

www.lanfam.pl



Lanfam spółka z o. o. spółka komandytowa
ul. Poznańska 82 A
62-080 Tarnowo Podgórne
KRS: 0000610643, NIP: 7811899297
+48 609 325 956
kontakt@lanfam.pl



Lunchtime *by LANFAM*



FRESH • QUICK • TASTY

WHAT IS LUNCHTIME?

Uniquely innovative, flexible, integrated system to cater for an extensive range of food service needs of businesses.

Starting with production, on the basis of superior quality ingredients, under strict safety control (Cook-chill Technology*), through hermetic packing and logistics, up to rapid dispensing from own machines, with minimized human resources commitment.



COOKING



PACKING



**DAILY
DELIVERIES**



**POINT OF
CONSUMPTION**

4

SYSTEM FOUNDATIONS

Lunchtime



THE FOOD

Fresh, delicious meals every day; no preservatives added. Superior quality dishes produced by great, experienced chefs.



PACKING

The products are packed in non-reusable hermetic sealed containers on superior lines, with due consideration of food safety aspects.



LOGISTICS AND SERVICING

We deliver fresh meals on a daily basis, in safe conditions (Cook-chill Technology), ensuring superior quality maintained at all times.



THE DISPENSERS

Our proprietary advanced food service machines guarantee the superior quality of stored products and flexible serving options.



Lunchtime

BY LANFAM



BREAK ROOM

EXAMPLE FUNCTIONAL CONCEPT
FOR BREAKROOM-TYPE SPACE



Lunchtime by LANFAM



CANTEEN

EXAMPLE FUNCTIONAL CONCEPT
FOR CANTEEN-TYPE SPACE



THE FOOD

Superior quality meals (sample dishes)

Fresh every day, made of specially selected ingredients, new dishes, extensive menu.

LUNCH
WITH MEAT



VEGETARIAN
LUNCH

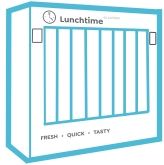


SOUP



FRESH VEGETABLE
SALAD





DISPENSERS

Innovative machines based on several design concepts





PAYMENT

Incredibly modern yet simple payment devices.





KEY SYSTEM FEATURES

1. Speed

Just one dispenser can deliver meals for 120 employees when refilled once a day. 120 persons will pick up their food from the dispenser and heat it up for 1 minute in one of the 16 supplied microwave ovens. The last employee will have their food ready to eat within 8 minutes at the maximum. The dispenser can be refilled with more meals on the same days..

2. Flexibility

The system can be deployed in smaller, cozier spaces such as break rooms, or on a full-blown mass scale, in large canteens or cafeterias. The services can be provided at any time of day, without any time limitation and without any interruptions in production. The system can be implemented at the point of plant/business development or at any other time during the life of the business.



3. Savings



No need to invest
in kitchen facilities



No need to invest in food
dispatch facilities



Cost savings

Practically no investment costs; minimized operating expenses.



Less bureaucracy

No need to obtain official permits, no inspections or certifications.



Time savings

The system can be implemented in incomparably shorter times than any other solutions currently available worldwide.

4. Comprehensive and simple solution

- One service provider covers the entire service area.
- The machines are extremely simple, fast and reliable.
- The system is monitored online.



BENEFITS FOR THE EMPLOYER



High quality, fresh, safe meals

Delicious meals, fresh every day, served through the innovative Lunchtime system. Food production, serving, transport and storage is subject to strict standards and professional quality control (cook-chill technology).



Versatility of the Lunchtime system

Lunchtime is a fully integrated process. A single, experienced service provider will produce best quality fresh food, deliver and serve the food to customers.



Current cost savings, no capital expenditure

Lunchtime offers significantly lower costs. Your company will only pay for the food you order. Using Lunchtime, you as a customer can avoid the extensive capital expenses on kitchen facilities or food dispatch facilities.



Less bureaucracy

Dozens of permits, certificates, approvals or audits - these are no longer necessary. You don't have to wait for official decisions.



No production interruptions

Your employees will not have to interrupt the production processes. They can eat at any time, at their convenience, in a consumer-friendly space, closer to their actual workplaces.



No need to hire extra personnel to monitor kitchen operations

The Lunchtime system involves, as a maximum, 1 inspection manager available during the working time. The rest is done by the innovative system.



Flexible food service area arrangement

The food service area can be significantly smaller, in a break room arrangement.



BENEFITS FOR THE EMPLOYEE



High quality, fresh, safe meals

As many as 83% employees rated the meals offered by one of the largest employers in Poland during the recent years as 'good or delicious'.



Service flexibility

Lunchtime is very friendly for employees, as it does not impose any time restrictions - employees can have their meals at the most convenient time. Food service space can be arranged much closer to the workplace.



Comfort at break rooms and smaller food service spaces

The environment is a very important aspect for employees having their meals. With Lunchtime, this space can be designed and arranged in an optimized way in terms of friendliness for users.



Rapid service, time saved on queuing

Lunchtime is the fastest system. Just 1 machine and 16 microwave ovens will cater to 120 persons - all of them will be able to pick up their food and heat it up in just 8 minutes (assuming 1 minute for heating up a single meal). Therefore, employees no longer need to stand in long queues, wasting their free time.





BENEFITS IN FIGURES

3 seconds

statistical time to pick up
a product from the machine

83%

surveyed persons considered
Lanfam food
to be 'good' and 'delicious'!

8 minutes

time to pick up and heat up
120 meals from a single machine
depending on the number
of microwave ovens
and heating time

0 PLN

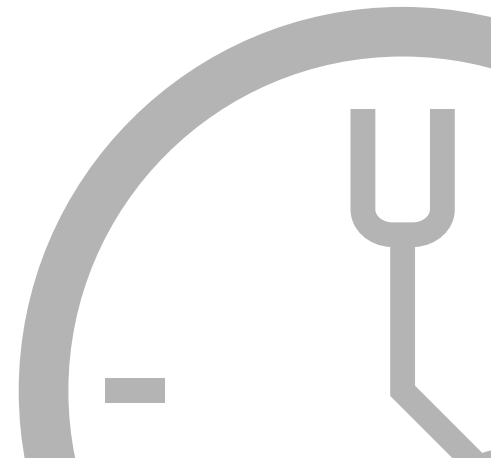
capital expenditure
on the Lunchtime system

8 million+ PLN

cost savings on setting up
a large canteen kitchen

365/7/24

availability 365 days a year,
7 days a week,
24 hours a day



INTEGRATED PROCESS



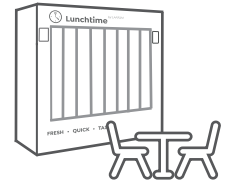
COOKING



PACKING



**DAILY
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**POINT OF
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*Cook-chill Technology



COOK-CHILL

Cook-chill Technology is a food production, serving, distribution and display system.

It separates food production from distribution and final preparation. Meals are prepared in a traditional way, using fresh ingredients. Immediately after thermal treatment, the dishes are preserved through short, very intensive cooling to a temperature below 3°C, followed by storage, hermetic packing, transport and display (in dispensing machines) in controlled cooling environments (temperature range ca. 3 - 6°C).