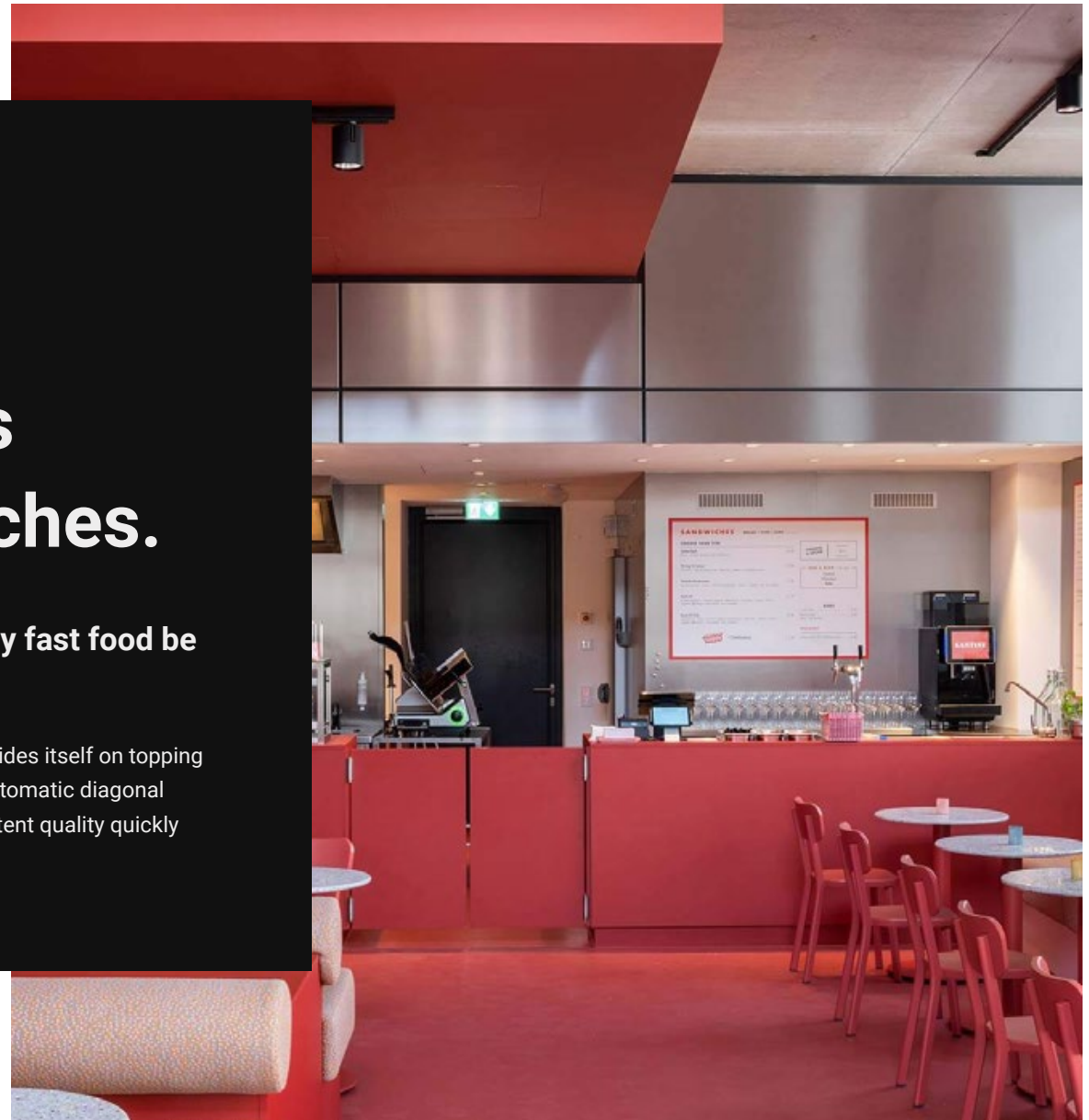


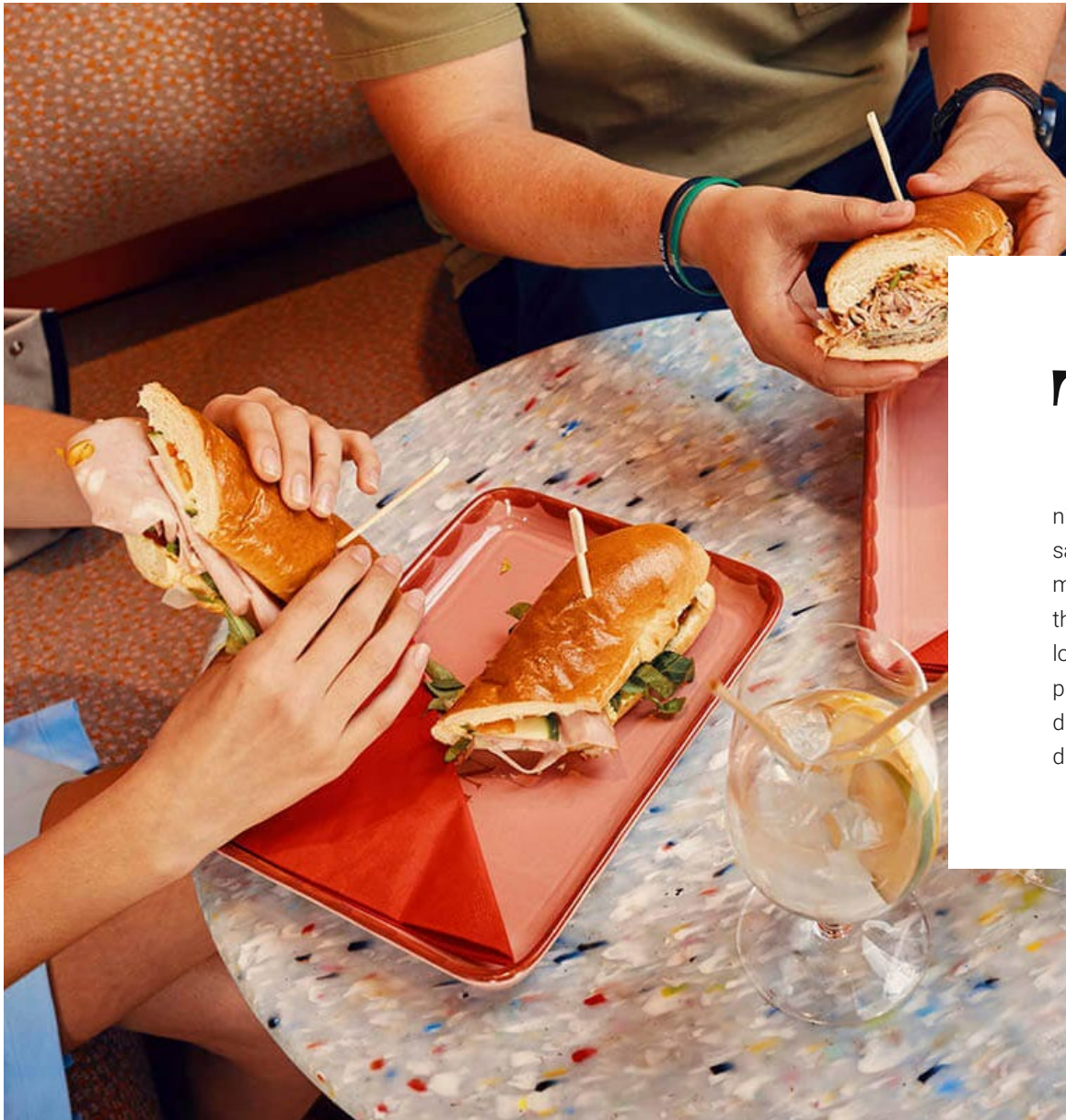
CASE STUDY

Kantine Offenburg consistently serves top-quality sandwiches.

How can delicate ingredients for high-quality fast food be prepared quickly, safely and economically?

Say goodbye to pre-portioned depositing – Kantine Offenburg prides itself on topping bread with freshly-sliced meats. This is thanks to the GSP HD automatic diagonal slicer. All employees can use it to prepare sandwiches of consistent quality quickly and without food waste.





The canteen's food service concept is unrivalled in Offenburg. On the premises of an art gallery, the start-up company produces and serves sandwiches of exceptional quality, topped with locally-produced, freshly-sliced warm meat, accompanied by wafer-thin mortadella cheese or finely chopped vegetables. Every sandwich is made to order, and orders must be prepared quickly, because many customers come during their lunch break. Still, what is critical is that the recipes are followed to the letter and food waste avoided. While looking for a machine with the ability to slice and weigh with the highest precision, speed up processes and gently process high-quality ingredients, the owner of the canteen came across the GSP HD automatic diagonal slicer from Bizerba.



