

FOODSTORIES

*thermo
hauser*

Food trends 2021

GHOST KITCHENS:

a niche phenomenon before coronavirus, now a vital component in urban food deliveries.

Product innovations

CATERING BOX WITH SLIDING DOOR:

added convenience with customary temperature protection.

THE THERMO TOWER:

compact meal transport trolleys. Exceptional handling, convenience and safety. 7 options, depending on requirements.

THERMOHAUSER. FOR PROFESSIONALS, WHO LOVE QUALITY.

The history of the Wilhelm Hauser company goes back to 1910, when it was still manufacturing cylindrical containers for transporting and storing bread.

For decades, thermohauser has been a key partner for national and international food businesses. The quality and reliability of our products is appreciated by professionals working in bakeries, patisseries, the catering industry, hotels, and in catering and delivery services.

Close contact with the users of our products continues to be an important part of the company philosophy today: this is vital for creating well-designed, practical products.

In this magazine, we present the latest trends and product innovations in our sector.

"WE ARE EXPERIENCING A CRISIS. BUT THE LONG-TERM OPPORTUNITIES ARE CLEAR."



MANAGING DIRECTOR OF THERMOHAUSER GMBH, FRANK LUTZ, ON THE LONG-TERM TRANSFORMATION OF THE CATERING INDUSTRY AND THE CORONAVIRUS CRISIS AS A MAJOR CATALYST.

Mr Lutz, the catering industry has been hit hard by the pandemic – how would you describe the situation?

Frank Lutz: the current situation is posing an existential problem for many catering businesses. We need to repeatedly emphasise that the sector has been affected through no fault of its own. Public appeals for social solidarity are right and necessary, but pressure on politicians also needs to be maintained. Our sector is systemically important. Without concrete assistance we cannot survive – that will apply at least until the end of 2021, if not longer.

How can the sector work in future?

Over the last decade, in particular, it has been clear that many businesses recognise the market is changing. They are responding. Many have adapted their catering concepts; some have made fundamental changes. We've seen the same thing happening during this crisis too. The key difference is the speed at which this had to happen. I am convinced that five years from now, catering services will enjoy a significantly larger share of our daily diet than before this crisis.

INTERVIEW WITH FRANK LUTZ

More catering services than before?

I am not the only one making this prediction. And I don't just mean enjoying a visit to a restaurant as a special treat. I'm talking about our everyday food. Every lunchtime. Every evening. At work. In the office. Working from home. At home in general. The focus in the catering business is going to shift. We have been predicting this trend for a while. Deliveries were already on the rise before coronavirus.

Can you give specific examples?

Our world is changing. But diet is always a central feature. And for most people this isn't simply about nutritional intake. In self-indulgent Western societies, diet will always be a lifestyle choice. It costs money – and takes time. Which is why convenience is increasingly important. People want to enjoy their own style without wasting time. And that's why deliveries are on the rise too. Veggie, regional, sustainable, the list goes on – these are the categories we should be thinking about. Increasing numbers of people are realising how much easier it is to stick to their dietary choices if they take advantage of specialists, brands and services. They can order supplies entirely to suit their preferences. This will transform our understanding of the catering industry.

Will it take a while for all this to unfold?

We are in the middle of this transformation. There are already lots of high-quality take-away concepts and you can get award-winning cuisine to eat at home. That is not just due to the coronavirus. It's here to stay. Europe has needed to catch up with demand for a long time, and this is particularly true in the German-speaking countries.

The coronavirus phase is helping break habits in lots of places. Take working from home, for example. Lots of things suddenly had to be made to work due to the crisis, and these will continue to function in future.

On the subject of working from home, you commissioned a survey.

We surveyed over one thousand employees about their dietary habits when working from home. About one third of respondents told us they are less satisfied with their diet at home than at their traditional workplace. This reveals enormous potential. Particularly those who cook for themselves notice how much time this takes. When you look at the numbers in detail, the market opportunities are obvious. Personally, I am assuming that about half of all home-working solutions that arose due to the coronavirus will continue in the period that follows. Working from home will continue to be a key part of our working culture, and this will have a considerable impact on the approach to corporate catering.

How can this change be made sustainable?

It doesn't matter which of the trends you take: freshness is the most crucial factor. When it comes to enjoyment, freshness is all-important. The logistics need to be designed accordingly – and the packaging too of course. The focus needs to be on guaranteeing freshness and an appetising appearance. In the kitchen we talk about "serving"; in delivery, the equivalent is packaging.

Reusable concepts will play an important role. Otherwise, the use of resources is too high. It's not just waste that needs to be considered

either, we need to think about the production of single-use packaging too. We can debate the best timing, but I firmly believe that politicians need to consider making reusable concepts in the take-away sector mandatory in some way.

What role can thermohäuser play here?

We are committed to our sector and want to provide solutions. As specialists in food transportation systems, we are working on innovative concepts for catering, commercial kitchens and bakeries.

In this context there is one key phrase: reusable systems. What we need are acceptable solutions for the catering industry that also protect the environment and avoid waste.

But first of all, we and our customers are hoping that this period of business closures will be over as soon as possible.

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**Take-off for take-away.
The coronavirus crisis
has inspired alternative
catering concepts.**



THE GHOSTS THAT WILL SURVIVE CORONAVIRUS.

TEXT: ROEDIG + PARTNER / SOURCE: FOODREPORT 2021

GHOST KITCHENS ARE ONE OF THE TOP TRENDS PRESENTED BY HANNI RÜTZLER IN HER FOOD REPORT. RÜTZLER IS REGARDED AS A FOOD FUTUROLOGIST. SHE HAS BEEN ANALYSING THIS CHANGING SECTOR FOR OVER 25 YEARS. HER PREVIOUS PREDICTIONS HAVE AN EXCELLENT TRACK RECORD. A CONTINUED BOOM FOR GHOST KITCHENS POST-CORONAVIRUS IS REGARDED AS A FOREGONE CONCLUSION.

Buzzword alert! Of course, the ghost kitchen slogan is extremely bold. In fact, it's such a catchy term you might think it was a marketing trend. Quite the contrary. Ghost kitchens have been thriving for decades.

In Asia they have been around for ages. And in the United States, this catering concept is considered state-of-the-art everywhere. What is meant here is the way of life. After all, a catering concept is only as successful as the number of people who adopt it on a permanent basis.

If the world can get the pandemic under control, the catering sector will have bright prospects. However, the sector will also need to be even more mobile and agile than before. This change in our living environment could bring benefits. People's lifestyles are increasingly being expressed through their eating habits. This doesn't just involve ingredients and recipes. For decades, the environment and conditions around people's diets have been changing. For the better in the Western world. Food is available. There is enormous choice. This huge freedom and the sheer abundance of gastronomic options have made it easier to opt for very personal dietary habits. If you need more

proof, just think about your everyday personal life: eating is a constant topic. Everyone has an opinion. It's like the weather.

YOU ARE WHAT YOU EAT.

From her fashionable food studio in Vienna, Hanni Rützler has been observing food culture for decades. All along the food chain. Rützler has seen plenty of hyped products and other trends come and go. "A buzzword doesn't make a trend", writes Hanni Rützler. She knows what she is talking about. In her latest Food Report, she almost goes out of her way to resist the simplistic "ghost kitchen" label. Her forecast, which forms part of her extensive catering industry insight, refers more precisely to a "disruption in the fast casual market". It sounds nicely scientific. But the underlying message is unambiguous. Disruption is to some extent a euphemism for disorder and breakdown. And that's what the coronavirus crisis has caused: massive disruption. The catering sector currently has its hands full just to ensure it survives. Alternatives, new solutions, and good ideas are being sought. And once again the ghost kitchen buzzword has cropped up.

The concepts associated with ghost kitchens are now functioning at any size. The new food delivery platforms operating with ghost kitchens are turning into the Netflix and Spotify of the catering sector. Before the coronavirus, they were regarded as a niche concept. Some people even mocked the idea. One reason for this was their size. In principle, all you need for a ghost kitchen is a couple of square metres. The ghost moniker refers to restaurants where fresh food is prepared, but no guests are served.

Even before the current crisis, anyone who had analysed the market data and the development of successful business models would have anticipated how ghost kitchens would change the catering sector in future. The pandemic has acted as an additional catalyst.

Hanni Rützler

Founder and Director of futurefoodstudio, and one of Europe's leading food trend researchers.

She is known for her comprehensive, perceptive insights about our evolving eating habits and her ability to notice and correctly evaluate less obvious changes. She has a close eye on German-speaking countries and Europe in general but is also aware of global developments.



