KITCHEN CENTRALIZATION

Main Characterestics

Success now, out of a professional centralizing action is unquestionable and undeniable. Our concept, on professional **Kitchen Centralization** does not offer only tempting **financial** reward but also **technical**, as the entire operation is technically futuristic and as such ahead of other concepts.

Existing central kitchens are simply bigger kitchens with more but the same equipment and cooking methodologies as any other conventional kitchen. This, does not provide any benefits (financial or technical) to the end user. On the contrary, in certain cases, this may result in more food wastage and poorer hygiene.

"LONG LIFE FRESH FOOD (L.L.F.F.)", is a catering system that is based on cooking food till it is just done followed by rapid blast chilling that reduces the food temperature to below 3 degrees Celsius within ninety (90) minutes. Storage at this temperature extends the shelf life of the product to 5 days. It is important to note that the food being always above zero temperature, its molecular structure remains unchanged, unlike the case of frozen food.

Central Kitchen in
St. Petersburg in Russian

To be more specific, **L.L.F.F** is an excellent methodology for producing bulk, gourmet catering, meant, either for banqueting, outside catering or a la carte, on a daily basis, with an improved Hygiene and Gastronomic value and providing substantial financial savings. **L.L.F.F** system is based on using advance technology **SOUS VIDE, COOK TANK, HOT FILL** and **MAPS** cooking, known as **closed cooking systems**, proved to be much superior than the traditional **open cooking,** on both aspects of **Gastronomy** and **Costs**. Equipment such as **Combi Keettles**, **Cook Tanks & Tumble Chillers**, **Homogenizers** , and **Pump fill stations**, are some of the advance equipment used, which when combined with the company's expertise and know how, achieve the difficult task of producing mass catering, to be envied by top chefs.

It is very important to understand that **L.L.F.F** catering system is not a different form of cooking giving different food taste! **It is only an excellent system securing highest standards in Food Safety and Hygiene and lower costs in Labour, Energy, Food costs etc etc.** It cooks in bulk, utilizing the most innovative and sophisticated cooking, mixing, chilling etc, equipment and offers the desired by the end customer taste and gastronomic look!

The **L.L.F.F** catering system respects and maintains,
- The same or desired by the chef, **Taste**!
- The same or desired by the chef, **Gastronomic value!**

Our **kitchen Centralization** system is offered together with our Austalian Partner, REGETHERMIC

There are now worldwide over 1500 major installations.

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The **Joint Venture,** offers now the complete package of any kind and magnitude **Centralized Food Production** program, utilizing the **L.L.F.F** methodology and starting from the design stage, to providing all the appropriate equipment, to installing the actual **LOGISTICS** system and the appropriate maintenance there after.

The utilization of **automated extended life technology** will reduce a number of process steps and in turn allow for greater savings mostly in labour costs and other efficiencies. The product's life can be increased to between 14 and 60 days.

Do not forget that **L.L.F.F** can be a **Five day a week, Eight hours a day operation! No overtimes, no rush! All of the 1500 major installations gave a return in investment between 6-18 months**! Some installations were multi-million dollars investments!

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An appropriate example is the "Greater Marrery Area Health Service" in Australia, which introduced a centralized catering system involving 26 hospitals. It involved supplying and testing the equipment and training all the staff in the central kitchens. We are talking about equipment for **production**, **chilling**, **regenerating**, **distribution**, **transport**, **storage** and **service**. They reduced their food costs by about **$2 per meal** unit and they are producing about **1.5 million meals unit a year**. **Yearly profit? $3.000.000,00!**

Apart from **substantial labour savings**, **LLFF** offers additionally the following advantages.

* Improve Hygiene
* Improve Safety
* Improve Nutritional and Bacteriological
* Improve food quality
* Economies of raw materials
* Centralized preparation
* Centralized Control
* Efficient time utilization
* Substantial savings in Food Cost
* Savings in Energy cost
* Savings in equipment maintenance

Additional advantages of **Automated extended shelf life technology** are:

* Further reduction in labor input through automation
* Improved occupational health and safety in the Kitchen
* Cooked in own juices
* Seal in aroma, flavor and nutrients
* Reduced moisture losses
* Increased shelf life
* Microbiological Safety, etc.

THE ….. LESS KITCHEN **(hotels)** and THE ….. LESS KITCHEN **(malls)** are also unique centralized kitchen concepts specially designed for the respective markets.
The term LESS relates to such kitchens as being:

* Space-less
* Labour-less
* Hazard-less
* Service-less
* Waste-less

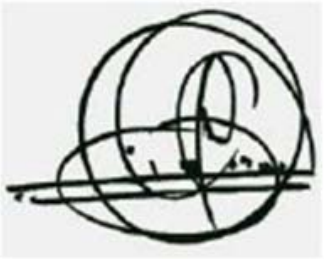
-Potential Customers

* Hotels heavy on banqueting
* Hotel and Restaurant Chains
* Ministry of Health / Hospitals
* Private Clinics
* Ministry of Defense / Army Camps
* Ministry of Justice / Prisons
* Catering Companies.

-Unique Features

* Sharing Possibilities.

Best Regards,
ATHNI TRADING LTD



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