

urbanharbor.

The kitchen as the heart
of a state-of-the-art
food production line.



The kitchen concept

Max Maier, owner of the Max Maier Group, stands for excellent quality in design, functionality and eating culture, which he demonstrates in all his ventures. "The kitchen above all creates the environment for the act of cooking and eating. This is a social act, which is naturally also dependent on people, their lifestyle, their attitude, their taste or their social status", explains Max Maier.

Maier's latest coup is the transformation of an old machine hall into an exclusive and modern place for people to enjoy their lunch break. urbanharbor, which is the name of the business centre, is Europe's first digital kitchen. The key word here is gastronomy 4.0. This represents the full quality control of the flows of food, from the supply of raw materials to the service counters. The future at urbanharbor: quality control from the field to the plate.

Already, all kitchen appliances are fully digital and connected to each other with CHECK CLOUD. Processes are continuously monitored in relation to hygiene, temperature, operating time and storage. Data is documented pursuant to HACCP standards. CHECK HACCP, a digital system of CHECK Services, is responsible for this. This was developed together with T-Systems. Deutsche Telekom hosts and operates the CHECK CLOUD platform taking into account IT security and German data protection laws.

The project was implemented together with ConnectedCooking, the RATIONAL networking solution, as such ConnectedCooking also plays a key role in the kitchen processes and offers the essential convenience in data logging, storage and analysis. This means, for example, that all production and HACCP data can be analysed from the office using the RATIONAL analysis function.



Industry
Restaurant/Catering

Core business
> Daily changing lunch menu
> School Catering
> Event catering

Location
Ludwigsburg Germany



Food production

Cook & Serve

Approx. 20% of the food produced is served in the restaurant. Up to 1,000 customers per day, plus regular events are catered for.

Cook&Chill

Around 80% of production (approx. 3,500 meals) are supplied to 50 schools and preschools, which are located within a radius of around 50 km.

In order to guarantee excellent food quality, school catering is produced using the cook and chill method. Around 75% of the food is precooked in the VarioCookingCenter® and SelfCookingCenter® in the main kitchen. The food is then portioned, chilled to 3 °C and delivered to the schools and preschools in Rieber thermoport® system. The kitchen staff on site then regenerate the food in the RATIONAL combi-steamer.

As the operator of urbanharbor, Better Taste GmbH follows the "DGE quality" standards for school catering. This is nationwide initiative in Germany to promote healthy nutrition and physical activity, which consequently leads to improved quality of life.



The challenge

- > Management of high-level events with up to 1,000 customers in addition to day-to-day business (restaurant – 1,000 customers and school catering – 3,500 meals)
- > Digitisation of the kitchen

The solution

- > VarioCookingCenter®
2 × 112+, 2 × 211+, 2 × 311+
- > SelfCookingCenter®
1 × 61 (baking),
2 × 101, 2 × 201,
- > ConnectedCooking

Customer benefit

- > All processes are continuously monitored centrally. This saves a lot of time.
- > Impressive food quality for 50 schools and preschools
- > Events and business lunches can be managed in parallel. Up to 10,000 meals daily are feasible.



The perfect combination:
The VarioCookingCenter®
– your multifunctional
support in the kitchen and the
SelfCookingCenter® as a reliable
assistant



RATIONAL AG

Siegfried-Meister-Straße 1
86899 Landsberg am Lech
Germany

Tel. +49 8191 327-0

info@rational-online.com
rational-online.com