



Master of Performance

Slick and Contemporary – the MKN kitchen at Unilever

The first chinese research and development center from Unilever

Foodsolutions is equipped with MKN professional cooking technology.

As worldwide acting trust Unilever does research and development work in six international laboratories. Two of them are in Great Britain, one in the Netherlands, one in USA and India and the just in September 2009 opened sixth centre is in Shanghai. On a territory of 30000 m² at the Changning ward there are 450 specialists that work on the development of product innovations. As one of the world`s leading foodservice businesses Unilever Foodsolutions has already established nearly 20 brands such as Knorr to the chinese market.

In search of the right seasoning, the perfect food texture and the best flavour the Unilever experts and chefs use professional cooking technology from MKN. Two KÜCHENMEISTER, several HansDampf combisteamer in different sizes and diverse single appliances of the large MKN offer are available at this slick and contemporary arranged kitchen which is also used for cooking demonstrations run by Unilever Foodsolution professional chefs for chefs. The elegant style of the individually designed MKN KÜCHENMEISTER perfectly fits in the overall concept of the witty kitchen. State of the art manufacturing technologies provide highest functionality just as impressive optics. For example the blind of the KÜCHENMEISTER perfectly matches the colour design of the room in a fresh green. Its high quality control knobs and rounded spherical corners complete the vintage style of the new research-kitchen. But also value was placed on a high reliability, a special durability and an easy handling of the kitchen equipment. All appliances of the two KÜCHENMEISTER are welded under a cover plate of three millimetre high-grade steel which allows a hygienic work and a quick and easy cleaning. Since the altogether 1000 m² large room is not only used for cooking but also for meetings, worldwide conference calls and cooking demonstrations this was a very important aspect in the decision for MKN equipment.



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