

MOBILE CATERING CONCEPT.

Tried-and-tested equipment used for decades by all civil defence / disaster response organisations for the provision of catering.

Gastronorm as a standardised operating system guarantees quality.



Scan here for the solution

Made in Germany

SAFETY AND HYGIENE.

Digitally transparent documentation for compliance with the stricter statutory HACCP directives for safe crisis management.

Hygiene determines the safety of food, employees and equipment!

Customised hygiene checklists for virus elimination management.

Temperature determines the safety of the food!

Virus limit values adapted to +72°C.

www.checkcloud.com



COOK
Powerful induction cooking vessel



COOK/ STORE/ TRANSPORT
Multifunctional cooking unit



SET UP/ COOK/ SERVE
varithek® cooking station



SERVE
Serving trolley with light/ thermal bridge



TRANSPORT DRINKS
Thermi drinks container



CLEANING
Prewash & hygiene station with dish-washer & connecting element