

CATERING WITH A TURBO BOOST



Check out the
dishwashing area
at MTU canteen in
our video!

BEST PRACTICE CANTEEN MTU AERO ENGINES, MUNICH

HOBART

CLEAN HYBRID MODERN

Germany's leading engine manufacturer, MTU Aero Engines, recently opened its new „hybrid“ company restaurant with different areas. The employees are thrilled about the eclectic food choice and the impressive atmosphere. In the background, HOBART technology ensures top performance in terms of cleanliness: with a semi-automatic dishwashing and a food waste management system as well as other dishwashers and complex conveyor technology.



The 5,700 employees of MTU Aero Engines in Munich have a staff restaurant like no other. The new building, which opened in 2023, is a showcase project in terms of communal catering - with a diverse range of foods, spacious areas and a bright, modern atmosphere. On two floors, each with a total of 4,500 square meters, employees not only find the company restaurant with up to eight main dishes every day, but also a shop with coffee and ice-cream specialties, an event space and an à la carte restaurant.

The modern MTU company restaurant leaves nothing to be desired. It is not only used for catering but is also available to employees around the clock as a place for meetings and events.



They can have breakfast from 7:30 am, the lunch menu starts at 11 am. On average there are around 1,700 meals served per day. Differently designed seating areas inside as well as a beautiful, 450 square meter outdoor area for sunny days invite them to eat and relax. The canteen also serves as a meeting place for small and large groups all day long. The hybrid concept includes numerous acoustically protected cubicles, that can also be used for appointments beyond meal times.

AFFORDABLE AND HEALTHY CHOICES

The workforce is using the new areas with enthusiasm. Employees pay between 2.80 and 5.60 € for their delicious, freshly prepared meal; the average price is 4.60 €. The “healthy counter”, which serves vegetarian or vegan dishes, is very popular. MTU deliberately placed this counter in the entrance area and made it particularly attractive in order to create incentives for a healthy diet. However, there are also traditional food, meat dishes and a pizza and pasta counter that leave virtually nothing to be desired for those who like it more traditional. The new canteen is therefore a real added value for the workforce and even an argument for attracting applicants. **“Our food is very fresh. Only very few convenience products are being used, and everything is produced locally. The employees appreciate that very much,”** reports Peter Busam, project manager for the new restaurant space.

FLEXIBILITY IN PLANNING

Busam joined MTU in 2015. Planning for the new building began

under his direction in 2017, and the construction finally began in 2021. Due to the corona pandemic, many things in the ongoing process were replanned: reduction of seats, but also the all-day purpose of the canteen as a hybrid location for meetings, conferences and events were among the new measures. The fact that the company restaurant is not only used for eating is a great added value for the entire workforce.

AN INVESTMENT THAT PAYS OFF

No expenses were spared when it came to the technical equipment of this modern canteen: MTU invested a lot in building technology, air conditioning and ventilation. Last but not least, the planners also paid attention to the highest quality and reliable service when it came to kitchen equipment. The dishwashing area has a semi-automatic dishwashing solution: two HOBART conveyor dishwashers and a PROFI AMXT hood-type dishwasher, which is used exclusively for cleaning glasses. Utensils like pots and pans are washed in a separate machine.



When the trays come back from the restaurant, the dishwashing staff first takes the glasses off, followed by plates and bowls, which are placed in the conveyor dishwasher. Leftover food is disposed of in the built-in food waste stations. Trays and cutlery don't need to be touched – they automatically run into the second conveyor and are neatly stacked at the end of the machine. **“The dishwashing process is well constructed and runs smoothly. The washing results are very good,”** confirms Busam.



Decades of expertise times two: HOBART project engineer Thomas Lackmann supported MTU head of company catering and project manager Peter Busam (right) with his expert knowledge in planning the complex system.

FULL-SERVICE PROVIDER

HOBART

„We chose HOBART as a brand because we were impressed by the concept of dishwashing technology with an integrated food waste management system, and because we have already had good experiences with HOBART's technology and service in previous projects," explains Busam.

Originally there was no conveying tower included in the planning for the dishwashing system, but the routes of all the different dishes are very complex. The high number of guests - especially at lunchtime - required the installation of two return stations in the dining area. From there, the dirty dishes on trays are transported back to the dishwashing area via two

vertical conveying towers. "It works very well - despite the relatively long distance that the dishes have to travel," describes Busam.

No more smells: food waste is disposed of manually into the wet waste feeding station. Plates, bowls and cups are placed on the conveyor belt by employees, and trays and cutlery are automatically running into the machine.



A BICOMTEC food waste management system ensures the professional disposal of organic waste with two feeding stations integrated directly into the dishwashing system. Additionally, there is a free-standing station next to the utensil washer, where food waste from the cooking process is disposed of directly. The waste goes directly into the large collecting container in the basement with the

help of compressed air. **"The main advantages of this system are that waste no longer has to be carried through the kitchen and there are no unpleasant smells. Hygiene is absolutely guaranteed. The processes are running very well - exactly as we had imagined,"** is Busam's bottom line.

FACTS MTU AERO ENGINES CANTEEN



Opening:
January 2023



60 employees in total (2 shifts)
Catering to 5,700 employees and
up to 2,500 guests/contractors daily



9,000 sqm (including the 1,500 sqm restaurant area)
and 450 sqm for food serving stations
150 sqm each for kitchen and dishwashing areas



Construction time:
2 years



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