MEGA TREND: GHOST KITCHENS

NO TWO GHOSTS ARE THE SAME

In current catering lingo, you could easily describe the good old pizza delivery as a ghost kitchen. Nowadays, catering kitchens with no guest areas are cropping up in all sorts of shapes and combinations. The market is diverse to the point of confusion. Often only insiders understand the intricacies of the business model. There are restaurants that do deliveries on the side, or that exclusively offer deliveries. There are kitchens with no guest area which only deliver, or which deliver to satellite kitchens from where the dishes are then distributed. Some businesses do their own deliveries. Others outsource this area

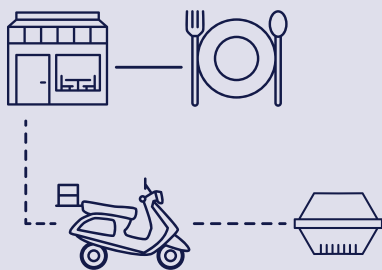
of their business to delivery service providers. The giant logistics businesses are gaining a foothold in the market here. Nowadays, they even lease out small kitchens to function as ghost kitchens. Or they operate their own businesses and brands. The diversity on offer is limitless. Almost as wide-ranging as the business models that this growing sector has produced.

DELIVERY IS BECOMING INCREASINGLY STYLISH

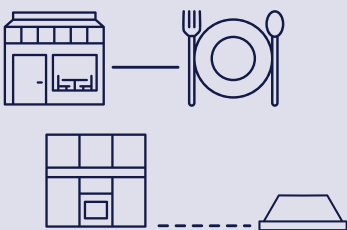
In the past, ghost kitchens were predominantly successful in lower-quality catering segments.

That has long since changed. The ghost kitchen concept is highly fashionable even for the most discerning target groups. Experts agree that in many areas, we will not return to normality as we knew it prior to the current crisis. This includes catering habits. Procurement sources for fresh food will change. Whereas previously the host of a fine dinner party would have been expected to stand at the hob themselves, nobody bats an eyelid now if the meal is delivered by an exclusive external catering brand. Every classic catering business (outside the realm of Michelin stars and Gault&Millau toques) would be well advised to examine this phenomenon closely.

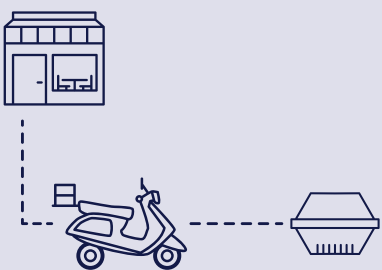
GHOST KITCHEN CONCEPTS



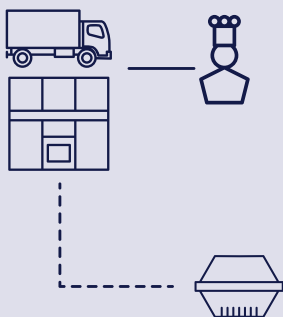
Restaurants that cater for guests and supply meals via a delivery service.



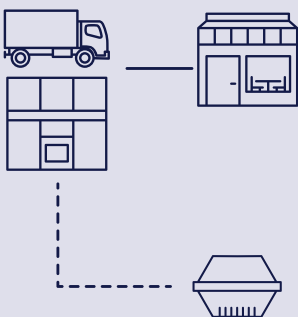
Restaurants that cater for guests and operate a separate ghost kitchen for food deliveries to avoid overloading the restaurant kitchen.



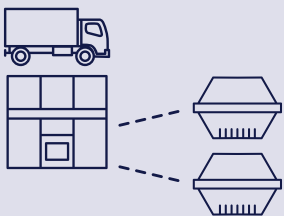
Restaurants that only make food for delivery.



Ghost kitchens that are leased to caterers by delivery service companies, where food is prepared for delivery.



Ghost kitchens that are operated by delivery service companies, where dishes are prepared following recipes from real, existing restaurants.



Ghost kitchens that are operated by delivery service companies, where food is prepared under virtual restaurant brands.

MEGA TREND: GHOST KITCHENS

MOBILITY

The different ghost kitchen models are growing. Other catering trends are inspiring this. Including people's curiosity in thinking seriously about their own mobility. Being mobile is increasingly regarded less as a pleasure and more as a waste of time that would be better avoided. It has become essential to have the ability to call anywhere and order online. The high cost of business premises in big cities is another key factor. If your catering business can save square metres by eliminating the guest area, this has a significant impact on your economic return. Some ghost kitchens are even mobile themselves. They often function as pop-up venues. A convenient way to use empty premises, not designed as a permanent solution but as interim use. Some have even been set up in containers. These approaches are particularly suitable for small businesses and start-ups because they offer an affordable entry to the business model. If you outsource delivery, you can also save on staff and infrastructure costs. Having said that, the benefits are offset by a certain dependency plus smaller profit margins if things go well. The thresholds for market entry are constantly shrinking. Traditional catering businesses should keep an eye on this development.

VIRTUAL MARKETS

For some time now, there have been established restaurant brands that operate purely virtually. In the past, it was considered essential to have physical premises to serve as the nucleus for a business, but this assumption has long since been overturned. There is no need for a drive-out. Your own drive-in is fully sufficient. And sometimes not even that because everything is delivered. Exclusively. Ghost kitchens are a well-established feature in the Asian and Anglo-American markets. In Europe the trend is slightly lagging, particularly in the German-speaking countries. In principle, this should be advantageous for caterers: they can examine the different trends and types of organisation simply by casting an eye beyond their linguistic borders.



MEGA TREND: GHOST KITCHENS

RESTAURANT-TO-CONSUMER DELIVERY

You do not have to be a fortune teller to recognise that traditional restaurants are experiencing a growing proportion of orders for delivery to the customer at home or at work. Globally, the percentage of restaurant home-deliveries is highest in the Netherlands. Two reasons for this are postulated: a strong influence from prevailing international habits on the one hand, and a high population density on the other. Distances are short in Holland, which means deliveries do not have far to travel. And Germany is not too far away from the Netherlands. Not just geographically, but also in terms of eating habits. The global food-delivery market is estimated to be worth 108.7 billion Euros by [statista.de](https://www.statista.de). This data portal reported a 14.2 percent growth rate in 2020 compared with the previous year. Annual growth rates of 7.5 percent are forecast for the coming years.

On the subject of the Netherlands, it is no coincidence that the biggest delivery company on the German market is Dutch. Behind Lieferando is the company Just Eat Takeaway.com. The company's share value has roughly quadrupled over the last five years. Lots of catering companies are keeping a careful eye on this giant enterprise as a competitor. But the extremely diversified food market will not produce a more powerful player than Google.

VAST NUMBER OF TRENDS

Researchers also have good news for small to medium catering businesses when it comes to the vast number of trends, because these offer numerous lucrative niche opportunities just waiting to be fulfilled by the appropriate service. Hanni Rützler divides these trends into clusters. The most important categories are: sustainability quality, health, beyond food, every-day, luxury and globalization, where the latter is a combination

of local and global. These are the categories that offer development opportunities for the caterers of the future. The market will remain sufficiently differentiated in terms of concept, production and delivery that an insatiable food Amazon will not stand a chance.

On the contrary, small enterprises with the right instincts and successful ideas are sometimes even at an advantage. They can grow organically, while larger companies always have to keep an eye on the applicability of their business concept.

YOUNG TARGET GROUPS ARE DOMINANT

Younger target groups are the primary driver for the positive developments in the delivery sector. Ordering via an app has become an everyday habit for them. These progressive target groups will continue to drive the market forward. Young consumers are becoming wealthier while retaining their lifestyle and habits. A look in the crystal ball suggests increasingly discerning delivery concepts offering good quality and high margins. These ideas are already well-established in the big cities. They are often linked with culinary themes such as pasta, burgers, bowls, salads and other food trends. Sustainable and regional brands are increasing their market share. In large cities, bicycle delivery services are booming.

GHOST KITCHENS AROUND THE WORLD

REEF KITCHENS

North America's largest car park network of virtual restaurants. These ghost kitchens operate out of mobile containers in multi-storey and open-air car parks. Up to five restaurants are accommodated in stationary trailers. www.reeftechnology.com

VERTICAL FOOD

Ghost kitchen, high-tech company, and logistics firm – Vertical Food is a start-up that combines all of these in a single business model. The idea is based on specifically online restaurants such as "Vadoli", "Fresh's", "Spyces", "The Hummus Club", "Royal Rolls" und "Spagettini". www.eatvertical.de

REBEL FOODS

By its own account, Rebel Foods is the world's largest operator of internet restaurants. Now in three countries and with 301 virtual kitchens, dishes are being prepared by a whopping 2,200 proprietary brands. www.rebelfoods.com

KITCHEN UNITED

This American business transforms empty real estate into logistics hubs for food deliveries. From these pick-up centres, orders can be collected by external delivery services or by customers themselves. Kitchen United is collaborating with experienced restaurants and is not developing its own brands. www.kitchenunited.com

HANNI RÜTZLERS FOODREPORT 2021

The standard work for the industry explains the most important trends, developments and future topics for food and beverage.

From the ZukunftsInstitut's Food Report series (in cooperation with Lebensmittel Zeitung, foodservice and gv praxis).

