

## Küppersbusch

The company, which was founded in 1875, belongs to the Spanish Tekka Group, has cleared a turnover of around EUR 68 mn in 2007 and an export share of 48%. Innovations of the more recent past are:

- A new technology for gas burners, which optimizes the efficiency of the machines. They heat up faster than previously. Because of the small

output of pollutant emissions, it is very environmentally friendly, and besides that, has a long lifespan.

- Cool Perfect, the automatic high-speed re cooler. In not more than 30 seconds, the temperature is being cooled down in a closed cooking chamber from 200° down to 100°C. For instance, the cooks can switch over in a short period of time from the cooking method "roast" to

"steam". As a result, vegetables retain their fresh color and don't dry out.

- Duo Perfect. This machine is equipped with two core temperature sensors. One can precisely control two cooking processes that are running parallel or time-lapsed.
- Clima Perfect, which regulates the moisture in the cooking chamber automatically with climatic sensors.

[www.kueppersbusch.de](http://www.kueppersbusch.de)

