for everyday kitchen work in a highly practical, modern way. It pays to participate!

See www.mkn.eu for dates and registration.

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Efficient Kitchen with HansDampf



The MKN HansDampf operates efficiently and cost-effectively

Up to 5,000 KWh of energy can be saved with the HansDampf thanks to heat exchanger, triple-insulation glass cooking chamber door and the unique FlexiRack capacity concept. CO² emissions are consequently reduced by up to three tons per year. Our customers are also convinced of the high efficiency levels and sustainability of the HansDampf:

Lars Rutz Wine Bar, Berlin: „I've got the small one at the vegetable station, it doesn't take a lot of room and is still efficient. The low width really won me over during purchasing," said Head Chef Marco Müller about his decision for a HansDampf|Compact.



Gasthaus zur Hofmark, Stubenberg: „Fitting MKN technology into my kitchen meant I could optimise all the processes and significantly cut down on electricity costs," explained Jörg Ecker, proprietor and Head Chef.



Open University, Milton Keynes: „The HansDampf combi-oven is highly flexible and easy to use. It makes the hard work more simple and so really it's the cook's best friend," enthused Head Chef Peter Worster.

The Point at Lancashire County Cricket Club: "We always had to prepare banquets two days long. But now with our eight MKN steamers we can prepare 800 portions in the last minute and serve them in good time," said Head Chef Nic Ashurst.



The caterer SPOTLESS uses this "wall of HansDampf Compacts" at its café Epicure in Melbourne

Visit the MKN
YouTube Channel:

youtube.com/mknghmbh

TRADE FAIRS 2012/2013:

National:

02.09. – 05.09.2012
Hogatec, Essen

05.10. – 10.10.2012
Inoga/IKA, Erfurt

08.03. – 13.03.2013
Internorga, Hamburg

International:

09.09. – 12.09.2012
ZAGG, Luzern

10.11. – 14.11.2012
Alles für den Gast, Salzburg

11.11. – 15.11.2012
Equip, Hotel Paris

21.01. – 23.01.2013
Hospitality, Birmingham

26.01. – 30.01.2013
Sirha, Lyon

25.02. – 28.02.2013
Gulfood, Dubai

14.03. – 18.03.2013
Aahar Delhi

01.04. – 03.04.2013
Hotelex, Shanghai



MKN is expanding!

Despite the globally turbulent market environment, MKN was able to complete the last business year with another record year, in fact the seventh in a row.

The young professionals at MKN are also able to look back with pride at successful completion of their training. All apprentices finishing in the summer of 2012 were able to achieve examination results with marks of either 1 or 2, and due to this exemplary performance they all in the meantime work at MKN or else have commenced further studies.

„I'm proud to have done my training with such a future-oriented company as MKN and I'm also looking forward to permanently supporting the sales team from now on," said Stefanie Gehrke, industrial manager (final examinations in 2012).

A further ten apprentices will begin at MKN in September upon commencement of their new training year. This means the number of employees at Wolfenbüttel increases to 455, and added to this are many international

sales, service and application consultants from all over the world. The production area has also now expanded to 80.000 m² thanks to taking over the property in the adjacent neighbourhood. The path is set for a highly promising future.



The class of 2012 with training supervisor, Frank Lehnhoff (left) and Commercial Director, Winfried Pink (right)