



ELRO at work

at Diákétkeztési Kft.

«Simple, healthy, delicious food for school children – and thanks to ELRO remarkably easy to prepare.»

Attila Bay
Managing Director
Diákétkeztési Kft.

«Highest efficiency with the lowest possible personnel and energy costs – a challenge ELRO more than meets.»

András Gauland
Responsible Planer
Coninvest Kft.



**Diákétkeztési
Coninvest**

Diákétkeztési Kft., Szekszárd, Hungary



Managing Director Attila Bay's perspective

Approximately 2900 hot meals spread over two different menus for healthy, fast, and at the same time, tasty nutrition for hungry school children – that's the agreeable, but certainly also work-intensive daily task at the school cafeteria, Diákétkeztési Kft. in Szekszárd/Hungary.

As a result, fundamental criteria were the focus when it came to restructuring and renovation of his entire facility, and replacing the 30 to 40-year old cooking infrastructure: Highest reliability, short cooking processes, easy operation, as well as pleasant working conditions were the decisive factors in selecting the new equipment.

A vision to the future was already an important consideration in the planning phase: Only a partner company with outstanding training and after sales service concepts came into question. When the planning partner, Coninvest Kft., suggested cooperation with ELRO, Péter Ágoston gave the idea his full approval. «Thanks to ELRO's international culture and direct ties to users the appliance software was available in the Hungarian language right way, an advantage not to be underestimated because it made working with the new appliances a lot easier,» adds Attila Bay in conclusion.

Planer András Gauland's perspective

For Coninvest Kft. in Budaörs/Hungary, one of the most unusual challenges in kitchen planning for the Diákétkeztési Kft. was merging the seven in parallel operating kitchens into two central facilities.

In selecting the equipment supplier, economic considerations clearly stood at the forefront: Not just the lowest possible personnel and energy costs were important, but above all being able to work safely, easily and quickly in the new kitchen. In addition, only appliances with proven high quality and durability came into question.

The ELRO series 2300 pressure bratt pans and pressure cookers, as well as the Sirius induction cooking fields were exactly the appliances to totally fulfil these criteria. Coninvest Kft. was also more than convinced by the quality, durability and productivity of the equipment, and, as a result, recommended ELRO to its client without any reservations.

Planer András Gauland summarises his experience in working together with ELRO: «ELRO's outstanding after sales service rounds off the overall offering perfectly.»

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