

High-Performance Kitchens with 24/7-Service.

DATES & FACTS:

- Operating Time: 16 Days
- 3.000 Places, occupied several times per day
- Kitchen with fridges, pantry, stoves, ovens, ice-cube machines and dishwashers
- Services: Workflow planning and implementation
- Back-up Service: Spare devices and technicians on site, 24hr hotline and intensive cleaning of hardware overnight

Full equipment for ,Käfer Wiesn-Schänke' at the Munich Oktoberfest.

With approximately 6 million visitors annually, the „Oktoberfest“ is the world's largest folk festival. The VIP meeting point of ‚Feinkost Käfer‘ requires considerable volume output for food of a very high quality . For many years, Telia has been supplying a complete catering service here, as it did for other leading companies of the Oktoberfest.

Highlights:

- » Kitchen for thousands of meals per day
- » Extensive Back-Up for all equipment
- » 24-h-Service with technicians on site



» Kitchen for several thousand meals per day

Based on feedback from the previous year and new ideas from the chef, the team conducts meticulous planning with the customer months before the event begins. Using 3D animations, logistics of delivery, cooling, storage and disposal are coordinated precisely. Highly efficient processes in the kitchen are defined, played through and optimised by our professionals. Telia then delivers the entire kitchen and hands it over to the customer, ready to cook.

» Extensive back up for the hardware

16 hours a day for 16 days: The kitchen team must be able to rely on the kitchen technology working smoothly, even under extremely challenging conditions. Each Telia device is tested before use and after installation on site to maximise reliability. In total, Telia delivers 10 articulated truckloads to Oktoberfest, including





spare parts that are ready to go immediately in case of malfunction.

» **24hr Service with Technicians on site**

In order to safeguard reliable operation, two technicians are permanently on site in case any issue were to arise. Telia technicians work in two-shift operation so that the crockery circuit always runs synchronously with the output of the kitchen. Two additional Telia employees are on site from 2am to oversee intensive cleaning of the dishwasher to ensure smooth operation the following day.

» **We are here for you.:**

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“Passionate quality requires attention to detail. Telia are a reliable partner who carry through on their promises”

Andreas Schninarl, Käfer Chef

