

PRESS RELEASE

casualfood develops innovative solution: grilling with no exhaust air at airports

Frankfurt/Germany, 21 March 2019 – Turning what was formerly a retail store into a food service outlet was once inconceivable at airports due to the lack of air extraction systems. But casualfood has come up with a solution: together with their partner they have developed an innovative solution comprising an indirect grill and special recirculating air technology for their new Hermann's restaurant at Frankfurt Airport. This has been put to use and has passed all the tests and met all of Frankfurt Airport's stringent specifications. This means up to 250 sausages can now be grilled every hour within a retail space – and without any exhaust air or unpleasant odours.

Unique air purification system with recirculating air instead of exhaust air

The indirect grill operates with a combination of UV technology and subsequent catalytic converters. The unique air purification system solves the problems related to greasy exhaust air. Unpleasant grill odours are completely eliminated. And the way it works is taken entirely from nature – odours, bacteria and viruses are removed using UV light. Odour-carrying substances and microorganisms are reduced by up to 99.9 per cent. The equipment can be incorporated into most ventilation systems, resulting in solutions that do entirely without an air extraction system. It is easy to operate thanks to its plug-and-play design and the UV cartridge can be cleaned in the dishwasher.

“We soon realised we needed to be inventive at airports because of the specific conditions there. We therefore began to develop and implement our own ideas. With our new indirect grill, we can now also offer high-end food services in spaces that could not previously be used for conventional food services,” say Stefan Weber and Michael Weigel, the Managing Partners of casualfood GmbH.

About casualfood GmbH

casualfood develops and operates innovative food concepts for airports and stations under its slogan, “The taste of travelling”. Its eleven different catering and convenience store concepts serve a wide-ranging portfolio, from high-quality fast food to an Italo-American deli concept. The company's proprietary concepts – such as QUICKER's, NATURAL, MONDO, MONDO Bianco, Hermann's, Mayer's, Kilkenny, GOODMAN & FILIPPO, Brezel Lovers and Beans & Barley – and the Kamps and ServiceStore DB brands which are run as franchises are a common sight at transport hubs. Thanks to its successful combination of an attractive product range and a clear brand profile, the owner-run firm has become one of the fastest-growing travel



catering companies in the space of just fourteen years. casualfood GmbH has more than 700 employees and generates net sales of €57.3 million.

For more information and photos, please visit www.casualfood.de/presse

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