Further publications on society, economy and industry can be found in the ZukunftsInstitut's online store.

ON THE GO

FOOD DELIVERY WITH THE DELIVERY BACKPACK. SAFE ARRIVAL EVERYWHERE.

Food delivery services are a constantly growing trend: all sorts of different eateries, from snack bars to top restaurants, from bakeries to butchers and small bistros – almost every culinary style has its own customer base, and not just in the big cities but spread all over the country. Standards are high – customers rightly expect to receive the food they ordered in top-quality, fresh condition, and ideally looking attractive too.

GOOD EQUIPMENT

Making sure delivery staff have the right equipment can be crucial in determining success. The thermohäuser delivery backpack is a proven method of choice, especially for delivery by bicycle, scooter or motorbike.



This practical delivery backpack has two comfortably wide, individually adjustable straps so it can be worn on your back or carried using the handle.



The back section is also specially padded to make it even more comfortable. The material – a polyester fabric with vinyl coating on some external sections – is very sturdy, robust and water repellent. Thanks to the material and the way it is finished, this delivery backpack has excellent insulation properties.

The zips are also very robust and designed to be waterproof, so they can always withstand poor weather and rough handling, when speed is of the essence. The backpack has reflective strips all around – providing added safety for delivery staff working after dark or in poor visibility.

FLEXIBLE DESIGN

The backpack's internal compartments are practical and well-designed. The spacious internal compartment can be subdivided as required using the partition piece provided – this divider is simply positioned using hook and loop fastenings. For example, this makes it easy to divide the inside into warm and cold sections.


There is an external side compartment, which can be closed using the hook and loop fastener, to enable stable upright transportation of chilled drinks bottles (e.g. two 2-litre bottles). A prominently positioned waterproof, transparent outer compartment provides a good place for delivery notes, menus, brochures or an attractive advertising poster.

AFTER USE

As soon as all the deliveries have been made, the delivery backpack can be folded down to save space. Cleaning is incredibly easy – the material can be wiped down with a damp cloth and hot water, it dries quickly and is ready for use again straight away.

Food and drink deliveries are easier and more effective than ever with this delivery backpack!



A delivery person wearing a black helmet and a bright red jacket is shown from the chest up, carrying a large black backpack. They are looking back over their shoulder towards the camera. The scene is set in the rain at night, with blurred city lights in the background.

DELIVERY BACKPACK

Item no. 83000.55006

- + removable partition that can be repositioned as desired for warm and cold deliveries
- + external pocket with hook and loop closure for cold drinks, wallet etc.
- + transparent, waterproof compartment for advertising posters, delivery notes and menus

SALAD BAG

Item no. 83000.55008

- + suitable for salads, desserts and small dishes etc.
- + with carry handle and hook and loop closure

BEVERAGE BAG

Item no. 83000.55007

- + ideal for chilled drinks cans or horizontal bottles
- + with carry handle and zip

TIDY

THE NEW CATERING BOX WITH INNOVATIVE SLIDING DOOR.

THE COMBI ROLL-UP GN 1/1 BOX. NEW CONVENIENCE WITH USUAL RELIABLE TEMPERATURE

This new addition to the successful thermohäuser Combi range creates order amid the chaos of everyday catering. It is now even easier and more convenient to load and unload the food.

INNOVATIVE FEATURES

Thanks to the new sliding door solution, the box can be opened easily and conveniently. The sturdy door can be quickly and securely



stowed away in the lid to save space during everyday use. This avoids creating tripping hazards by having the lid lying around and helps improve workplace safety. Combi Roll-Up GN 1/1 insulated boxes can easily be opened at any time when stacked on top of one another or when tightly packed together because the sliding

door solution does not require any additional space. The sliding door closes tightly, ensuring temperatures remain constant inside the box as required.

The 13 fixed shelves offer very flexible loading options – the Combi Roll-Up GN 1/1 Thermobox can accommodate GN containers and/or GN trays as required.



Whether you want to transport ready-made hot dishes or fresh, cool dishes, the additional opening in the back panel of the box ensures even air circulation for perfect temperature distribution inside. The optimal prerequisites to make sure your dishes reach their destination in perfect condition.

HEALTH AND SAFETY FOR THE USER

During development, great importance was placed on the health and safety of the user. Ergonomically shaped handles on the long sides ensure this insulated box is safe and comfortable to carry.

COOL PLATE
Item no. 83000.50585



The corresponding dolly makes it easier to transport even fully loaded boxes over longer distances. Another important and impressive detail is the excellent design of the Combi Roll-Up GN 1/1 Thermobox in terms of hygiene guidelines and cleaning. A topic that is more important than ever these days!

After use, this elegant transport box can be dismantled into three parts in just a few simple steps and cleaned under hot running water or in the dishwasher. It is still completely sturdy and solid, designed for long, intense use in the kitchen and for catering.



DOLLY
Item no. 83000.54713

BOX COMBI ROLL-UP

Item no. 83000.52761

- + innovative door solution: sturdy, space-saving sliding door
- + 13 fixed racks for GN containers and trays
- + open/close at any time even when stacked or alongside each other
- + hygienic: dishwasher-proof and can be dismantled into three pieces
- + easy to transport using the right dolly



UNIVERSAL

THE EPP BOXES FROM THERMOHAUSER THIS IS WHERE DESIGN MEETS FUNCTIONALITY.

The thermohaus insulated boxes protect the temperature of foods stored inside, keeping temperatures stable even during longer delivery journeys or waiting times.

The boxes are ideal for use at temperatures between -40°C to $+120^{\circ}\text{C}$. The low weight of these boxes makes them the ideal transportation accessories. The EPP boxes are made from expanded polypropylene.

This comes from the automobile sector and is characterised by its durability, elasticity and resistance to breaking.

ADDED ENVIRONMENTAL BENEFIT

The material is completely recyclable.

EPP is also tasteless and acid-stable. After use, the EPP insulated boxes can either be washed out under hot, running water or cleaned in the dishwasher. They are designed to have a long service life.



VARIETY OF SHAPES AND SIZES

Every application area has its own different requirements. That is why the thermohäuser range of EPP insulated boxes includes various basic shapes and sizes.

Restaurants, commercial kitchens and caterers are used to the Gastronorm (GN) standards and will find suitable GN boxes.

For bakers, on the other hand, the 60 x 40 cm baking tray is conventional – you will find the insulated boxes you need in the Universal box area. Pizza services are generally after the perfect shape for their pizza boxes, while patisseries will find the insulated cake boxes an attractive option.



EPP BOX UNISTAR

Item no. 83000.49843

- + ideal for bakeries and cake shops
- + waterproof inner surface
- + excellent insulation
- + easy to load and unload thanks to practical recessed grips
- + lid opening via the corner
- + ergonomic carry handles

EPP BOX GASTROSTAR

Item no. 83000.40458

- + ideal for professional kitchens, communal and other catering services
- + waterproof inner surface
- + excellent insulation
- + easy to load and unload thanks to practical recessed grips
- + lid opening via the corner
- + ergonomic carry handles



THE NEWCOMER

THE EPP BOX FOR EURONORM CONTAINERS

This box has been developed primarily to keep meat or fish reliably chilled for longer periods. It fits perfectly into the stacking containers in Euronorm sizes E2 and E3, which are the standard containers in the meat-processing industry.

This thermohäuser EPP box offers additional insulation at all points along the cold chain, i.e. during storage, processing and when transporting meat or fish. Thermohäuser EPP boxes for Euronorm containers are ideally suited to withstand the challenging strain of daily use. They also protect products against external influence, stack well, and are easy to clean thanks to their waterproof inner surface, whether you use running water or the dishwasher. Optimal handling is ensured thanks to the carry handles, while additional lower grips and two handles make it easy to remove the lid. The boxes can be sealed.



EPP BOX FOR EURONORM-CONTAINERS

Item no. 83000.54398

- + suitable for Euronorm container E2
- + waterproof inner surface
- + radial base design for easy cleaning
- + seal option
- + stacking container not included in scope of delivery

BOX MULTI CHOCOLATE

This box was developed to transport or store the finest chocolate creations at a constant temperature and in fresh condition. Stacking and turning options offer excellent flexibility for patisseries: these boxes are designed so the base can also be used as a lid. This allows the usable height to be extended by 8.5 cm. The boxes can also easily be stacked one on top of the other.



BOX MULTICHOCOLATE

Item no. 83000.52433

- + for fresh, secure transportation of the finest chocolate
- + stack, rotate, turn for maximum flexibility
- + usable height can be increased by 8.5 cm by rotated stacking
- + light, robust and stackable





FOOD DISTRIBUTION FOR INDIVIDUAL MEALS

Delivery of pre-prepared individual meals is becoming increasingly important – for example in old people's homes or for supply to company employees by external service providers. Dinner Champion is a high-quality system that offers exceptional functionality, so that individual meals reach the customer in perfect condition.