“ Food waste is reduced to a minimum and energy savings also ensure that the preparation process is very sustainable.”

Alexander Pogacnik

Retail Product Line Manager for Bizerba Global Sales & Marketing

COMPANY

Kantine Offenburg

Since April 2023, Kantine Offenburg has enhanced its fast food menu in response to customers' demands for freshness, quality and sustainability. In addition to sandwiches, the menu includes salads, warm favorites such as mac & cheese, plus desserts including ice cream and cheesecake. Dips and sauces are made in-house and all meals contain locally sourced ingredients. The four types of bread for the sandwiches were developed specifically for the canteen, with the help of a local baker.

One branch

5 employees

on-site sales and catering

More information

kantine-offenburg.de

KANTINE

CHALLENGE

Processing high-quality foods quickly and carefully

As canteen owner Martin Kammerer knows, differentiation is an important success factor in the catering industry. He wanted to offer a new menu for the growing target group of health- and environmentally conscious fast food lovers. Inspired by nearby France, where croques are a popular bistro dish, and by the range of possible recipes, sandwiches seemed to be the obvious choice.

Sandwiches just in time

In order to stand out from the competition and offer maximum freshness and quality, the ingredients for each sandwich should only be sliced on order. However, this presents the restaurant owner with a time problem: It doesn't matter who makes a sandwich in the canteen, the customer should never have to wait longer than ten minutes. "If there was a chef whose only job was to slice meat, our concept wouldn't work," says Martin

Kammerer. "That would take far too long; and it wouldn't be economical either, because it would waste the resources of a skilled worker."

Efficient and sustainable food service

For this task, a machine was needed that is able to deliver the highest slicing performance, enabling quick work processes, and one that even assistants could operate. In addition, it had to be able to make sandwiches 100 percent exactly reproducible in order to ensure consistent quality and reduce food waste. "I have been familiar with Bizerba for as long as I have been working in the catering industry. The precision, reliability and resilience of the devices are well known. I really appreciate it. That's why I looked at Bizerba first," remembers Kammerer.



SOLUTION

Automatic slicing, accurate to the gram

The decision was made in favor of the GSP HD automatic diagonal slicer. „We worked with Mr Kammerer to determine which machine would best meet his requirements,“ explains Alexander Pogacnik, Retail Product Line Manager at Bizerba Global Sales & Marketing. „We had a test phase on-site that lasted several weeks, and in that time, we made adjustments based on customer requirements.“ Martin Kammerer says of his experiences with Bizerba: „The support is first rate. People ask with interest how we are getting on with the machine and whether we are satisfied. This is us. It works exactly the way we want it to.“

Fits perfectly into the concept

In day-to-day operation, the GSP HD quickly proved itself and met all customer requirements.

It automatically slices the canteen’s high-quality products to the target weight – from 0.5 millimeter thin slices of mortadella to 3 millimeter thick pineapple chunks and slices of warm pork belly – even in a limited space. It slices with high precision and evenly, and can be cleaned quickly and easily with the removable cutting blade. The GSP HD fits into both the operational and visual concept of a catering business that values modernity and sustainability.

Intelligent technology saves costs

GSP HD saves time and service costs thanks to SmarterSlicing: The digital user interface provides all the relevant information at a glance, and indicators tell the counter team when it is time to clean the machine, sharpen the blade or perform



maintenance tasks. This enables optimal processes. The powerful, intelligent Emotion® knife drive also works efficiently. It saves up to 55% energy while ensuring low-noise operation. This means that the canteen staff can fully concentrate on fulfilling the wishes of the customers.

BENEFITS

Man and machine work hand-in-hand

Today, the GSP HD is the heart of the canteen's sandwich production and cuts warm meat, cheese, vegetables and all other ingredients automatically to the exact amount specified in the recipe, while the staff is free to prepare the sandwiches. „Our customers are often amazed when the chef inserts the meat, starts the slicer and then simply turns away,“ says Kammerer happily. Once the meat has been sliced, the sandwich is ready to be topped and delivered to the customer a few seconds later.

