



COLOGNE | GERMANY

FRESH & FLAVOUR

COLLECTIVE CATERING SOCIETY
COMPANY CANTEEN @COLOGNE DISTRIBUTION CENTRE

www.freshandflavour.de

SET UP: THIEL GMBH

EAT WELL, TO WORK BETTER: FRESH & FLAVOUR IS ON THE TABLE

FRESH & FLAVOUR: a name evoking greenness and taste; a German company that does not fall short of expectations at all. Based in Cologne, it has become a benchmark for corporate canteens all over Germany. Let's see what makes this company so special.

Three key words distinguish it: speed, quality and hygiene.

Speed: FRESH & FLAVOUR understands the importance of time in company canteens. Employees often cannot wait for their meals. Therefore, the company is committed to serving meals efficiently and quickly. Queues are kept to a minimum, ensuring workers enjoy their lunch stress-free and relax in the remaining free time;

Quality: food quality is at the heart of FRESH & FLAVOUR. Experienced chefs prepare tasty dishes using fresh and in-season ingredients. From crispy salads to hot dishes, every meal is designed to satisfy the most demanding palates;

Hygiene: hygiene is a top priority. FRESH & FLAVOUR strictly complies with hygiene and sanitary regulations. Kitchens are cleaned regularly, food is stored properly, and staff wear appropriate clothing to ensure food safety. Not only that. Since 2023, in the Cologne Distribution Centre canteen, the catering company has chosen Comenda as a washing partner.

How to better manage the large turnout in peak hours? Simple, with a washing system that allows to quickly serve a large number of people in a short time, without sacrificing hygiene and quality of the washing results.

Comenda, with its German partner Thiel GmbH, has designed an automated washing solution to easily manage washing operations for 80 seats at breakfast and 200 seats at lunch, taking into account tableware of all kinds: cutlery, plates, cups, trays, pans and containers.



Albert Kajana
Mechanical Fitter - Sorting Station and Automatic Crockery
and Racks Feeder Systems, Comenda





"We wanted to ensure maximum ergonomics for the operators in the washing area," starts Gabriella Calò, Export Area Manager of Comenda, "relieving them from all the tiring and repetitive operations that a machine can safely run. At the same time, however, the goal was to ensure that the staff worked in a healthy environment, not exposed to the large amounts of steam and humidity typical of washing areas."

Thanks to its heat pump, the AC2EP6 NEXT model that was installed not only guarantees energy savings for the facility but also ensures a more comfortable working environment for operators. It absorbs the heat produced by the machine reducing latent heat and cooling the air that is released into the premises.

The capacity of this solution allows for sanitising up to 205 racks/h through the various modules of the machine: pre-washing for the removal of residues, washing with detergent for surface cleaning, rinsing at high temperatures, and finally drying to allow the dishes to be quickly reused or stacked for storage.

Could we do more? Yes, and we did.

"I like to think that a good washing result for our customers starts from sorting operations," explains Albert Kajana, Mechanical Fitter - Sorting Station and Automatic Crockery and Racks Feeder Systems in Comenda. "We can assemble many tables for our machines, and systems for sorting, storing and transporting dishes. Each solution allows you to move easily in a washing area and thus ensure greater efficiency, safety and hygiene.

The sorting tables are designed to minimize the risk of contamination between dirty and clean dishes during the service phases and they allow to transport of objects from the dining room to the machine in a fully automated way, reducing manual handling."



Gabriella Calò, Export Area Manager Comenda (on the left), Aloys Bauerdick, Service Manager and Technical Sales DACH Comenda (in the middle), Dieter Lettenbauer, Managing Director Fresh & Flavour (on the right).

WE WANTED TO ENSURE MAXIMUM ERGONOMICS FOR THE OPERATORS IN THE WASHING AREA



FRESH & FLAVOUR's equipment is completed by an automatic tray-transport system with polycord belts that allows the transit of trays loaded with dirty dishes from the dining room to the washing area where the items are prepared for entry into the machine.

"Simple, automatic and fast?" Kajana continues. "There is only to choose the most suitable racks and inserts from the Comenda catalogue, to allow the correct housing of the dishes inside the machine, as well as protecting them during operations to reduce the risk of breakage... and then Comenda will do the rest."

"A 360° service to control the entire washing process including the monitoring and reduction of energy and water consumption," concludes Calò.

Companies that choose FRESH & FLAVOUR as their catering provider can count on a reliable partner. The catering company offers customised solutions to meet the specific needs of each customer, which reminds us of Comenda's approach... a perfect combo!