The EPP outer packaging offers a solid foundation for this high-quality system. Lightweight EPP provides excellent temperature insulation. The non-slip internal surface and sturdy locking mechanism ensure everything stays where it is supposed to. And meals reach their destination in impeccable quality. This insulated packaging conceals elegant white porcelain tableware, tightly sealed with matching silicone lids. Unpacking the food will be enough to whet your appetite! If the food

takes longer to transport or is not required immediately, this porcelain crockery can also be used in the microwave or oven. The porcelain items, silicone lids and other accessories can be ordered separately.

DINNER CHAMPION I
Item no. 41002.01001

+ for insulated, individual meal distribution
+ dishwasher-proof and stackable

The porcelain dish shown is available separately.



FAVOURITE OFFICE LUNCHES AROUND THE GLOBE

SIMPLY THE BEST

TASTE IS SHAPED BY CULTURE DIFFERENT NATIONAL CUISINES AROUND THE WORLD HAVE PRODUCED VERY SPECIFIC FAVOURITE DISHES.

As can be seen from a quick tour of the top office lunches around the world. In the past, culinary preferences were shaped primarily by the type of food available nearby. Local produce forms the starting point for the cuisine in different countries and has an inevitable impact on typical specialities. In our global world, these preferences are becoming somewhat blurred. But only slightly. Because there is another factor that makes a significant contribution to preserving these country-specific preferences: cultural influences.

In principle our taste is completely learned. Young children develop their sense of taste in accordance with the “mere-exposure effect”. This means, the more frequently a certain flavour is offered, the better it will taste. In other words: people learn to find certain dishes tasty.

The counterpart to this effect is “sensory-specific satiety”. It is possible to overeat even the finest carrot purée. Children are constantly seeking out new flavour challenges. Our body knows what it wants. It needs a wide range of different nutrients. There is a good reason for our appetite.

It is against this background that different countries have developed their cuisines. Variety is important. But every country has a particular classic that just has to be on the menu. Many people retain this cultural influence throughout their lives. The top ten most popular lunches in different countries reveal a colourful mosaic of flavours. And in some cases, it confirms existing stereotypes.

ENGLAND: SOUP AND SANDWICHES

The Brits like lunch to be light and relaxed. Particularly popular are vegetable soups such as leek and potato. For sandwiches, tuna is top of the list. As a snack, Maltesers are a popular option.

UNITED STATES: PIZZA

There's an exception to every rule. Top of the pops in the USA is a food that originally comes from a different country: pizza. Surprisingly, pepperoni pizza is most popular of all. Served with some kind of soft drink. And afterwards, chocolate ice cream.

FRANCE: BAGUETTE

Sadly, there isn't enough time for a proper French meal. That would involve at least four courses and would take three hours. So, a favourite business lunch option in France is baguette lavishly topped with ham and butter. A sweet finish comes in the form of an apple cake.



ITALY: PASTA

Carbohydrates and fresh ingredients are crucial components in the typical Italian lunch. Pasta is top of the list. Often with tuna, olives and tomatoes. A bowl of fresh salad alongside. There has to be bread on the table. And don't forget an espresso afterwards.



NETHERLANDS: CHEESE SANDWICH

The Dutch are known for their broodjes culture. On every street corner, you will find someone selling these popular bread rolls with all sorts of imaginative toppings. And in offices too, these simple but delicious sandwiches are one of the most popular options. Often with Gouda of course.

INDIA: RICE AND CURRY

From a central European perspective, it might seem exotic. But it's not that different in fact. Rice and mung beans are most popular. Often with a pea and potato curry. Chai tea is the preferred drink.

BRAZIL: FEIJOADA

In Brazil this means a colourful stew made with local vegetables, but meat is sometimes added too. Usually feijoada gets its flavour from beef and pork. It is served with rice. With coconut water as the drink of choice.

FAVOURITE OFFICE LUNCHES AROUND THE GLOBE

TURKEY: PIDE

Delicious warm flatbread!

In Turkey, pide is really popular.

It is simple, crisp and tastes great. Meat-free options are common. Spinach and feta are the number one choice.

AUSTRIA: BREADED SCHNITZEL

In this alpine republic, breaded schnitzel tops the lunch charts. Who would have thought it?

In Austria, they like to eat it with herb potatoes and a mixed salad. All you need to drink is fresh mineral water.

GERMANY: CURRYWURST

Always popular: currywurst and chips, please!

The perennial favourite for canteen lunches.

An apple offers a healthy afterthought.

Mineral water and coffee are the top beverages.



FRESH

**THE NEW THERMO TOWER PRODUCTS.
COMPACT FOOD TRANSPORT
TROLLEYS. POWERFUL HANDLING,
CONVENIENCE AND SAFETY.**

THERMO TOWER HOT
Item no. 83000.53934



This mobile, front-loading trolley has additional features to facilitate loading and unloading, ensuring shorter preparation times and enhanced product performance. The well-designed stainless steel construction offers excellent hygiene standards and supports compliance with the applicable HACCP guidelines.

Depending on your requirements, you can choose from four options: storage, keeping warm, refrigeration, or a model that combines heating/refrigeration. You are guaranteed unbeatable functionality, elegant design and carefully considered details.

THERMO TOWER HOT & COLD

Item no. 83000.53926



THERMO TOWER COLD

Item no. 83000.53933

ALL THERMO TOWER PRODUCTS

- + safe and space-saving thanks to 270° swivel door with magnet to secure
- + bumpers made from high-quality polyamide offer comprehensive cushioning
- + quick release latch for easy opening and closing (additional seal possible)
- + optimal cleaning: slightly sloped internal floor to allow dirt or condensation water to drain, and removable joint seals
- + power cable optimally positioned at the back of the equipment
- + secure storage on top!

Additional GN boxes or trays can be placed on the trolley without slipping thanks to the guardrail that runs around the edge

**FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE**



THIS IS A TOP-QUALITY PRODUCT YOU CAN RELY ON.

DESIGN DETAILS OFFER PRACTICAL CONVENIENCE AND EFFICIENCY – A KEY FEATURE FOR ALL THERMO TOWER PRODUCTS.

For example, all the Tower products have a door that swings through 270° and can be secured with a magnetic fitting, which makes loading and unloading as convenient as possible while offering a space-saving design.

The power cable is attached at the back of the equipment, which significantly reduces the risk of tripping.



These transportation trolleys have bumpers made from high-quality plastic (polyamide) that run all the way round, protecting both the trolley and any surrounding objects.

A railing on top keeps any items placed on top of the trolley securely in place. This also means it is possible to steer the trolley from any side.



Two swivel castors with parking brakes at the front and two additional swivel castors at the back (which can be converted to fixed castors) ensure the Thermo Tower is easy to manoeuvre even on different floor surfaces.

You can open and close the trolley with just one hand thanks to the secure quick-release latch. Inside, the Thermo Tower products offer



a well-designed, slightly sloping floor, which means condensation or dirty water drains away easily.

The removeable joint seals facilitate cleaning. To comply with the relevant HACCP guidelines and hygiene specifications, a defined temperature must be maintained when transporting pre-prepared meals or primary food products.

4 VERSIONS, 7 MODELS DEPENDING ON REQUIREMENTS

Depending on the specific requirements, the Towers are available in the following configurations: **neutral (storage)**, **hot (keep warm)**, **cold (chill)**, or **hot/cold (combination of keeping warm and chilling)** with corresponding additional features.

THERMO TOWER HOT

Clear recommendation if you need to keep food warm. The new convection heating system guarantees an even temperature distribution and stable temperatures, even during longer transportation or storage periods. A reliable, hygienic solution.

THERMO TOWER COLD

Cool solution for the safe transportation and storage of chilled foods. With a new convection cooling system to ensure an even temperature distribution and stable temperatures, even during longer transportation or storage periods. A reliable, hygienic solution.

THERMO TOWER HOT & COLD

The dual solution if you need to keep some items warm while others are chilled. The new convection heating and cooling systems guarantee an even temperature distribution and stable temperatures, even during longer transportation or storage periods.

GN CONTAINERS
Item no. 83000.55301

- + top-quality 18/10 stainless steel
- + high-quality and robust for long-term use
- + different formats and options available



**FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE**



HELLO, MARKET POTENTIAL.

Germany is working from home. And there is plenty of room for improvement. Including when it comes to diet. For the first time, a study offers reliable insights into the diet of those working from home. This was commissioned by thermohäuser. Over a thousand people were surveyed, who worked completely or partially from home. The online survey was conducted by an independent institute in the autumn of last year.

The results offer a unique insight into the dietary habits of employees who previously would have

mostly spent their lunchbreaks close to their place of work.

7 KEY FINDINGS

The findings can also be viewed as a guide to possible opportunities for delivery services, company canteens, caterers and other food services.

There is considerable market potential for the delivery sector in the home office environment.