Fast food at the highest level

In conclusion, the canteen owner remarks: “The GSP HD automatic diagonal slicer makes it possible to produce sandwiches the way we always imagined. With this machine, we can offer fast food at the highest level. It also helps us to calculate quantities reliably so that we are economical and sustainable at the same time. It is part of a successful catering concept.”



Let's count

70

Sandwiches per day

150_{kg}

Meat throughput per month

“ Our suggestions for adjusting the machine even more to our requirements were immediately taken up and implemented. We really couldn’t ask for more.”

Martin Kammerer
Founder and owner

“ High-quality fast food is certainly a growing trend. Kantine Offenburg is a pioneer in this field, given the great work of Mr Kammerer and the canteen team.”

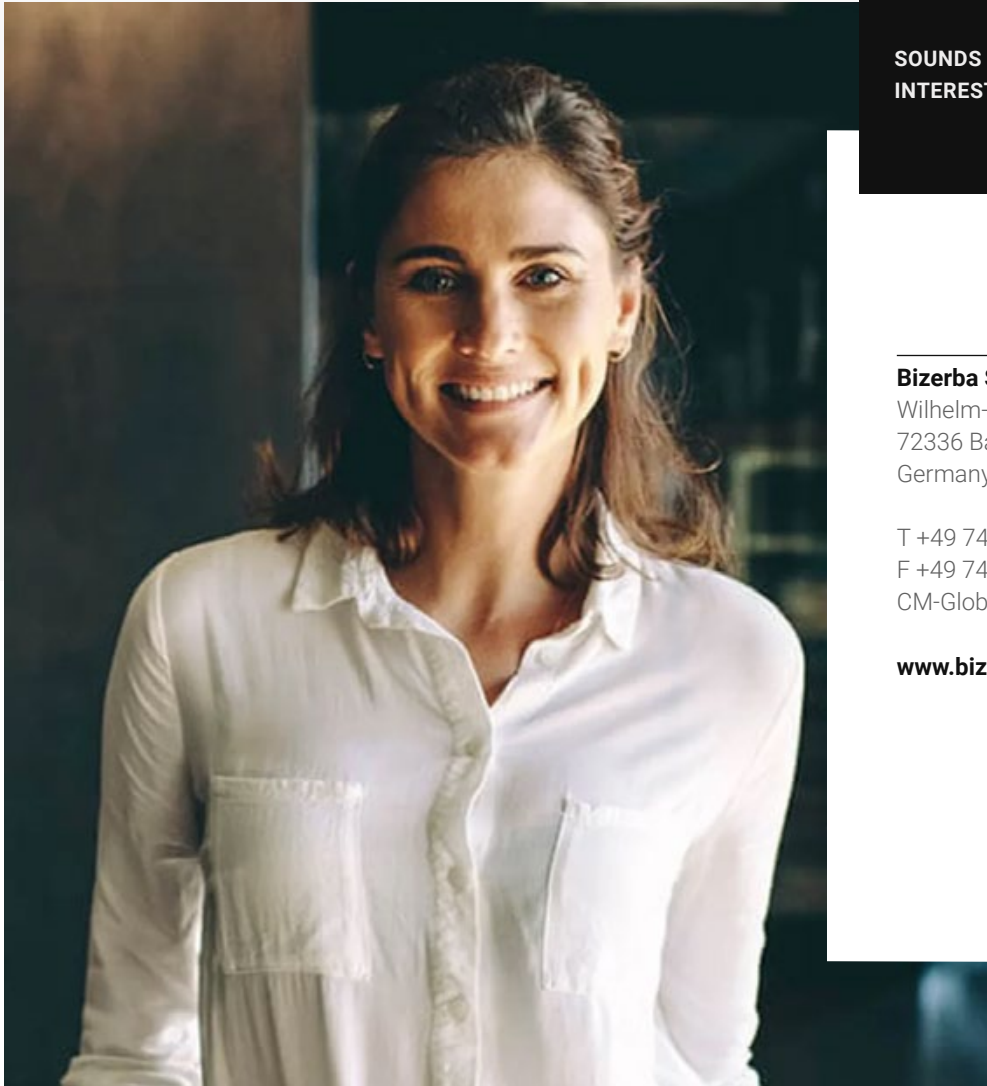
Alexander Pogacnik
Retail Product Line Manager for Bizerba Global Sales & Marketing

COMPONENTS

The Kantine Offenburg solution

Slicing

Automatic gravity slicer GSP HD



**SOUNDS
INTERESTING?**

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