1. IN GENERAL, THE EXPERIENCE OF WORKING FROM HOME WAS RATED AS BETTER THAN EXPECTED.

Almost 80 percent of those surveyed believe they experience fewer interruptions when working from home than in the office. Efficiency and speed of work were rated as higher by 65 percent. 56 percent of participants prefer working from home to going to the office.



2. THE ONE IMPROVEMENT WOULD BE THE PROVISION OF LUNCH.

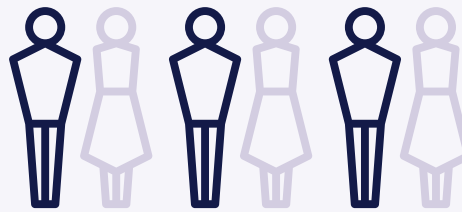
About one third believe that provision of lunch is worse when working from home than at the office. These people were particularly likely to be those who had previously used a canteen regularly (46 percent) and young employees (42 percent).



STUDY ON DIET WHEN WORKING FROM HOME

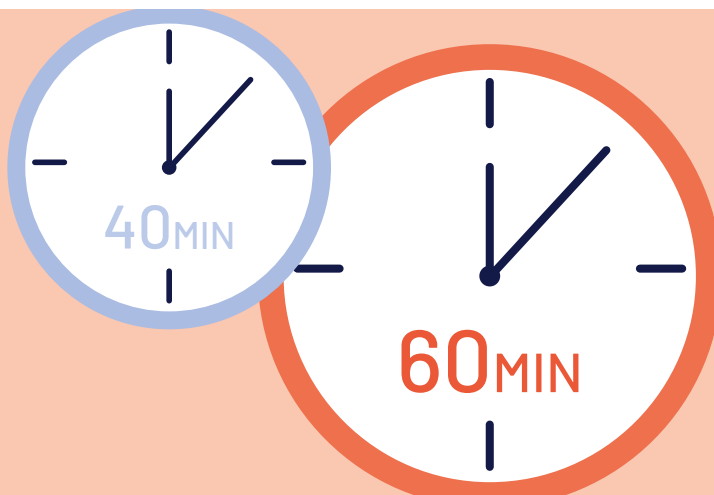
3. YOUNG PEOPLE ARE PARTICULARLY DISSATISFIED.

Roughly half of employees aged 18 to 29 rated their diet when working from home as deficient. They are making a clear statement: our diet could be better.



18-29 yrs

approx.
50%



4. EATING LUNCH EATS TIME.

On average, about 40 minutes are required to obtain and prepare the food. A fifth of those surveyed reported spending 60 minutes on this. Respondents who had previously eaten in a staff canteen were particularly likely to comment on how time-consuming it was to get their desired food. Those cooking for themselves lose time that could otherwise be used for rest and relaxation.

88%

GOOD
RELATIONSHIPS
WITH MY
COLLEAGUES

82%

A HEALTHY DIET

5. APPRECIATION FOR A HEALTHY DIET IS HUGE.

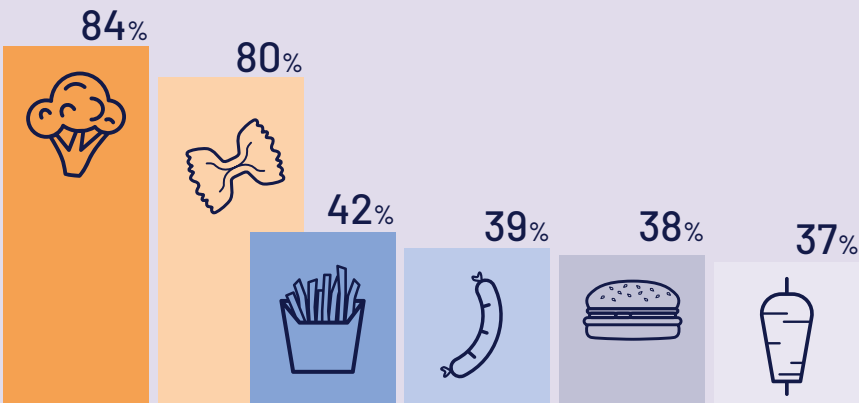
82 percent of respondents believe a healthy diet at the workplace has a positive impact on your well-being.

A healthy diet is as highly appreciated as a good relationship with colleagues and similarly important to the respect you have for your own work. Eating was ranked right at the top of basic workplace needs.

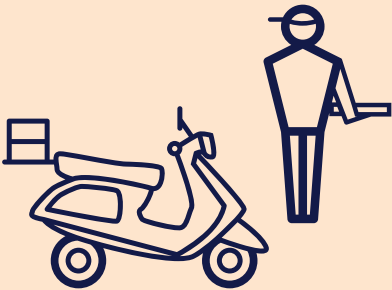
STUDY ON DIET WHEN WORKING FROM HOME

6. VEGETABLES AND PASTA ARE TOP.

The working from home menu is topped by vegetables and pasta, at 84 percent. The reasons are obvious: healthy nutrition on the one hand, speedy preparation (or delivery) on the other. Fast food is also popular. Chips, sausages, burgers and kebabs were regularly eaten for lunch by more than a third of respondents.



62%



7. OVER 60 PERCENT WOULD LIKE A DELIVERY SERVICE FROM THE CANTEEN.

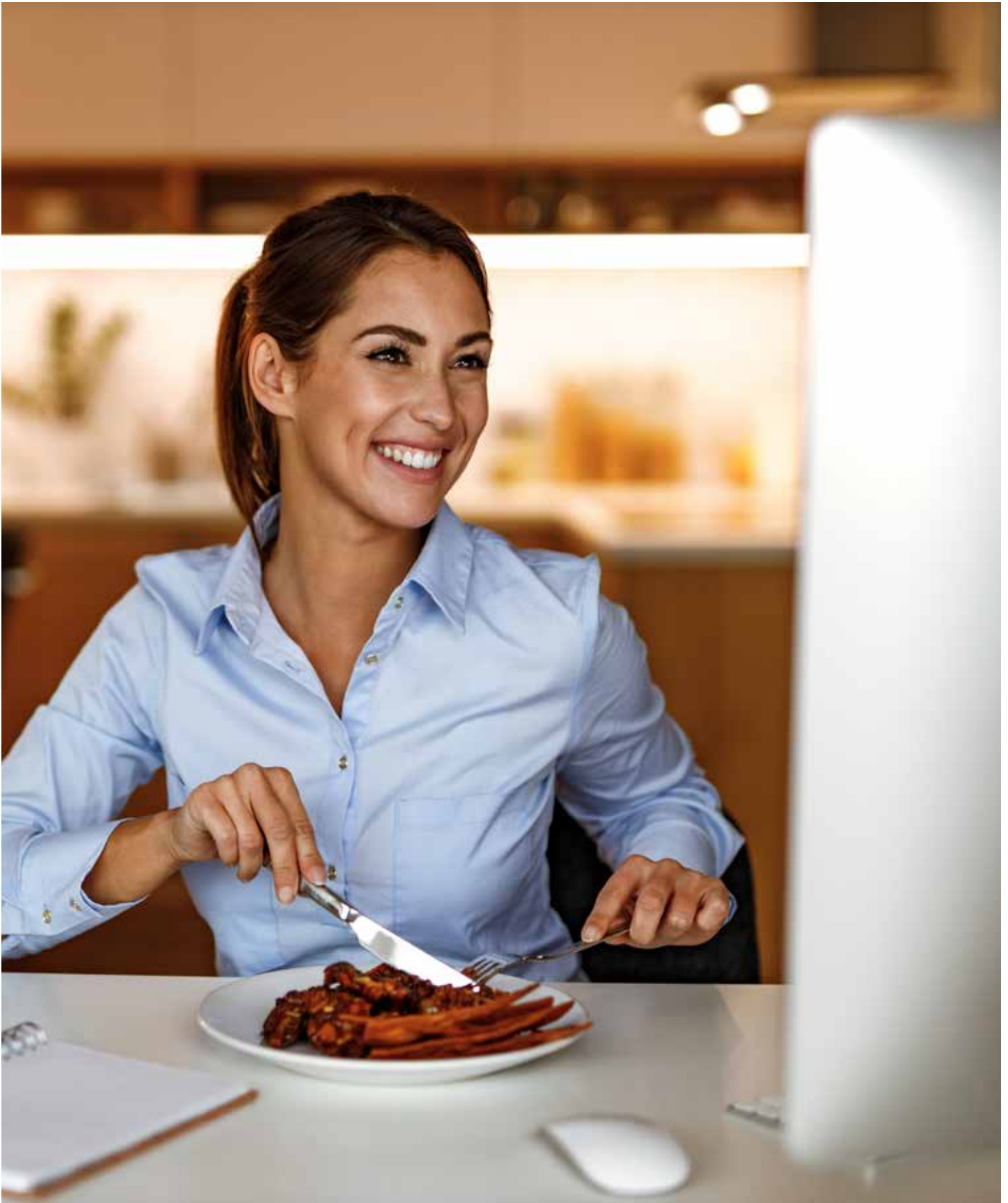
The market opportunities for food delivery services to those working from home are tangible. There is a potential for a delivery service from a company's own canteen. However, a delicious and attractive offering requires a functioning supply chain.

RESEARCH STRATEGY AND APPROACH

The study was designed as an online survey based on a standardised questionnaire. The target group was employees from Germany who were working from home at least some of the time during the survey period, and who regularly visit the staff canteen or use a fixed delivery service when working at their employer's premises.

Respondents were recruited via an online access panel. In order to produce statistically reliable results, a sample size of n = 1000 respondents was targeted, all of whom met the criteria "working from home / user of a staff canteen". In the end a sample of n = 1010 participants was achieved.

STUDY ON DIET WHEN WORKING FROM HOME



EXCELLENCE

AN INNOVATIVE TEAM: THE THERMOBOX GASTROSTAR AND THE THERMOTRACKER



THIS SUPERB DOUBLE ACT ENSURES THE TEMPERATURE OF THE FOOD IS MAINTAINED AND PROVIDES SIMPLE, EFFICIENT DOCUMENTATION FOR INSPECTION PURPOSES.

HOW IT WORKS

Freshly cooked food should reach its destination at the perfect temperature and in flawless condition. Appropriate insulated boxes are crucial to ensure a constant temperature during transportation and waiting periods. Insulated boxes in the Gastrostar GN 1/1 range are the perfect choice here.

Instead of putting a lid on the Gastrostar GN 1/1, a sensor frame is put in place first **(1)**. Next, the boxes are filled as usual with the pre-prepared food (for example in suitable GN containers) and the temperature probes used by the sensor frame are placed in the desired location inside the box or directly against the food **(2)**. Finally, the box is closed with the lid.

The temperature recording process is started on an Android smartphone with the thermotracker app installed (available free from the Google Play Store) **(3)**. From this moment on, the temperature inside the insulated box will be recorded following a defined schedule until the box is handed over to the recipient. Smartphone requirements: NFC version 3.0 and BLE version 4.2. Alternatively, we recommend the robust and easy-to-clean smartphone CATERPILLAR CAT S42. At delivery, all you need to do is glance at the app – normally you will see a thumbs up symbol in bright green. This means

everything is ok, the temperature curve has remained within the target range throughout the delivery period.

Market innovation: the customer confirms receipt using an electronic signature and the delivery is successfully completed.

ALL DATA HANDY

Many kitchen managers face the same bureaucratic challenge: how can you create a transparent, audit-compliant, space-saving but straightforward system for retaining recorded measurements, logs and ratings? The thermotracker system makes this easy – the licence for the online portal offers the option to manage up to 15 sensors in one tool. You do not even need to install any software on your computer – the functionality is readily available via any web browser by using your login details.

As soon as the smartphone with the thermotracker app connects to the company's wireless network (or if it is permanently enabled

via a paid data connection), the recorded data will be transmitted to the online portal and can be retrieved and used there for the statutory retention period of two years.

No more mountains of paperwork or folders; all the relevant temperature-control evidence during food delivery is available in just a single step.

OBJECTIVE VERIFICATION

The thermotracker system was given a silver award in the KÜCHE Best Product Award 2021 in the Food delivery / Food transportation category.

Recommended by the Federal Association of Food Inspectors of Germany e.V. (BVLK) for its contribution to food safety.



(1)

SENSOR FRAME

Item no. 83000.49648

(2)

CORE TEMPERATURE MEASUREMENT

Item no. 83000.40567

AMBIENT TEMPERATURE MEASUREMENT

Item no. 83000.50605



(3)

ACTIVATION SYSTEM

COMPATIBLE ANDROID SMARTPHONES

e.g. CATERPILLAR CAT S42.

THE THERMOTRACKER IN USE.

A FEW MONTHS AGO, THE CANTEEN SERVICE MENSA STIFTUNG MINDEN SHIFTED TO USING THERMOHAUSER'S INNOVATIVE THERMOTRACKER SYSTEM.

MANAGING DIRECTOR THOMAS HUS ON THE PROGRESS, THE TRANSITION, AND SOME CONCERNS THAT WERE SOON DISMISSED.

Mr Hus, the Mensa Stiftung Minden began as a small initiative at a single school. Nowadays, it has grown to be a sizeable business.

That's true. There are currently almost 40 employees supplying schools, nurseries and other establishments in the Minden area. During peak periods, we prepare about 3,500 meals per day. As a charitable foundation, that's a major service that we provide each day. Despite these considerable volumes, we continue to be bound by our founding principle. We want to offer children in the town and surrounding area food that they really like. In this context, it is worth nothing that the canteen association parents sit on the supervisory board for our company. We are held to the highest quality standards every day.

"WHEN A DRIVER HANDS OVER OUR DELIVERY, S/HE SCANS THE TRACKER ON THE BOX. AND FOR ME THAT'S MISSION ACCOMPLISHED."

A few months ago you switched to using thermohausser's thermotracker system. What prompted you to take this step?

First of all, I found the concept both essential and simple. You could hardly make it easier to measure the temperature at the time of delivery. Ultimately, I guarantee the temperature up to the point when the meals are handed over. That is why timing the delivery is crucial.

It's so practical that you can take the measurement at precisely this moment. To transmit the data, you hold the handheld device over the tracker on the box – and the delivery data are instantly in the system, including the core temperature of the food. This makes documentation significantly easier. It works incredibly efficiently and is audit compliant. For us that is important. Previously, this point was sometimes a source of irritation.

What kind of irritation do you mean?

If you manually measure the temperature on delivery, it will always be prone to error. This resulted in measurement values that could not be correct. The measurement was not done by our own staff but by people working for the carriers who we supply. There was always a suspicion that the boxes may have been left open for a couple of hours before the measurement was taken.

And that no longer happens?

The thermotracker system has effectively removed a constant source of uncertainty. And the whole thing is so simple. Our drivers include people from older age groups. People who have not grown up using mobile phones. But even they didn't take long to master the thermotracker system.

They have found it incredibly easy to use the handheld device that goes with the system. I can't even recall if there were occasional transition issues.

How intensively are you using the system?

Already very intensively, although not quite on all our routes. The great thing about it is that the boxes are simple, durable and still lightweight. Over short distances we do not need electrically heated boxes. The most important thing is a simple solution that offers good insulation. That's where the thermotracker system is ideal because it is so easy to use. If we need to go further afield, we do use electrically heated systems.

"I SEE EVIDENCE THAT I'VE PRODUCED MYSELF AND AM NOT RELIANT ON THE CUSTOMER TAKING CORRECT MEASUREMENTS."

Is the documentation you get from the tracker sufficient?

That is probably the biggest benefit. The documentation process is now totally automated. Even if I'm not on site, I can call up the delivery data on my system at any time. Monitoring could hardly be better. That means improved security and a reduced workload. Even our drivers save time. They can get signatures electronically – no more pen and paper required. Everyone is happy!

CASE STUDY

Any suggested improvements?

Minor details, but they are already being sorted. The cable for measuring the core food temperature is slightly too short. If I recall correctly, that suggestion has already been taken up by thermohäuser. It would also be great to extend the concept to the heated transportation units.

Then we would have everything centrally in one system. But the most important thing has been achieved in my opinion: thanks to having proper documentation we can no longer be held responsible if someone claims things weren't correct.

So that's one less thing to worry about?

Absolutely. When a driver hands over our delivery, s/he scans the tracker on the box. And for me that's mission accomplished. If someone complains and claims the temperatures weren't correct, I use the documentation and send them the temperature profile information. It's that simple.



MANAGING DIRECTOR THOMAS HUS
Mensa Stiftung Minden

**"It all works
smoothly now."**

UBIQUITOUS

GASTRONORM CONTAINERS – ESSENTIAL PROFESSIONAL KITCHEN EQUIPMENT

**GN CONTAINERS ARE USED IN
ALMOST EVERY AREA OF WORK,
FROM FOOD PREPARATION
TO PRESENTATION IN BUFFETS
AND SHOP WINDOWS.**

These containers are made using top-quality 18/10 stainless steel and are available with or without practical retractable handles. Matching press-in lids are also available, with or without a silicone seal.

All Gastronorm containers are designed to stack one inside the other to save space. Practical stacking notches ensure the stacked containers are easy to separate. GN containers are extremely robust thanks to their strong materials.

They will easily withstand turbulent everyday kitchen life and are suitable for use in the dishwasher. The containers can be refrigerated or heated up to +250 °C.

CONTAINER OPTIONS

A large range of shapes and designs ensures the ideal choice to suit your needs. For example, there are GN containers with retractable handles to make them safe to carry and easy to remove from a bain-marie or transportation box.

OPTIONAL LIDS

The lids can withstand temperatures up to +180 °C and are optionally available with a silicone seal. Lids with a silicone seal are ideal for soups and sauces because they prevent leaking. They are also ideal e.g. to keep foods fresh during storage.



GN CONTAINERS

- + top-quality 18/10 stainless steel and tasteless
- + high-quality and robust - as per DIN 66075 and EN 631
- + easy to clean thanks to internal radial design



FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE

KNIVES

KNIVES AND PALETTE KNIVES – MANUFACTURED TO A HIGH STANDARD WITH AN ERGONOMIC DESIGN

Kitchen knives, chef's knives and palette knives from thermohäuser are essential tools for any kitchen or bakery. Their sharp, polished blades are made using premium quality stainless steel. The ergonomically shaped plastic handles feel as though they have been custom designed. All offer optimum quality and maximum functionality – they differ only in terms of shape, size and colour. Whether you want to chop crunchy vegetables, thinly slice fresh bread, or serve elegant pieces of an elaborate cake – these professional products from thermohäuser will help you go about your work with precision, ease and enjoyment. The palette knives come in various lengths and with different types of blade to make it easy to apply icing, glazes and other mixtures.



BAKER'S KNIFE

Item no. 50002.66081

- + ideal for slicing bread, plaited loaves or crusty baked goods
- + high-quality and durable thanks to premium quality stainless steel
- + ergonomic, sturdy handle



ANGULAR KNIFE

Item no. 50002.66821

- + tapered point to make it easier to cut on a tray or other sensitive surface
- + high-quality and durable thanks to premium quality stainless steel
- + ergonomic, sturdy handle



CONFECTIONER'S KNIFE

Item no. 50002.66401

- + ideal for slicing cakes and pastries
- + high-quality and durable thanks to premium quality stainless steel
- + ergonomic, sturdy handle



ANGLED PALETTE KNIFE

Item no. 50002.66697

- + angled blade to enable substances to be spread evenly in any receptacle
- + high-quality and durable thanks to premium quality stainless steel
- + ergonomic, sturdy handle



FURTHER PRODUCT OPTIONS
AT [THERMOHAUSER.DE](https://thermo-hauser.de)

MAXIMUM HEAT PROTECTION

As a chef or baker, there is no avoiding reaching into the hot oven, or the steamer or grill. These split-finger oven gloves are made from high-quality buffalo leather, which offers ideal protection and a secure grip for handling hot crockery. The gloves are extremely sturdy and heat-resistant (up to approx. +300 °C).

These oven gloves come in a bright red cotton fabric and are stuffed with fleece material. They can withstand temperatures up to approx. +250 °C. Thanks to the long cuffs, the gloves don't just protect your hands, they also cover your wrists and lower arms – which is vital when working with hot fat.



LEATHER OVEN GLOVES

Item no. 83000.31258

+ very high-quality buffalo leather

+ heat-resistant up to +300 °C

COTTON OVEN GLOVES

Item no. 83000.41184

+ flame retardant

+ heat resistant up to approx. +250 °C



HOT

WHEN THINGS HOT UP IN THE KITCHEN OR BAKERY, YOU NEED THE RIGHT EQUIPMENT.

DREAM DUO FOR THE OVEN

Standard baking trays and reusable baking foil are products that complement each other perfectly. A perforated base ensures even cooking thanks to optimal heat distribution, while the non-stick coating on the foil prevents delicious food from sticking or burning.

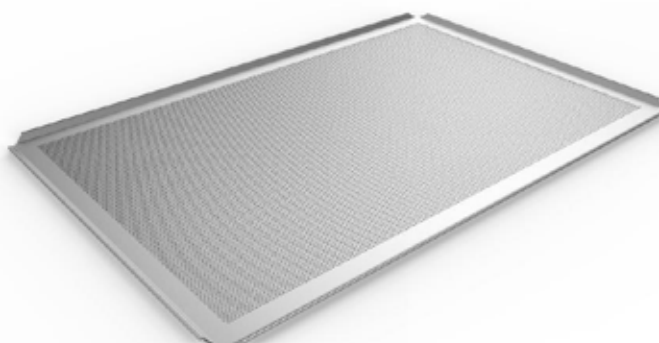
Thanks to this coating, there is no need to oil or grease anything. This robust, durable foil can be reused up to 500 times, which makes it a sustainable and inexpensive alternative to traditional baking paper.

Both items have one thing in common: they are easy to clean. After use, the products can be washed quickly and easily under hot running water, or you can put them in the dishwasher.

REUSABLE BAKING FOIL SET

Item no. 83000.55713

- + Gastronorm format 1/1, but can also be cut to size
- + for use at temperatures between -70 °C and +260 °C
- + can be reused up to 500 times



PERFORATED BAKING TRAY

Item no. 83000.40777

- + Gastronorm format GN 1/1
- + round perforations: 3 mm
- edge height: 10 mm
- + edge angle 45°, folded trim

CREATIVITY TO THE FORE

TYPICAL PÂTISSERIE SPECIALITIES GENERALLY HAVE FOUR KEY COMPONENTS: A DISTINCTIVE RECIPE, HIGH-QUALITY INGREDIENTS, PRECISION HANDIWORK, AND CREATIVE FREEDOM.

The final item is gaining in importance. This is evident from current trends. If you can improve the display of your high-quality products, you will not need to worry about attracting customers once people are allowed back into shops and cafés when the coronavirus crisis is over.

For the sector as a whole, it will be interesting to see how the slight growth in recent years develops. From 2010 to 2019 the total number of businesses grew from 3,012 to 3,239. The regions of Bavaria and Baden-Württemberg have the highest concentration of pâtisseries.

There are also other trends that improve the chances of success for new concepts.

TREND 1: VEGETABLES AND HERBS

The dividing line between sweet and savoury is becoming increasingly blurred. More and more customers are curious about the use of herbs and vegetables in cakes and pastries. Sometimes as a subtle side note. Sometimes as a fundamental feature. If you understand how to combine ingredients judiciously, you stand a good chance of attracting curious foodies.

The specialist term used for this is food pairing. Two ingredients will be particularly compatible if they share a key aroma.

A well-known example of this is chocolate and chilli.

TREND 2: NOT QUITE SO SWEET

Some people like things to be super sweet. But nowadays this is less likely. Sometimes products were also made excessively sweet to distract from their mediocre flavour. Nowadays, researchers are indicating a significant trend towards less sweet items.

TREND 3: SNACKIFICATION

Small portions, where the customer can put together their own combinations, are becoming increasingly popular. As a result, some customers will need longer to make a decision and staff will need a certain amount of patience. But it pays off in the end.

TREND 4: REGIONALITY

Local ingredients. You don't have to pick all the ingredients yourself. In many cases, you don't even have to change any recipes or products because you already know where the fruit in your apple cake comes from. It is just a question of labelling. Promoting regional collaborations in your product display is undoubtedly a good idea right now.

TREND 5: GLUTEN-FREE ALTERNATIVES

Healthy, sensible nutrition is a dominant theme everywhere – and the confectionary trade is no exception. It is true that the number of people with a gluten intolerance is very small, however, gluten-free pastries are highly popular.





WELL DESIGNED

WHEN EVERY DETAIL COUNTS AND SPEED IS OF THE ESSENCE, YOU NEED PROFESSIONAL EQUIPMENT



MEASURING JUG

Item no. 83000.40089

- + innovative handle solution:
stackable despite closed
handle design
- + fixed injected scale for
precision measurements
- + dishwasher-proof



BALLOON WHISK WITH PLASTIC HANDLE

Item no. 50001.45025

- + 16 stainless steel wires
- + ergonomic, fibreglass-
reinforced handle
- + dishwasher-proof



PLASTIC BOWL

Item no. 30002.39072

- + with practical handle
- + stackable
- + dishwasher-proof
- + freezer-safe

FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE



High-quality materials, first-rate manufacturing standards, and an aspiration to be the perfect tool for professional use – a common theme for thermohäuser kitchen utensils. Durability and functionality take precedence.



RUBBER SPATULA
Item no. 83000.37137
+ spoon shape, available
in 3 different lengths
+ heat-resistant up to +260 °C
+ with practical foot rest

RUBBER SPATULA
Item no. 83000.33019
+ straight shape, available
in 3 different lengths
+ heat-resistant up to +260 °C
+ recessed notch allows dishes
to be scraped clean



**FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE**

INDISPENSABLE

KITCHEN ACCESSORIES IN CONSTANT USE



SILICONE BRUSH

Item no. 83000.27230

- + tiered bristle lengths:
particularly suitable for very
runny ingredients
- + easy to clean thanks to the
removable brush section
- + heat-resistant up to +220 °C

These silicone brushes have an ergonomic plastic handle and blue, particularly heat-resistant silicone bristles. The tiered shape holds whatever substance you are spreading better, which is particularly beneficial for very runny ingredients. Thanks to its special bristle solution, the brush is particularly pleasant to use for any culinary application. For easy cleaning (including in the dishwasher), the bristle section can simply be removed from the handle and replaced later.



NATURAL BRISTLE BRUSH

Item no. 30002.43763

- + thick, soft bristles
- + even distribution of liquids
- + can withstand temperatures
up to +120 °C

These natural bristle brushes have thick, soft natural bristles and combine professional handling, easy cleaning and a practical storage design thanks to the hole for hanging. The high-quality natural bristles are suitable for all kinds of foods and ensure the even distribution of liquids, whether this involves a syrup, glaze, oil or other ingredient. Thanks to the use of high-quality materials, the brushes are also suitable for brief use at temperatures up to +120 °C.

**FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE**

PRECISION

EVENLY SIZED PIECES IN AN INSTANT



EXPANDABLE DOUGH WHEEL

Item no. 50002.68805

- + particularly sturdy design
- + different cutting widths
- + dishwasher-proof



An expandable dough wheel is an indispensable utensil and not just for perfectionists.

This practical accessory allows you to cut dough into identical sized pieces effortlessly and quickly – not to mention cleanly and with excellent precision. These sturdy cutting tools are made from high-quality stainless steel and are also ideal for savoury baked items. For example, you can slice a pizza fresh from the oven directly on the tray to create perfect portions.

The expandable dough wheels in our range come in various designs with smooth or corrugated wheels, and in single-sided or double-sided versions. They come with up to seven wheels, which can be individually adjusted, so you can easily configure the width as required.

**FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE**

POPULAR

THE INTERNATIONAL STAR FROM THE THERMOHAUSER FAMILY – DEVELOPED OVER 60 YEARS AGO.

When it was developed in the mid-1950s, it rapidly met with international acclaim. This is still the case today. The well-known “thermo piping bag” product range continues to have a national and international reputation for outstanding quality.





DISPOSABLE PASTRY BAG

Item no. 50002.47320

- + with practical hole for hanging and tear-off perforations
- + particularly non-slip and handy
- + pleasant feel



DISPOSABLE PASTRY BAG

Item no. 83000.17030

- + with practical tear-off perforations in shelf-ready packaging
- + particularly non-slip and handy
- + pleasant feel

DISPOSABLE FILM PIPING BAG – A QUICK, CLEAN SOLUTION

For single use, disposable piping bags made from transparent PE film are the ideal option. They are comfortable to hold, have a smooth inner surface and can simply be discarded after use without needing to be cleaned. A significant benefit is the sealed tip. You can fill the piping bag in advance with whatever substance you are using, seal the bag with a clip, and store in the refrigerator until you are ready.

REUSABLE PIPING BAGS – THE DURABLE OPTION

The reusable piping bags have a high-quality coating on the fabric. This makes the piping bag a durable, high-quality utensil. After use, the bag can simply be cleaned in hot water and can be used again immediately. Various types of material and sizes are available. The decorative nozzles let you rapidly transform your cake, tart or cupcakes into a visual triumph.

4-46



PROFESSIONAL PASTRY BAG SET

Item no. 83000.31799

- + practical set with piping bag, various stainless steel nozzles and nozzle adapter
- + cotton fabric with high-quality coating
- + easy to clean
- + reusable

FURTHER PRODUCT OPTIONS
AT THERMOHAUSER.DE

CLEAN

HYGIENE IS A KEY TOPIC IN ANY PLACE WHERE PEOPLE GATHER AND FOOD IS INVOLVED



SPRAY BOTTLE

Item no. 83000.55002

- + for disinfectants, cleaning products, liquid soap
- + ideal for disinfection of surfaces
- + easily refilled at any time

Two vital assistants. Pump dispensers and spray bottles are vital for implementing hygiene measures for kitchen staff and guests, both behind the scenes and in public spaces. This has been more important than ever during the pandemic.



PUMP DISPENSER 300 ML

Item no. 83000.54983

- + ideal as a hand disinfectant or liquid soap
- + acid-stable
- + odourless and tasteless








PUMP DISPENSER 1000 ML
Item no. 83000.54986



PUMP DISPENSER 500 ML
Item no. 83000.54985

PRODUCT LIST

PRODUCT SUMMARY

				
DELIVERY BACKPACK				
83000.55006	Delivery backpack	42.0 x 42.0 x 42.0	53	13
83000.55008	Salad bag	38.0 x 23.0 x 18.5	12	13
83000.55007	Beverage bag	38.5 x 12.5 x 19.5	5,6	13
EPP BOXES				
83000.54713	Dolly Combi Roll-Up GN 1/1	75.6 x 44.6 x 16.4	-	14
83000.52761	EPP Box Combi Roll-Up GN 1/1	74.0 x 47.7 x 70.0	125	15
83000.40458	EPP Box Gastrostar GN 1/1	60.0 x 40.0 x 28.0	40	17,30
83000.49843	EPP Box Unistar	69.5 x 49.5 x 36.0	82	17
83000.52433	EPP Box Multi Chocolate	40.0 x 30.0 x 13.0	8	18
83000.54398	EPP Box for Euronorm container E2	56.0 x 36.0 x 17.5	17	18
ACCESSORIES EPP BOXES				
83000.50585	Cool plate GN 1/1, blue	53 x 32.5 x 3.0	-	14
83000.50587	Hot plate GN 1/1, red	53 x 32.5 x 3.0	-	15
BOX INDIVIDUAL MEALS				
41002.01001	Dinner Champion I	29.0 x 24.0 x 10.5	-	19
FOOD TRANSPORT TROLLEY				
83000.53934	Thermo Tower Hot, 144/14 H	53.5 x 79.5 x 129.5	144	22
83000.53926	Thermo Tower Hot & Cold, 95+55 H/C	59.0 x 79.5 x 156.0	95 + 55	23
83000.53933	Thermo Tower Cold, 144/14 C	53.5 x 79.5 x 146.5	144	23
THERMOTRACKER SYSTEM				
83000.40458	EPP Box Gastrostar GN 1/1	60.0 x 40.0 x 28.0	40	17, 30
83000.40567	thermotracker core temperature measurement	6.1 x 6.1 x 37.0	-	31
83000.50605	thermotracker ambient temperature measurement	6.1 x 6.1	-	31
83000.49648	thermotracker sensor frame	60.0 x 40.0 x 8.0	-	31
GN CONTAINERS				
83000.55301	Gastronorm container without handle GN 1/2	10,0	5,5	25
83000.55309	Gastronorm container without handle GN 1/4	15,0	3,75	34
83000.55303	Gastronorm container without handle GN 1/3	6,5	2,25	35
83000.55312	Gastronorm container without handle GN 1/9	10,0	0,8	35
83000.10504	Gastronorm container with handle GN 1/1	15,0	18	35
83000.10539	Gastronorm container with handle GN 2/3	20,0	16,25	35
83000.10572	Gastronorm container with handle GN 1/3	15,0	5,5	35
83000.10225	Lid with silicone seal GN 1/1	-	-	35
83000.55314	Lid GN 1/2	-	-	35
83000.10595	Lid with silicone seal GN 1/6	-	-	35

PRODUCT LIST



KNIVES AND PALETTE KNIVES

50002.66081	Baker's knife	31.0 x 3.4	-	37
50002.66821	Angular knife	18.0 x 3.0	-	37
50002.66401	Confectioner's knife	36.0 x 2.7	-	37
50002.66697	Angled palette knife	20.0 x 3.4	-	37

ALL ABOUT THE OVEN

83000.31258	Oven glove, split-finger	45.0 x 19.0	-	38
83000.41184	Oven glove, red	32.0 x 15.0	-	38
83000.40777	Perforated baking tray	53.0 x 32.5	-	39
83000.55713	Reusable baking foil set GN 1/1, 3 pcs	52.0 x 31.5	-	39

KITCHEN UTENSILS, MISCELLANEOUS

30002.39072	Plastic bowl	16.0 x diameter 36.0	9	42
83000.40089	Measuring jug	-	3	42
50001.45025	Balloon whisk	30	-	42
83000.33019	Rubber spatula	36.0 x 7.0	-	43
83000.37137	Rubber spatula, spoon shape	38.0 x 7.5	-	43
30002.43763	Brush	Bristles (l x w): 4.0 x 7.5	-	44
83000.27230	Silicone brush	Bristles (l x w): 3.5 x 7.5	-	44
50002.68805	Expandable dough wheel, 5 pcs	22,2	-	45

HYGIENE

83000.55002	Spray bottle	-	0,35	48
83000.54983	Pump dispenser	15.5 x 6.0	0,3	48
83000.54985	Pump dispenser	21.5 x 6.8	0,5	49
83000.54986	Pump dispenser	21.0 x 7.8	1	49



PIPING BAGS AND ACCESSORIES

83000.31799	Professional pastry bag set, 8 pcs	28	-	47
50002.47320	Disposable pastry bag, tear-off	50.0 x 27.5	70	47
83000.17030	Disposable pastry bag, maximum grip	46.0 x 23.0	75	47

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